



[www.twocookscateringonline.com](http://www.twocookscateringonline.com)

## ITALIAN MENU

**\$20/person** - Prices based on a minimum of 100 people

*Prices quoted for food only. Prices listed do not include: rentals, labor, tax or gratuity.*

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### **Appetizers – Stationary & Passed**

#### **Fruit & Cheese Platter**

Market Fresh Fruit, Cheeses, and Crackers

#### **Heirloom Tomato Bruschetta**

Victoria Milk Toast, Fresh Garlic, Basil and Local Olive Oil

#### **Roasted Farmers Market Capri Vegetables**

Italian Marinade of Red Wine Vinegar, Oregano, Garlic, Fresh Basil, Extra Virgin Olive Oil over Chef's Choice Market Vegetables

### **Entrée**

#### **Chicken Parmesan**

Breaded Chicken Breast, Fresh Mozzarella, Homemade Red Sauce

#### **Ragged Pasta with a Thousand Herbs**

Fettuccini, Italian Flat-Leaf Parsley, Basil, Tarragon, Mint, Marjoram, Thyme, Sage, Rosemary, Local Olive Oil, Pecorino Romano

#### **Arugula & Lettuce Salad**

Avocado, Tomato, Grilled Red Onions, Basil, Shaved Parmesan, Citrus Vinaigrette

#### **Roasted Farmer's Market Capri Vegetables**

Italian Marinade of Red Wine Vinegar, Oregano, Garlic, Fresh Basil, Extra Virgin Olive Oil Over Chef's Choice Fresh Farmer's Market Vegetables

#### **House Made Artisan Bread & Sweet Butter**

#### ***A Note Regarding Buffet Food:***

*We always prepare a percentage more than your final count. Your guests are invited for seconds until we run out or it is obvious that we can close the buffet. **Any leftovers remain the property of Two Cooks Catering.** We will pack a couple of to-go boxes if it has been previously arranged.*

*Prices subject to change. Prices quoted for food only. Prices listed do not include: rentals, labor, tax or gratuity. All events are charged a 21% service charge in addition to CA sales tax. Should you need rentals for your event, we would be happy to assist you with this. All rental orders are charged a rental coordination fee of 21% and CA sales tax.(Updated 6/2011)*



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program, and uses fresh, local produce and other ingredients in the food we make.*