

two& company

CATERING MENU

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.

**pricing is subject to change due to food cost*

5 business days notice on all catering orders.

Pickup 8am-3pm Tuesday- Saturday.

Cancellation Policy: Orders canceled 3 business days before the pickup date will incur a charge of 50% of the total order amount.

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

(\$20 pp)

Assortment of the following included:

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

BREAKFAST PASTRY PLATTER

Assortment of following included:

Cinnamon rolls, 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 **Wraps**

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

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

CHEFS LUNCH PLATTER (\$240)

Served with bistro pasta salad with seasonal roasted vegetables, spicy coleslaw, or bagged chips ; and chocolate chip cookie tray

Assortment of the following included: (minimum 6 of each kind)

- 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)



The Wrap Platter (\$150)

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

Assortment of the following included:

- Seasonal chicken salad
- 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)

Served with bistro pasta salad with seasonal roasted vegetables, spicy coleslaw, or bagged chips ; and chocolate chip cookie tray

- Seasonal chicken salad
- Seasonal veggie wrap
- Turkey BLT, lettuce, tomato, bacon aioli

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)

A delicious assortment of freshly baked cookies, and brownies perfect for sharing

GLUTEN FREE PLATTER

Please contact cateringandevents@twofoundation.com

SPECIAL DESSERT DISPLAY

24 people minimum, \$10 pp

A curated selection of 3-4 items; such as torts, finger pastries, nut bars, tarts, cookies, cannoli, and cream puffs. All hand picked by our Pastry Chef for your event.

SPECIAL EVENT CAKES AND DESSERTS

Made to order. contact cesare@twofoundation.com

