



# two forks

CATERING COMPANY

## *FOOD is LOVE...*

We believe it should be made by hand and served by a crew who truly wants to take care of your friends and family.

We are a local company with restaurants, a wedding venue and catering company – making friends and serving our community since 1999.

Along the way, we have won awards, earned preferred catering credentials with several venues, and catered prestigious events all over the Houston area.

But more importantly, we have built a team of like-minded professionals who understand events and catering and who strive to make the process of party planning EASY for our clients. It's working. We cater more than 350 weddings a year and our reviews speak for themselves. We are here to help you, too.

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### Two Forks Featured Package

This is a great place to start your catering planning.

Our featured package includes, all staff, equipment, buffet setup and service, cleaning and clearing, and taking care of guests' needs.

Includes: choice of salad, one or two Featured entrees, two sides, dinner rolls and butter.

Heavy disposable plates and cutlery are included at no charge.

White or gold rim china and stainless steel silverware can be added for \$6 per person. Seated service is \$7 per person.

We add a 20% service fee and sales tax to all orders.

Cake Service includes clear disposable plates and forks and staff to cut and plate, \$2 per person.

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Two Forks requires a minimum of 75 guests for staffed, catered events. Should your guest count be below 75 guests, the minimum charge will take effect.

# SALAD

## CAESAR

Romaine, parmesan, homemade garlic croutons and caesar dressing

## RUSTIC GREEK

Romaine, kalamata olives, red onion, tomato, pepperoncini, feta, Gorgonzola vinaigrette

## EMMA SALAD

Mixed greens, strawberries, oranges, almonds, gorgonzola cheese, honey balsamic vinaigrette

## SPINACH & APPLE

Baby spinach, field greens, granny smith apples, almonds, feta, champagne vinaigrette

## CAPRESE

Prosciutto, mozzarella, tomato, field greens, balsamic vinaigrette

## TEXMEX

Iceberg+romaine, cheddar, black olives, green onion, tomato, black beans, fritos, catalina dressing

## GOAT CHEESE PECAN

Romaine hearts, goat cheese, sugared pecan, honey balsamic vinaigrette

## KALE SALAD

Kale, parmesan shavings, sunflower seeds, dried cranberries and champagne vinaigrette

## QUINOA SALAD

Quinoa, cucumber, red bell pepper, red onion, parsley, chickpeas and lemon vinaigrette

## BEET + WALNUT

Romaine, roasted red beets, toasted walnuts, goat cheese, pumpkin seeds and mint vinaigrette

## CLASSIC WEDGE

Iceberg, bacon, blue cheese, avocado, grape tomatoes and buttermilk dressing

## THE ITALIAN

Romaine, sun-dried tomato, red onion, black olive, pepperoni strips, orzo, olive oil vinaigrette

## SOUTHWEST

Iceberg + romaine, corn, black beans, tomatoes, green onion, cheddar, creamy cilantro dressing

## NICOISE

Boston lettuce, red skin potatoes, boiled egg, haricot vert, tomato, olives, dijon vinaigrette



# SOUP

(May be substituted for salad or 1 side)

## TOMATO BASIL SOUP

Homemade blend of roma tomatoes, heavy cream and fresh basil

## BUTTERNUT BISQUE

Butternut squash, chicken stock and heavy cream with cayenne pepper

## CORN POBLANO BISQUE

Creamy corn and savory mild poblano peppers

## BUTTERNUT BISQUE

—vegan version—

Butternut squash, garlic and coconut milk with cayenne pepper and garlic crouton

## CREAMY TORTILLA SOUP

Chicken, carrot, celery and cream with toasted tortilla strips

Many of our sides, soups and salads can be prepared vegan or vegetarian. Just ask!



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## ENTREES {featured}



### CHICKEN CAMPAGNOLA

Grilled chicken breast with brown sherry wine sauce & sautéed mushrooms

### PICATTA

Grilled chicken breast with lemon white wine sauce, diced tomatoes & capers

### PARMIGIANA

Fried chicken breast with classic red sauce, mushrooms & mozzarella

### CHICKEN CILANTRO

Grilled chicken, bacon, mushrooms in cilantro cream sauce

### MARSALA

Grilled or fried chicken breast, mushrooms and creamy marsala wine sauce

### SOUTHWEST TILAPIA

Fresh tilapia tossed in southwest seasonings with basil butter sauce

### SALMON PICATTA

Wild caught salmon with lemon wine sauce, capers, tomatoes & chives

### BASIL BUTTER COD

Braised cod filet with basil butter sauce

### GARLIC SHRIMP SKEWER

Sautéed shrimp with lemon wine sauce

### BLACK CHERRY GLAZED PORK TENDERLOIN

Glazed and cooked medium well

### TILAPIA MANGO

Tilapia topped with mango, onion, cilantro & jalapeno salsa



### CHICKEN FRIED STEAK

Tenderized round steak in buttermilk batter, fried golden with cream gravy

### PORK VERONA

Pork tenderloin medallions with bacon, mushroom, & cilantro cream sauce

### PORK ROSEMARY

Rosemary crusted pork with basil butter sauce

### PENNE ALFREDO WITH GRILLED CHICKEN

Penne pasta tossed with grilled chicken and mushrooms in parmesan cream sauce

### TRADITIONAL LASAGNA

Ground beef and Italian sausage, cheeses and pasta topped with pomodoro sauce

### PASTA VERONA

Grilled chicken and sautéed mushrooms, penne pasta, bacon & cilantro cream sauce

### PUTTANESCA

Chicken, bowtie pasta, artichoke hearts, mushrooms, olives, tomatoes, capers & spicy marinara

### ENCHILADAS

Choice of enchiladas suizas, beef enchiladas or traditional cheese enchiladas

### CHICKEN AND/OR BEEF FAJITA

Grilled chicken and grilled beef skirt, with peppers & onions (counts as 2 entree choice)

### BRISKET & SAUSAGE

Slow smoked brisket and link sausage (counts as 2 entree choice)



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ENTREES continued >

## ENTREES {vegetarian + vegan}

**SPINACH LASAGNA** (vegetarian)

**PASTA PRIMAVERA** (vegan)

**PASTA PUTTANESCA** (vegan)

**RED LENTIL CURRY** (vegan)

**CREAMY PASTA POMODORO**  
(vegetarian)

**PASTA FRESCO** (vegan)

**MUSHROOM POMODORO  
PASTA** (vegan)

**CHICKPEA RICE BOWLS WITH  
TAHINI VINAIGRETTE** (vegan)

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## ENTREES {Specialty + \$10}

### FILET CAMPAGNOLA

Beef tenderloin filet with mushrooms  
& brown sherry wine

### BONE-IN FRENCH CUT PORK CHOP

Cooked medium well with basil butter sauce

### ORANGE SALMON

Wild-caught salmon filet with ginger  
orange glaze

### CHATEAUBRIAND

Center cut beef tenderloin & bearnaise sauce

### BASIL BUTTER BEEF

Beef tenderloin with basil butter sauce

### HALIBUT

Grilled and topped with lemon wine sauce  
with tomatoes & capers

### SICILIAN FISH

Halibut topped with chunky tomato sauce,  
green olives, basil and garlic

### DENVER MEDALLIONS

Denver cut steak slices with mushrooms,  
& brown sherry wine sauce

### BOURBON BURNT ENDS

Smoky burnt ends glazed in bourbon sauce

### PAN BLACKENED SCALLOPS

in cilantro cream sauce



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# SIDES



- Garlic mashed potatoes
- Loaded mashed potatoes
- Pasta gratin
- Penne Alfredo
- Zoodles fresco
- Penne fresco
- Classic mac-n-cheese
- Cilantro rice
- Spanish rice
- Jasmine rice
- Orzo pasta salad
- Signature corn pudding
- Black beans
- Refried pinto beans

- Jalapeno coleslaw
- Bowtie pasta with olive oil & garlic
- Browned butter green beans
- Broccoli with lemon
- Seasonal vegetables
- Elote corn
- Roasted brussels sprouts, onion and bacon
- Smoked Gouda sweet potatoes
- Roasted tomato with olive oil and herbs
- Asparagus spears
- Traditional coleslaw
- Ginger orange stem-on baby carrots



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# APPETIZERS

\$4 for one choice, \$7 for 2 choices, \$10 for 3 choices – when being added to a dinner menu.

## CHEESE + FRUIT + VEGGIE

### BRUSCHETTA PHYLLO CUPS

Phyllo pastry cups filled with goat cheese, fresh basil, diced tomatoes and balsamic & olive oil

### STUFFED MUSHROOM CAPS

Spinach and romano cheese filled mushroom caps, topped with melted mozzarella

### CAPRESE BITES

Buffalo mozzarella, fresh basil and grape tomatoes, skewered and topped with balsamic reduction

### BLUE CHEESE CROSTINI WITH BALSAMIC ROASTED GRAPES

Crisp crostini topped with blue cheese, roasted grapes and pecan and bacon crumbles

### TEX-MEX DEVILED EGGS

Traditional deviled eggs spiced up with cilantro, jalapeno and chili powder and topped with cheese and green onion

### PEAR & GOAT CHEESE PASTRY

Creamy goat cheese/cream cheese mixture filled pastry with fresh pear and spiced walnut

### ENDIVE WITH CRANBERRY

Endive boats with blue cheese or feta, dried cranberry, walnuts, microgreens and ver jus

### FIG & BRIE CROSTINI

French brie cheese with fig compote and a drop of Texas honey on a crisp round

### ORZO SALAD

Tiny pasta with artichoke hearts, kalamata olives, sun-dried tomatoes, baby spinach, feta cheese and gorgonzola dressing in mini cups

### ROASTED FENNEL AND PROSCIUTTO FLATBREAD

Fontina cheese, fennel and prosciutto topped flatbread with thyme and oregano

### TOMATO BASIL SOUP SHOOTERS

Creamy tomato basil soup shots with fresh basil and garlic crouton

### CLASSIC BAKED BRIE BITES

Pastry cups baked with brie and topped with jalapeno jelly, pecan and parsley

### BRUSCHETTA CUPS

Fresh roma tomatoes, basil, balsamic dressing, and goat cheese pastry

### MANGO BRUSCHETTA

Mango salsa with onion, peppers, cilantro, lime, soft cheese & corn chip cup

### ENDIVE WITH HERBED GOAT CHEESE

Endive boats topped with goat cheese and cream cheese with lemon, chive and tarragon

### BRIE & ROASTED TOMATO BITES

Roasted grape tomatoes and brie served on a crostini and topped with microgreens

*APPETIZERS continued on following page*



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# APPETIZERS

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## SEAFOOD + MEAT

### PULLED PORK TOSTADAS

Corn chip topped with seasoned pulled pork, avocado, pico de gallo and crema fresca

### CHIPOTLE MINI MEATBALL SKEWERS

Miniature beef meatballs tossed in chipotle raspberry glaze and skewered

### SHRIMP & SUN-DRIED TOMATO PASTRY

Crispy pastry with fresh boiled, chopped shrimp, mixed with sun-dried tomatoes and cream cheese

### SALMON AND DILL BITES

Grilled salmon with dill and cream cheese on crunchy bagel chip



### SHRIMP COCKTAIL SHOOTERS

Spicy cocktail sauce and a large freshly boiled shrimp

### CAMPECHANA

Gulf shrimp, fish, cilantro, onion and avocado in lime tomato sauce with chips

### BLACKENED SCALLOPS

Large blackened scallops served with cilantro cream sauce

### BEEF LT

Beef eye of round shaved and rolled with watercress, red and yellow tomatoes, applewood bacon crumbles and horseradish crème.

### MARINATED SHRIMP CROSTINI

Large chilled shrimp, marinated in olive oil, black peppercorns and lemon, served on crostini with herbed cream cheese

### CHICKEN SALAD CROSTINI

Crisp garlic crostini topped with zesty chicken salad

### SOUTHWESTERN SPRING ROLLS

Cheese, chicken, bell pepper, black beans and corn

### CHILLED CHICKEN PASTA SALAD

Bowtie, grilled chicken, jalapeno, corn, black beans and creamy cilantro dressing

### BACON AND ONION FLATBREAD

Fontina cheese, bacon and sweet onion flatbread

### BACON-WRAPPED SHRIMP

Large shrimp wrapped in bacon and grilled

### CRAB SALAD ON GARLIC ROUNDS

Fresh crabmeat cajun remoulade sauce and crisp garlic cracker

### FRIED CHICKEN SKEWERS

Fried chicken bites tossed in brown sugar sauce

### CHICKEN & WAFFLES

Skewers of fried chicken and sweet waffles with maple bourbon sauce

### SMOKED SALMON ROLLS

Mini smoked salmon rolled with cream cheese and a sprig of dill

### ROAST BEEF WITH BÉARNAISE SAUCE

Thin sliced, rare roast beef on crusty bread topped with chilled, creamy béarnaise and capers

### BEEF CARPACCIO CROSTINI

Shaved raw beef rolled with capers, parmesan shavings and micro greens on crostini

### BEEF AND CHICKEN EMPANADAS

Ground beef or seasoned chicken breast, bell pepper, onions, served with salsa roja

### BACON-WRAPPED SHRIMP

Large shrimp and applewood smoked bacon, wrapped and grilled

### BEEF AND BURRATA CHEESE WITH ARUGULA PESTO

Sirloin cooked med rare topped with burrata, and fresh arugula pesto on garlic toast

### SAVORY TURKEY SALAD ON PUMPERNICKEL

Turkey breast, boiled egg, bacon, baby spinach salad on pumpernickel bread



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## CHARCUTERIE + BOARDS

### CHARCUTERIE BOARDS AND TRAYS

Blocks and wheels of assorted cheeses, toasted French rounds and water crackers, displayed with red and green grapes and fresh berries.

\$250 per board (serves 35-40)

### GREEK ANTIPASTO PLATTER

Avocado, black olives, kalamata olives, purple onion, roma tomatoes, pepperoncini salad peppers and crumbled feta cheese, lightly dressed with Gorgonzola dressing.

\$5 per person

### CRUDITE MIX

Cherry tomatoes with chicken salad, cucumbers stuffed with cream cheese topped with spiced walnuts, celery with pimento cheese and pineapple cream cheese.

\$5 per person

## CARVING STATIONS

### HERB-CRUSTED BEEF SIRLOIN

\$10 per person

### SOUTHERN STYLE MAPLE HAM

\$8 per person

### PORK TENDERLOIN

\$11 per person

### PRIME RIB

\$15 per person

### PREMIUM BEEF TENDERLOIN

\$15 per person

### MIXED MEATS CARVING STATION

\$15 per person, choice of 2

Includes choice of pork tenderloin, smoked turkey breast, beef sirloin, or beef tenderloin.

## ACTION + CARVING STATIONS

### STREET TACO STATION

Pulled Pork, Pulled Chicken, Chicken Tinga or Fish Tacos (*choose two*)

Served with 4-6 inch corn tortilla and guest choice -- fresh cilantro, red onion, crumbled Cotija cheese, guacamole, black bean relish and salsa variety.

\$10 per person

### PASTA STATION

Bowtie, penne, and tortellini, prepared with a variety of ingredients and our signature sauces – cilantro-cream sauce, lemon-wine sauce, and classic Alfredo. For pasta station, please add \$11 per person to total and \$150 per chef needed.

### BUILD YOUR BRUSCHETTA BOARD

Three types of bruschetta with crostini and goat cheese. Choice of traditional tomato basil mix; mango jalapeno mix; bacon and date mix; olive mix.

\$6 per person

*Carving stations include dinner rolls and choice of two sauces: classic au jus; Hill Country peach barbecue sauce; creole mustard; creamy horseradish; or Jack Daniels honey mustard; or Chipotle mayo. Additional fee for staffing carving stations is \$150 flat rate, plus 20% service fee.*



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