



(805) 776-3717

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

**VEGETARIAN MENU 1 - \$24/person**

Prices based on a minimum of 100 people

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

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**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 Couscous**

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

**House Made Artisan Bread & Butter**

***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 rental coordination fee of 21% and CA sales tax. (Updated 6/2011)*



*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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**VEGETARIAN MENU 2 - \$24/person**

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**Appetizers**

**Heirloom Tomato Bruschetta (passed)**

Victoria Milk Toast, Basil and Local Olive Oil

**Black Bean Empanadas (passed)**

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

**Hummus & Pita Platter (stationary)**

**Local Artisan Bread (stationary)**

Served with Extra Virgin Olive Oil & Olives

**Entrée – 1<sup>st</sup> Course Served Plated**

**Arugula & Baby Mixed Green Salad**

Shaved Cucumber, Red Onion, Snap Peas and Tangerine Vinaigrette

**Entrée – 2<sup>nd</sup> Course Buffet Style**

**Vegetable Lasagna**

Market Vegetables

**Roasted Vegetable Platter**

Local Fresh Market Vegetables with Balsamic Glaze and Fresh Herbs

**Vegetable Paella**

Chef's Choice Market Vegetables, Rice and Fresh Herbs

**House Made Artisan Bread & Butter**

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

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**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

House Made Artisan Bread

**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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