

Two Cooks With Love Catering

Crème de la crème

\$75.00 per guest meals

Designed for small groups

Meals are served with full service wait staff

Additional charge for group smaller than 6

Note: Dinners last three hours or more



Appetizers

Choice of Three

*Bacon Wrapped Shrimp with
Huckleberry glaze*

Greek Quesadillas

*Bacon Wrapped Shrimp with
Sweet & spicy Sauce*

Sausage Stuffed Mushrooms

*Bacon Wrapped Shrimp with
Apple Coconut Sauce*

Assorted Crostinis

Rosé Steamed Mussels

*Salmon Tar tare with
Mustard, Capers, & Dill Sauce*

*Bleu Cheese & Pine Nut
Stuffed Mushrooms*

Mint Fruit Kabobs

*Baked Brie with Honey Pecan
Butter or Huckleberry Sauce*

*Assorted Cheese Tray {Bleu,
Gouda, Dubliner, Etc...}*

Various Fondues



Soups

Served with Specially Breads

Choice of one

Elegant Pea Soup

Creamy Broccoli Soup

Carrot & Ginger Soup

*Roasted Winter Squash Soup
{Seasonal}*

Delightful Asparagus Soup

Lentil Soup

Spicy Tomato Soup

Wild Mushroom Soup

Roasted Red Pepper Soup

Pina Colada Soup

Chilled Berry Soup



Catering with
that "personal" touch

Scott & Roxane
(509) 891-5980

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Entrée

Choice of two

Whiskey Glazed Pork Chops

Hand Rubbed Grilled Rib Eye

Wild Grilled Salmon

1. *Lemon & Garlic Sauce*
2. *Pesto & Gorgonzola Sauce*
3. *Macadamia Nut and Pineapple Sauce*
4. *Southwestern Mango Sauce*
5. *Teriyaki & Ginger Sauce*

New York Steak with Bleu Cheese Sauce

Chicken Piccata

Chicken with Pesto Sauce

Grilled Halibut with Bierre Blanc Sauce

Prime Rib with Aujus & Creamy Horseradish

Pork Tenderloin with Cranberry Chutney

Baked Chicken with Creamy Mushroom Sauce

Moist Garlic & Parmesan Chicken



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Simply Elegant Menu

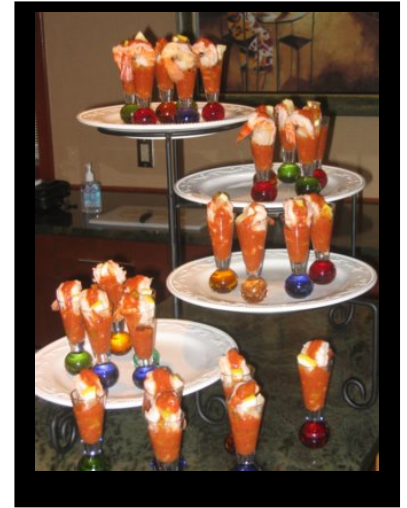
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Side Dishes

Choice of one

<i>Gorgonzola Red Potato</i>	<i>Wild Rice Pilaf</i>
<i>Garlic & Herb Pasta</i>	<i>Garlic Mash Potato</i>
<i>Mushroom Risotto</i>	<i>Sweet and Smokey Beans</i>
<i>Rosemary Red Potatoes</i>	<i>Roasted Garlic & Rosemary Red Potato</i>
<i>Scallop Potato</i>	<i>Potato Romanoff</i>
<i>Garlic & Herbed Pasta</i>	<i>Parmesan Noodles</i>
<i>Sweet & Smokey Beans</i>	



Salad

Choose one

House Salad with Raspberry & Poppy Seed Dressing {mixed Greens with Fruit, Onions, Cranberries & Candied Walnuts}

Wilted Spinach with Warm Bacon Dressing

Roasted Beet Salad

Greek Salad

Caesar Salad

Mixed Greens with Huckleberry Vinaigrette

Vegetable

Choose one

<i>Sautéed Mixed Vegetables</i>	<i>Fresh Honey Almond Green Beans</i>
<i>Moroccan Carrots with Honey Cranberry Sauce</i>	<i>Lemon Broccoli</i>
<i>Asparagus with Sage Butter Sauce {seasonal}</i>	<i>Elegant Spicy Cream Corn</i>
<i>Roasted Squash</i>	<i>Italian Fresh Green Beans</i>
<i>Lemon Broccoli</i>	



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Dessert

Decadent Chocolate Cake

Eggnog Puffs {Seasonal}

Lemon Tartlets with Coconut Crust

Assorted Cheese Cakes

Caramel, Chocolate & Walnut Tart

Key Lime Tarts

Mocha Ice Cream Roll

Mixed Fruit Tarts

Crème Brûlée with Huckleberry Sauce

Chocolate Covered Strawberries

Lemon Ice Cream Roll

Various Fondues



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