



TWO CHEFS ARE BETTER THAN ONE

— CATERING & EVENT PLANNING —

Tuscan Brands

100 Chemisford Street • Lowell, MA 01851
TwoChefsFood.com
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Corporate Menu

2020



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 - add on's

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices in this brochure are per person and do not include the 7% Massachusetts meals tax. Gratuity is not included in the price but is always appreciated by our staff.

Prices do include disposables plates, flatware, napkins, set up and pick up.

Changes to Corporate Orders **MUST BE** received 72 hours prior to delivery date.

*Orders under 15 guests or over 15 miles from our kitchen will incur a 20% Service Fee.

*Any drop off that requires a chef to return to pick up equipment more than once will result in a \$30 pickup fee – please have all our items in one location for pickups.

Corporate Pricing is available from 8:00 A.M. through 2:00 P.M / Monday-Friday
Evening and Weekend Prices are increased, and a delivery fee may apply.

CHEF SPECIAL OF THE DAY

\$15.00/per person

Pick our Chefs Choice Hot Lunch Special of the day
72 hour notice for special pricing – does not include dessert & beverage



Breakfast Packages

All Breakfast Packages are served with Coffee and Juice

Breakfast # 1 - *Healthy Option*

Build Your Own Power Bowl:

Yogurt and Overnight Oats | Berries | Dried Fruit

Almonds | Walnuts | Served With: Rice Cakes

Almond Butter | Organic Peanut Butter

\$12.95 | per person



Breakfast #2 - *Healthy Option*

Vegetable Frittata | Turkey Sausage | Fresh Fruit Display

\$11.25 | per person



Breakfast #3 - *Healthy Option*

Assorted Homemade Power Juices | Assorted Reduced

Fat Muffins | Hard Boil Eggs

\$13.25 | per person

Breakfast #4 - *Healthy Option*

Make Your Own Breakfast Burrito Bowl

Scrambled Eggs with Mushroom, Onion and Pepper

Shredded Cheese | Salsa | Avocado

\$12.25 | per person



Breakfast #5

Continental Breakfast | Sliced Fresh Fruit

\$8.25 | per person

Breakfast #6

Scrambled Egg | Bacon | Sausage | Home Fries

Breakfast Pastries | Sliced Fruit

\$12.25 | per person



Breakfast #7

Blueberry Coffeecake French Toast & Real Maple Syrup

Bacon | Sausage | Sliced Fruit

\$11.25 | per person

Breakfast #8

English Muffin Sandwiches - Fried Egg, Bacon and Cheese

Homefries | Fresh Sliced Fruit

\$9.25 | per person

Breakfast



add on:

Cooked to Order Items Require an On-Site Chef at \$30.00 per Hour

Croissant, Bagel, or English Muffin
Breakfast Sandwiches with Egg,
Cheese, and Ham, Bacon, or Sausage \$3.75

Omelettes and Eggs Any Style
(Cooked to Order) \$4.20

Eggs Benedict (Cooked to Order) \$5.25

Cured Smoked Salmon with Vine Ripened
Tomatoes, Bermuda Onion, Capers and Dill
Cream Cheese and Served with a Fresh Bagel
(12 Person Minimum) \$5.25

Bacon, Ham, or Sausage \$3.00

Red Bliss Home Fries \$2.50

Basket of Fresh Apples, Oranges,
Bananas, and Seasonal Selections \$2.00

Yogurt, Assorted Flavors \$2.25

Bottled Water \$2.25



lunch packages

All lunch packages served with dessert & assorted beverages. Add Chicken or Vegetarian item as a second entree to a menu \$4 per person

Option 1: Sandwich Display

Lavender Caesar Salad | Pasta Salad

\$15.75 | Per Person

Option 2: Deli Platter Buffet Build Your Own Sandwiches

Fresh Mixed Green Salad | Scratch Made Potato Salad

\$15.75 | Per Person

Option 3: Fajita Buffet

Beef & Chicken | Peppers & Onions | Spanish Rice & Beans, tortilla chips, shredded lettuce, tomato, cheese, sour cream, and guacamole

\$17.95 | Per Person

Options 4: Chicken Picatta

Rice Pilaf | Grilled Vegetable Display | Spinach Salad with Strawberries, Gorgonzola & Red Onion Bread and Butter

\$17.95 | Per Person

Options 5: Maple and Mustard Salmon Spinach and Ricotta

Stuffed Chicken Breast | Roasted Potato | Sauteed Green Beans with Capers Apple Cheddar Salad | Bread and Butter

\$21.95 | per person

Options 6: Italian Luncheon

Chicken Parmesan | Vegetable Lasagna | Bread and Butter Caesar Salad

\$17.95 | Per Person

Option 7: Variety of Hot Panini Sandwiches

Additional Selection available if count is 2 4 people

Portabella Mushroom Panini | Chicken Caprese Panini | Smoked Turkey Panini Greek Salad | Chips

\$16.95 | per person | 18 person minimum

Option 8: Boneless Beef Short Ribs

Caramelized Onion and Cheddar Mashed Potato

Broccoli | Mixed Green Salad with Cranberries, Gorgonzola and Spiced Pecans | Bread & Butter

\$28.25 | Per Person



lunch packages



Option 9: Soup, Sandwich and Salad Buffet
½ Wraps, Chicken Caesar | Roast Beef and Turkey
& Cobb Salad | Choice of Soup, Broccoli Cheddar | Beef Chili |
Minestrone | Chicken Noodle
\$16.95 per person

Options 10: Sliced Thai Beef with Gai Yang
Pad Thai | Asian Vegetable Medley | Asian Green Salad with
Sesame Soy Dressing & Tamari Almonds
\$18.95 | Per Person



Option 11: Salad Bar Buffet
Mixed Greens | Romaine
Ranch, Bleu Cheese, Sun-Dried Tomato Vinaigrette & Italian
Toppings, Cucumbers | Grape Tomatoes | Sliced Red Onion |
Bacon Bits | Peppers | Carrots | Mushrooms Grated Parmesan |
Shredded Cheddar | Baked Croutons | Chopped Hard Boiled Eggs
Served with Grilled Chicken | Bread
\$15.95 per person | 12-person minimum

Option 12: Mini Pot Pie's
½ Chicken | ½ Vegetarian | Mashed Potatoes | Broccoli | Mixed
Green Salad
\$18.95 | Per Person

Option 13: Chicken Tikka Masala
Lemon Basmati Rice | Curried Chick Peas & Veggies | Potato &
Pea Samosas with Tamarind and Date Chutney
\$17.95 | Per Person

Option 14: Premade Salad Buffet of Two Signature Salads Mixed
Greens & Arugula, Yellow Tomatoes, Beets, Apples, Mozzarella
Pearls Served with a Caramelized Onion Vinaigrette
AND

Power Salad: Kale & Greens, Cashews, Pomegranate Seeds,
Edamame, Quinoa, Blueberries, Dried Cranberries, Served with
Avocado Citrus Vinaigrette

Sides of Grilled Chicken and Grilled Shrimp | Bread and Butter
\$17.25 | Per Person | 12-person minimum



Lunch buffets

gourmet sandwich buffet:

18 Person Minimum - Select Three Sandwich Types

Served with Two Sides from a Daily Selection of:
Pasta Salad, Potato Salad, Tossed or Ceasar Salad,
Potato Chips; Dessert Assortment and Bottled
Beverages \$17.25

- Smoked Turkey with Bacon, Avacado, Alfalfa Sprouts, Mesclun and Tomato and Chipolte Mayo
- Asian Beef with Veggie Slaw and Hoisin Sauce
- Roast Beef with Roasted Red Peppers, Grilled Onions, and Gorgonzola Spread on Sun Dried Tomato and Asiago Foccacia
- Grilled Caesar Chicken, Romaine Lettuce, Roasted Garlic and Basil Aioli Wrap
- Pan Seared Fresh Tuna Wrap with Wasabi Aioli, Asian Vegetable Slaw, and Lettuce Wrap
- * Portobello Mushroom Panini - Braised Portobello Mushrooms with Sun Dried Tomatoes, Caramelized Onion and Fresh Mozzarella Cheese, Served on Rosemary Flat Bread with Basil Mayonnaise
- * Herb Brushed Seared Vegetables with Sun-Dried Tomato, Pesto, Tomatoes and Feta Cheese on a Wrap
- * Hummus and Sprouts with Roasted Red Peppers in a Pita Pocket
- * Julienne Vegetable Wrap with Cilantro Ranch Dressing
- * Hummus, Vegetable and Cilantro Pesto in a Pita Pocket
- * Grilled Vegetables with Avocado Cilantro Cream on a Wrap
- * Grilled Spinach, Eggplant and Peppers with Feta Aioli on a Wrap

* Vegetarian



Two Chefs' Top Five List



soup:

- Beef Barley
- Chicken and Rice or Noodle
- Chili: Beef, Turkey or Vegetarian
- Butternut Squash Bisque
- French Onion

salad:

- Cranberry Gorgonzola Salad with Spiced Pecans and an Orange Ginger Vinaigrette
- Apple Cheddar Mixed Green Salad with Dried Cranberries, Spiced Pecans and Apple Cider Vinaigrette
- Lavender Caesar Salad with Hearts of Romaine, Shredded Parmesan, Cornbread Croutons and homemade dressing
- Mixed Greens with Grape Tomatoes, Cucumbers, and a Sun-dried Tomato Vinaigrette
- Garden Salad with Cucumbers, Tomatoes, Green Peppers, Red Onions, Carrots and served with Ranch and Balsamic Vinaigrette



cold sides:

- Homemade Chips
- Pasta Salad
- Potato Salad
- Asian Noodle Salad
- Slaw



hot sides:

- Potatoes: Roasted or Mashed
- Rice Pilaf, White or Brown Rice, or Harvest Rice
- Vegetable of the Day
- Pasta: Ravioli, Penne, or Tortellini
- Quinoa Pilaf



appetizers & snacks:

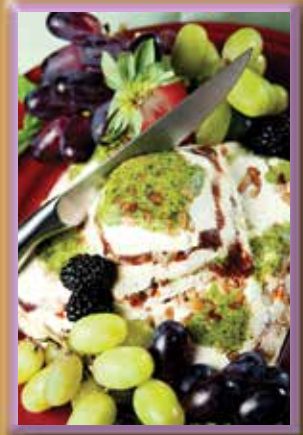
Afternoon break:

Bottled Waters, Coffee, Tea,
Decaf and a Choice of
Two of the Following. \$8.50 per person

- Assorted Cheese Display with Crackers
- Spinach and Artichoke Dip with
Homemade Pita Crisps
- Vegetable Crudite with Roasted Red Peppers
and Cucumber Dip
- Fresh Fruit Display
- Hummus, Taboule with Pita Crisps
- Varieties of Yogurt
- Mascarpone Cheese Torte with Crostini and
Crackers
- Tortilla Chips with Guacomole, Sour Cream & Salsa
- Assorted Bagged Snacks
- Miniature Dessert Display
- Assorted Candy and Granola Bars

Additional Beverages: \$2.25 per person

Assortment of: Coke, Diet Coke, Sprite,
Diet Sprite, Ginger Ale, Water and Flavored.



upgraded desserts



Desserts:

- Two Chefs Sweet Assortment
- Daily Special
- Cheesecake Variety
- Old Fashioned Bread Pudding with Whipped Cream
- Apple Crisp with Whipped Cream
- Chocolate Bread Pudding
- Specialty Cakes by Request (72 hour notice)
- Ice Cream Sundae Buffets (20 person minimum)
- Fresh Baked Cookies (Included in Package Pricing)
- Chocolate Brownies (Included in Package Pricing)
- Fresh Baked Pie (Apple, Pumpkin, Berry, Lemon Meringue)
- Apple, Berry, or Peach Crisp
- Chocolate Dipped Strawberries
- Seasonal Fresh Fruit Tray
- Strawberry Shortcake with Whipped Cream
- Chocolate Fondue Bar (20 person minimum)
- Tiramisu
- Chocolate Cake
- Layered Trifle
- Key Lime Pie

Additional fees apply. Please give 72 hours notice.

Please ask Sales team for Dessert Pricing.

summer outing packages

menu 1: Subject to market changes*

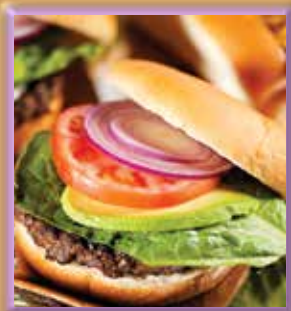
- Clam Chowder
- Tossed Green Salad with Balsamic Vinaigrette
- Homemade Focaccia Bread
- Lobsters
- Steamed Clams
- Chicken with Charred Tomato Compote
- Roasted Potato with Lemon and Rosemary
- Corn on the Cob
- Watermelon or Cookies

menu 2: \$20.00 per person*

- Hamburgers/Cheeseburgers - 4oz. fresh (Veggie Burgers Available)
- Hot Dogs
- Italian Sausage or Keilbasa
- Lettuce, Tomato, Onion and Condiments
- Grilled Boneless Chicken
- Pasta Salad
- Tossed Green Salad with Balsamic Vinaigrette
- Watermelon or Cookies

menu 3: \$23.95 per person*

- Marinated Boneless Chicken Breast
- Hand Sliced London Broil
- Grilled Summer Vegetable Platter
- Mixed Green Salad with Balsamic Vinaigrette
- Homemade Focaccia Bread
- Pasta Salad
- Corn and Black Bean Salad
- Watermelon or Cookies



summer outing packages



menu 4: \$21.95 per person*

- Pulled Chicken
- Pulled Pork
- Baked Mac & Cheese
- Coleslaw
- Tossed Salad
- Watermelon or Cookies



menu 5: We will price for you*

Build your own BBQ

See list of Options - Pick your favorites

barbeque sides:

- Grilled Summer Vegetable Platter
- Jalapeño or Scallion Cornbread
- Coleslaw
- Baby New Potato Salad in a Creamy Dijon Dressing
- Wasabi Potato Salad
- Mixed Baby Greens Salad with Grilled Vegetables and Balsamic Vinaigrette
- Traditional Caesar Salad with Creamy Dressing & our Homemade Croutons
- Two Chefs Lavender Caesar Salad with Cornbread Croutons
- Grilled Corn Salad with Peppers, Cilantro & Onions
- Salad of Mixed Summer Greens, Grape Tomatoes, English Cucumbers with Balsamic Vinaigrette
- Corn & Black Bean Salad
- Pasta Salad
- Israeli Cous Cous Salad: Red Peppers, Red Onion, Tomatoes, Scallions, Zucchini, Cucumber, Summer Squash, Calamata Olives, Orange Segments & Feta. Tossed in a Lemon Basil Vinaigrette
- BBQ Baked Beans
- Roasted Red Bliss Potatoes



summer outing packages

- Corn on the Cob
- Yukon Gold & Cucumber Salad
- Grilled Portabella Mushrooms
- Roasted Red Bliss and Sweet Potato Salad in a Lime Cilantro and Scallion Dressing
- Caprese Salad with Basil Oil & Balsamic Drizzle

grilled items:

- Hamburgers, Cheeseburgers and Veggie Burgers
- Hot Dogs
- Grilled Boneless BBQ Chicken Breast
- Salmon Burger: Fresh Salmon Chopped and Blended with Green Onions, Dill and Capers
- Grilled Salmon Fillet
- Gourmet Sausages: Selection Includes Bratwurst, Chorizo and Sweet and Hot Italian
- Hickory Smoked Ribs
- BBQ Quartered Chickens
- Top Choice New York Strip Steak (Black Angus)
- Hand Sliced London Broil with Choice of Marinades
- Filet Mignon
- Grilled Shrimp Skewers
- Pulled Pork
- Pulled Chicken

Smoked Barbeque Meats:

**Our slow smoking process colors the meat pink;
We guarantee all of our BBQ is fully cooked.**

Prices are based on 50 people or more.

** plus 7% Mass. Meals Tax*



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