



two peas

Two Peas *Catering*

your most special events should only serve the best food...

SAMPLE MENU

Passed Hors D'Oeuvres

farmers market seasonal vegetable mini tarts • truffle sabayon
snapper ceviche • avocado salsa • mango brunoise • crispy plantain cup
langoustine cocktail • horseradish • cucumber • powdered tomato ketchup
grilled lamb lollychops chops • cauliflower • sauce gribiche
black eyed pea fritter • chilled citrus lobster salad
goat cheese empanadas • mango chutney • curried balsamic
criollo style braised short rib • crispy venezuelan arepas • cilantro & queso crema
beef pinchos • fried shallots • tomato jam • A1
signature house cured salmon tartare • shredded potato nest • lemon aioli

First Course

french onion soup • braised oxtail • gruyere cheese fondue
farmers torn green salad • crumbled blue cheese • candied pecans • champagne shallot vin
beef carpaccio • roasted beet salad • pickled cucumbers & tender kale leaves
ahi tuna & heirloom tomato tartare • fingerling potatoes • frisee lettuce • sauce béarnaise
wild arugula & marinated cucumber salad • baby heirloom tomatoes • grilled house sausage
creole mustard vinaigrette
german potato & truffle salad • crispy sweet breads • butter lettuce emulsion
quinoa cakes • pulled crab cocktail • roasted pepper remoulade • amaranth shoots



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Second Course

"fish-n-chips"

crispy fish chips • bacalao brandade • deconstructed tartar sauce

tenderloin of beef au poivre • mushroom potato au gratin • farmers veg sauté

butter roasted black cod • root vegetable mash • spiced beluga lentils • stewed tomatoes

"tar & feather"

chile molasses glazed organic guinea hen • fingerling potato apple salad • baby carrots

herb crusted turbot • butternut squash risotto • red cabbage • aged balsamic wine sauce

sake marinated rib eye steak • somen noodle cake • ginger garlic shrooms • bok choy slaw

pan roasted turbot • farmers vegetables potee • toasted almond & herb wild rice • citrus vin

short rib pomodoro • baby carrot confit • handmade fettuccini • pinot noir cherry sauce

leek & white wine risotto • caramelized eggplant • chanterelle mushrooms • pecorino cloud

seared beef tenderloin • spinach au gratin • potato croquettes • housemade A1

garlic herb roasted organic chicken & vegetables • au jus reduction • sweet potato puree

braised pork belly • heirloom beans • tomatoes & pepper escabeche

tenderloin of beef au poivre • mushroom potato au gratin • arugula salad

Dessert Course

milk chocolate hazelnut brulee • candied citrus

organic apple skillet pie • salted caramel ice cream

local strawberry short cake • fresh whipped chantilly cream • strawberry preserves

lemon curd tart- whipped blueberry yogurt mousse

double chocolate chunk brownies • whipped vanilla shake shots

