## TWO BROTHERS CATERING



Proudly serving Fayetteville, North Carolina and surrounding areas for over 20 years.

CALL US TODAY (910) 584-9892







TWO BROTHERS CATERING

# CATERING PRICING



Pricing includes: china service, plated salad, yeast dinner rolls, water, iced tea, lemonade, food sales tax, and service charge.

NUMBER OF ENTREE	BUFFET	PLATED
1 Entree   3 Sides	\$33.99	\$35.99
1 Entree   3 Sides 2 Hors D'oeuvres	\$40.99	\$43.99
2 Entrees   3 Sides	\$38.99	\$41.99
2 Entrees   3 Sides 2 Hors D'oeuvres	\$45.99	\$48.99
2 Entrees   3 Sides 3 Hors D'oeuvres Includes Prime RIb Option	\$49.99	\$54.99

#### **HEAVY HORS D'OEUVRES**

Buffet style at a staffed buffet or passed for addt'l service fee

7 Hors D'oeuvres	\$33.99
10 Hors D'oeuvres	\$41.99

### Hors Doeuvres

Fresh Vegetable Display Domestic Cheeses & Assorted Crackers Spinach Artichoke Dip with Pita Chips Crème Cheese Cucumber Bites **BBQ** Meatballs Aloha Meatballs (served with Pineapple) Pesto Tortellini Skewers with Sundried Tomatoes

Caprese Skewers Spinach Artichoke Stuffed Mushrooms Veggie Spring Rolls with a Red Chili Sauce Hawaiian Cheeseburger Sliders Tuscan Herb Grilled Chicken Strips Chili Pineapple Grilled Chicken Strips Wings (Fried, Lemon Pepper, or BBQ) Fresh Sliced Deli Meats Served with Artisan Breads

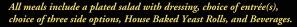
Mashed Potato Martini Bar Parmesan Crusted Chicken Tenders

Cajun Shrimp Cucumber Bites Spicy Cocktail Meatballs

#### Premium Selections

Chicken and Waffles with Honey Drizzle Old Bay Shrimp Cocktail Signature Pasta Stations Filet Slider Station Fresh Fruit Display (seasonal) Tuscan Herb Chicken Kabobs with Pineapple, Onions, and Peppers Assorted Imported Cheeses with Grapes

All Hors D'oeuvres are served buffet style and include china service. Minimum of 25 guests. Plated Meal options are available.



### Plated Salads

#### Choose One Item

Classic Garden Salad with Ranch & Italian Dressing Strawberry Romaine Salad with Feta, Toasted Almonds with Balsamic Vinaigrette Romaine Salad, House Veggies with Raspberry Vinaigrette Spinach and Mandarin Orange Salad

with Raspberry Vinaigrette Cranberry and Almond Spinach Salad with Poppy Seed Dressing

Blueberry Feta Salad, Spring Mix, Toasted Almonds, with Lemon Poppy Seed Dressing

Greek Salad with Romaine, Tomato, Cucumber, Black Olives, Goat Cheese with Oil and Vinegar Dressing

### Entrées

#### Pasta

Grilled Chicken Parmesan Baked Ziti with Sweet Italian Sausage Linguini Shrimp Scampi Creamy Tuscan Garlic Chicken Alfredo Shrimp Stuffed Shells Creamy Seafood Stuffed Shells

#### Pork

Teriyaki Glazed Pork Loin with Pineapple Applewood Smoked Pork Tenderloin Pulled Pork BBQ Black Forest Ham Rosemary-Garlic Roasted

#### Poultry

Tuscan Herb Chicken Honey Garlic Chicken Savory Rosemary Garlic Chicken Mozzarella-Pesto Chicken Grilled BBQ Chicken Oven Roasted Turkey Italian Bruschetta Chicken Chicken Florentine

#### Vegetarian

Stuffed Shells with Spinach in a Creamy Alfredo Sauce Tortellini in a Creamy Pesto Sauce Four Cheese Ravioli with Sautéed Mushrooms and Asparagus

#### Beef

Slow Roasted Sirloin Beef Tips Salisbury Steak with Mushroom Gravy Roast Beef with Peppercorn Sauce Roast Beef Au Jus Garlic Rosemary Prime Rib **Cracked Pepper Roasted** Filet of Beef

#### Fish

Spicy Lemon Garlic Tilapia Honey Garlic Salmon Teriyaki Glazed Pineapple Salmon

Plated Meal options are eef and fish entrées based on current market prices.

### Sides and Desserts

#### Sides

Rice Pilaf

Cilantro Lime Rice

Choose Three Items Sweet Buttered Corn Roasted Red Bliss Potatoes Seasoned Green Beans White Cheddar Mashed Potatoes Roasted Green Beans with Almonds Garlic Mashed Potatoes Honey Glazed Carrots Italian Roasted Parmesan Potatoes Balsamic Parmesan Asparagus & Tomatoes Four Cheese Macaroni Parmesan Zucchini and Roasted Corn Honey Cinnamon Sweet Potatoes Roasted Parmesan Zucchini and Squash Sweet Coleslaw Garlic Parmesan Sugar Snap Peas **Baked Beans** 

#### Desserts

Individual or Dessert Bar Champagne Fruit Salad Assorted Sliced Cheesecake Strawberry Cheesecake Bites **Lemon Cheesecake Shooters** Watermelon Feta Bites Blueberry Cheesecake Shooters Chocolate Mousse Brownie Bites







and Artisan Breads



#### TWO BROTHERS CATERING

### BAR SERVICES

Open Bar Services offered alongside catering only per ABC Commision

### OPEN BAR | \$250 FOR 1 BARTENDER PLUS: All guests 21 and older will be included.

\$16/per Beer, Wine, & Mid-Shelf Liquor

\$13/per Beer & Wine

#### **OPEN BAR SERVICE ONLY:**

\$250 for Bartender

\$30/h per add'l. bartender

Client provides 1-time special permit from ABC

Client supplies all alcohol, mixers, garnishes, etc



















Two Brothers Catering offers full service catering for your next event. Schedule your complimentary consultation and tasting with us today!

SUBMIT AN INQUIRY









