



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

### MODERN AMERICAN MENU

Prices based on a minimum of 100 people

**\$20/person** *Prices quoted for food only. Prices listed do not include: rentals, labor, tax or gratuity.*

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#### Appetizers

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

Chef's Choice Market Fruit, Cheeses, and Crackers

##### **Fresh Chips and Salsas**

Tomatillo, Pico de Gallo, Grilled Sweet Corn Salsas

##### **Mac-N-Cheese Bites**

Elbow Macaroni, Three Cheeses, Bread Crumb Topping

#### Entrée

##### **Hearst Ranch Ground Beef Hamburgers – With Condiments on the Side**

Cheddar, Swiss, Onion, Lettuce, Mushrooms, Tomato

House Made Hamburger Buns

##### **Gourmet Fries**

Savory Sweet Potato & Original Steak Fries

Blueberry, Sweet Onion & Wasabi Ketchups (on the side)

##### **Tossed Baby Mixed Greens & Spinach**

Shaved Cucumber, Red Onions, Feta Cheese, Black Olives, Tomatoes, Lemon-Mint Vinaigrette

##### **Grilled Market Vegetables**

Chef's Choice Fresh Farmer's Market Vegetables, Sea Salt, Cracked Pepper

#### ***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.*