

## Corporate Lunch Menu

### Hot Buffet Menu (20 person min. guest count)

1. **grilled chicken artichoke piccata medallions** **\$12.75 pp**  
basil pistou pasta alfredo (vf)  
roasted cauliflower and balsamic mushrooms (vf, gf)  
baby spinach and arugula salad (vf, gf)
2. **rosemary sage turkey breast(gf)** **\$12.50 pp**  
garlic smashed yukon potatoes(gf, vf)  
honey maple roasted carrots (gf, vf)  
classic baby field green salad (gf, vf)
3. **grilled chicken parmesan medallions (gf)** **\$12.25 pp**  
wild mushroom pistou pasta (vf)  
grilled and roasted veggies (vf, gf)  
classic caesar salad (vf)
4. **orange maple bourbon bbq brisket (gf)** **\$12.95 pp**  
queso de casa mac and cheese (vf)  
cherry tomato french green beans (vf, gf)  
baby spinach and arugula salad (vf, gf)
5. **maple rosemary grilled chicken and  
peppered beef tenderloin medallions, red wine shallot demi** **\$21.95 pp**  
smokey garlic smashed potatoes (vf, gf)  
grilled and roasted veggies (vf, gf)  
signature green salad (vf, gf)

### Cold Buffet Menu (15 person min. guest count)

6. **blackened chicken breast with green apple relish (gf)** **\$11.25 pp**  
tomato black eyed pea wild rice (gf, vf)  
baby portabello french green beans (vf, gf)  
classic baby spinach salad (vf, gf)
7. **lemon dill salmon medallions, tomato basil relish (gf)** **\$12.50 pp**  
spinach, sundried tomato, asparagus orzo (vf)  
roasted broccoli, zucchini and yellow squash (gf, vf)  
classic mediterranean green salad (gf, vf)
8. **honey maple rosemary roasted turkey breast (gf)** **\$11.50 pp**  
wild mushroom basmati rice (gf, vf)  
grilled and roasted veggies (gf, vf)  
classic field green salad (vf, gf)
9. **gourmet sandwich tray** **\$9.95 pp**  
select up to 3 from our gourmet boxed sandwich menu  
chef's daily pasta, veggie, rice, or potato creation  
fresh fruit salad

### Box Lunches \$9.95 per box (choice of 3 with 15 person min.)

chef's daily pasta, veggie, rice, or potato creation  
fresh fruit salad & signature dessert bar

### Gourmet Boxed Sandwich

#### grilled chicken

cheddar cheese, lettuce, tomato  
and avocado aioli on traditional pullman bread,

#### ovengold turkey

baby spinach, tomato, and roasted shallot aioli  
on honey wheatberry bread

#### seasonal grilled veggie (nuts)

baby arugula, dill havarti, hummus on marble rye

**classic salad: dill chicken, tuna, pimento or egg**  
lettuce and tomato on a croissant

#### honey ham

baby spinach, tomato, provolone, dijon aioli  
on a croissant

### Gourmet Boxed Salad

#### grilled chicken signature green (gf)

grilled chicken, oranges, bleu cheese, toasted nuts,  
seasonal fruit, and a raspberry vinaigrette

#### goat cheese spinach (gf, nuts, vf)

eggs, tomatoes, toasted pecans, roasted corn, sun-dried fruit, red onions,  
and a peppercorn raspberry vinaigrette

#### grilled veggie cobb (gf, nuts, vf)

grilled veggies, tomatoes, garbanzo beans, eggs, olives,  
toasted nuts, feta cheese and a raspberry dressing on fresh greens

#### mediterranean (gf, vf)

tomatoes, olives, cucumbers, pepperoncinis, red onions, bell peppers,  
feta cheese, and a lemon basil vinaigrette

#### two sisters taco salad (gf)

field greens topped with grilled chicken (or ground beef) with peppers  
and onions, tomatoes, roasted corn, black beans,  
corn tortilla strips and a cilantro lime vinaigrette

menu available monday-friday.

### each menu comes with two sisters signature dessert tray (contains nuts)

you may substitute a fresh baked cookie for an additional \$0.95 pp.


fresh baked bread and herb butter may be added to your order for \$1.50 pp.

housemade tortilla chips and salsa roja can be added to your order for \$1.75 pp.

vf=vegetarian friendly gf=gluten free nuts=contains nuts

we will increase the guest count until 12 p.m. the business day prior to delivery.

all orders and guest count increases placed or confirmed after 12 p.m. the business day prior will be charged an additional \$3.50 pp.

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catering

phone: 214-823-3075 fax: 214-823-5524 www.twosisterscatering.com

### **Paper & Plastic**

Paper plates, napkins and utensils are available for \$1.95 pp.

Lucite plates, napkins and utensils are available for \$2.75 pp.

### **Beverages**

Assorted 12oz Canned Soft Drinks \$1.95 each

16.9 oz Ozarka Bottled Water \$2.50 each

*The following are available by the gallon \$17.50 each*

Fresh Squeezed Lemonade

Fresh Brewed Ice Tea

Champagne Peach Brewed Iced Tea

Signature Spiced Tea

*\*All drinks are served with ice and recyclable corn cups and brewed teas will be accompanied by lemons and sweeteners*

### **Non-Profit Discount**

Two Sisters' Catering proudly supports all non-profit organizations by taking a \$1 off of each person in your order. Each organization should be able to provide their non-profit tax-exempt form in order to receive credit for this discount.

### **Delivery**

A small delivery charge is applicable. Two Sisters' Catering provides all serving pieces at no additional charge and complimentary pick up of serving pieces, the next business day after delivery. Serving pieces may be picked up the same day of delivery for an additional charge. Should you require an additional return visit to your site; an additional delivery fee will be charged.

### **Guest Count and Cancellations**

We request a guaranteed minimum guest count at the time of the order placement.

**48 HOURS NOTICE FOR ALL CANCELLATIONS.**

**All orders placed within 24 hours of delivery time are considered confirmed and finalized.**

**We will increase the guest count until 12:00 p.m. the business day prior to delivery.**

**All orders and guest count increases placed or confirmed after 12:00 p.m. will be charged an additional \$3.50 pp.**