



TWO CHEFS ARE BETTER THAN ONE

CATERING

Part of the Tuscan Hospitality Group

100 Chelmsford Street • Lowell MA 01851

TwoChefsFood.com • 978-970-0212

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*Meadow at
Red Ridge Farm*

2020

Every wedding couple weaves personality into their wedding.

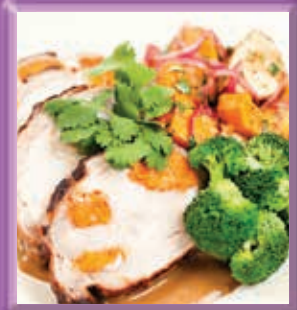
Two Chefs embraces diversity by working with clients to customize their unique event. Two Chefs will help you through the process. Our Years of experience work in your favor as we craft your ideas, theme and favorite foods into a seamless milestone.

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



Passed Hors D'oeuvres

- Autumn Pasta cups with Roasted Butternut Squash, sauteed baby Red Chard, Feta Cheese and Cream, finished with Fried Sage Leaves, Toasted Hazelnuts and shredded Asiago
- Avocado and Tomato Ceviche in a Corn Tortilla Cup
- BLT Bites with shredded Lettuce, chopped Tomato and crisp Bacon served in a Tortilla Cup with a touch of Creamy Mayo
- Burrigotta Crostini with Butternut Mista
- Caprese Skewers with Calamata Olives
- Carribean Jerk Shrimp with Papaya
- Creamy Macaroni and Cheese Cups
- Fig Jam, Prosciutto, with Gruyere Cheese on Crostini
- Ginger Marinated Shrimp served with Sweet Chili sauce
- Grilled Shrimp With a Hot Pepper Apple Jelly
- Jerk marinated Shrimp with Mango Salsa
- Louisiana Spiced Shrimp with a creamy Avocado Dip
- Jumbo Shrimp Cocktail with Zesty Cocktail Sauce
- Lobster Salad on Crostini with Chipotle Mayonnaise
- Parmesan Tuile with Honeyed Mascarpone and Pear
- Spring Pasta Cup
Cubes of roasted Zucchini and Summer Squash tossed with Orecchiette Pasta, Swiss Chard, Feta, fried Sage Leaves, toasted Hazelnuts, Parmesan Cream, fresh Thyme and Asiago
- Assorted Maki Sushi Rolls
Assortment of Vegetarian, Tuna and Salmon Maki Rolls, served with Wasabi Cream, pickled Ginger and Sweet Soy



Stationary Hors D'oeuvres



Antipasto Display

Prosciutto, Genoa salami, Mortadella, marinated Vegetables and Caprese Salad served with Crusty Breads

upgraded selection

Assorted Cheese Display

Vermont cheddar, Coastal Cheddar, smoked Gouda, Goat Cheese, Cranberry Wensleydale and Brie served with fresh Fruit garnish and crackers



Bruschetta Bar

Crostini, fresh Breads, Sun-dried Tomato Tapenade, Eggplant Caponata, Olive and Tomato Tapenade, and fresh Tomatoes with Basil and fresh Mozzarella

Buffalo Chicken Dip

A blend of Blue Cheese, Grilled Chicken and Buffalo Sauce served with Tortillas and Crusty Bread

Chips and Dips

Crispy Tortilla Chips served with fresh Salsa and Guacamole, traditional salty Potato Chips with homemade French Onion Dip and Sweet Potato Chips with creamy Maple Mustard Dip

Mascarpone Cheese Torte

Layers of Italian Cream Cheese with Pesto, Pine Nuts, chopped Olives, Artichokes, and Sun-dried Tomatoes served with Crostini and assorted Crackers.

Mexican Layered Dip

7 layers of Re-fried Beans, Sour Cream, Salsa, Guacamole, Scallions, Cheddar, and Olives, garnished with Jalapenos



Stationary Hors D'oeuvres

Mexican Queso Dip

Served with Tortilla Chips

Nacho Bar

Queso, Salsa, Sour Cream, Black Olives and Tortilla Chips

Vegetable Crudite with Cucumber Dill Dip

Beautiful display of Broccoli, Cauliflower, Red & Green Peppers, Zucchini, Summer Squash, Carrots, Celery, and Grape Tomatoes accompanied by a Cucumber Dill Dip

Mediterranean Table

with Hummus, Taboule, Baba Ganoush, Stuffed Grape Leaves, and marinated Vegetables with Feta served with Seasoned Pita Chips

Spinach and Artichoke Dip

served with homemade Pita Crisps



Menu Option 1

Select ONE Stationary Hors d'Oeuvre

Menu

- Tuscan Bread Basket
- Assorted Rustic Sicilian Breads served with a side of Olive Oil & aged Balsamic

Select ONE Salad:

- Two Chefs' Lavender Caesar Salad with homemade Cornbread Croutons and Lavender Caesar Dressing
- Baby Spinach Salad with Gorgonzola, Strawberries, Red Onion and an Orange Ginger Vinaigrette
- Mixed Green Salad with Grape Tomatoes and English Cucumbers, served with Sun-dried Tomato Vinaigrette

Select ONE Beef and ONE Chicken:

- Marinated Steak Tips
- Honey Chipotle Tri Tip Sirloin
- Tri Tip Sirloin with Garlic and Rosemary served with horseradish and caramelized onions
- Lemon and Herb-marinated Chicken Breast
- BBQ Chicken Breast with Fresh Fruit Salsa
- Grilled Chicken with Avocado, Corn and Chipotle Relish

Select THREE sides:

- Grilled Vegetable Display
Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper and Olive Oil, served at room temperature



- Spring Pasta with Toasted Hazelnuts:

Cubes of roasted Zucchini and Summer Squash tossed with Orecchiette Pasta, Swiss Chard, Feta, fried Sage Leaves, toasted Hazelnuts, Parmesan Cream and Asiago

- Potato Salad with chopped Onions, Pickles, and an Herbed Dijon mayonnaise Dressing
- Homemade Macaroni and Cheese
- Israeli Couscous Salad with Scallions, Red and Green Peppers, Orange segments, chopped imported Olives, Feta, Tomatoes, Cucumbers, Lemon, and Herbs
- Baked Beans
- Corn and Black Bean Salad
- Tropical Pasta Salad with Avocado, Peppers, Oranges, Mangoes and Scallions served with a Lime Cilantro Vinaigrette

- Two Potato Salad

Roasted Red Bliss and Sweet Potato Salad in a Lime Cilantro Vinaigrette

- Mini Corn on the Cob
- Cole Slaw



\$40 per person

plus 7% MA meals tax.

Includes staff, basic disposables and gratuity



Menu Option 2

Select ONE Stationary Hors d'Oeuvre and THREE passed Hors d'Oeuvres

Menu Station #1

Cranberry Gorgonzola Salad

Mixed Green Salad with Gorgonzola, spiced Pecans, and dried Cranberries in an Orange Ginger Vinaigrette

Chicken Picatta

Sauteed boneless Chicken Breast in a Lemon Caper Sauce.

Station #2

Boneless Braised Short Ribs

Caramelized Onion and Cheddar Mashed Potatoes Roasted Fall Vegetable Medley

Butternut Squash, Turnip, Red Peppers, Onions, and Carrots with a Maple Balsamic drizzle

Station #3

Tuscan Bread Basket

Assorted Rustic Sicilian Breads served with a side of Olive Oil & aged Balsamic

Chef-attended Pasta Bar

Penne, and Tortellini with choices of Marinara, Parmesan Cream and Vodka Sauces, Sausage, Chicken, Shrimp, and Vegetables; sauteed to order, served with Parmesan Cheese and Red Pepper Flakes



\$62 per person

plus 7% MA meals tax.

Includes staff, basic disposables and gratuity

Menu Option 3

Select ONE stationary Hors d'Oeuvre

Menu

- Mixed Green Salad with Grape Tomatoes and English Cucumbers, served with Sun-dried Tomato Vinaigrette

Select 3 Entrees

- Deluxe Burger Bar

6 oz Burgers served with premium toppings to include: sauteed Mushrooms, Caramelized Onions, Jalepenos, Bacon, Guacamole, Lettuce, Tomatoes, Pickles, Onions, Swiss, Cheddar, Mayo, Mustard and Ketchup

- Nathan's All-Beef Hot Dogs
- Grilled Chicken Breast with Olive Oil, Rosemary and Garlic
- Italian Sausage Bar

Sweet and Hot Italian Sausage, grilled Peppers and Onions, Mustard assortment, French Rolls

Select THREE Side Dishes

- Potato Salad:

New Potatoes with chopped Onions, Pickles, and an Herbed-Dijon Mayonnaise Dressing

- **Penne Pasta Salad**

With chopped Vegetables, Asiago and Lemon Basil Vinaigrette Dressing

- Grilled Corn and Roasted Fingerling Potato Salad with a Lemon Vinaigrette

- **Tropical Pasta Salad**

with Avocado, Red Peppers, Oranges, Mangoes and Scallions served with a Lime Cilantro Vinaigrette

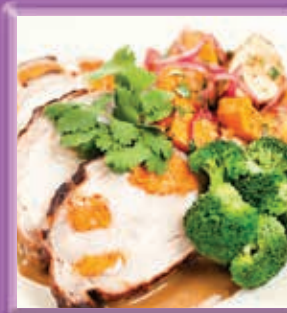
- **Grilled Vegetable Display**

Fresh display of grilled Asparagus, Zucchini, Summer Squash, Carrots, Portobello Mushrooms, Red Onions, Tomatoes, Sweet Red & Green Peppers, Salt, Pepper

\$38 per person

plus 7% MA meals tax.

Includes staff, basic disposables and gratuity



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