

# TWO BROTHERS CATERING



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

**CALL US TODAY (910) 584-9892**



**806 KATIE STREET FAYETTEVILLE, NORTH CAROLINA 28306**  
*Owned by Brad & Kelley McLawhorn*

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	\$49.99	\$54.99
Includes Prime Rib Option		

## HEAVY HORS D'OEUVRES

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

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



# Hors D'oeuvres

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  
and Artisan Breads

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



*All meals include a plated salad with dressing, choice of entrée(s),  
choice of three side options, House Baked Yeast Rolls, and Beverages.*

# 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  
Pork Loin

## 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  
available.  
Beef and fish entrées based on  
current market prices.*

# Sides and Desserts

## Sides

### 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  
Rice Pilaf  
Cilantro Lime Rice  
Balsamic Roasted Brussel Sprouts

## 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



**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



**806 KATIE STREET FAYETTEVILLE, NORTH CAROLINA 28306**

*Owned by Brad & Kelley McLawhorn*