



We are thankful you have chosen us to provide catering for your upcoming needs.

Whether you have a meeting, party, or special event, you can count on us to serve you delicious, scratch-made food from our incredibly talented chefs.

Thank you for allowing us to be a part of your company!

Minimum of 12 people for all orders. Pricing based per person.
There will be a 10% service fee for all orders.

5 business days notice on all catering orders.
Pickup 8am-3pm Tuesday- Saturday.

Contact our catering and events coordinator for all special event information.

Cateringandevents@twofoundation.com
440-384-3236 option #6

DF: dairy free GF: gluten free V: vegan VEG: vegetarian



BREAKFAST CATERING

COLD *TWO-GO* PACKAGE

(\$18 pp)

Assortment of the following included:

- Seasonal fresh cut fruit bowl
- Seasonal muffins and cinnamon rolls
- House-made granola and fruit parfaits
- House-made bagel buns filled with cream cheese

BREAKFAST PASTRY PLATTER

Assortment of following included:

Cinnamon rolls, mini loafs, muffins, English muffins (\$10 pp)

HOT *TWO-GO*

(available upon request: gf bread/gf wrap +\$2)

Choice of:

- Scratch-made English muffin sandwich: egg, cheese, bacon (\$13 pp)
- Breakfast wrap: wrap options plain or spinach, eggs, chives, aged cheddar, crumbled sausage or bacon (\$8 pp)

ADDITIONAL OPTIONS

- Caramelized applewood smoked brown sugar bacon (2 slices \$4 pp)
- Breakfast sausage patties or links (2 pieces \$3 pp)
- Seasonal Individual parfaits (\$9 pp)
- Scrambled eggs with chives (\$36 serves 12)
- Fruit bowl (\$72 serves 12)
- House-made bagel buns filled with cream cheese topped with everything seasoning (\$48 serves 12)



LUNCH CATERING

(min 12 people)

INDIVIDUAL BOXED LUNCHES

Boxed lunches are served with one choice of entree along with fresh fruit, potato chips or choice of side salad: roasted vegetable quinoa, or seasonal pasta salad or potato salad, cookies or brownies
(minimum 6 of each kind)

Entree **Salad**

- Scoop of chicken salad with grapes, tarragon and organic honey (\$18pp)
- Scoop of tuna salad with lemon, red onion, mayo and capers (\$20pp)
- Grilled chicken Caesar salad, croutons, shredded parmesan, sliced red onion, with dressing on the side (\$17 pp)

Entree **Sandwiches and Wraps**

(available upon request: gf bread/gf wrap +\$2)

- Turkey and spinach wrap, basil pesto spread, provolone cheese, shredded lettuce (\$15pp)
- Smoked ham and Swiss cheese, on sour dough bread, Dijonnaise, crunchy lettuce and tomatoes (\$15pp)
- Roasted seasonal vegetable wrap, hummus spread, arugula, radish (\$16pp)

CHEFS LUNCH PLATTER (\$240)

(minimum 6 of each kind)

Assortment of the following included:

- Grilled chicken breast, arugula, goat cheese, pickled red onion, basil aioli (sourdough)
- Ham and brie, arugula, apricot jam, balsamic glaze (slider buns)
- Fresh Mozzarella, roasted tomatoes, balsamic mayo and basil (9-grain)
- Pasta salad with seasonal roasted vegetables
- Spicy coleslaw
- Bagged potato chips
- Chocolate chip cookie tray



The Wrap Platter (\$150)

(available upon request: gf wrap +\$2)

Assortment of the following included:

- Seasonal chicken salad
- Seasonal veggie wrap
- Turkey BLT, avocado, lettuce, tomato bacon aioli
- Seasonal vegetarian/vegan, avocado spread, seasonal vegetables, spinach, arugula

*no sides included

The Wrap Bundle (\$210)

(available upon request: gf wrap +\$2)

- Seasonal chicken salad
- Seasonal veggie wrap
- Turkey BLT, lettuce, tomato, bacon aioli
- Bistro pasta salad
- Spicy coleslaw or potato salad
- Bagged potato chips
- Chocolate chip cookies

Salads (12 servings each)

Served in large container

- Caesar salad, romaine lettuce with plant-based parmesan cheese, crunchy chickpeas, fresh herbs, plant-based dressing on the side (contains cashews) (\$64) (V,VEG)
- Mixed field greens, cranberries, goat cheese, spiced pecans, (on side) balsamic vinaigrette (served on side) (\$48)
- Seasonal pasta salad with red wine vinaigrette and herbs (\$42)
- Potato salad with chopped eggs, celery red onion, parsley and light mayo (\$54)
- Shredded chicken and red grape salad with tarragon, honey and mayo finished with toasted almonds (\$72)



BAKERY ITEMS

(Minimum of 12)

COOKIE AND BROWNIE PLATTER (\$52)

Chef's Choice

GLUTEN FREE PLATTER

Please contact cateringandevents@twofoundation.com

