



(805) 776-3717

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

**SAMPLE 1 FULL SERVICE - \$20/person \*Prices Subject to Change**

Prices based on a minimum of 100 people

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

### Appetizers

#### **Heirloom Tomato Bruschetta**

Victoria Milk Toast, Fresh Garlic, Basil and Local Olive Oil

#### **Oyster Mushroom Tartlet**

Brioche, Garlic, Local Olive Oil, Fresh Herbs

#### **Shredded Vegetable Canapé**

Carrot, Green Onion, Daikon Radish, Bean Sprouts, Napa Cabbage, Won Ton Crisps, Kaffir Lime Ginger Dressing

### Salad Course

#### **Baby Spinach Salad**

Heirloom Tomatoes, Fresh Mozzarella Cheese, Red Onions and Fresh Basil Vinaigrette

### Entrée Course

#### **Rigatoni Pasta & Tomato & Capers**

Fresh Vine Ripe Tomatoes, Garlic, Herbs, Chilies, Olive Oil and Parmesan Cheese

#### **Roasted Market Vegetables**

Chef's Choice – Fresh from Farmer's Market, Roasted with Local Olive Oil and Herbs

#### **House Made Artisan Bread**

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*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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**SAMPLE 2 FULL SERVICE - \$20/person \*Prices Subject to Change**

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### **Appetizers**

#### **Heirloom Tomato Bruschetta**

Victoria Milk Toast, Fresh Garlic, Basil and Local Olive Oil

#### **Pancetta and Sweet Onion Tartlet**

Fresh Mozzarella, Baby Arugula, Warm Flatbread

#### **Fruit Arrangement**

Seasonal Market Fruit

### **Salad Course**

#### **Arugula & Baby Mixed Green Salad**

Shaved Cucumber, Red Onion, Snap Peas and Tangerine Vinaigrette

### **Entrée**

#### **Roasted Chicken and Parsnip/Potato Puree**

Lemon-Sage Beurre Blanc

#### **Grilled Vegetable Lasagna with Puttanesca Sauce and Pesto Oil (Vegetarian Option)**

Tomatoes, Kalamata Olives, Capers, Basil, Red Pepper Flakes

#### **Seasonal Market Vegetables**

Fresh Herbs and Local Olive Oil

#### **House Made Artisan Bread**

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**SAMPLE 3 FULL SERVICE - \$25/person \*Prices Subject to Change**

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### Appetizers

#### **Heirloom Tomato Bruschetta**

Victoria Milk Toast, Fresh Garlic, Basil and Local Olive Oil

#### **Roasted Top Sirloin Rolled with Asparagus & Roasted Peppers**

Fresh Basil, Blackberry Balsamic Reduction

#### **Shredded Vegetable Canapé**

Carrot, Green Onion, Daikon Radish, Bean Sprouts, Napa Cabbage, Won Ton Crisps, Kaffir Lime Ginger Dressing

### Salad Course

#### **Baby Spinach Salad**

Tomato, Cucumber, Caramelized Red Onion, Aged Balsamic Vinaigrette

### Entrée: Choice of One Entree

#### **Chicken Breast**

Citrus & Herb Marinated, Grilled and Served with Roasted Tomato-Cumin Sauce

#### **Grilled Sea Bass**

Smoky Paprika, Spring Onion, Asparagus, Local Olive Oil, Cracked Pepper

#### **Fettuccini with Caramelized Red Onion (Vegetarian Option)**

Artichoke Hearts, Sun Dried Tomatoes, Garlic

#### **Bengali Spiced Potatoes & Roasted Market Vegetables**

#### **House Made Artisan Bread**

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**SAMPLE 4 FULL SERVICE - \$27/person \*Prices Subject to Change**

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### Appetizers

#### **Heirloom Tomato Bruschetta**

Victoria Milk Toast, Fresh Garlic, Basil and Local Olive Oil

#### **Roasted Tuscan Vegetable Tartlets**

Market Vegetables (Bell Pepper, Fennel, Zucchini), Garlic, Herbs, Puff Pastry

#### **Beef Tenderloin Skewers**

Balsamic-Shallot Sauce

### Salad Course

#### **Baby Lettuce Salad**

Radish, Feta Cheese, Pea Tendrils, Toasted Cumin Dressing

### Entrée: Choice of One Entrée

#### **Roasted Chicken**

Lemon-Sage Beurre Blanc Sauce

#### **Tuscan Roasted Fish** (Fish Chosen by Seasonal Availability)

Oven Roasted with Onions, Fennel, Tomato, Garlic and Fresh Herbs

#### **Roasted Vegetable Risotto**

Mushrooms and Fresh Parmesan Cheese & Cream

#### **Roasted Fingerling Potatoes**

Garlic, Local Olive Oil, Cracked Pepper, Sea Salt

#### **Roasted Market Vegetables**

Chef's Choice Fresh Market Vegetables, Local Olive Oil, Sea Salt and Fresh Cracked Pepper

#### **House Made Artisan Bread**



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**SAMPLE 5 FULL SERVICE - \$30/person \*Prices Subject to Change**

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**Appetizers**

**Crab Cakes**

with Tarragon-Lime-Aioli

**Wild Mushroom Bruschetta**

Local Olive Oil, Fresh Herbs, Garlic, Sea Salt, Black Pepper, and Crackers

**Roasted Vegetable Tartlets**

Chef's Choice Vegetables from Farmer's Market, Puff Pastry, Local Olive Oil

**Salad Course**

**Arugula Salad**

Gold Beets, Avocado, Toasted Pistachios, Goat Cheese and Heirloom Tomato Vinaigrette

**Entrée: Mixed Grill**

**Top Sirloin**

Cabernet Reduction

**Pacific Salmon**

With a Meyer Lemon Basil Cream

**Creamy Polenta (Vegetarian Option)**

Sautéed Wild Mushrooms, Caramelized Red Onions, Baby Greens, Heirloom Tomato Mezzo Mezzo Sauce and Garlic Crostini

**Creamy Parmesan Risotto**

**Roasted Baby Zucchini, Asparagus & Carrots**

Local Olive Oil, Sea Salt and Fresh Cracked Pepper

**House Made Artisan Bread**



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**SAMPLE 6 FULL SERVICE - \$38/person \*Prices Subject to Change**

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### Appetizers

#### **Pancetta & Goat Cheese Canapé**

Fresh Thyme, Caramelized Red Onion, Crispy Flat Bread

#### **Spanish Valdeon Cheese**

Caramelized Shallot, Passion Fruit, Pita Crisps

#### **Vegetarian Sushi**

Soy Paper Wrapped: Red Miso Glazed Organic Shitake Mushrooms, Pearl & Black Rice, Daikon Radish, Hoisin Chili Dipping Sauce

### Course 1

#### **Bautista Farms Baby Lettuces & Bloomsdale Spinach Salad**

Haas Avocado, Baby Gold Beets, Roasted Shaved Red Onion, Heirloom Tomato Vinaigrette

### Course 2

#### **Wild Mushroom & Baby Artichoke Risotto**

Three Italian Cheeses, Fresh Herbs

### Course 3: Mixed Grill

#### **Grilled Prime Top Sirloin**

Syrah Reduction

#### **Fresh Local Fish** (Fish Chosen by Seasonal Availability)

Oven Roasted with Fresh Fennel, Red Onion, Market Tomatoes, Garlic, Lemon, Fresh Herbs, Local Olive Oil

#### **Sautéed Market Vegetables & Oven Roasted Fingerling Potatoes**

Fresh Herbs, Sea Salt, Local Olive Oil

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

#### **Crunchy Root Vegetable Filo** (Vegetarian Option)

Roasted Butternut Squash, Parsnip, Turnip, Rutabaga, Leeks, Gruyere & Walnuts  
Served on a Bed of Braised Kale, White Beans



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**SAMPLE 7 FULL SERVICE - \$35/person \*Prices Subject to Change**

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**Appetizers**

**Pacific Oysters on the Half Shell**

Organic Shallot Mignonette Sauce

**Heirloom Tomato Bruschetta**

Garlic, Black Pepper, Fresh Basil, Local Olive Oil

**Golden Lentil Canapé**

Gold Lentils and Caramelized Sweet Onions on Puff Pastry

**Salad Course**

**Arugula Salad**

Gold Beets, Hass Avocado, Toasted Pistachios, Goat Cheese, Heirloom Tomato Vinaigrette

**Entrée: Mixed Grill**

**Prime Top Sirloin**

Caramelized Red Onions, Red Wine Reduction & Foie Gras Compound Butter

**Pesto Chicken**

Skinless Breast, Marinated in Lemon, Fresh Basil Pesto and Local Olive Oil, Port Wine Sauce

**Israeli Couscous (Vegetarian Option)**

Farmer's Market Vegetable and a Fresh Basil Pesto

**Sautéed Asparagus**

With Balsamic Vinaigrette

**Parsnip Potato Puree**

**House Made Artisan Bread & Butter**

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**SAMPLE 8 FULL SERVICE - \$55.00/person \*Prices Subject to Change**  
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**Appetizers**

**Scallops on the Half Shell**

Pancetta Cream

**Coconut Shrimp**

Cilantro, Lime, Jicama Relish

**Spicy Tuna Roll**

Avocado, Sliced Green Onions, Spicy Sri Racha Chili Sauce

**Caramelized Onion & Goat Cheese Tartlet**

Fresh Herbs, Local Extra Virgin Olive Oil

**Sweet Potato Fries in Paper Cones**

Roasted Garlic and Citrus Aioli

**Salad Course**

**Bautista Farms Baby Lettuce and Bloomsdale Spinach**

Feta Cheese, Heirloom Tomatoes, Sweet Pea Sprouts, Baby Gold Beets, Toasted Cumin Lime Dressing

**Entrée: Mixed Grill**

**Filet Mignon** with a Jerez Sherry Espanole Sauce

**Halibut** with a Lemon Thyme Beurre Blanc (Fish Chosen by Seasonal Availability)

**Linguini** with Garlic Sautéed Broccoli Rabe and Wild Mushrooms (Vegetarian Option)

**Market Green Beans**

Garlic, Onions, Tomatoes, Bacon

**Caramelized Onion Mashed Potatoes**

**House Made Artisan Bread**



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