Corporate Menu
Tailored to make corporate events successful and the ordering process easy. Many items can be adjusted to satisfy the needs of vegetarians, gluten-free diets, or other special dietary needs.

Two Caterers Contemporary Cuisine
- proudly located in downtown Columbus, Ohio.

Hot Breakfast Pairing
Select one entrée and two accompaniments from the lists below.
$8.95 per person

HOT BREAKFAST PAIRING ENTREE OPTIONS

Breakfast Egg Strata
A deliciously-satisfying breakfast casserole made with layers of sourdough bread and Holistic Acres free-range eggs. Choose from four flavors: Sausage & Thyme, Crispy Smoked Bacon, Three Cheese, or Roasted Vegetable with Fresh Herbs.

Cream Cheese & Maple French Toast Bake
Our French toast casserole accented with cream cheese is downright heavenly when topped with a sweet warm maple syrup. Served with fruit compote. Full pan serves approximately 20-24 guests.

Salsa Scrambled Eggs
Scrambled Holistic Acres free-range eggs with natural complements: cheddar cheese and fresh salsa.

Breakfast Burritos
Scrambled Holistic Acres free-range eggs, perfectly-seasoned housemade chicken sausage, sautéed bell peppers & onions, and cheddar cheese wrapped in a flour tortilla. Served with fresh salsa and sour cream.

English Muffin Sandwiches
Scrambled Holistic Acres free-range eggs, cheddar cheese, and your choice of sliced ham or savory sausage breakfast patty. Served on a toasted English muffin.

accompaniments follow...

Breakfast Menu
Breakfast may be ordered in a package or à la carte. We require a $125 food minimum for delivery. Deliveries before 7:30am and after 5pm incur a $25 service fee.

Breakfast Packages
Prices are per person and include compostable plates, flatware, and napkins. Upgrade to clear plastic or glass plates for an additional charge. Packages require a 25 guest minimum.

Continental Breakfast
An array of light, casual breakfast items, including a display of fresh fruit, assorted muffins, danishes, cinnamon & pecan rolls, fresh bagels with spreads, and assorted individual yogurts.
$8.25 per person

Slim & Trim Continental Breakfast
A variety of healthful choices are available with this option: a fresh fruit display, housemade breakfast breads, hard-boiled eggs, and assorted individual Greek yogurts.
$10.95 per person

Early Snack
Whether for breakfast or an early afternoon bite, the Early Snack includes some great options for your guests: assorted individual yogurts, a variety of cereal bars, and an array of fresh fruit.
$6.50 per person

Bagel Breakfast
Have breakfast, Big Apple-style! A savory assortment of Columbus’ own Sammy’s New York Bagels accompanied by luscious smoked salmon, Philadelphia Cream Cheese, capers, and diced onion.
$6.50 per person

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Two Caterers Contemporary Cuisine - a fun company that is serious about food.

À la Carte Breakfast Beverages

Individual Assorted Juice
10oz bottles of orange juice, cranberry juice, apple juice, grapefruit juice, and grape juice.
$1.95 each

Individual Bottled Water
16oz of Two Caterers-labeled bottled water.
$1.50 each

Coffee Service - Regular only
Locally-roasted Crimson Cup Coffee. Includes compostable coffee cups, individual sweetener packets, and cream.
$1.85 per person

Coffee Service - Regular & Decaffeinated
Locally-roasted Crimson Cup Coffee. Includes compostable coffee cups, individual sweeter packets, and cream.
$2.05 per person

Coffee Service - Regular, Decaffeinated, & Hot Tea
Locally-roasted Crimson Cup Coffee and Crimson Cup teas. Includes compostable coffee cups, individual sweeter packets, cream, assorted tea bags, and lemon wedges.
$2.65 each

Á la Carte Breakfast

Individual Egg Florentine
A rich custard with chopped spinach baked inside an airy puff pastry.
$4.95 each

Breakfast Burritos
Scrambled Holistic Acres free-range eggs, perfectly-seasoned housemade chicken sausage, sautéed bell peppers & onions, and cheddar cheese wrapped in a flour tortilla. Served with fresh salsa and sour cream.
$4.50 each

English Muffin Sandwiches
Scrambled Holistic Acres free-range eggs, cheddar cheese, and your choice of sliced ham or savory sausage breakfast patty. Served on a toasted English muffin.
$3.95 each

Cream Cheese & Maple French Toast Bake
Our French toast casserole accented with cream cheese is downright heavenly when topped with a sweet warm maple syrup. Served with fruit compote. Full pan serves approximately 20-24 guests.
Full pan $78

Old-Fashioned Oatmeal
Slow-cooked oatmeal with a buffet of brown sugar, toasted pistachios, walnuts, dried apricots, and cranberries.
$3.95 per person

À la Carte

Choose two

Crispy Smoked Applewood Bacon
Sausage Patties
Pastry Assortment
Hash Brown Potatoes
Fresh Seasonal Fruit
Cheesy Potato Breakfast Casserole
Shredded potatoes combined with a blend of four cheeses, thick sour cream, and caramelized onions - a real crowd pleaser!

Fresh Fruit Display
A mouthwatering assortment of fresh, colorful fruits and berries. Selection will include melon, berries, pineapple, and grapes as available seasonally.
small $48 large $98

Individual Yogurt Parfait
A light, healthy and popular choice! Low-fat vanilla yogurt layered with fresh, seasonal fruits & berries and our housemade crunchy granola.
$3.95 each

Yogurt Parfait Platter
A deliciously colorful presentation including low-fat yogurt, fresh fruits & berries, and our housemade crunchy granola. For groups of 20 or more.
$4.25 per person

Crispy Smoked Applewood Bacon or Sausage Patties
Two strips of bacon or two sausage patties per serving.
$1.95 per person

Scrambled Eggs
Scrambled Holistic Acres free-range eggs.
$1.95 per person

Bagels & Spreads
Sammy's New York Bagels with Philadelphia Cream Cheese and peanut butter.
$3.25 per person

Pastry Assortment
Start the morning with a freshly-baked assortment of flaky pastries, cinnamon & pecan rolls, and medium-sized muffins.
$2.95 per person

Housemade Breakfast Breads
Made completely in-house, these breads are a pleasantly familiar way to start your day! Choose from Banana Nut, Cranberry Walnut, and Zucchini. Each loaf serves 10-12.
$16 each

Orange Poppy Bundt Cake
Our secret recipe has been a favorite for many years. Each cake serves 16-20.
$28 each

Sour Cream Coffee Cake
Perfectly crumbly with a sweet sour cream drizzle. Each cake serves 10-12.
$22 each
Lunch & Dinner Menu

We require a $125 food minimum for delivery. Deliveries before 7:30am and after 5pm incur a $25 service fee.

Entrée Salads
Our fresh, hearty salads are served in individual clamshell containers and include a freshly-baked roll with butter. Available family-style on request. Minimum of 12 per variety please. All dressings are housemade and are served on the side unless otherwise noted.

Add a cookie or brownie to any entrée salad for $1.50.

Classic Caesar Salad
Crisp Romaine lettuce topped with grated Parmesan cheese, housemade croutons, and Two Caterers’ own Caesar dressing. $5.95 per person

with grilled marinated chicken $8.95 per person

with marinated salmon $10.95 per person

Raspberry Almond Salad
Mixed greens with fresh raspberries, toasted sliced almonds, cranberry Wensleydale cheese, and a cranberry citrus poppy vinaigrette. $8.95 per person

with grilled marinated chicken $10.95 per person

with marinated tofu $10.95 per person

Southwest Salad
Roasted corn, tomato, black beans, and crispy tortilla strips over a bed of lettuce. Served with a spicy red pepper ranch. $8.95 per person

with blackened chicken $10.95 per person

Chicken Salad & Fruit Plate
Two Caterers recipe chicken salad on a bed of mixed greens. Served with sliced seasonal fruits and a cranberry citrus poppy vinaigrette. $8.95 per person

Chopped Smoked Turkey Salad
Smoked turkey chopped and served on a bed of fresh arugula with ciabatta croutons, and a distinctive orange goat cheese dressing. $8.95 per person

with grilled marinated chicken $10.95 per person

with marinated tofu $10.95 per person

Flat Iron Steak Salad
Grilled tender flat iron steak with sautéed portobello mushrooms, diced tomatoes, and bleu cheese on a bed of artisan greens. $12.95 per person

NEW! Marinated Tofu Salad
Tofu, sliced, baked in a soy, garlic, & rice vinegar marinade and served over a slaw of crisp cabbage, cucumber, and green onion with an Asian-inspired sesame ginger vinaigrette. $8.95 per person

Housemade Dressings
All dressings are housemade and are served on the side unless otherwise noted.

Ranch, Italian, Cranberry Citrus Poppy Vinaigrette, Orange Goat Cheese, Honey Balsamic, and Sweet & Savory
Sandwich & Boxed Lunch Combos
Choose sandwiches with sides, soups, or a combination! Our boxed lunches are packed in a compostable deli box and include compostable flatware, napkin, and condiments. Minimum of 12 guests please.

Our Classic Boxed Lunch
Your choice of flatbread wrap or sandwich on a freshly-baked baguette. Includes your choice of side dish and a cookie. Choose from the lists below. Minimum of 12 per variety. $10.25 each

Boxed Big Lunch
Our Classic, but up-sized for hearty eaters with double-meat sandwiches and an extra large side dish. $12.25 each

Assortment Sandwich Platter
We mix our most popular sandwiches and wraps or you choose up to four varieties. From the lists below. Includes your choice of side dish and a cookie. $10.45 per person

Assorted Half Sandwich Platter
Just like the Assorted Sandwich Platter, but half size! We mix our most popular sandwiches and wraps or you can choose up to four varieties from the lists below. Perfectly paired with our housemade soups. $3.50 per person

Housemade Soups
Choose from the list of soups below or suggest a soup to be made to order! A gallon serves 10-12. Soups can be made vegetarian - please inquire. $39.95 per gallon

Options follow:

SANDWICH & WRAP OPTIONS

DELI BAGUETTE SANDWICHES

Smoked Turkey & Havarti
Deli-sliced smoked turkey, Havarti cheese, crisp lettuce, and ripe tomato.

Ham & Swiss
A classic combo! Deli-sliced ham, Swiss cheese, crisp lettuce, and ripe tomato.

Chicken Salad
Chicken salad made with Ohio chicken, almonds, celery, and red onion with lettuce.

Roast Beef & Cheddar
Delicious deli-sliced roast beef with cheddar cheese, fresh lettuce, and ripe tomato.

Italian
Deli-sliced ham, salami, capicola, and Provolone with crisp lettuce and ripe tomato.

Club
Deli-sliced turkey, ham, bacon strips, Swiss cheese, fresh lettuce, & ripe tomato.

FLATBREAD WRAPS

Asian Chicken Wrap
Tender marinated chicken breast wrapped with a crisp cabbage, carrot, and green onion slaw and drizzled with an Asian-inspired sesame ginger vinaigrette.

Chicken Caesar
Seared chicken breast wrapped with fresh hearts of Romaine, shredded Parmesan, and our housemade Caesar dressing.

Club Wrap
A delicious trio of deli-sliced turkey, ham, and bacon wrapped with lettuce, tomato, and a touch of honey mustard.

Ham & Brie
Deli-sliced ham and creamy brie wrapped with lettuce, tomato, and a dab of spicy honey mustard.

English Roast Beef
Deli-sliced roast beef wrapped with tasty bleu cheese crumbles, lettuce, tomato, and a touch of buttermilk ranch dressing.

Vegetarian Greek Wrap
Fresh mixed greens wrapped with ripe tomatoes, cucumbers, Kalamata olives, pickled red onions, and honey balsamic dressing.

CIABATTA ROLL SANDWICHES

Italian Herbed Chicken
Tender chicken breast, marinated with Italian herbs, and paired with provolone, fresh lettuce, and ripe tomato.

Grilled Vegetable
Yellow squash, zucchini, and red peppers grilled to perfection and paired with Boursin, lettuce and ripe, red tomato.

Roast Beef with Horseradish Cream
Deli-sliced roast beef complemented by zesty horseradish cream, crisp lettuce, and fresh tomato.

Turkey, Bacon, & Swiss
Deli-sliced turkey, crispy bacon, and Swiss cheese, with fresh lettuce and tomato.

WHOLE GRAIN CROISSANTS

Chicken Salad
Housemade with Ohio chicken, slivered almonds, diced celery, and red onion. Paired with lettuce.

Tuna Salad
Classically delicious tuna salad paired with lettuce.

Egg Salad
Traditional creamy egg salad paired with lettuce.

Grilled Vegetable
Fresh yellow summer squash, zucchini, and red bell peppers grilled to perfection and complemented with Boursin, lettuce, and ripe tomato.

Thick-Sliced Turkey
Moist turkey breast sliced thick and balanced with cranberry mayo and lettuce.

Smoked Chicken Salad
(add $1.00) Ohio chicken, smoked in-house, with dried apricots, raisins, and slivered almonds and topped with apple chutney makes for a delicious flavor profile.

accompaniments follow...
DELI SIDE DISHES
Extra side dishes are available for $1.95 each.

Mixed Green Salad
Mixed green topped with ripe tomato, bleu cheese crumbles, pickled red onions, and our Sweet & Savory dressing.

Caesar Side Salad
Crisp hearts of Romaine, housemade croutons, grated Parmesan, and our classic, housemade dressing.

Garden Tossed Salad
Artisan lettuce with ripe red tomato, cucumber, and carrot. Served with your choice of dressing.

Chef’s Seasonal Salad
Please ask your Catering Specialist about what is new and seasonal.

Roasted Red Skin Potato Salad
Oven-roasted red skins tossed with a classic dressing of mayo, Dijon mustard, dill, and a touch of lemon juice.

Tomato & Cucumber Salad
Fresh diced tomatoes and English cucumbers with feta and pickled red onions.

Penne Italiano
Classic pasta salad with carrots, peas, corn, bell peppers, tomatoes, and onions with grated Parmesan and our housemade Italian dressing.

Asian Noodle Salad
Flat noodles, red pepper, onions, carrots, and cilantro in a sweet teriyaki glaze.

Fruit Salad
Mix of freshly cut fruit - melon, berries, pineapple, and grapes as seasonally available.

Assorted Individual Snack Chips
We carry an assortment of Ohio-made chips as well as Sun Chips, Baked Lays, and mini pretzels.

Soups
Housemade daily with the freshest ingredients, our soups are the perfect addition to lunch. Most soups can be made vegetarian - please be sure to make this special request if you desire vegetarian soup.

Chicken Noodle
Classic feel-good chicken noodle soup. You can’t go wrong with this comforting combo of tender chicken, egg noodles, carrots, celery, onion, & garlic.

White Chili
Fresh chili flavor paired with chunks of turkey breast, onion, and great northern & black beans.

Roasted Corn Chowder
A satisfying chowder made with Ohio sweet corn (when seasonally available), tender potatoes, and bacon crumbles.

Tomato Florentine
Traditional creamy tomato soup with wilted spinach.

Butternut Squash Bisque
A warming blend of roasted butternut squash in a cream base with sautéed onions, celery, and herbs.

Minestrone
A delicious classic Italian soup with fresh, seasonal vegetables, and perfectly al dente pasta.

French Onion
This divine standard employs a rich beef stock with caramelized sweet onions as a base for a topping of Gruyere, Swiss, and Parmesan as well as our housemade croutons.
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Hot Entrée Combinations
Combinations are served with your choice of entrée & accompaniments, freshly-baked rolls & butter, and a cookie & brownie tray. For a double entrée meal, add $4.50 per person.

CLASSIC ENTREE OPTIONS

LUNCH ORDER
one entrée and two accompaniments $11.50 per person

DINNER ORDER
one entrée and three accompaniments $13.65 per person

Asiago Chicken
Boneless, skinless chicken breast coated in a savory mix of bread crumbs and asiago cheese, then baked, and served with an asiago cream sauce.

Chicken Parmesan
Boneless, skinless chicken breast lightly breaded and served with a delicious marinara over linguine. Please choose only one side with this dish as it comes with pasta.

Cashew Chicken Stir Fry
Tender chicken breast pieces with whole cashews, crisp snowpeas, broccoli, red & yellow bell peppers, baby bok choy, and carrots in a spicy peanut sauce.

Balsamic BBQ Chicken
Chicken breasts prepared with a smoky chipotle rub, seared, and served in a tangy balsamic BBQ glaze.

Homestyle Meatloaf
Two Caterers’ special recipe meatloaf with Central Ohio’s Blystone Farm ground beef, bell peppers, onions, and tomatoes, then brushed with a barbecue-style demi-glaze.

Traditional Lasagna
Egg pasta layered with housemade Ohio chicken sausage, roasted vegetables, a four cheese blend, and housemade marinara.

GOURMET ENTREE OPTIONS

LUNCH ORDER
one entrée and two accompaniments $12.95 per person

DINNER ORDER
one entrée and three accompaniments $15.65 per person

Raspberry Chicken
Seared, Ohio-raised chicken breast with a red raspberry & fresh thyme reduction makes for one of our most well-loved entrees. This dish goes beautifully with either of our rice dishes.

Coconut Chicken
Boneless chicken breast breaded with Panko, shredded coconut, cilantro, and ginger. Served with a spicy pineapple chutney.

Barley-Stuffed Chicken
Ohio-raised Chicken breast stuffed with creamy barley and topped with a ragout of asparagus, tomato, and mushroom.

Chicken & Asparagus Rolls
Chicken breasts rolled around an asparagus, tomato and mozzarella filling. Baked and served with pan sauce.

Cashew Steak Stir Fry
Thinly-sliced flank steak with whole cashews, crisp snow peas, broccoli, red & yellow bell peppers, baby bok choy, and carrots in a spicy peanut sauce.

Beef Tip Stroganoff
Seared tenderloin tips seared in a beef stock & sour cream sauce with mushrooms, shallots, and a splash of red wine. Please pick only one additional side as it is served with buttered egg noodles.

London Broil
Seared, marinated flank steak with a roasted mushroom demi-glaze.
Teriyaki Flank Steak
Flank steak steeped in a flavorful coffee marinade until tender, seared with a teriyaki glaze, and garnished with sesame seeds.

Ohio Harvest Pork Loin
Pan-seared roasted pork loin with hints of cinnamon and other warming spices. Served with an apple cider chipotle demi-glace and a roasted corn tomato relish.

Pan-Seared Salmon
Your choice of preparation. Choose Teriyaki-glazed, blackened or lemon caper.

Penne with Asparagus, Pistachios, & Cream
Penne pasta with sautéed asparagus and toasted pistachios in a velvety roasted mushroom & Parmesan cream sauce.

Pasta Soufflé
Breaded linguine laced with spinach and Alfredo sauce, fried to a golden brown, and served with a housemade marinara.

ACCOMPANIMENTS

Classic Caesar Salad
Crisp Romaine lettuce topped with grated Parmesan cheese, housemade croutons, and Two Caterers’ own Caesar dressing.

Mixed Green Salad
Mixed green topped with ripe tomato, bleu cheese crumbles, pickled red onions, and our Sweet & Savory dressing.

Garden Tossed Salad
Artisan lettuce with ripe red tomato, cucumber, and carrot. Served with your choice of dressing.

Broccoli Cheddar Casserole
Tender florets of fresh broccoli in a rich housemade cheese sauce.

Oven-Roasted Green Beans
Fresh green beans with kosher sea salt, extra virgin olive oil, and a dash of black pepper.

Fruit Salad
Mixed seasonal cut fruit.

Chef’s Seasonal Vegetable Medley
A mixture of fresh vegetable sautéed in extra virgin olive oil. Vegetables are local when in season.

Bacon & Cheddar Mashed Potatoes
Red skin potatoes mashed with crispy bacon crumbles and melty cheddar cheese.

Roasted Red Skin Potatoes
Perfectly seasoned red skins, quartered, and roasted to golden brown.

Garlic Mashed Potatoes
Delicate and mellow mashed Yukons with garlic-steeped cream.

Toasted Orzo & Rice Pilaf
Middle Eastern pilaf boosted with toasted orzo for texture and nuttiness.

Linguine Alfredo
Linguine pasta in our creamy housemade Alfredo sauce.

Farfalle Marinara
Bowtie pasta in our tasty marinara sauce.

Orzo Fresca
Light and flavorful orzo pasta tossed with sunflower seeds, dried cranberries, feta, and fresh basil & greens.

Macadamia Fried Rice
Lightly fried rice with diced bell peppers and onions, green peas, and macadamia nuts with a touch of soy sauce.

Honey-Glazed Carrots
Steamed carrots in a honey-orange and warm spice glaze.

Hand-Rolled Burritos
Choose from sautéed vegetable burritos, beef burritos, or chicken burritos.

Includes Southwestern Green Salad topped with crisp tortilla strips, black beans & corn relish, and diced tomatoes. Served with chipotle ranch, tortilla chips, and salsa.
$10.25 per person

Cavatappi Puttanesca
Lightly-spiced red sauce with olives, capers, and garlic tossed with corkscrew pasta.

Includes mixed greens with pepperocinis, capicola, and Roma tomatoes.
$8.95 per person

Pasta Bar
Penne & linguine alongside marinara & Alfredo sauces provide the building blocks for this create-your-own pasta bar.

Includes mini meatballs, sliced grilled chicken, roasted seasonal vegetables, and grated Parmesan cheese.

Accompanied by Caesar salad and garlic bread. Cookie and brownie tray included.
$12.25 per person

Regional Specialties
Flexible options for groups with guests who are food sensitive, have allergies, or are just plain picky! Perfect for vegetarians, vegans, or those who want gluten-free options.

Asian Cashew Veggie Stir Fry
Whole cashews, fresh snow peas, broccoli, red & yellow bell peppers, baby bok choy, and carrots in a spicy peanut sauce. Served with Jasmine Rice and Singapore Salad - a bed of mixed greens with fried wontons, mandarin oranges, and water chestnuts with a ginger soy vinaigrette.
$8.95 per person
with chicken or pork $10.25 per person
with steak $11.25 per person

All-American Chili Bar
Provides tasty options for hearty eaters and vegetarians alike! With green salad, baked potatoes, spaghetti noodles, and of course, mouthwatering all-beef chili, the combinations are numerous. Served with butter, sour cream, scallions, and shredded cheese.
$9.95 per person

Taco Bar
A crowd-pleaser! Includes soft and hard shells with your choice of two proteins - sliced grilled chicken, seasoned ground beef, or shredded pork.

Accompanied by all the best toppings - thick sour cream, shredded lettuce, diced tomatoes, spicy salsa, diced onion, fresh jalapeño peppers, and shredded cheese. Choose refried beans, Spanish rice, or black beans as a side dish.
$10.95 per person

Chicken Santorini
Perfectly-seasoned pan-seared chicken breasts with lemon parsley potatoes served on the side.

Includes mixed salad greens with Kalamata olives, feta cheese, sweet & spicy onions, and lemon zest.
$9.25 per person