



two&company  
**EASTER CATERING**  
**MENU**

Order by Friday, March 28th. Pick up by Saturday, April 4th at noon.

## SAVORY

Potato Salad* (veg).....	\$6
• Onion, celery, oregano, dill, parsley, mayo, dijon	
Buttered Green Beans* (veg, contains nuts).....	\$6
• With toasted almonds	
Pasta Salad* (veg).....	\$6
• Roasted peppers, artichokes, zucchini, fresh herbs, red wine vinegar, olive oil, parmesan cheese	
Parmesan Crusted Chicken Cutlet* .....	\$8
• With sliced lemon garnish	
Fresh Fruit Platter**.....	\$84
Broccoli & Cheddar Quiche** .....	\$60

## SWEET

Easter Sugar Cookies*.....	\$3
• With scratch-made buttercream frosting ( <i>buy a dozen for \$30!</i> )	
Mini Strawberry Tarts*.....	\$6
• Scratch-made filling with glaze on top	
Lemon Curd Cups* (gf by request).....	\$7
• Our special lemon curd recipe with brulee on top	
Carrot Cake Muffins* (gf by request).....	\$5
• With scratch-made vanilla frosting	
5" Carrot Cake** (gf by request).....	\$20
• With scratch-made cream cheese frosting	
Assorted Easter Box** .....	\$32
• Mini carrot cake muffins, mini sugar cookies,& mini cinnamon rolls	

\*Pricing per serving. Minimum order of 12.

\*\*Pricing per batch.

For custom orders or special event inquiries, please contact our Catering & Events Coordinator:  
cateringandevents@twofoundation.com or 440-384-3236 (option #6)  
df = dairy free, gf = gluten free, v = vegan, veg = vegetarian

177 E Washington St. Chagrin Falls, 44022  
Tuesday-Saturday 8am-3pm  
www.twoandcompany.org

