



Chef Russ: (805) 710-2883 · Chef Ben: (805) 540-0840  
Heather Thomas (805) 710-2882  
P.O. Box 12824 · San Luis Obispo, CA 93406  
[www.twocookscateringonline.com](http://www.twocookscateringonline.com)

## PIES BY CHEF RUSSELL THOMAS

### **PIE/CRISP FLAVORS (prices listed per person – and subject to seasonal availability)**

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**\$3/Strawberry Shortcake:** Local Strawberries, Whipped Cream, and Almond Sponge Cake, Served with Strawberry Sauce

**\$4/Strawberry Shortcake Deluxe:** Meyer-Lemon Chiffon Cake, Local Seascapes Strawberries, Sweet Vanilla Whipped Cream and Mint Crème Anglaise

**\$4/Apple Pie:** Granny Smith Apples and a Flaky Pie Crust

**\$5.50/Strawberry-Rhubarb Crisp:** Seasonal Blend of Fresh Strawberries & Rhubarb with a Crumble Topping

**\$5.50/Strawberry Pie:** Traditional Style with a Flaky Pie Crust

**\$5.50/Strawberry Rhubarb Pie:** Seasonal Blend of Fresh Strawberries & Rhubarb with a Flaky Crust

**\$5.50/Pumpkin Pie:** Traditional Style with a Flaky Pie Crust

**\$8/Pecan Pie:** Traditional Style with a Flaky Pie Crust

### **TART FLAVORS (prices listed per person – and subject to seasonal availability)**

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**\$4/Pumpkin Date Tart:** Cinnamon Whipped Cream

**\$4/Key Lime Tart:** Vanilla Whipped Cream

**\$4/Lemon Curd Tart:** Raspberry Sauce, Whip Cream

**\$5.50/Mulled Wine Poached Pear Tart:** Frangipane, Spiced Whip Cream

**\$5.50/Apple Runway Tart:** Served with Rum Caramel Sauce

**\$6/Apricot-Frangipane Runway Tart:** Served with Fresh Apricot-Cream Sauce

**\$7/Mission Fig & Blackberry Tart:** Ginger Cream



*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.*



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**\$7/Warm Apple Tart:** Thin Sliced Granny Smith Apple, Fresh Apple Butter, Cider Glaze, Finished with a Rum Caramel Sauce

**\$7/Banana Chocolate Cream Runway Tart:** Whip Cream & Milk Chocolate Shavings

**\$7/Banana Walnut Tart:** Chocolate Crème Anglaise

**\$8/Exotic Fruit Tarts:** with Passion Fruit Pastry Cream

**\$8/Chocolate Caramel Tart:** with Sea Salt sprinkled on top

**\$8/Chocolate-Vietnamese Coffee Tart:** Whipped Cream, Citrus Crème Anglaise

*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)*



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