

# 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](mailto: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](mailto:cesare@twofoundation.com)

