

# two& company

## Catering Menu

*Happiness is great food and good company!*



### **APPETIZERS & ENTERTAINING**

#### **Party Chips & Dips, Serves 8, \$40**

A duo of highly snackable tangy fresh herb ranch and sour cream & onion dips with kettle-cooked potato chips for the ultimate crunch.

#### **Fiesta Chips & Dips, Serves 8, \$40**

Chunky guacamole and vibrant pico de gallo — served with crispy tortilla chips — for an effortlessly delicious snack.

#### **Mediterranean Dips & Chips, Serves 8, \$40**

Roasted garlic, pinenut hummus and lemon herb hummus, served with crispy pita chips ready for dipping.

**Crudite Platter**, SM serves 4-6, \$50 || LG serves 10-15, \$100

Seasonal vegetables: broccoli, cauliflower, bell pepper, cucumber, radish, celery, carrot, and cherry tomatoes. Selection may vary. For small platters, choose either blue cheese dip or hummus. For large platters, choose two dips.

**Deluxe Crudite Platter**, SM serves 4-6 - \$75 || LG serves 10-15 - \$150

Baby and specialty vegetables and greens artfully arranged with green goddess dip and whipped feta dip.

**Cheese Platter**, SM serves 4-6, \$50 || LG serves 10-15, \$100

Selected cheeses gouda, cheddar, swiss & brie, with almonds, dried apricots & crackers.

**Ultimate Cheese Platter**, SM serves 4-6, \$80 || LG serves 10-15, \$160

Artisanal Triple cream brie, 5 year Cheddar, Humboldt Fog Goat, Gorgonzola Dolce, raincoat crisp crackers, water crackers, stuffed dates. Selection may vary.

**Charcuterie Platter**, SM serves 4-6, \$75 || LG serves 10-15, \$150

Selected cured meats, with cornichons, mustard & crackers.

**Entertaining for a Crowd**, Serves 8, \$210

Sized right for a crowd, this party starter has classic appetizers and new favorites covered:

- Jumbo Shrimp Cocktail Platter: Lemon & herb poached 16/20-count shrimp with cocktail sauce
- Eye of Round Platter: thinly sliced grilled beef- with baby arugula, roasted mushrooms, crostini and a creamy mustard horseradish sauce
- Classic Antipasti Platter: Sopressata, Genoa salami, prosciutto, provolone and fresh mozzarella with pitted olives, marinated gigante beans and rosemary almonds
- Classic Cheese Platter : Gouda, 18-Month Cheddar, Rothenbeuhler Swiss, Camembert dip, grapes, and crackers

**Pinwheel Party Spread**, Serves 8, \$185

An assortment of appetizers and starters that take the stress from entertaining, so you'll

have time to enjoy the party:

- Pinwheel sandwiches:
  - Roast Beef & Cheddar –roast beef, cheddar, pickled red onion, pepperoncini and horseradish cream cheese
  - Pesto Chicken: pulled chicken, fresh basil, cream cheese, basil pesto, and parmesan
  - Grilled Vegetable: zucchini, yellow squash, roasted carrot, pickled red onion, mushroom and cream cheese
- Lemon Herb Poached Shrimp: with remoulade and seasonal cocktail sauce
- Antipasto skewers: tortellini, provolone, salami, olives, tomato, balsamic vinaigrette
- Classic Deviled Eggs: with a traditional creamy base and a touch of Dijon mustard, capers, chives

### **Game Day Platter**, Serves 10, \$200

Go all out on game day with an appetizer spread that's ready to heat and serve:

- Chicken Southwest Wraps (or vegetarian): with guacamole, sour cream and pico de gallo.
- Fruit & Feta skewers: with hot honey vinaigrette.
- Buffalo Chicken Dip: with tortilla chips and celery sticks.
- Cocktail Angus Beef Meatballs: in marinara sauce with parmesan

### **Beef Tenderloin Platter**, \$35/pound (minimum 3 pounds)

Slow roasted then seared for a crispy exterior. Sliced thin and served with arugula, horseradish sauce, sliced baguette or slider buns.

### **Sweet and spicy deluxe nuts**, V, VG DF, GF \$12/pint

**Marinated olives:** garlic, smoked paprika, lemon, rosemary, V, VG, DF, GF. \$12/pint

**House-made pretzel nubs:** with honey mustard and pub cheese sauces V, \$25/2 dozen

**Classic Deviled Eggs:** with a traditional creamy base and a touch of Dijon mustard, capers, chives GF, V. \$15/dozen

**Sauerkraut balls:** with whole grain mustard dip \$24/ 2 dozen

**Seasonal chicken salad** on brioche round DF \$25/dozen

**Avocado tuna salad** on cucumber V, DF, GF \$28/dozen

**Antipasto skewers:** tortellini, provolone, salami, olives, tomato, pesto, V \$38/dozen

**Buffalo Chicken Dip** – serve hot GF \$25/ 1 pound

**Charred poblano corn dip** with crispy Jalapeños (can be vegan) serve hot \$25/ 1 pound

**Vegan Spinach, artichoke dip** – serve hot VG, V, GF, DF \$25/1 pound

**Cheddar, horseradish cheese ball with everything seasoning** (can be vegan) GF, V  
\$10/ 8 ounces

**Chocolate, mascarpone cheese ball** with brownie crumbs and pecans V \$10/ 8 ounces

**Pimento cheese ball**, mildly spicy, with smoked almonds. GF, V. \$10/ 8 ounces

**Fruit & Feta skewers:** with hot honey vinaigrette (can be vegan) V, GF. \$30/dozen

**Chicken ginger lemongrass cocktail meatballs** with cilantro chutney or tomato ginger  
sauce GF, DF \$25/ 1 pound

**Cocktail Angus Beef Meatballs:** in marinara sauce with parmesan. \$25/1 pound

**Vegetable ceviche**– tiny dice of summer vegetables, ginger, avocado and heart  
of palm in black radish V, VG, GF, DF \$28/dozen

**Cucumber cups** with whipped feta and pumpkin seed topping (can be vegan) V, GF  
\$24/dozen

**Mini sweet green pea falafel** with tahini sauce, V, VG, GF, DF. \$36/dozen

**Roasted cremini mushrooms** with taleggio cheese and garlic breadcrumbs, V  
\$36/dozen

**Roquefort shortbread** with roasted pear & hazelnut, V. \$36/dozen

**Medjool date halves filled with mascarpone and a smoked almond**, V, GF.  
\$30/dozen

## **BREAKFAST**

### **Beverages:**

**Hot Brew coffee bundle**, serves 12, \$25

An insulated box of freshly brewed coffee makes self-service easy for you and your  
guests. Includes hot-brew coffee from beans by a local roaster, half and half,

compostable cups and lids, sleeves, sugars and stir sticks. (Add unsweetened oat or almond milk +\$6)

**Hot Tea Service,** Serves 8, \$15

Perfect for a breakfast spread or an afternoon tea service with assorted cookies. Includes an insulated box of hot water, tea packets, cups with lids, sleeves, half & half, honey, lemon wedges, sugar packets, and wooden stir sticks.

**Chilled Tea Service,** Serves 8, \$10

Your choice of tea — freshly brewed and chilled — by the gallon: Unsweetened Green, Unsweetened Black, or Unsweetened Tart Berry. Includes cups with lids, honey, lemon wedges, sugar packets, and wooden stir sticks.

**Breakfast Smoothie:** Serves 8, \$72 (minimum 4 of a kind)

Choice of Green\*, Mixed Berry, *Chocolate Peanut Butter Banana\**, or Espresso

\*nut allergen

**Continental Breakfast Options:**

**Continental Breakfast Package:** Serves 8, \$100

Start the day off with a crowd-pleasing assortment of pastries, bagels, fruit, coffee and orange juice:

- Breakfast Pastry Platter (6) – Seasonal scones, muffins, breakfast bread
- Bagel and Cream Cheese Platter (6)– (everything, sesame, and plain bagels with whipped cream cheese)
- Seasonal Fresh Fruit
- Hot-Brew Coffee Bundle (Local bean brewed coffee, half and half, hot cups with lids, sleeves, sugar packets, and stir sticks. Add unsweetened oat or almond milk +\$6)
- Orange Juice

**Lox & Bagel Platter:** Serves 8, \$100

Cold-smoked salmon and all the accoutrements for the ultimate lox and bagel spread. Includes lox, whipped cream cheese, cucumber, tomato, capers, red onion, hard-boiled eggs, fresh dill and an assortment of bagels (everything, sesame and plain).

**Bagel & Cream Cheese Platter,** 12 pieces, \$25

An assortment of everything, sesame and plain bagels served with whipped cream

cheese, jam is the perfect start to a morning.

**Fresh Fruit Platter**, Serves 8, \$40 || Serves 16, \$80

A refreshing, colorful mix of strawberries, cantaloupe, honeydew, pineapple, blueberries, and grapes. Selection may vary seasonally.

**Seasonal Yogurt parfait**: 4 individual servings, 4oz ea. \$24

Greek yogurt, house made sweet & salty granola, seasonal fruit compote

**Seasonal Overnight Oats**: 4 individual servings, 4oz ea. \$ 20

Gluten Free Oats soaked overnight in almond milk with a seasonal fruit compote.

### **Warm Breakfast Options** *(will need to be reheated, instructions included.)*

**Breakfast Wrap**, Serves 8, \$64

Toasted flour tortilla, cage free eggs, Great Lakes cheddar, bacon, sausage, chives.

**Vegetarian Wrap**, Serves 8, \$64

Toasted spinach tortilla, cage free eggs, spinach, goat cheese, chives.

**Vegetable Strata**– Serves 12, \$96

Cage free eggs, sourdough bread, spinach, peppers, feta, swiss, herbs.

### **SANDWICHES & SALADS**

**Chef Special Sandwich Platter**: Serves 8, \$96

Classic flavor combos on ciabatta rolls create the ultimate sandwich platter.

- Chicken, Arugula & Goat Cheese (chicken breast, arugula, goat cheese, pickled red onion and basil aioli).
- Farmhouse Ham & Brie (smoked ham, brie, arugula, peach jam and balsamic glaze)
- Four Season Caprese (VG) (fresh mozzarella, roasted tomato, basil mayo and balsamic glaze).

**The Complete Lunch Package**: Serves 10, \$250

Everything you need to feed, and please, a lunch crowd, complete with salad, wraps, sides, cookies and more:

- Make-Your-Own Salad Bar: fresh spring mix and romaine lettuce are the base for countless toppings: hard-boiled egg, cucumber, tomato, carrot, radish, red cabbage, red pepper, bacon, cheddar, sunflower seeds, ranch dressing and balsamic vinaigrette.
- Wrap Platter:
  - Seasonal Chicken Salad
  - Turkey, bacon, avocado- turkey breast, bacon aioli, avocado, lettuce tomato
  - Seasonal Vegetarian/ Vegan
- Bistro Pasta Salad- seasonal selection
- Fresh Fruit Platter (strawberries, cantaloupe, honeydew, pineapple, blueberries and grapes) - subject to change seasonally
- Chocolate Chunk Cookies

### **Chef's Sandwich Bundle**, Serves 8, \$150

Classic and creative sandwich combos are featured in this lunch bundle along with healthy, flavorful sides, cookies and more:

- Chef-Created Sandwich Platter Features:
  - Chicken, Arugula & Goat Cheese- chicken breast, arugula, goat cheese, pickled red onion and basil aioli
  - Farmhouse Ham& Brie- smoked ham, brie, arugula, peach jam and balsamic glaze
  - Four Season Caprese (VG)- fresh mozzarella, roasted tomato, basil pesto and balsamic glaze
- Bistro Pasta Salad-seasonal selection
- Slaw - seasonal selection
- Bagged Potato Chips
- Chocolate Chunk Cookies

### **The Wrap Platter:** Serves 8, \$96

A trio of crowd-pleasing wraps in three creative flavors:

- Seasonal Chicken Salad
- Turkey Avocado BLT- turkey breast, bacon aioli, avocado, lettuce tomato
- Seasonal Vegetarian/ Vegan

### **The Wrap Bundle**, Serves 8, \$140

A trio of creative wraps served with colorful sides, dessert and more:

- Wrap Platter:
  - Seasonal Chicken Salad
  - Turkey avocado BLT- turkey breast, bacon aioli, avocado, lettuce tomato
  - Seasonal Vegetarian/ Vegan
- Bistro Pasta Salad- seasonal selection
- Slaw - seasonal selection
- Bagged Potato Chips
- Chocolate Chunk Cookies

**Mini Sandwich Tray**, Serves 8 (16 sandwiches), \$96

Slider buns and mini croissants filled with your choice of tuna, egg or chicken salad, turkey, roast beef or ham, lettuce, tomato, mayo, mustard.

**Caesar Salad (plant based) - side**, Serves 8, \$64

Crunchy romaine lettuce with plant based parmesan, crunchy chickpeas, fresh herbs. Plant- based Caesar dressing on the side (contains cashews)

**Cobb Salad - side**, Serves 8, \$64

Crunchy greens with bacon, hard-boiled egg, grape tomatoes, avocado, and crumbled blue cheese. Ranch dressing served on the side.

**Greek Salad - side**, Serves 8, \$64

Crunchy lettuce with cucumber, tomato, red onion, Feta, olives, crunchy chickpeas and fresh herbs. Mediterranean vinaigrette served on the side.

**Field Greens, Cranberries, Goat cheese, Pecans - side**, Serves 8, \$64

Field greens topped with pecans, dried cranberries, and creamy goat cheese. Balsamic vinaigrette served on the side.

**Two's Seasonal Coleslaw - side**, Serves 8, \$32

Finely julienne cabbage, seasonal vegetables, and tangy vinaigrette

**Seasonal Pasta Salad - side**, Serves 8, \$32

Ask your catering assistant for the current feature.

**Fresh Fruit Salad**, Serves 8, \$40



A refreshing, colorful mix of strawberries, cantaloupe, honeydew, pineapple, blueberries and grapes. Selection may vary.

**Classic Chicken Salad**, Serves 8. \$64

A traditional version made with diced chicken and a creamy dressing, with fresh herbs, celery, and onion for some crunch. (Chicken salad only, no bread)

**Seasonal Chicken Salad**, Serves 8, \$64

Shredded chicken, tarragon mayo, red grapes toasted almonds. Served with cranberry, nut grain crackers.

**Classic Tuna Salad**, Serves 8, \$64

Classic tuna salad with a lemony, mayo-based dressing and crunch from diced celery and onion. Made with sustainable wild-caught albacore tuna. Served with cranberry, nut grain crackers.

**Two's Tuna Salad**, Serves 8, \$72

Olive oil poached albacore tuna with basil mayo, avocado, shallot, capers. Served with cranberry, nut grain crackers.

**Not So Classic Egg Salad**, Serves 8, \$64

The perfect spread needs the perfect egg salad. Traditionally creamy and full of flavor with celery, onion and chive but turned up with. Chopped capers and a touch of blue cheese. Made with cage-free eggs. Served with cranberry, nut grain crackers.

**Plant Based "Egg" Salad**, Serves 8 \$64

Made with chickpeas, avocado, lemon, celery radish, fresh herbs for a riff on the classic. Served with cranberry, nut grain crackers.

**INDIVIDUAL BOXED LUNCH:**

Will need 2 days notice. Email [catering@twofoundation.com](mailto:catering@twofoundation.com) or call 440-384-3236.

**Choose from Classic (\$17) or Artisan (\$19)**, includes side, chips, pickle, and cookie.

**Classic:** (sourdough, nine grain bread. Gluten Free +\$2)

Chicken salad, Tuna salad, Turkey with basil mayo, Roast Beef with horseradish mayo, Vegetable with basil mayo. (Includes lettuce and tomato)

**Artisan:** (Ciabatta roll)

Roasted carrot/hummus, Honey mustard chicken salad with slaw, Two's Tuna, Turkey Club with avocado, Ham, Brie Jam with arugula, Caprese

Sides: Slaw, potato salad, pasta salad (choose one)

Oatmeal Chocolate Chip Cookie



## **DESSERTS**

**Chocolate Chunk Cookie Platter**, Serves 15, \$45

Rich chocolate chunks and European butter shine in these decadent cookies with crispy edges and chewy centers.

**Assorted Cookie Platter**, Serves. 15, \$30

Choose 3 from our offerings of: Oatmeal chocolate chip, Seasonal, Chocolate chunk, Vanilla shortbread, Iced sugar cookie.



## **SNACKS**

### **Chicken Salad Nosh Platter**, Serves 8, \$45

Flavorful Seasonal Chicken salad — loaded with red grapes and toasted almonds— alongside cubed Rothenbeuhler Swiss and Great Lakes cheddar cheeses, carrot, celery, and sea salt pita crackers, plus chocolate brownies to end on a sweet note. (Gluten Free available)

### **Specialty Chocolate Snack Pack**, Serves 6 \$32

Elevate your chocolate snack game with a specialty lineup.

### **Candy Lover's Snack Tray**, Serves 8, \$32.

Chocolate, gummies, etc. Satisfy that sweet tooth with a mix of favorites.

### **Savory Nut Snacks**, Serves 6, \$30

A crispy, jaw-pleasing mix of Mitica favorites from Spain: Marcona Almonds, Valencia Almonds with Rosemary, Crunchy Quicos (giant, crunchy corn kernels) and Spicy Cocktail Mix – selection may vary.

### **Sweet & Salty Snack Tray**, Serves 6, \$30

For both sweet and salty snack fans alike. Lay out a spread of Sriracha caramel corn, chili cashews, dried fruit and salted peanuts.

### **Olive Snack Tray**, Serves 6, \$30

An assortment of pitted olives — Kalamata, mixed Greek, herbed Sicilian and red pepper-stuffed green olives — perfect as part of an appetizer or lunch spread.

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### **Compostable serve ware add on**

Plate, napkin, fork/knife/spoon \$1.50 per setting

### **Bespoke Catering**

Not finding exactly what you're looking for on our A La Carte menu? We are happy to compose special menus for your occasion. Our team collaborates closely with each client to plan and create a delicious menu based on seasonal ingredients. Please inquire for further information. (catering@twofoundation.com)

### **Allergen statement**

Attention customers with severe food allergies: At Two & Company we take great care in preparing your catering order in an environment that adheres to the highest food safety standards. However, please be aware that common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, and shellfish are routinely used in our kitchen and we therefore cannot guarantee that any food is 100% allergen free.

V=Vegetarian. VG=Vegan. GF=Gluten free. DF=Dairy Free

**Email [Catering@twofoundation.com](mailto:Catering@twofoundation.com) or call 440-384-3236 for your catering needs!**

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