



(805) 776-3717

www.twocookscateringonline.com

SAMPLE VEGETARIAN & VEGAN MENUS

VEGETARIAN MENU - \$24/person

Appetizers

Heirloom Tomato Bruschetta

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

Black Bean Empanadas

Black Beans, Sweet Corn, Cilantro, Spices and Roasted Pasilla Sauce

Local Artisan Bread

Served with Extra Virgin Olive Oil & Olives

Entrée

Israeli Cous Cous

Roasted Sweet Peppers, Fennel, Oyster Mushrooms, and Fresh Basil Pesto

Creamy Polenta

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

OR

Delicatta Squash Curry

With Cashews and Brown Mustard Seed

Arugula & Baby Mixed Green Salad

Shaved Cucumber, Red Onion, Snap Peas and Tangerine Vinaigrette

Roasted Vegetable Platter

Local Fresh Market Vegetables with Balsamic Glaze and Fresh Herbs

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)



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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SAMPLE VEGETARIAN & VEGAN MENUS

FOUR COURSE VEGAN MENU (Full Service) - \$35/person

Course 1

Tomato Bruschetta on crisp shallot-thyme flatbreads
Plantain Tortes with Mango Salsa
Watercress-bean sprout-crispy shallots on braised lotus root

Course 2

Bautista Farms Baby Lettuce with Hass Avocado, French Lentils, Roasted Sweet Bell Peppers, Sun Dried Olives, and Roasted Eggplant with an Heirloom Tomato Vinaigrette

Course 3

Yam & Sage Gnocchi in roasted tomato-garlic broth

Course 4

Walnut Napoleon with layers of Pear, Candied Kumquats, and Kiwi
Citrus-Caramel 'cream' sauce

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