



Catering Menu

Box 4925
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 250.847.1706

twosisters.catering@hotmail.com

EARLY EACH MORNING...

WE DON OUR APRONS & BEGIN PREPARING A WONDERFUL SELECTION OF BAKED GOODS

Breakfast Pastry Platter – Min order 8.....\$2.00ea
 A bountiful selection of homemade muffins, scones, cinnamon buns, and/or breads.

Homemade Granola & Yogurt.....\$4.00ea
 Plain yogurt, honey, and vanilla layered with granola and topped with seasonal fresh fruit.

Broiled Grapefruit.....\$2.50ea
 Juicy grapefruit halves drizzled with a cardamom, vanilla, and honey syrup and broiled to sweet perfection!

Grilled Breakfast Bagels.....\$5.00ea
 Toasted bagels filled with scrambled eggs, ham cheese, and tomato.

Breakfast Hash – Min order 6.....\$8.00ea
 A hearty mixture of scrambled eggs, onions, peppers, cheese, and hashbrowns. Served with seasonal fresh fruit.
 Add Ham.....\$2.00ea

Fruit Selection:

Fruit Kebabs.....\$3.00ea
 Fresh Fruit Salads.....Small \$35.....Med \$60.....Large \$85
 Fresh Fruit Platter.....Small \$30.....Med \$55.....Large \$80
 Small serves 8-12; Med serves 13-18; Large serves 19-25

Assorted Fruit Juices.....\$1.00pp
 Coffee/Tea Service.....\$18.00 serves 9
 Chicken Creek Coffee – local & fair trade, and a fine assortment of herbal teas. Includes cream & sugar.

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BOARD ROOM LUNCHES – MIN ORDER 5 PER SELECTION

Sandwich Platters

We offer a selection of fresh-baked breads such as bagels, Kaisers, and multi-grain. We will put together a selection of breads & fillings for you, or if you wish to customize your own basket, no problem!

Our selection.....	\$8.00ea
Custom order.....	\$8.50ea
Shrimp.....	\$9.00ea
Add salad.....	\$2.50ea
Add soup.....	\$3.00ea

~See page 3 for soup & salad selections~

We make our sandwiches with a selection of premium fillings and house-roasted meats.

Some examples are:

- ~ Roast Turkey with Cranberry Mayo or Guacamole
- ~ Roast Beef with Dijon Mustard
- ~ Roasted Vegetables with Sun-Dried Tomato Hummus
- ~ Vegetarian with Pesto Cream Cheese
- ~ Scandinavian Lemon Ginger Shrimp
- ~ Fresh Egg Salad with Celery & Chives
- ~ Pastrami & Swiss
- ~ Tuna Salad with Red Onions, Capers, Celery, & Dill
- ~ Black Forest Ham & Swiss Cheese
- ~ Smashed Chick Pea Salad

Wrap Sandwich Platter.....	\$8.00ea
Add salad.....	\$2.50ea
Add soup.....	\$3.00ea

- ~ **Thai One On**
A spinach tortilla filled with scented basmati rice, crunchy vegetables, and our own special peanut sauce.
- ~ **Taj Mahal**
A spinach tortilla filled with chicken breast, basmati rice, and house made mango chutney.
- ~ **Chicken Caesar**
A tomato tortilla filled with chicken breast, crispy romaine lettuce, and our own Caesar dressing with freshly grated Parmesan.

Assortment of Cold Beverages.....	\$1.00pp
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NEED DESSERTS FOR YOUR LUNCH MEETING? SEE PAGE 4.

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FRESH SOUPS – MIN ORDER 6 PER SELECTION.....\$6.00pp

Made to order, and served with fresh-made bread.

- ~ Vegetable Barley
- ~ Roasted Squash - seasonal
- ~ Roasted Carrot with fresh lime, ginger, and white wine
- ~ Creamy Asparagus (low fat and delicious!) – seasonal
- ~ Roasted Summer Tomato with roasted garlic, onions, and red peppers - seasonal
- ~ Winter Tomato with fresh basil & yogurt - seasonal
- ~ Black Bean with bacon & spices
- ~ Vegetarian Borscht with sour cream
- ~ Manhattan Style Clam Chowder with Bannock
- ~ Roasted Cauliflower
- ~ Middle Eastern Chick Pea with tomatoes & roasted cumin
- ~ Hamburger Barley Soup
- ~ Sweet Potato Soup

FRESH SALADS – MIN ORDER 5 PER SELECTION.....\$7.50pp

- ~ Organic Mixed Greens with carrots, bell pepper, and our maple sherry vinaigrette
- ~ Caesar with fresh-grated Parmesan, home made seasoned croutons, and our citrus vinaigrette
- ~ Mandarin with red onion, toasted pine nuts, home made Italian dressing, and mandarin oranges
- ~ Italian Basil with wine soaked red onions, fresh basil, and a red-wine, Romano cheese vinaigrette
- ~ Buttermilk Spinach with mushrooms, bean sprouts, fresh bacon bits, and a tangy buttermilk dressing
- ~ Greek – the usual suspects tossed in our own Greek vinaigrette
- ~ Caesar Potato – a twist on two originals!
- ~ Mediterranean Pasta with fresh tomatoes, mushrooms, olives, and our Greek vinaigrette
- ~ Mexican Bean Salad with corn, black beans, salsa, cilantro, and cumin
- ~ Steamed Beet Salad with yogurt dressing
- ~ Moroccan with couscous, chick peas, fresh veggies, and a spiced vinaigrette
- ~ Seasonal Fresh Fruit diced and tossed in star anise syrup

NEED DESSERTS FOR YOUR LUNCH ORDER? SEE PAGE 4.

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FOR THE SWEET TOOTH

At Two Sisters Catering, we bake each and every dessert from scratch with the finest ingredients.

Bars & Squares.....\$1.50pp

- ~ Skor Bars
- ~ Mocha Brownies – the best brownies you’ll ever taste!
- ~ Bourbon Maple Nut Bars
- ~ Butter Pecan Squares
- ~ Lemon Coconut Squares

Cookies.....\$1.00ea

- ~ Chocolate Chip
- ~ Peanut Butter
- ~ Macaroons – plain or chocolate
- ~ Buttery Shortbread – lemon poppyseed, almond spice, or mocha java
- ~ Biscotti – cranberry pecan, double chocolate chip, orange chocolate glazed, or citrus crunch (savory varieties also available)

Desserts to Impress

- ~ Tiramisu.....\$50.00
Ladyfingers soaked in rum & espresso layered with mascarpone and whipped cream.
- ~ English Trifle.....\$50.00
Creamy custard, whipped cream, and sponge cake sprinkled with Grand Marnier and layered with fresh fruit.
- ~ Carrot Cake.....\$50.00
Loaded with walnuts, coconut, and raisins, and topped with a maple cream cheese icing.
- ~ Cheesecake (9” or 10”/12-14 servings).....\$45.00
Caramel banana rum, apple harvest pecan, Kahlua, mango, New York, and many more!
- ~ Baklava.....\$45.00
A Greek delicacy of phyllo pastry layered with walnuts & cinnamon, and soaked in vanilla syrup.
- ~ Pavlova.....\$30.00
Billowy mounds of meringue topped with seasonal fruit compote & vanilla whipped cream.
- ~ Earl Grey Pound Cakes with Lemon Curd – Min order 6.....\$30.00
Beautifully presented, mini pound cakes with homemade lemon curd & a dusting of icing sugar.
- ~ Rustic Tarts.....\$25.00
Apple or pear slices baked in custard on a buttery crust, and served with vanilla whipped cream.
- ~ Fresh Fruit Pies (9”/8-10 servings).....\$25.00

This is a just sample of the desserts we will create – ask about our delicious Mocha Nut Torte, our Lemon Poppyseed Layer Cake, and our Mexican Flan, just to name a few. We are happy to accommodate most special requests including gluten-free, dairy-free, & low-sugar.

POLICIES

- Payment:** We accept cash or cheque made payable to *Two Sisters Catering*.
- Delivery:** We charge a \$10 in-town delivery fee; \$15 out-of-town.
- Cancellations:** Cancellations and changes to your numbers and/or menu must be made before noon the day prior to your event.
- Dishes:** All of our orders are presented on ceramic platters, wicker baskets, and glass bowls. When we return, PLEASE ensure that all dishes are ready for pick up to avoid any additional charges that may occur for lost or damaged dishes or additional trips to pick up the dishes. Thank you.
We carry dishes/silverware for 40 settings, available free of charge with your food order.
For dish rental without a food order, charges as follows:
- Small plates.....\$0.10ea
 - Bowls.....\$0.10ea
 - Large plates.....\$0.20ea
 - Wine glasses.....\$0.25ea
 - Silverware.....\$0.50/doz
- We do not carry coffee cups or drinking glasses.
- Placing Orders:** We are happy to accommodate your last minute requests; however, some desserts do require 48 hours notice.
- Pricing:** Subject to change without notice.