

1617 Desoto Road, Sarasota, Florida 34234



We would love to take your order today!

PARTY PLATTERS:

Baked Brie Encroute with Fresh Fruit.

A beautiful selection of Fresh Fruits surrounding a Pastry-Wrapped Wheel of Warm Brie Cheese.

Gourmet Cheese.

Ripe Brie, Smoked Gouda, Bleu Cheese, Baby Swiss, Havarti Dill, Sharp Cheddar, Assorted Gourmet Crackers and Breads.

Fresh Fruit.

A bright array of Fresh Seasonal Fruits served with a Strawberry Yogurt Dipping Sauce.

Antipasto.

Cappicola, Pepperoni, Genoa Salami, Prosciutto, Spicy Pepperoncinis, Black Olives, and Cheeses.

Smoked Salmon.

The finest sliced Smoked Salmon arranged on a bed of Greens accompanied by Tomatoes, Onions, Capers, Cream cheese, Crusty Pumpernickel Bread or Bagels.

Fresh Vegetable.

Beautiful selection of cut Seasonal Vegetables served with Homemade Ranch or Bleu Cheese.

Roasted Filet Mignon

Beef Filet; Roasted and served with Béarnaise Sauce.

Pate:

Smooth Duck Pate with sliced Tomato, Red Onion, Mustard and French Bread.

Sushi:

An assorted Selection of hand rolled Sushi to include Tuna, Vegetarian, Shrimp and Crab.
Served with Soy Sauce, Wasabi and Pickled Ginger.

Hummus.

Delicious Chickpea Hummus with an assortment of Gourmet Crackers and Sliced French Bread or Pita Triangles.

Tuna:

Seared Sesame Ahi Tuna with Soy Sauce.

Mini Desserts.

A selection of Mini Desserts, to include Chocolate Raspberry Cake, Hazelnut Torte, and Strawberry Vanilla Roulade.

Desserts:

Assorted Mini Éclairs, Viennese Fingers and Linzer Tarts.

Chocolate Fountain.

Served with Fresh Fruit Skewers, Pretzels and Marshmallows.

*Our meals are cooked to order, consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

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*Call our **catering office** at 941-355-5151, or email us at two.chefs@live.com.*

HORS D'OEUVRES:

We could never list all of the possible options,

Please let us know if your favorites are not on this list we can make them for you!

Beef Tenderloin, Sundried Tomato and Fresh Parmesan on French Bread Rounds.

Smoked Salmon with a Garlic Dill Cream Cheese on French Bread Rounds.

Cucumber Rounds with Spicy Shrimp.

Mini Quiche Filled with Smoked Salmon or Spinach and Cheese.

Mini Crab Cakes with Fresh Dill and Lime Aioli.

Beef Carpaccio Roll.

Crispy Grilled Potato Pancakes with Sour Cream.

Asparagus wrapped in Prosciutto and Puff Pastry.

Stuffed Mushrooms filled with Chorizo Sausage and Cheese.

Chicken Salad in Pastry Baskets with Apricot.

Blue Cheese and Walnut Canapés.

Assorted Sushi with Soy sauce, Pickled Ginger and Wasabi.

Home Made Duck Pate on French Bread Rounds.

Fresh Mozzarella Skewers with Roasted Peppers and Artichoke.

Chicken and Pineapple Skewers.

Meatloaf Canapé.

French Onion Cream Cheese Canapé.

Smoked Fish Dip with Sliced French Bread.

Jumbo Shrimp Cocktail.

Vegetable Fritters with Marinara Sauce.

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FIRST COURSES:

Duck and Dill Soup.

Cream of Mushroom Soup.

Cream of Tomato with Cheddar Soup.

Crumbled Gorgonzola, Walnuts, and Bacon Bits on Baby Spinach with Apple Vinaigrette.

Caesar Salad with Crispy Croutons.

Country Greek Salad with Tomatoes, Peppers, Cucumbers, Red Onions, Calamata Olives, Pepperoncini & Feta Cheese in Greek Dressing.

Beautiful Assorted Baby Lettuce Salad with Goat Cheese, Toasted Sunflower Seeds, Figs and Honey reduced Balsamic Vinaigrette.

Prosciutto with Fresh Pineapple and Red Pepper Sauce.

Shrimp Cocktail.

Crab Cake with Lime Aioli.

Pan Seared Sea Scallops wrapped in Bacon.

Marinated Roasted Red & Yellow Peppers with Fresh Herbs, topped with Goat Cheese & a Honey- Balsamic Reduction.

Two Chef's Duck Liver Pate with Red Wine Poached Pears.

Stuffed Mushroom filled with Smoked Gouda Cheese and Chorizo Sausage.

Baby Crepe Triangles filled with Spinach and Mozzarella.

Baby Crepe Triangles filled Chicken and Pineapple.

Seared Sesame Ahi Tuna with Soy Sauce.

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MAIN COURSES:

*Each dish is complimented with Fresh Vegetables, Potatoes,
Rolls and Butter.*

Poultry:

- Roasted Turkey Breast filled with Peaches & Apricots.
- Tenderloin of Turkey Stuffed with Roasted Peppers, Spinach & Feta Cheese.
- Breast of Chicken Stuffed with Tomatoes, Basil, Mushrooms, Olives & Red Onions.
- Chicken Cutlet topped with homemade Marinara Sauce and melted Mozzarella.
- Chicken Breast filled with Ham and Cheese.
- Grilled Chicken Breast wrapped in Bacon topped with Grilled Pineapple and Tropical Salsa.
- Chicken Schnitzel.
- Roast Chicken Thigh basted with Olive Oil and Herbs.

Beef:

- Ribeye Steak with Port Demi-Glace.
- Beef Sauerbraten with Dumplings, Cranberry Sauce and Cream.
- Stuffed Pepper filled with Ground Meat and Rice with Red Pepper Coulis.
- Filet Mignon with Hunters Wild Mushroom Sauce,
- Meatloaf and Gravy.

Pork:

- Pork Schnitzel.
- Wienerschnitzel with Red Cabbage, Dumplings and Gravy.
- Potato Pancakes filled with strips of Pork, Bell Peppers, Onions and Tomatoes.
- Stuffed Cabbage leaves filled with Pork and Rice.
- Sautéed Pork Tenderloin Medallions stuffed with Mozzarella Cheese with a light Curried Apple Sauce.

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Braised Lamb Shank with Wild Berry Sauce

Veal Scaloppini topped with Rich Marsala Wine Sauce.

Sautéed Veal Scaloppini with White Wine, Lemon and Capers Sauce.

Roast Half Duck with Red Cabbage and Potato Dumplings.

Vegetarian:

Roasted Peppers filled with a Medley of Mushrooms, Smoked Gouda, Garlic, Onions and Rice with Sweet Red Pepper Coulis.

Fried Cauliflower in Breadcrumbs, Sautéed Mushrooms and European-style Tomato Cucumber Salad.

Baked Portobello Mushroom filled with Chorizo Sausage and Cheese.

Fish:

Cod en Papillote with Peppers, Onions and Tomatoes.

Baked Cod topped with Walnut and Pecan Crust and Lemon-Herb Drizzle.

Alaskan Salmon with Dill Sauce.

Marinated Salmon with White Wine Basil Sauce.

Seared Marinated Yellow-Fin Tuna

Pasta:

Grilled Chicken in a Sundried Tomato Cream Sauce over Penne.

Beef Stroganoff over Egg Noodles.

Creamy Alfredo with Shrimp or Chicken.

Beef Goulash over Egg Noodles.

Chicken and Cheese Meatballs in a Roasted Tomato, Garlic and Basil Sauce over Penne Pasta with Homemade Balsamic Reduction Drizzle.

Meatball Stroganoff over Egg Noodles.

Seafood Pasta.

Main Course Salad:

Crab Cake Caesar Salad.

Grilled Teriyaki Shrimp Caesar Salad.