



www.twocookscateringonline.com

SPANISH MENU

\$27.00/person - Prices based on a minimum of 100 people

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

Appetizers

Rosemary Chicken Skewers

Local Olive Oil, Fresh Herbs

Grilled Flatbread with Olive Tapenade

Entrée

Paella

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

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

A Note Regarding Buffet Food:

We always prepare a percentage more than your final count. 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 21% service charge and CA sales tax.(Updated 6/2011)



*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.*