



'Two Chefs Catering

John and Kathy Amaral

2chefs@nwi.net

(509) 662-7660 or (509) 264-1502

www.twochefs.biz

At Two Chefs Catering we are committed to helping you create the event of your dreams. We have a passion for food and offer a wide variety of delicious cuisine.

We pride ourselves on excellent service with a personal touch. Whether it is a simple appetizer / cocktail party, a grand or intimate wedding, a corporate function, or a family gathering, we are here to work with you on your budget and desired outcome to help make your event the best it can be.

The following are some of the menu items we offer; there are many more options and we welcome working with you on putting together the menu that fits your event.

APPETIZERS

*Finger Sandwiches Platter

- *Ham, white cheddar, apple, honey dijon mustard
- *Beef, arugula, horseradish aioli
- *Turkey, cranberry, cheese

*Ham and Cheese Mini-Sandwiches

ham & cheese, with tarragon aioli, served warm on sweet rolls

*Mini-Cubano

sliced pork, ham, mustard, swiss cheese, dill pickles served warm

*Bacon Wrapped Chicken

Maple Bacon wrapped chicken with apricot maple glaze

*Bacon Wrapped Dates with gorgonzola cheese

*Goat Cheese & Grape

Goat cheese coated in chopped pecans, skewered with a grape

*Sliders choose....

- *beef, bacon, bleu cheese & onion
- *beef & cheddar
- *chicken, pineapple, swiss
- *portabella mushroom, roasted red pepper, arugula

***Chicken Wings**

Choice: dragon sauce, buffalo sauce, bbq, Asian

***Skewers**

*chicken with barbeque sauce

*chicken with asian style sauce

*Rosemary Ranch Chicken

*chicken marinated in curries served with peanut sauce

*beef teriyaki

***Chicken Kabobs**

Chicken, onion, peppers - Asian sauce or Rosemary Ranch

***Asian Barbeque Pork**

Marinated pork served with hot mustard, sesame seeds and sweet chili sauce.

***Stuffed Mushrooms**

Cream cheese filling with bacon & scallion

***Savory Phyllo Cups....choose up to three**

*artichoke parmesan *carnitas with cabbage slaw *dragon sauce chicken *deviled egg

*chicken ranch *hummus with cucumber

*** Stuffed Jalapeno**

Baked with cheesy filling

***Ham and cream cheese wrapped Asparagus served chilled**

***Cucumber Cups with Blue Cheese Mousse and Bacon**

***Mini Bakers** red potatoes stuffed with cheeses, bacon & scallions (with or without bacon)

***Assorted Fresh Fruit & Cheese Platter**

Served with cracker assortment

***Antipasto Platter**

Includes salami, cheese, roasted red peppers, artichokes, olives, green beans, etc

***Caprese Platter**

tomato, mozzarella & basil with balsamic & olive oil marinade

***Fresh Antipasto Skewers**

*Skewers of tomato, cheese, black olive & salami with basil, balsamic & olive oil marinade

*Caprese Skewers of tomato, mozzarella, basil with a balsamic olive oil marinade

***Warm Artichoke Dip**

Served with crispy bread and celery sticks

***Bruschetta ...various styles:**

*sun-dried tomato, roasted red peppers & goat cheese

*artichoke, grape tomato, parmesan *beef with creamy horseradish

*tomato, basil, mozzarella *arugula pesto

*pork with goat cheese & mango chutney

***Fresh Spring Rolls**

Rice paper rolls filled with shrimp, cilantro, basil, bean sprouts, and carrots, served with a mild sweet chili sauce.

***Pot Stickers**

Chicken & Pork dumplings

***Crispy Wontons**

Crispy Wontons filled with green curry pork

***"Dragon Chips"**

Asian wonton chips dressed with green curried ground pork & the famous "Dragon Sauce" with scallions.....these chips are in high demand!

***Lime Coconut Shrimp**

A sautéed blend of shrimp, butter, lime, and coconut.

***Shrimp Skewers**

*Gochujang – Korean spice

*Lemon, garlic, thyme

*Lime, cilantro, serrano pepper

***Shrimp Cocktails**

Chilled shrimp in our own cocktail sauce served “mini-size”

ENTREES

***Chicken Piccata**

Chicken breasts sautéed with lemon, butter, white wine, and capers.

***Chicken Cordon Bleu**

Panko crusted chicken breasts rolled with ham & cheese

***Apricot Glazed Chicken**

Chicken pieces with apricot glaze, served on jasmine rice.

***Italian Sausage Chicken**

Chicken breasts rolled with Italian sausage, herbs, onion, mushrooms, peppers, mozzarella, baked in a marinara sauce with parmesan cheese.

***Chicken Breast Roulade**

Chicken breasts rolled with cheeses, roasted red pepper, sun-dried tomatoes, basil, with white wine sauce

***Chicken Asiago**

Boneless chicken thighs stuffed with asiago & parmesan cheese, sun-dried tomatoes, roasted red peppers, basil with white wine caper sauce

***Chicken Bake with White Wine Sauce**

Chicken breasts baked in a lemon, white wine, and cream sauce, topped with melted cheese

***Bacon Wrapped Chicken Breast**

Chicken Breast stuffed with herbs and gruyere cheese, wrapped in bacon

***Chicken Marsala with Mushrooms**

Tender chicken breasts sautéed with Marsala Wine and mushrooms

***Roasted Chicken with Lemon & Rosemary**

Roasted chicken breasts, thighs & drums (you may choose boneless breast & thigh pieces)

***Chicken Parmesan**

Chicken breast with marinara, mozzarella, parmesan

***Chicken Florentine**

With spinach, white wine cream sauce & melted havarti cheese

***Barbeque Chicken**

Tender and succulent Chicken pieces, with our signature barbeque sauce – sweet & smoky

***Turkey Breast Roulade**

Turkey breast rolled with our signature Italian sausage, apple stuffing

***Creamy Penne Pasta with Chicken or Italian Sausage**

In a cream sauce, with sundried tomatoes, basil, garlic

Option: add mushrooms or other mixed vegetables

***Herb & Spice Rubbed Baby Back Pork Ribs**

John's specialty! Italian herbs, garlic, & crushed red pepper rub

***Cajun Bones**

Cajun seasoned Panko crusted Baby Back Pork Ribs or Beef Ribs....served w/ lemon

***Barbeque Baby Back Pork Ribs**

Sweet and Smoky!

***"Dragon" Sauce Baby Back Pork Ribs**

With John's famous "Dragon Sauce"sweet & spicy....

***Pork Loin Roast Roulade with Apple & Herb Stuffing**

Pork Roast apples & fresh herbs, wrapped in prosciutto

***Roasted Pork Tenderloin with shallots, garlic, fresh herbs**

***Pulled Pork**

Slow roasted pork shoulder, juicy, tender; served with rolls & bbq sauce

***Braised Beef Short Ribs**

Tender and juicy served in a rich savory sauce

***Roasted Sirloin Tip Roast**

Deliciously crusted herbs and crushed peppercorns

***Teriyaki Flank Steak**

Asian marinade, grilled and serve sliced

***Prime Rib**

Tender & succulent with a crispy seasoned crust

***Beef Tenderloin**

Served with a rich wine reduction

***Beef Tenderloin Roulade**

With fresh herbs, garlic & shallots, served with a wine reduction sauce

***Shrimp Scampi**

white wine, butter, herbs, parmesan and lemon

***Fresh Fish Piccata**

Fresh fish selection fillets with lemon, butter, white wine, and capers.

***Herb Crusted Halibut**

herb, panko, & lemon

*** Baked Salmon choose....**

*Lemon, herb, and white wine

*Salmon Parmesan with creamy citrus parmesan

*Spicy – Sweet Glaze

***"Fire" Pasta with Shrimp or Chicken**

A spicy, sweet creamy pasta with shrimp or chicken, tomatoes, & artichokes

***Scallop Couquille**

Artichokes, sweet grape tomatoes, in a creamy gruyere sauce (recommended for smaller groups)

***Penne with Prosciutto and Peas**

In a light cream sauce

***Stuffed Shells**

A delicious combination of Pasta “shells” stuffed with 3 cheeses baked in marinara sauce

***Fresh Baked Lasagna**

Just like my Nona’s made with fresh pasta, marinara sauce with Italian sausage, and fresh cheeses

***Enchiladas**

Chicken or Cheese in rich sauce

SIDES

***Penne Pasta**

Penne pasta with sundried tomatoes, garlic, & basil in a cream sauce.

***options to add.... italian sausage, chicken, peppers, mushrooms

***Penne with Prosciutto and Peas**

In a light cream sauce

***“Fire” Pasta** A spicy, sweet creamy pasta with tomatoes, & artichokes

Add shrimp or chicken

***Pesto Pasta**

Pasta tossed with fresh basil pesto

***Stuffed Shells**

A delicious combination of Pasta “shells” filled with three cheeses baked in marinara sauce with melted cheese.

***Roasted Red Potatoes**

Perfectly seasoned and roasted with onion & garlic

***Risotto**

Creamy Risotto with herbs & parmesan cheese *add peas, mushrooms, etc

***Creamy mashed potatoes with cream cheese & scallions**

potatoes are “riced”; deliciously soft and creamy!

***Rice “Pilaf”**

Our version....with sautéed celery, onion, peppers & garlic

***Jasmine Rice with Lemon & herb**

***Green Beans choose....**

*roasted with balsamic

*roasted and tossed with orange & slivered almonds

***Roasted Asparagus choose....**

*roasted with balsamic

*roasted and served with a lemon cream sauce

***Broccoli Bake**

creamy, cheese broccoli bake

***Carrots with Dill & lemon**

*** Roasted Mixed Vegetables**

Mixed vegetables roasted with olive oil, sea salt & pepper

***Baked Beans**

Sweet & smoky with onions & peppers

***Rice & Beans**

Spiced up rice & beans

SALADS

***"The" Salad**

Our Signature Salad - as it is famously known as "*the* salad"... mixed greens, with toasted/candied pecans, cranberries, gorgonzola, & scallions, tossed with our own balsamic vinaigrette.....this salad is in high demand!

***Panzanella Salad**

*mixed greens tossed with crusty roasted bread, cucumbers, tomato, cheese tossed with vinaigrette

***Spinach Salad choose...**

*dried cranberries, scallions, goat cheeses, tossed with balsamic vinaigrette.

*mushrooms, red onion & tomatoes tossed with lemon tahini

*strawberries, red onion, almonds tossed with raspberry citrus vinaigrette

***Pasta Salad...Italian style**

With salami, cheese, basil, olives, scallions & sweet grape tomatoes

* **Ranch Pasta Salad** cucumbers, peppers, green onion, grape tomato, creamy ranch dressing

***Potato Salad**

...some say it's just as good as their mama's!

***Sweet Potato Fiesta Salad**

Sweet potato, black bean, tomato, red onion, peppers, with a lime/cilantro vinaigrette

***Fresh Fruit Salad**

Fresh seasonal Fruit

PRICING

Pricing for Appetizers are priced by platter and/or per person; pricing for full dinners are customized per menu & event.

There are *many* options, and we are always willing to work with our clients to meet *their desired outcome and budget*.

**Add local sales tax and 15% service charge.*

Ask about our Brunch, Lunch, and Dessert Menus!

Weddings and Other Large Events:

What we provide:

Disposable ware - We provide basic disposable ware for most events. We can provide a higher quality disposable ware for an additional price per person, or you are welcome to provide any disposable ware you choose.

Rented dinnerware - In most cases, you arrange for your own rented dinnerware; we can coordinate your dinnerware through rental service, we add 20% to the rental pricing.

Food Tables and Linens - We provide buffet tables & white linens; you are welcome to provide the buffet tables and linens if you choose.

Serving ware - We provide all that is necessary for the serving of the food.

Other Pricing -

Bussers & Servers: For events using non-disposable dinnerware, pricing for attendants for serving and/or bussing tables is \$20 per hour per server/busser. Minimum of two attendants up to 80 guests; minimum of three attendants 80-150 guests; minimum of four attendants 150-250. Hours charged are dependent upon travel time, type of event, services needed, and will be negotiated in advance.

Non-alcoholic beverages: We can provide tea, lemonade, or punch to be served in your or the venue's beverage dispensers; \$1.00 per person will be added to your per person pricing.

We can provide individual beverages (bottled waters and/or assorted sodas) to be served in your or the venue's beverage tubs; \$2.00 per person will be added to your per person pricing.

Bar Servers: We can provide Bar Servers; pricing is \$25 per hour per server. We require that you use two servers above 50 guests; a minimum of three servers above 200 guests. Hours charged will be dependent upon travel time and set up time needed, and will be negotiated in advance.

Travel: Travel cost will be charged as follows:

Events located in -

Chelan, Lake Wenatchee, Quincy, Crescent Bar, Waterville - \$50

Manson, Pateros \$75