Two Chefs
Are Better Than One
CATERING

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Wedding Menu

2016

Every bride and groom 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. 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 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.

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

silver - plated

stationary hors d' oeuvres:

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 One of the following:

- New England Baked Haddock
- Chicken Picatta with Lemon and Capers in a White Wine Sauce
- Garlic and Peppercorn Crusted Tri-tip. Served with Natural Pan Jus and Horseradish Cream

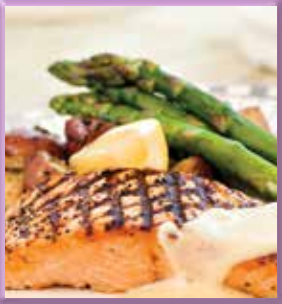
dessert:

- Client Provided Wedding Cake
- Artistically Presented with Raspberry Coulis, Fresh Whipped Cream and Mint
- Coffee, Tea and Decaffeinated Service

$48.50 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

* All Entrée's Served with Your Selection of Our Seasonal Vegetables and Accompaniments. Vegetarian Options 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 Baby Spinach
- Homemade Foccacia Bread

Station 3:

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

dessert - buffet:

- Client Provided Wedding Cake, Sliced and Artistically Presented
- Coffee, Tea and Decaffeinated Service

$46.50 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

entree 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 Pesto Crusted Salmon
- Roasted Red Bliss Potatoes with Rosemary, Garlic and Olive Oil
- Grilled Vegetable Display

dessert - buffet:

- Client Provided Wedding Cake, Sliced and Artistically Presented
- Coffee, Tea and Decaffeinated Service

$42.25 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

* Vegetarian options available upon request

entree 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. 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 Three of Our Signature
Passed Hors D'Oeuvres and One of Our
Upgraded Passed Hors D'Oeuvres

salad course:

Spinach Salad with Gorgonzola, Red Onion, and
Sliced Strawberries in a Orange Ginger Vinaigrette.
Served with Homemade Foccacia

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 Tomato Compote
- Served with Your Choice of Starch and
  Seasonal Vegetable

dessert:

- Client Provided Wedding Cake
- Artistically Presented with Raspberry Coulis,
  Fresh Whipped Cream and Mint
- Coffee, Tea and Decaffeinated Service

$62.50 per person
plus 7% MA meals tax and 20% service fee.
(pricing based on 50+ people)

* All Entrée's Served with Your Selection of Our Seasonal Vegetables and Accompaniments.
Vegetarian Options 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

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, Meatballs and Vegetables
- **Topping Choices:** Parmesan Cheese and Crushed Red Pepper
- Served with Homemade Foccacia 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:

- Client Provided Wedding Cake
- Artistically Presented with Raspberry Coulis, Fresh Whipped Cream and Mint
- Coffee, Tea and Decaffeinated Service

$58.50 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

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:

- Homemade Asiago Foccacia Bread
- 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:

- Client Provided Wedding Cake
- Artistically Presented with Raspberry Coulis, Fresh Whipped Cream and Mint
- Coffee, Tea and Decaffeinated Service

$55.50 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

platinum - plated

stationary hors d'oeuvres:

Choice of Two Appetizers from the Regular 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:

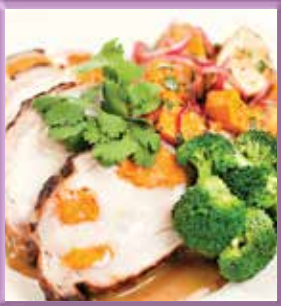
- Rare Tuna Steak with Sesame, Mirin, and Sweet Chili Glaze
- Roasted Peppercorn Crusted Beef Tenderloin with Wild Mushroom Demi Glacé
- Crab and Lobster Stuffed Lemon Sole with Choice of Hollandaise, Béarnaise, or Choron Sauce
- Garlic and Rosemary Crusted Rack of Lamb, Dijon Jus
- Pan Roasted Statler Chicken Breast with Cippolini Chasseur Sauce

dessert:

- Client Provided Wedding Cake
- Artistically Presented with an Appropriate Sauce, Whipped Cream, and Mint
- Coffee, Tea and Decaffeinated Service

$82.25 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

* All Entrée's Served with Your Selection of Our Seasonal Vegetables and Accompaniments. Vegetarian Options 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 Foccacia Bread

poultry station:

Spinach and Ricotta Stuffed Chicken:
Served Over Toasted Orzo Pilaf and a Nest of Baby Arugula and Graced with Lemon Basil Cream

sautéed to order pasta station:

- Pumpkin 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
- Parmesan Grissini

dessert:

- Basic Butter Cream Wedding Cake
- Artistically Presented with an Appropriate Sauce, Whipped Cream, and Mint
- Coffee, Tea and Decaffeinated Service

$69.75 per person
plus 7% MA meals tax and 20% service fee.
(based on 50+ people)

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 Foccacia 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
- Your Choice of Seasonal Vegetable Selections
- Your Choice of Starch

dessert:

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

$62.50 per person
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(based on 50+ people)

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