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ITALIAN MENU
Buffet Style: \$17/person

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 – Buffet Style

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

Bread

Baked Fresh Daily at a Local Bakery

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 21% service charge and CA sales tax.(Updated 3/2010)



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.