



www.twocookscateringonline.com

Prices quoted for food only. Prices listed do not include: tax or gratuity

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

- \$3 Strawberry Shortcake:** Local Strawberries, Whipped Cream, Almond Sponge Cake, Strawberry Sauce
- \$4 Strawberry Shortcake Deluxe:** Meyer-Lemon Chiffon Cake, Local Seascape Strawberries, Sweet Vanilla Whipped Cream and Mint Crème Anglaise
Apple Pie: Granny Smith Apples and a Flaky Pie Crust
- \$5.50 Strawberry-Rhubarb Crisp:** Fresh Strawberries & Rhubarb with a Crumble Topping
Strawberry Pie: Traditional Style with a Flaky Pie Crust
Strawberry Rhubarb Pie: Seasonal Blend of Fresh Strawberries & Rhubarb with a Flaky Crust
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)

- \$4 Pumpkin Date Tart:** Cinnamon Whipped Cream
Key Lime Tart: Vanilla Whipped Cream
Lemon Curd Tart: Raspberry Sauce, Whip Cream
- \$5.50 Mulled Wine Poached Pear Tart:** Frangipane, Spiced Whip Cream
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
- \$7 Warm Apple Tart:** Granny Smith Apple, Fresh Apple Butter, Cider Glaze, Rum Caramel Sauce
Banana Chocolate Cream Runway Tart: Whip Cream & Milk Chocolate Shavings
Banana Walnut Tart: Chocolate Crème Anglaise
- \$8 Exotic Fruit Tarts:** with Passion Fruit Pastry Cream
Chocolate Caramel Tart: with Sea Salt sprinkled on top
Chocolate-Vietnamese Coffee Tart: Whipped Cream, Citrus Crème Anglaise

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