



# TWO CHEFS ARE BETTER THAN ONE

— CATERING —

PART OF TUSCAN HOSPITALITY GROUP

*Indicott Estate  
Wedding Menu  
2020*

Each couple weaves personality into their wedding.

Two Chefs embraces diversity by working with clients to customize their unique event. Two Chefs will help you through the process.

Let our years of experience work in your favor as we craft your ideas, theme and favorite foods into a seamless milestone.

Enclosed you will find menus demonstrating our options of service style at three price points. We also custom write menus with all clients to ensure that the menu and budget meet your needs. Please look through our menu selection and call our sales office to start planning your wedding.

As a part of our service, Two Chefs will provide an event manager to coordinate with your vendors to ensure a seamless execution of your planned event. Your event manager will carefully orchestrate your on-site ceremony.

Two Chefs is on your team, and you deserve the best!

\*All Menus based on 50+ guests



# silver - plated

## *stationary hors d'oeuvres:*

A display of assorted Domestic and European Cheeses, artistically presented with fresh Fruit garnish and varieties of crackers



## *salad course:*

Choice of Mixed Green Salad or Two Chefs' Lavender Caesar Salad, served with Chefs' selection of fresh bread

## *entrée\*:*

**Choose TWO of the following:**

- New England Baked Haddock
- Chicken Picatta with Lemon and Capers in a White Wine Sauce
- Garlic and Peppercorn-crust Tri-tip, served with a Mushroom Merlot Demi-Glacé
- Served with your choice of starch and seasonal vegetable



## *buffet style dessert:*

- Wedding Cake provided by client
- Coffee, Tea and Decaffeinated Coffee

**\$86.00 per person**

plus 7% state and local meals tax

Includes management fee, Edincott Fee, on-site staff and rental

\* All Entrées are served with your selection of our seasonal vegetables and accompaniments. Vegetarian options are available upon request.



# silver - stations



## *stationary hors d'oeuvres:*

Choice of any ONE of our Signature Stationary Hors d'Oeuvres

## *entrée - fork friendly stations:*

### **Station 1:**

- Chicken Picatta with Lemon and Capers
- Rustic Vegetable Risotto
- Two Chefs Lavender Caesar Salad with homemade Cornbread Croutons

### **Station 2:**

- Wild Mushroom Ravioli with Boursin Cream, Diced Tomato and Asparagus
- Assorted Rolls and Bread

### **Station 3:**

- Maple and Mustard-glazed Salmon
- Wild Rice Pilaf
- Fresh Steamed Vegetables

## *dessert - buffet:*

- Wedding Cake, provided by client, sliced and artistically presented
- Coffee, Tea and Decaffeinated Coffee

**\$82.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott Fee, on-site staff and rental

## *entrée accompaniments:*

### **Starch:**

- Traditional Mashed Potatoes
- Garlic Mashed Potatoes
- Bourbon and Vanilla Mashed Sweet Potatoes
- Horseradish Mashed Potatoes
- Cheddar Mashed Potatoes
- Roasted Red Bliss Potatoes with Rosemary
- Harvest Rice Pilaf

- Roasted Yukon Gold and Sweet Potatoes
- Caramelized Onion and Cheddar Mashed Potatoes
- Lemon Basmati Rice
- Penne with Asparagus, Grape Tomato and Parmesan Cream
- Tuscan Vegetable Pasta with Roasted Vegetables & Parmesan

### **Vegetables:**

- Grilled Vegetable Display
- Roasted Broccolini
- Spring Vegetable Medley
- Roasted Fall Vegetable Medley with a Maple Balsamic Glaze
- Steamed Vegetable Medley

# silver - buffet

## stationary hors d'oeuvres:

Choice of any ONE of our Signature Stationary Hors d'Oeuvres

## entrée - buffet:

- Choice of Mixed Green Salad or Two Chefs Lavender Caesar Salad
- Assorted fresh Breads
- Spinach and Smoked Mozzarella-stuffed Chicken Breast with Roasted Garlic and fresh Thyme Sauce
- Macadamia and Sweet Chili-crusting Salmon
- Roasted Red Bliss Potatoes with Rosemary, Garlic and Olive Oil
- Grilled Vegetable Display

## dessert - buffet:

- Wedding Cake, provided by client, sliced and artistically presented
- Coffee, Tea and Decaffeinated Coffee

**\$79.00 per person**

plus 7% state and local meals tax

Includes management fee, Edincott Fee, on-site staff and rental

\* Vegetarian options available upon request



## entrée accompaniments:

**Salads (all of the below Salads are interchangeable):**

- Mixed Green Salad with Spiced Pecans, Gorgonzola and Dried Cranberries in an Orange Ginger Vinaigrette
- Lavender Caesar Salad with homemade Cornbread Croutons and Lavender Caesar Dressing
- Spinach Salad with Red Onion, Strawberries and Gorgonzola in an Orange Ginger Vinaigrette
- Mixed Green Salad with Grape Tomatoes, English Cucumbers and Sun-dried Tomato Vinaigrette
- Apple Cheddar Salad with Mixed Greens, Spiced Pecans, and Dried Cranberries in a Cider Vinaigrette
- Mixed Greens and Arugula Salad served with Feta, Artichokes, Cucumbers, Tomatoes, Red Onions, and topped with a White Balsamic, Lemon, Basil and Honey Vinaigrette

# gold - plated



## *stationary hors d'oeuvres:*

Choice of any TWO of our Signature Stationary Hors d'Oeuvres

## *passed hors d'oeuvres:*

Choice of any FOUR of our Signature Passed Hors d'Oeuvres

## *salad course:*

Spinach Salad with Gorgonzola, Red Onion, and sliced Strawberries in an Orange Ginger Vinaigrette, served with homemade Focaccia

## *entrée\*:*

### **Choice of Two of the following:**

- Sliced Sirloin with Wild Mushroom Demi-Glacé
- Four Jumbo Shrimp stuffed with fresh Crabmeat and topped with Hollandaise Sauce
- Sun-dried Tomato, Artichokes, Basil and Ricotta Cheese-stuffed Chicken Breast, served with a Balsamic, and Tomato Compote
- Fingerling Potato and Caramelized Onion Terrine
- Roasted Broccolini

## *dessert:*

- Wedding Cake provided by client
- Artistically presented with Raspberry Coulis and fresh Whipped Cream
- Coffee, Tea and Decaffeinated Coffee

**\$107.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott Fee, on-site staff and rental

\* All Entrées are served with your selection of our seasonal vegetables and accompaniments. Vegetarian options are available upon request.

# gold - stations

## *stationary hors d'oeuvres:*

Choice of any ONE of our Signature  
Stationary Hors d'Oeuvres

## *passed hors d'oeuvres:*

Choice of any FOUR of our Signature  
Passed Hors d'Oeuvres

## *Chef-Attended pasta bar:*

- **Selections of:** Cheese Tortellini and Penne Pasta
- **Sauce choices:** Alfredo, Thick Tomato Sauce and Vodka Sauce
- **Choices of:** Shrimp, Sautéed Chicken, Sweet Italian Sausage, and Vegetables
- **Topping Choices:** Parmesan Cheese and crushed Red Pepper
- Served with Homemade Focaccia Bread

## *slider station:*

- Classic Caesar Salad
- Miniature Cheeseburger Sliders on fresh Brioche Rolls, served with sliced Onion, sliced Tomato, Lettuce, Pickles, Mayonnaise, Ketchup and Mustard (Portabella burgers available for vegetarians)
- Homemade Macaroni and Cheese

## *Fajita station:*

- Spicy Chicken, Beef, Peppers and Onions, served with Soft Flour Tortillas, shredded Lettuce, Tomato, Cheese, Sour Cream, Guacamole and Salsa
- Served with Spanish Rice and Tortilla Chips
- Santa Fe Salad: Mixed Field Greens with a medley of chopped grilled Vegetables including Corn, Asparagus Tips, Green Onion, Zucchini with Tomatoes and Avocado, tossed in Cilantro-lime Vinaigrette

## *Dessert:*

- Wedding Cake provided by client
- Artistically presented with Raspberry Coulis, and fresh Whipped Cream
- Coffee, Tea and Decaffeinated Coffee

**\$94.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott Fee, on-site staff and rental



# gold - buffet



## *stationary hors d'oeuvres:*

Choice of any ONE of our Signature Stationary Hors d'Oeuvres

## *passed hors d'oeuvres:*

Choice of any FOUR of our Signature Passed Hors d'Oeuvres

## *buffet:*

- Assorted Rolls and Breads
- Mixed Field Greens: European Cucumbers, Grape Tomatoes, and Syrian Bread Crisps with a White Balsamic Dressing
- Boneless Braised Short Ribs
- Chicken Marsala: sautéed medallions of tender Chicken Breast smothered in a savory Marsala Wine Demi-Glacé with fresh Mushrooms and Shallots
- Rustic Vegetable Risotto
- Fresh display of Grilled Asparagus, Zucchini, Summer Squash, Red Onions, Portobello Mushrooms, Sweet Red and Green Peppers, Salt, Pepper and Olive Oil

## *Dessert:*

- Wedding Cake provided by client
- Artistically presented with Raspberry Coulis and fresh Whipped Cream
- Coffee, Tea and Decaffeinated Coffee

**\$96.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott fee, on-site staff and rental





# platinum - plated

## *stationary hors d'oeuvres:*

Choice of TWO Appetizers from the Signature Stationary Hors d'Oeuvre Section OR ONE from our Upgraded Stationary Hors d'Oeuvre Section

## *passed hors d'oeuvres:*

Choice of any FIVE of our Signature Passed Hors d'Oeuvres

## *first course:*

Mushroom Ravioli in a Boursin Cream with diced Tomato Concasse and chiffonade of fresh Basil

## *salad course:*

Mixed Greens with grilled Asian Pears, Goat Cheese and Wonton Crisps in a Cider Vinaigrette and our Chef's homemade Bread

## *entrée\*:*

### **Choice of TWO of the following:**

- Rare Tuna Steak with Sesame, Mirin, and Sweet Chili Glaze
- Roasted Peppercorn-crust Beef Tenderloin with Wild Mushroom Demi-Glacé
- Crab and Lobster-stuffed Lemon Sole with Béarnaise
- Garlic and Rosemary-crust Rack of Lamb, Dijon Jus
- Pan Roasted Statler Chicken Breast with Cippolini Chasseur Sauce
- Served with your choice of starch and seasonal vegetable

## *dessert:*

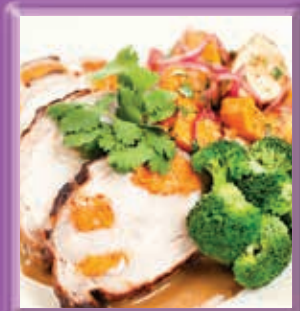
- Wedding Cake provided by client
- Artistically presented with a Raspberry Coulis and Whipped Cream
- Coffee, Tea and Decaffeinated Coffee

**\$125.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott fee, on-site staff and rental

\* All Entrées are served with your selection of our seasonal vegetables and accompaniments. Vegetarian options are available upon request.



# platinum - stations



## *stationary hors d'oeuvres:*

Choose ONE Stationary Hors d'Oeuvre and ONE Upgraded Stationary Hors d'Oeuvre

## *passed hors d'oeuvres:*

Choice of any FIVE of our Signature Passed Hors d'Oeuvres

## *chef attended carving station:*

- Hand-sliced Tenderloin with Cabernet Demi-Glacé
- Horseradish Mashed Potato
- Mixed Green Salad with Dried Cranberries, Spiced Pecans, Gorgonzola and Orange Ginger Vinaigrette
- Homemade Focaccia Bread

## *poultry station:*

Spinach and Ricotta-stuffed Chicken:  
Served over Toasted Orzo Pilaf on a nest of Baby Arugula and dressed with a Lemon Basil Cream

## *sautéed to order pasta station:*

- Butternut Squash Ravioli with Brown Butter, Spinach, Asiago Cheese, Pine Nuts and Sage
- Lobster Ravioli with Lobster, Scallops, and Sherry Cream
- Lavender-infused Caesar Salad with Cornbread Croutons
- Grilled Summer Vegetable arrangement
- Garlic Bread

## *dessert:*

- Basic Butter Cream Wedding Cake
- Artistically presented with the perfect sauce, Whipped Cream
- Coffee, Tea and Decaffeinated Coffee

**\$115.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott fee, on-site staff and rental



# platinum - buffet

## *stationary hors d'oeuvres:*

Choose ONE Stationary Hors d'Oeuvre

## *passed hors d'oeuvres:*

Choice of any FIVE of our Signature Passed Hors d'Oeuvres

## *buffet:*

- Baby Arugula with Grilled Pear and Maytag Blue Cheese, Candied Walnuts, and Sherry Vinaigrette
- Rosemary and Caramelized Onion Focaccia Bread
- Herb-crusted Tenderloin with sides of Wild Mushroom Demi-Glacé and Caramelized Onion Compote
- Cavatelli Pasta with Scallops, Shrimp, Lobster, and Wild Mushrooms, tossed with Concasse Tomatoes and Vodka Cream
- Caramelized Onion and Cheddar Mashed Potato
- Spring Vegetable Medley

## *Dessert:*

- Basic Butter Cream Wedding Cake
- Artistically presented with Raspberry Coulis, and Whipped Cream
- Coffee, Tea and Decaffeinated Coffee

**\$105.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott fee, on-site staff and rental



# cocktail menu



## *pick two stationary selections*

- Cheese Display of Vermont Cheddar, Coastal Cheddar, Smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie served with fresh Fruit garnish and Crackers
- Buffalo Chicken Dip with Tortilla Chips and Crusty Breads
- Mediterranean Display including: Hummus, Tabouleh, Baba Ganoush, Seasoned Pita Crisps, Olives, Feta, Tomato and Onions
- Spinach & Artichoke Dip with Pita Crisps
- Brushetta Bar with Crostini, fresh Breads, Sun-dried Tomato Tapenade, Eggplant Caponata, Olive and Tomato Tapenade, and Tomatoes, Basil and Fresh Mozzarella
- Sugar Snap Peas and Carrots with Curried Peanut Dip

## *pick six passed selections*

- Hazelnut Chicken with Mango Salsa
- Pecan Chicken with Cranberry Orange Chutney
- Buffalo Chicken Wontons with Blue Cheese
- Louisiana Spiced Shrimp with creamy Avocado
- Scallops wrapped in Bacon with Maple
- Shrimp Cocktail
- Asparagus & Cheddar Crepes
- Pizzetta Assortment
- Thai Beef with Gai Yang
- Rare sliced Sirloin on Crostini with herbed Goat Cheese
- Tenderloin with Horseradish
- BLT Bites with shredded Lettuce, chopped Tomatoes, crispy Bacon and a touch of Mayo
- Brie, Dried Cherry & Caramelized Onion Quesadilla

**\$47.00 per person**

plus 7% state and local meals tax

Includes management fee, Endicott Fee, and on-site staff

Does not include any rentals

# Late night snacks

## *cheeseburger sliders*

with Hand-cut Potato Chips

served in red and white paper boats . . . . . **\$5.00**

## *pulled pork sliders*

and Hand-cut Potato Chips

served in red and white paper boats . . . . . **\$5.00**

## *pretzels*

with Beer Cheese . . . . .

**\$4.00**

## *cookies*

and mini Milk cartons . . . . .

**\$3.00**

## *hot dog bar*

**\$4.00**

## *Italian sausage bar*

**\$5.00**

## *popcorn*

**\$3.00**

## *nacho bar*

**\$4.00**

## *chicken fingers*

and sauces . . . . .

**\$4.00**

## *homemade guacamole station*

with chips and Fresh Salsa . . . . .

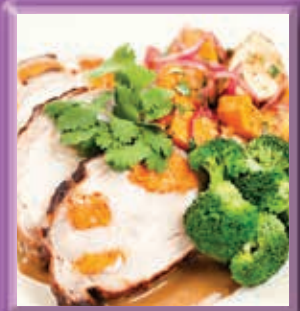
**\$5.00**

## *s' mores*

**\$3.00**

## *donut bar*

**\$5.00**



# TWO CHEFS ARE BETTER THAN ONE

— C A T E R I N G —

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