



(805) 776-3717

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

## FULL SIT DOWN DINNER MENU

### MENU #1

**\$35.00 per person**

#### Appetizers (choose three)

Black Bean and Sweet Corn Empanadas  
Fresh Garlic, Cilantro, and a Chipotle Lime Dipping Sauce

Peacock Farms' Heirloom Tomato Bruschetta on Victorian Milk Toasts

Vegetarian Spring Rolls with a Kaffir Lime Dipping Sauce

Grilled Flank Steak Marinated in Garlic and Ginger  
Rolled with Julianne Carrots, Napa Cabbage, Toasted Sesame, and a Hoisin Teriyaki Sauce

#### Salads (choose one)

Baby Lettuce with Shaved Red Onion, Cucumbers, Baby Beets, Fresh Herbs, Mission Fig Balsamic Dressing

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese

Baby Spinach Salad with Heirloom Tomatoes, Fresh Mozzarella Cheese, Red Onions, Fresh Basil Vinaigrette

#### Entrée (choose one)

Oven Roasted Chicken with a Sri Lanken Style Coconut and Tomato Curry

Grilled Top Sirloin Steak with a Marsala Mushroom Cream Sauce

Risotto with Farmer's Market Vegetables Finished with Shaved Romano Cheese and Local Olive Oil

Rigatoni Pasta with Capers, Tomatoes, Garlic, Herbs, Local Olive Oil,  
Crushed Red Chilies, and Shaved Parmesan Cheese

*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 1/2010)*



*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.*



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**MENU #2**

**\$45.00 per person**

Appetizers (choose three)

Grilled Lamb Sliced on Pita Crisps  
with Garlic Hummus and a Lemon and Fresh Mint Raita Sauce

Nigiri Sushi with a Choice of Wild Pacific Salmon, Ahi Tuna or Hamachi Tuna  
with Sticky Rice, Wasabi, Soy Sauce, and Pickled Ginger

Malaysian Style Chicken Skewers with a Lemongrass Ginger Glaze and Toasted Coconut

Roasted Button Mushrooms

Stuffed with Caramelized Shallots and Gorgonzola with a Port Wine Reduction

Salads (choose one)

Arugula with Gold Beets, Hass Avocado, Toasted Pistachios, Goat Cheese  
and an Heirloom Tomato Vinaigrette

Baby Lettuce with Wild Mushrooms, Pea Sprouts, Baby Artichokes and a Meyer Lemon Vinaigrette

Baby Lettuce with Jicama, Avocado, Tomatoes, Feta Cheese and a Toasted Cumin Lime Dressing

Entrees (choose two)

Pan Seared Thai Snapper with a Ginger Mango Sauce

Grilled Quail with Oak Hill Farms' Oyster Mushrooms and Local Olive Oil

Israeli Cous Cous with Farmer's Market Vegetable and a Fresh Basil Pesto

Grilled Rib Eye Steak with a Garam Masala Syrah Reduction

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**MENU #3**

**\$55.00 per person**

Appetizers (choose three)

Pan Seared Pacific Diver Scallops Served on Pita Crisps with Spring Onions and a White Miso Sesame Sauce

Foie Gras on Brioche with Wild Mushrooms and Cracked Black Peppercorns with a Port Wine Reduction

Pacific Oysters on the Half Shell with an Organic Shallot Mignonette Sauce

Moscovy Duck Breast Sliced Over Warm Flat Bread with Caramelized Red Onions  
and a Fresh Cardamom Plum Sauce

Salads (choose one)

Butter Lettuce with Hass Avocados, Heirloom Tomatoes, Pea Sprouts, and Humboldt Fog Goat Cheese  
with a Fresh Basil Citrus Vinaigrette

Watercress and Arugula Salad with Edamame, Shitake Mushrooms, and Baby Carrots  
with a Mandarin Orange, Sesame Soy Dressing

Bautista farms' baby lettuce with grilled asparagus, roasted red bell peppers, red onions and sprouts with White  
Stilton cheese and a fresh thyme and roasted garlic dressing

Entrée (choose two)

Oven roasted Alaskan Halibut fillet with baby fennel, tomatoes, and red onions finished  
with cracked pepper and local olive oil

Seared Opaka paka fillet with sautéed baby greens and a Vietnamese chili lime sauce  
with fresh mint and cilantro

Pork loin stuffed with sliced Prosciutto, mozzarella cheese, basil and roasted red bell peppers  
finished with a Cabernet Espanole sauce

Hearst Ranch Filet Mignon with caramelized red onions and a Foie Gras compound butter

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