

Two Sisters To-Go Menu



2633 Gaston
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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)	\$0.95ea
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
coconut curry		\$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
basil mint edamame		\$15.00
applewood bacon basil		\$15.00
smoked jalapeño feta		\$16.00
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
classic hummus		\$15.00

Desserts		
signature dessert bars	(by the dozen)	\$0.50
gourmet cookies	(by the dozen)	\$0.95
baklava bites	(by the dozen)	\$0.75
premium dessert bars	(by the dozen)	\$0.85
cheesecakes (traditional, raspberry, chocolate, mint oreo)		\$35.00
coconut macaroon		\$0.50 min 24
two layer cakes (carrot, chocolate)		\$35.00
wedding cookies		\$0.75 min 24
mini crème pies (chocolate, coconut)		\$1.50 min 24
mini french and italian pastries		\$1.50 min 24
chocolate molten cakes		\$3.75 min 12
cashew cookies		\$0.75 min 24
chocolate dipped strawberries		\$0.95 min 24
mini fruit tarts		\$1.45 min 24
petit fours		\$1.45 min 24
seasonal glazed cutout cookies		\$2.25 min 24
poundcake (cinnamon, chocolate chip, classic, 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.



Appetizers

Empanadas	(min 24 per type)	\$1.50
roasted chicken, blackened shrimp, confetti veggies		
Tortilla Wrapper	(min 24 per type)	\$1.95
grilled chicken, blackened salmon, southwest feta veggie, roasted brisket mediterranean chicken feta, blackened shrimp artichoke, hoison beef		
Rumaki	(min 24 per type)	\$1.75
quail, chicken, apricot, duck		
Artichoke Bottoms	(min 24 per type)	\$1.25
classic lemon parmesan, calamata olive feta		
Crabcakes	(min 24 per type)	\$1.75
mexicali, traditional, orange manchego		
Satays	(min 24 per type)	\$1.95
spiced pecan snapper, black pepper maple salmon lemon rosemary chicken, chimichurri beef, portabella bell pepper, veggie antipasta		
Flautas	(min 24 per type)	\$1.95
lime cilantro chicken, baked potato, roasted brisket sundried tomato artichoke, roasted duck		
Cocktail Party Favorites	(min 24 per type)	\$2.50
five mushroom empanada, beef wellington empanada, spinach mushroom calzone, broccoli white cheddar calzone mango lobster empanada, smoked chicken calzone		
Brie (1 kilo) / Savory Cheesecake (9")		\$55.00
strawberry amaretto with almonds bourbon raspberry chocolate orange spiced pepitas roasted bells and basil mint 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	\$30.00/lb
with lemons, dill and our signature cocktail sauce		
Fruit and Cheese	Min 15	\$3.50pp
add chef selected artisan cheeses for an additional 1.00 pp		
Veggie Tray	Min 15	\$2.25pp
(dip not included)		
Mediterranean Platter	(16" tray) feeds 25-35	\$85.00
classic hummus with domestic cheeses, seasonal veggies, and fruit garnished with roasted garlic, olives, dolmas, artichokes and two bags of house-made pita chips		
Provencal Platter	(16" tray) feeds 25-35	\$95.00
lemon rosemary feta dip with domestic cheeses, grilled veggies and fruit, garnished with olives, cured meats, marinated veggies and two bags of house made crostinis		
Artisan Platter	(16" tray) feeds 25-35	\$105.00
black pepper cashews, garnished with chef selected gourmet cheeses, veggies, and fruit with two bags of house made crostinis		

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

Honey-Lime Smokey Caesar
black beans, corn, jicama, radishes, bell peppers, sunflower seeds, feta, romaine, honey lime smokey caesar dressing

Signature Green
oranges, bleu cheese, 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

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
roasted potato bleu	\$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 mediterranean 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 provencal	\$15.00
garlic roasted brussel sprouts	\$15.00
greek style grilled veggies	\$18.00
poblano mac and cheese with tortilla crumb crust	\$18.00

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

chicken piccata penne	\$24.00
enchiladas(chicken, brisket or pork)	\$24.00
classic lasagna (spinach mushroom alfredo & beef ragu)	\$24.00
roasted tomato lasagna	\$22.00
grilled veggie goat cheese enchiladas	\$20.00
wild mushroom "blanco" lasagna	\$22.00
king ranch casserole	\$24.00
chicken crepes with artichoke cream	\$22.00
chicken pesto lasagna	\$24.00
spinach manicotti with sun-dried tomato cream	\$26.00
wild mushroom crepes with artichoke cream	\$20.00

Entrées

Beef Tenderloin (avg weight 5lbs) \$29.95 per lb
prepared any of the following ways
horseradish, peppered, blackened, garlic-herb, porter ale, espresso bean

Turkey Breast (avg weight 4lbs) \$12.95 per lb
prepared any of the following ways
sage-rosemary, orange cranberry, pomegranate bbq, cilantro lime, black pepper maple

Stuffed Bone-In Chicken Breast (min 6) \$5.95
prepared any of the following ways
sun-dried tomato artichoke, olive orzo, asparagus goat cheese, manchego crab, wild rice cranberry

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, maple dijon

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

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

