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SPANISH MENU

Entrée – Buffet Style, Tapas Servings: \$26.50/person

Paella

Fin Fish, Shell Fish, Homemade Sausage, Heirloom Tomatoes, Onions, Rice, Saffron

Rosemary Chicken Skewers

Local Olive Oil, Fresh Herbs

Black Bean Empanada

Fresh Masa Dough, Onions, Garlic, Herbs, Chipotle-Lime Dipping Sauce

Chicken Empanada

Fresh Masa Dough, Queso Fresco

Burgos Potatoes

Onion, Local Olive Oil, Chorizo, Green Pepper, Paprika, Anaheim Chiles, Sea Salt

Spanish Roasted Beets and Carrots

Local Olive Oil, Rosemary, Orange Juice, Pickled Onion, Salt and Pepper

Andalucía Asparagus

Local Olive Oil, Garlic, Blanched Almonds, Sea Salt

Baby Mixed Greens

Shaved Spanish Valderon Cheese, Red Onion, Heirloom Tomato Vinaigrette

Grilled Flatbread with Olive Tapenade (served on guest tables)

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.
We use fresh, local produce and other ingredients in the food we make.*