

Brunch		
sliced fresh fruit platter (per person – min 10)		\$2.75
tomato artichoke goat cheese quiche		\$18.00
feta garlic spinach quiche		\$18.00
grilled chicken enchilada quiche		\$18.50
asparagus mushroom quiche		\$18.00
grilled veggie mushroom strata		\$20.00
tomato bacon yukon cheddar strata		\$21.00
sausage white cheddar jalapeño strata		\$22.00
veggie migas torte		\$24.00

Fresh Baked Muffins (min 24 per type) \$0.75ea
(blueberry, lemon poppy, banana nut, orange blossom, cranberry walnut)

Finger Sandwiches	(min 24 per type)	\$0.95each
asparagus boursin	bacon egg salad	
dill chicken salad	pimento cheese	
jalapeño pimento	traditional cucumber	
tuna salad	smoked ham pimento cheese	
curried artichoke	smoked salmon	

Dips	32oz	
blackened shrimp creole		\$20.00
curried artichoke		\$16.00
sun-dried tomato artichoke		\$16.00
peppered almond fig hummus		\$20.00
mediterranean salsa		\$16.00
smoked salmon dill		\$18.00
blackened pineapple salsa		\$18.00
roasted spinach ziziki		\$17.00
blackened portabello artichoke		\$18.00
applewood bacon basil		\$15.00
smoked jalapeño feta		\$16.00
garbanzo bean spinach feta		\$17.00
tomatillo avocado goddess		\$16.00
three olive hummus		\$17.00
smoked lobster dip		\$22.00
lump crab artichoke		\$20.00
queso de casa		\$16.00
spinach artichoke		\$16.00

Desserts		
signature dessert bars		\$0.50
gourmet cookies		\$0.75
baklava bites	min 24	\$0.75
premium dessert bars		\$0.85
cheesecakes (traditional, raspberry, chocolate)		\$35.00
coconut macaroon	min 24	\$0.50
three layer cakes (italian, carrot, chocolate)		\$35.00
wedding cookies	min 24	\$0.50
mini crème pies (chocolate, coconut)	min 24	\$1.50
mini french and italian pastries	min 24	\$1.50
chocolate molten cakes	min 12	\$3.00
cashew cookies		\$0.50
chocolate dipped strawberries	min 24	\$0.95
mini fruit tarts	min 24	\$1.45
petit fours	min 24	\$1.45
seasonal glazed cutout cookies	min 24	\$1.65
poundcake (cinnamon, chocolate chip, original, chocolate)		\$15.00

SPECIAL ORDERS

To ensure availability, please place special orders at least 3 business days prior to your event. Minimums may apply. All orders are subject to approval. All orders must be guaranteed in advance with a credit card. Cancellations require 5 business days prior to the pick-up date. We can arrange for a courier service to deliver.

DETAILS

We will be happy to place our food on your serving pieces. Serving pieces must be delivered to us 72 hours prior to pick-up. We accept serving pieces after 2:00 pm. A 10% service charge will be added to all orders for this service with a minimum charge of \$25.00.

Two Sisters To-Go Menu



2633 Gaston
214-821-4343

3111-C Monticello
214-526-1188

Appetizers

Empanadas (min 24 per type) \$1.50
roasted chicken
blackened shrimp

Tortilla Wrapper (min 24 per type) \$1.95

grilled chicken
blackened salmon
southwest feta veggie
roasted brisket
mediterranean chicken feta
blackened shrimp artichoke

Rumaki (min 24 per type) \$1.75

quail
chicken
apricot

Artichoke Bottoms (min 24 per type) \$1.25

classic lemon parmesan
calamata olive feta

Crabcakes (min 24 per type) \$1.75

mexicali
traditional

Satays (min 24 per type) \$1.95

spiced pecan snapper
black pepper maple salmon
lemon rosemary chicken
chimichurri beef
portabella bell pepper

Flautas (min 24 per type) \$1.50

lime cilantro chicken
baked potato
roasted brisket
sundried tomato artichoke

Cocktail Party Favorites (min 24 per type) \$2.25

five mushroom empanada
beef wellington empanada
spinach mushroom calzone

Brie (1 kilo) / Savory Cheesecake (9") \$48.00

strawberry amaretto
raspberry chocolate
orange spiced pepitas
roasted bells and pesto

Platters

Roasted King Salmon Sides \$95.00 **Roasted Halibut Sides** \$125.00
prepared any of the following ways
orange dill manchego, smoked tomato balsamic, cranberry walnut, honey almond

Cocktail Shrimp Min 2 lb \$25.00/lb
with lemons, dill and our signature cocktail sauce

Fruit and Cheese Min 15 \$3.25pp
add french and english cheese for an additional 1.00 pp

Veggie Tray Min 15 \$1.95pp
(dip not included)



Green Salads
(min order of 15) \$3.50 per person

Deep Ellum Smokey Caesar
pickled jalapeños, bell peppers, feta, pecans, romaine, smokey caesar dressing

Signature Green
oranges, bleu cheese, dried fruit, berries, nuts, leaf greens, raspberry vinaigrette

Mediterranean
tomatoes, olives, pepperoncinis, red onions, bell peppers, leaf greens, feta cheese, basil vinaigrette

Classic Spinach
eggs, peppers, mushrooms, red onions, nuts, raspberry vinaigrette

Pear and Goat Cheese
pears, goat cheese, field greens, spiced pecans, raspberry vinaigrette

Shaved Butternut Field Green
dried fruits, red bell peppers, red onions, toasted manchego, maple-dijon vinaigrette

Signature Salads deli container 32oz

roasted corn and black bean	\$15.00
curried rice	\$15.00
blackened sugar snaps with bleu cheese	\$15.00
artichoke heart	\$16.00
wild rice and artichoke	\$17.00
pepita pico rice	\$17.00
orange beef	\$18.00
curry chicken	\$16.00
arugula pesto pearl pasta	\$18.00
asparagus hearts of palm	\$17.00
classic dill chicken (lowfat available)	\$16.00
asian chicken	\$17.00
classic egg	\$14.00
classic fruit	\$14.00
spiced edamame	\$18.00
shrimp mediterrean pasta	\$18.00
lemon tarragon chicken	\$16.00
pimento cheese (jalapeño available)	\$14.00
southwest chicken	\$16.00
sundried tomato orzo	\$17.00
signature pasta	\$16.00
classic tuna (lowfat available)	\$16.00
classic twice baked potato	\$16.00

Family Classic Sides
(serves 4-6 in ready to heat aluminum pans)

bacon white cheddar chive smashed yukons	\$18.00
herb roasted carrot wedges	\$15.00
orange brown sugar smashed sweet potatoes	\$17.00
maple vanilla roasted carrot wedges	\$17.00
roasted garlic yukon mashed potatoes	\$15.00
shiitake mushroom haricot verts	\$17.00
mushroom wild rice dressing	\$15.00
roasted baby veggies	\$20.00
rosemary miniature potatoes	\$16.00
herb infused mushroom wild rice	\$15.00
broccoli sundried cherry provenical	\$15.00
garlic roasted brussel sprouts	\$15.00
greek style grilled veggie	\$18.00

Family Casseroles
(serves 4-6 in ready to heat aluminum pans)

chicken piccata penne	\$24.00
grilled chicken enchiladas	\$22.00
pulled beef brisket enchiladas	\$24.00
pulled pork enchiladas	\$22.00
grilled veggie goat cheese enchiladas	\$20.00
roasted turkey penne tetrazzini	\$22.00
wild mushroom crepes with artichoke cream	\$20.00
poblano mac and cheese with tortilla crumb crust	\$18.00
king ranch casserole	\$25.00
chicken crepes with artichoke cream	\$22.00
ancho chicken manicotti with red bell pepper cream	\$24.00
spinach manicotti with sun-dried tomato cream	\$26.00

Entrée's

Beef Tenderloin (avg weight 5lbs) \$29.75 per lb
Prepared any of the following ways
horseradish, peppered, blackened, garlic-herb, sake-soy, espresso bean

Turkey Breast (avg weight 4lbs) \$12.95 per lb
prepared any of the following ways
peppered, lemon rosemary, blackened, pomegranate bbq, cilantro lime

Stuffed Chicken Breast (min 6) \$5.95
prepared any of the following ways
sun-dried tomato artichoke, olive orzo, asparagus goat cheese, lemon caper artichoke

Pork Loin (avg weight 4 lbs) \$14.95 per lb
prepared any of the following ways
ancho lime, blackened, oregano-olive, orange soy, garlic herb

Grilled Chicken

Breast 5oz (min 6) \$3.95 **Medallions** (min order 24) \$1.95
prepared any of the following ways
citrus, dirty martini, mojito, honey rosemary, lemon herb

Crispy Chicken Tender (min 24) \$1.75
prepared any of the following ways
coconut, dill potato, diablo or pacific soy

King Salmon Filets (min 6) \$7.50
prepared any of the following ways
pan seared, grilled, blackened, citrus dill, soy-ginger, pico de gallo crusted

Sea Bass Filets (min 6) \$9.95
prepared any of the following ways
pan seared, grilled, blackened, citrus dill, soy-ginger, porcini crusted

Crispy Shrimp (min 24) \$1.75
prepared any of the following ways
coconut, dill potato, diablo or pacific soy

Premium Cocktail Sandwiches (min 24 of each type)

rosemary grilled chicken and field greens	\$1.95
fresh mozzarella roasted peppers and basil	\$1.95
herb roasted pork loin	\$1.95
peppered beef tenderloin	\$2.25

Cocktail Sandwiches (min 24 of each type)
Proudly made with Boars Head Deli Meats

smoked ham and apple	\$1.50
roast beef and horseradish white cheddar	\$1.75
ovengold turkey and baby spinach	\$1.50
(roasted fresh herb mayo, country dijon and horseradish crème fraiche)	

Fresh Baked Breads (min 24 of each type)

silver-dollar herb rolls	\$0.55
yeast rolls	\$0.55
challah rolls	\$0.55

House-made Accompaniments (32oz) \$16.00 (16oz) \$9.50

horseradish crème fraiche	country dijon
cranberry orange relish	roasted herb mayo
green olive aioli	smokey remoulade
sun-dried cherry demi	lemon artichoke cream
basil vinaigrette	cilantro lime vinaigrette
raspberry vinaigrette	raspberry chipotle vinaigrette

