



(805) 776-3717

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

**SAMPLE REHEARSAL DINNERS – \$20.00/person**

Prices based on a minimum of 100 people

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

**MENU 1**

**Buffet**

**Pesto Chicken**

Grilled Boneless Chicken Marinated in Fresh Basil Pesto with Garlic, Lemon Juice & Local Olive Oil

**Israeli Couscous Salad**

Caramelized Red Onions, Roasted Garlic, Sun-Dried Tomatoes, Fresh Basil

**Roasted Market Vegetables**

Chef's Choice with Herbs and Local Olive Oil

**House Made Artisan Bread & Butter**

**Dessert**

**Assortment of Big Cookies**

Chocolate Chip, Oatmeal, Sugar

**MENU 2**

**Buffet**

**Wild Mushroom-Italian Sausage Lasagna**

Italian Sausage, Wild Mushrooms, Spinach, Ricotta, Fresh Basil

**Spinach Salad**

Local Spinach, Red Onion, Snap Peas, Gold Beets, Heirloom Tomato Vinaigrette

**Chilled Asparagus**

Drizzled with Local Olive Oil & Lemon Zest – Roasted then Chilled Down

**House Made Artisan Bread & Butter**

**Dessert**

**Traditional Italian Lemon Bar**

Local Lemons on Short Bread



[www.centralcoastgrown.org](http://www.centralcoastgrown.org)

*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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### MENU 3

#### Buffet

##### **Vegetable Paella**

Eggplant, Onion, Garlic, Bell Pepper, Tomato, Mushrooms, Green Beans, Chickpeas, Spices

##### **Baby Lettuce Salad**

Shaved Red Onion, Market Sprouts, Avocado, Heirloom Tomato, Toasted Cumin Dressing

##### **Market Green Beans**

Steamed, Served with Caramelized Shallot, Toasted Almond, Local Olive Oil

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

#### Dessert

##### **Warm Apple Tart**

Thin Sliced Granny Smith Apple, Fresh Apple Butter, Cider Glaze, Rum Caramel Sauce

### MENU 4

#### Buffet

##### **Chicken Enchiladas**

Green & Red Sauces, Sour Cream, Pico de Gallo

##### **Baby Lettuce Salad**

Shaved Red Onion, Tomato, Cucumber, Cilantro, Toasted Cumin Lime Dressing

##### **Spanish Rice, Black Beans & Refried Pinto Beans**

##### **Warm Flour & Corn Tortillas**

##### **Fresh Chips & Salsas**

Tomatillo, Pico de Gallo, Grilled Sweet Corn Salsa

#### **Buffet Food:**

*We always prepare a percentage more than your final count if you have a buffet. 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 2/2012)*



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