PLATTERS & DISPLAYS

Enhance your event by adding one of our beautifully presented displays of fruit, cheese, or antipasto. Contact us for pricing.

*V* - vegetarian // *V+* - vegan // *gf* - gluten-free // TC - signature item // *available seasonally

**GARDEN SM | LG FRESH VEGETABLE DISPLAY**
Fresh, sliced veggies paired with delicious housemade dill dip. Selection may include: carrots, celery, tomatoes, broccoli, cauliflower, cucumbers, and peppers* (V) (V+)(gf)

**CARAMEL 1 SIZE BUTTER & PECAN BRIE WHEEL**
A one kilo (2.3 lb) wheel of brie topped with luscious caramel butter and spiced pecans. Served with crostini. (V)

**FIGAZOLA SM | LG TERRINE**
This rich, creamy spread is layered with gorgonzola butter and port-soaked figs, topped with dried figs and crushed pecans. Served with assorted crackers. (V) (TC)

**TAPENADE SM | LG TRIO PLATTER**
Triple the flavor with Tangy Sundried Tomato Tapenade, Sunchoke Tapenade, and Kalamata Tapenade. Served with crostini. (V+)(V)

**OHIO HONEY 1 SIZE GLAZED HAM PLATTER**
Ham glazed in local honey, served with whole grain mustard, honey mustard, and soft rolls.

**SMOKED 1 SIZE SALMON PLATTER**
Thinly-sliced salmon arranged with capers, red onion, chopped egg, and toasted crostini.

**FRESH FRUIT SM | LG DISPLAY**
A mouthwatering platter of fresh, colorful fruits and berries. Selection may include: melon, berries, pineapples, and grapes* (V) (V+)(gf)

**BAKED BRIE EN 1 SIZE CROUTE**
A one kilo (2.3 lb) wheel of brie in a flaky, buttery pastry crust, baked until brown. Served with housemade raspberry preserves and crostini. (V)

**ANTIPASTO SM | LG DISPLAY**
Marinated button mushrooms, artichokes, tomatoes, and asparagus spears arranged with crostini, goat cheese mousseline, salami, & sausage.

**FRUITED 1 SIZE CHICKEN SALAD DISPLAY**
Creamy chicken salad, punctuated with pineapple, grapes, and toasted pecans. Served with soft rolls.

**CINNAMON-CRUSTED PORK TENDERLOIN PLATTER**
Rubbed with savory cinnamon blend and smoked in-house to tender perfection. Served with jalapeño peach chutney and mini rolls.

**POACHED 1 SIZE SALMON PLATTER**
Traditionally poached and presented in whole form, garnished with lemons and cucumbers. Optional accents of fresh dill cream or horseradish cream. (gf)

**CHEESE & CRACKER DISPLAY**
A selection of domestic cheese, cubed and sliced, with a light fruit garnish and assorted crackers. (V)

**OHIO CHEESE BOARD SAMPLER**
An impressive assortment of small-batch artisan cheese from Ohio producers such as Kokoberry, Blue Jacket Dairy, and Mayfield Creamery. Served with Stan Evans crackers. (V) (TC)

**MEDITERRANEAN PLATTER SM | LG**
Roasted red pepper hummus, baba ghanoush, and tabouli served with toasted pita wedges, kalamata olives, cucumber slices, & feta cheese. (V)

**HERB-RUBBED 1 SIZE ROASTED TURKEY PLATTER**
Marinated in butter and herbs, roasted until golden brown. Paired with a bright cranberry balsamic chutney and served with soft rolls.

**BEEF TENDERLOIN PLATTER 1 SIZE**
Perfectly seasoned with ground pepper and kosher salt and roasted to a juicy medium rare. Paired with horseradish cream and served with soft rolls.
DIPS & SPREADS

Hot dips are sold by the half pan (serves 20-30) and the full pan (40-50). Cold dips are sold by the half quart (serves 12-16).

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ARTICHOKE & HOT SPINACH DIP
Buttery chunks of artichoke hearts and dark green spinach combined with a creamy parmesan, asiago, and mozzarella blend. (TC)

BUFFALO HOT CHICKEN DIP
A tangy blend of bleu cheese, Frank's Red Hot, and roasted chicken breast makes this bubbly mix dangerously delicious.

ROASTED RED COLD PEPPER HUMMUS
Our housemade hummus with roasted red peppers added for sweetness. (VEG) (V+) (gf)

SPICY CORN COLD SALSA DIP
Fresh corn, tomatoes, peppers, sour cream, and southwestern spices - a definite customer favorite! (VEG) (gf)

CORN & BLACK COLD BEAN RELISH
A light, healthy blend of sweet corn, black beans, bacon, tomatoes, jalapeños, and cilantro. (gf)

HEAVENLY COLD FRUIT DIPS
A lightly whipped pairing for fruit. (VEG) (gf) Choose from: Honey Lemon • Raspberry • Cinnamon Orange • White Chocolate Mousse • Chocolate Amaretto

CRAB & BRIE DIP HOT
A decadent union of lump blue crab, roasted garlic, dijon, brie, and mozzarella, with a touch of Tabasco. (gf)

TRADITIONAL COLD HUMMUS
Our housemade hummus, featuring garbanzo beans, garlic, olive oil, and lemon. (VEG) (V+) (gf)

CREAMY DILL COLD DIP
Always made with fresh herbs and thick sour cream. (VEG) (gf)

TAPENADE COLD
Choose from: Tangy Sundried Tomato • Luxurious Sunchoke • Full-Flavored Kalamata. (VEG) (V+) (gf)

PIMENTO DIP COLD
A traditional recipe of red peppers, cream cheese, cheddar, and a touch of cayenne. (VEG) (gf)

FRESH COLD TOMATO SALSA
The freshest flavors of summertime join together for this classic*. (VEG) (gf)

CHIP OPTIONS
Shagbark Organic Corn Chips Ohio-grown and milled in Athens! (VEG) (V+) (gf)
French Bread Crostini Brushed with olive oil and crisped in the oven (VEG) (V+)
Toasted Pita Wedges Dusted with spicy paprika (VEG) (V+)
SLIDERS & TWO BITE SANDWICHES

All sandwiches are served at room temperature. Sandwiches are served on freshly-baked, soft Parker House rolls (unless otherwise noted).

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MINI SANDWICHES
Choose from: Smoked Turkey & Havarti • Roast Beef & Cheddar • Ham & Swiss • Roasted Vegetable & Boursin (VEG)
Condiments on the side

BLACK BEAN SLIDER
A housemade black bean patty with lemon cilantro mayonnaise. Served on a soft slider bun. (VEG)

HAVARTI & DILL SANDWICH
Havarti cheese, baby greens, and housemade raspberry preserves on a fragrant dill scone. (VEG)

MINI CHICKEN MONTEREY SANDWICH
Seasoned pan-seared chicken, fresh tomato, salsa, monterey jack cheese, and a scallion mayonnaise.

SIGNATURE ROASTED TURKEY COCKTAIL SANDWICH
Juicy, slow-roasted sliced turkey with cranberry-orange chutney.

HOLE IN ONE
Soft mini rolls with a marinara meatball nestled inside, topped with melted provolone.
Served hot or cold

TENDERLOIN BITE
Beef tenderloin - medium-rare - with leaf lettuce and horseradish cream.

TENDERLOIN COCKTAIL SANDWICH
Beef tenderloin - medium-rare - with rosemary ricotta, roasted red peppers, and baby arugula on savory olive focaccia.

HONEY HAM & CHEDDAR COCKTAIL SANDWICH
Honey-bourbon glazed ham with sharp cheddar cheese, caramelized onions, and baby spinach on a distinctive sweet potato biscuit.

BEEF SLIDER
Mini beef patty, dill pickle chip, and a secret sauce on a soft slider bun.

CRAB CAKE SLIDER
Lightly-breadcrumbed mini crab cake with red pepper aioli.

HAM & DIJON MINI CROISSANT
Shaved ham and a touch of dijon on a mini croissant.

MINI CRAB ROLL
Creamy lump blue crab salad topped with fresh, crisp tomato fennel slaw. Served on a mini torpedo roll.
CHICKEN SATAY
Juicy seared chicken skewers marinated in an exceptional Thai ginger sauce.

BUFFALO CHICKEN SKEWER
Tender chicken breast pieces marinated in bleu cheese, skewered with potatoes that have been tossed in Frank’s Red Hot. (gf)

SPICY SKEWERED ANDOUILLE SAUSAGE BITES
Zingy Cajun flair of Andouille balanced with chunks of onion and red & yellow peppers. (gf)

CANDIED BACON & MELON SKEWER
Bacon baked with real maple syrup, skewered with chunks of cool cantaloupe and honeydew. The perfect sweet and salty combination. (gf)

TERIYAKI BEEF SATAY
Thinly sliced flat iron steak marinated in a special teriyaki sauce and garnished with sesame seeds.

SKEWERED MEDITERRANEAN PRAWNS
Prawns tossed in olive oil, skewered with lemon-marinated feta, kalamata olives, and grape tomatoes. (gf)

ZUCCHINI ROULADE SKEWER
A delicate ribbon of seasoned roasted zucchini wrapped around a crisp falafel. (VEG) (V+)

TOMATO BASIL & BOCCONCINI SKEWER
Skewer of fresh bocconcini mozzarella, basil-tossed cherry tomatoes, and fresh basil, drizzled with balsamic. (VEG)

TORTELLINI SKEWER WITH ROASTED VEGETABLES
Tasty cheese tortellini brushed with fresh pesto and skewered with juicy, roasted peppers and mushrooms. (VEG)

FRUIT SKEWER
Fresh fruits and berries* on mini skewers. (VEG) (V+) (gf)

FRUIT SKEWER WITH CHOCOLATE DRIZZLE
Fresh fruits and berries* on mini skewers with a decadent melted chocolate drizzle. (VEG)
CROSTINI, CRISPS, & CUPS

Our crostini is made in-house with French bread. Brushed with olive oil and crisped in the oven, it is the perfect foundation for a creative hors d’oeuvre. 

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SMOKED CHICKEN CROSTINI
Thinly sliced smoked chicken topped with housemade mango chutney and a scallion garnish.

SMOKED CHICKEN SALAD TOAST
Rye toasts topped with Two Caterers chicken salad and a flavorful apple chutney.

BUFFALO CHICKEN CHEESE CUP
A tangy blend of creamy bleu cheese, Frank’s Red Hot, and roasted chicken breast in individual phyllo cups.

ROASTED TURKEY CROSTINI
Thinly sliced roasted turkey with creamy mascarpone, complemented with a bright cranberry relish.

BEEF TENDERLOIN CROSTINI
Thinly sliced tenderloin topped with zesty horseradish mashed potatoes.

SMOKED SALMON CUCUMBER TOAST
Rye toast topped with delicious smoked salmon, boursin, and fresh dill.

SEARED TUNA CROSTINI
Pan-seared tuna and mandarin orange sprinkled with sesame seeds.

FIRECRACKER SHRIMP CROSTINI
Boldly flavored diced shrimp topped with cool Asian slaw.

FIG JAM & MANCHEGO TOAST
Sweet fig jam and buttery manchego on nut toast. (VEG)

TOMATO & MOZZARELLA BRUSCHETTA
Housemade pesto, sliced tomato, and creamy mozzarella layered on a slice of French bread. (VEG)

WHITE BEAN TOAST
A white bean purée flavored with garlic and lemon, crowned with sundried tomatoes on sourdough toast coins. (VEG)

CUCUMBER & WASABI TOAST
Toast topped with cucumber, wasabi cream cheese, and pickled ginger. (VEG)

SPINACH & ARTICHOKE CUP
Our classic dip made mini. Served in an individual phyllo cup.

CARAMELIZED ONION & GRUYÈRE TARTLET
A flaky tartlet shell layered with fruity apricot preserved and melted gruyère, topped with caramelized onions. (VEG)

BRIE PECAN TARTLET
Rich, melted brie and caramelized pecans in a flaky tartlet shell. (VEG)

BRIE & RASPBERRY PHYLLO TARTLET
Lightly sweet, housemade raspberry preserves and savory melted brie topped with a fresh raspberry. (VEG)
<table>
<thead>
<tr>
<th>CLASSIC FAVORITES</th>
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<tbody>
<tr>
<td><strong>SMOKED COLD CHICKEN SALAD PUFF</strong></td>
<td>Our housemade chicken salad inside a pâte à choux pastry.</td>
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<tr>
<td><strong>PETITE RED COLD SKIN POTATO</strong></td>
<td>Bite-sized red skins halves, scooped, and filled with bacon and cheddar. For a vegetarian version, try our bleu cheese and walnut filling. (gf)</td>
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<tr>
<td><strong>PUFF PASTRY COLD PARMESAN STRAW</strong></td>
<td>A tasty snack of cheesy puff pastry, twisted and baked. (VEG)</td>
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<tr>
<td><strong>BACON HOT WRAPPED WATER CHESTNUT</strong></td>
<td>A bite-sized water chestnut wrapped in salty bacon, sprinkled with brown sugar and baked until crisp. (gf)</td>
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<td><strong>FOUR CHEESE HOT STUFFED MUSHROOM</strong></td>
<td>Juicy white mushroom caps stuffed with our four cheese blend, sprinkled with breadcrumbs and baked until golden brown. (VEG)</td>
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<tr>
<td><strong>COCKTAIL HOT MARINARA MEATBALL</strong></td>
<td>All-beef meatballs baked in a delicious housemade marinara.</td>
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<tr>
<td><strong>ANDOUILLE HOT SAUSAGE PUFF</strong></td>
<td>A medallion of zesty Cajun sausage and a dab of spicy mustard baked in a pastry puff.</td>
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<td><strong>ASPARAGUS COLD WRAPPED IN CRISP CAPICOLA</strong></td>
<td>Spears of fresh asparagus with a thin layer of herbed boursin, wrapped in spicy capicola and baked until crisp. (gf)</td>
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<td><strong>ASPARAGUS COLD WRAPPED IN PHYLLO</strong></td>
<td>Spears of fresh asparagus, sprinkled with parmesan and wrapped in flaky puff pastry. Served with sweet chili sauce. (VEG)</td>
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<td><strong>BOURSIN COLD FILLED PUFF</strong></td>
<td>Flaky choux pastry filled with boursin. (VEG)</td>
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<td><strong>MINI QUICHE HOT</strong></td>
<td>Bite-sized quiche made in-house with Holistic Acres free-range eggs. Choose from: Lorraine • Spinach &amp; Feta (VEG) • Roasted Vegetable (VEG)</td>
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<td><strong>MINI CRAB CAKE HOT</strong></td>
<td>Very lightly breaded baked lump blue crab cake.</td>
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<tr>
<td><strong>CHICKEN WINGS HOT</strong></td>
<td>Deep fried until crisp and juicy. Choose your sauce: Spicy Hot • BBQ • Sweet Chili Sesame</td>
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<tr>
<td><strong>MUSHROOM HOT DUXELLES IN A PASTRY PURSE</strong></td>
<td>Finely-chopped mushrooms, shallots, and savory herbs in a pastry pocket. (VEG)</td>
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<td><strong>JUMBO COLD SHRIMP COCKTAIL</strong></td>
<td>Fresh shrimp with cocktail sauce and lemons. (gf)</td>
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<tr>
<td><strong>SPANAKOPITA COLD TRIANGLE</strong></td>
<td>Greek style appetizer with spinach and feta, wrapped in flaky, buttery phyllo pastry. (VEG)</td>
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<tr>
<td><strong>PAstry HOT WRAPPED COCKTAIL SAUSAGE</strong></td>
<td>Mini sausage hand-wrapped in puff pastry and baked until golden brown.</td>
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<tr>
<td><strong>TWICE-BAKED HOT FINGERLING</strong></td>
<td>Roasted fingerling potatoes, halved and baked with a savory topping of Yukon mashed potatoes and caramelized onions. (VEG) (gf)</td>
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<tr>
<td><strong>WARM COCKTAIL HOT OLIVE PUFF</strong></td>
<td>A large Spanish olive wrapped in puff pastry and baked until golden brown. (VEG)</td>
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<tr>
<td><strong>FLATBREAD HOT PIZZA</strong></td>
<td>8 piece boutique-style pizza. Choose your sauce: Pesto • Marinara • Olive Oil Choose up to 3 toppings: Sliced Mozzarella • Shredded Mozzarella / Provolone • Goat Cheese Crumbles • Smoked Chicken • Italian Chicken Sausage • Herb-roasted Ham • Classic Pepperoni • Caramelized Onions • Roasted Bell Peppers • Balsamic Drizzle</td>
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TWO CATERERS SIGNATURE ITEMS

Developed by our creative chefs, our signature items say everything there is to know about us.

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**MOROCCAN CHICKEN CAKE**
Smoked chicken cake flavored with North African spices, topped with a fig and orange feta relish.

**SAVORY FRUIT SALAD WATERMELON BITE**
Bite of watermelon* topped with a spicy tropical fruit salsa. (VEG) (V+) (gf)

**SUCCOTASH SALAD CUP**
Fresh Ohio sweet corn and soy bean salad with a cilantro, honey, and lime dressing. Served in a mini tomato* or wonton cup. (VEG) (V+)

**SAVORY SAUSAGE STUFFED MUSHROOM**
A stuffing made of Italian sausage, parmesan, red peppers, and breadcrumbs baked in a white mushroom cap until golden brown.

**FETA WATERMELON BITE**
Bite of watermelon* topped with lemon-mint marinated feta and garnished with a sprig of mint. (VEG) (V+) (gf)

**OHIO CHICKEN MEATBALL**
Ohio chicken ground in-house and served in a sweet and spicy sesame ginger sauce.

**CAESAR SALAD BITE**
A delicate Parmesan cup filled with romaine tossed in an anchovy and garlic caesar dressing, topped with a parmesan shaving.

**BALSAMIC WATERMELON BITE**
Bite of watermelon* drizzled with honey balsamic vinaigrette. (VEG) (V+) (gf)

**MARGARITA MARINATED SHRIMP**
Fresh jumbo shrimp in a cilantro, lime juice, and Caribbean pepper vinaigrette.

**ROASTED VEGETABLE MINI QUESADILLA**
A creamy vegetable filling served with a dollop of tomatillo-avocado salsa. (VEG)

**APPLE & LEEK STUFFED MUSHROOM**
Tart & sweet apples, leeks, and cheddar baked in a white mushroom cap. (VEG)

**LOBSTER MINI QUESADILLA**
A creamy filling of lobster and veggies served with a dollop of tomatillo-avocado salsa.

**PROSCIUTTO POTATO POPPER**
Potatoes wrapped in a crisp, salty prosciutto, baked with a sprinkling of rosemary. (gf)

**STILTON POLENTA CROQUETTE**
Crisp polenta crouton topped with piquant Stilton cheese and a dollop of housemade apple chutney. (VEG) (V+) (gf)

**GRUYÈRE GOÛTÈRE**
Fried on-site and served with lemon aioli. (VEG)

**TUSCAN MAC & CHEESE CUP**
Our creamy secret recipe mac & cheese served in a crisp parmesan cup.

**BLEU CHEESE STUFFED PEACH**
Fresh peaches* stuffed with bleu cheese, drizzled with honey, and topped with microgreens. (VEG) (gf)

**GORGONZOLA GRAPE CLUSTER**
Red grapes covered in gorgonzola and rolled in toasted almond crumbs. (VEG) (gf)

**COCONUT CHICKEN BITE**
With a sweet chili glaze