



# Catering Menu

Box 4925  
Smithers, BC V0J 2N0  
250.877.7708

[info@twosisterscatering.ca](mailto:info@twosisterscatering.ca)

## EARLY EACH MORNING...

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

Breakfast Pastry Platter – Min order 8.....\$2.50pp  
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.

Grilled Breakfast Bagels.....\$6.75ea  
Toasted bagels filled with scrambled eggs, ham cheese, and tomato.

Breakfast Hash – Min order 6.....\$8.50ea  
A hearty mixture of scrambled eggs, onions, peppers, cheese, and hashbrowns. Served with seasonal fresh fruit.  
Add Ham.....\$1.75

## Fruit Selection:

Fresh Fruit Platter.....Small \$35.....Med \$60.....Large \$85

Small serves 8-12; Med serves 13-18; Large serves 19-25

Assorted Fruit Juices.....\$2.00pp

Coffee.....\$18.00 serves 9

Mighty Leaf Organic Tea.....\$2.50pp

Chicken Creek Coffee (locally roasted/fair trade). Includes cream & sugar.

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## BOARD ROOM LUNCHES – MIN ORDER 5 PER SELECTION

### Sandwich Platters

Selection on Rustica Bakery bread (see selections below).....	\$10.00ea
Selection on Paul’s Bakery bread (see selections below).....	\$8.00ea
Add salad.....	\$3.50ea
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.

#### Rustica Bakery Selection:

- ~ Roast turkey with cranberry mayo on Rustica Bakery’s cranberry shallot bread
- ~ Roast beef with caramelized onions on Rustica Bakery’s roasted onion bread
- ~ Vegetarian on Rustica Bakery’s sun-dried tomato bread
- ~ Pulled Pork on Rustica Bakery’s flaxseed buns

#### Paul’s Bakery Selection:

- ~ Roast turkey
- ~ Roast beef
- ~ Vegetarian
- ~ Egg
- ~ Pacific wild salmon
- ~ Baked ham

Wrap Platter (see selections below).....	\$8.00ea
Add salad.....	\$3.50ea
Add soup.....	\$3.00ea

- ~ Taj Mahal – julienned vegetables with raita and tomato chutney (vegetarian)
- ~ Garlic steak and potato with sautéed peppers
- ~ Roasted vegetables with brown rice and hummus (vegetarian)

NEED DESSERTS FOR YOUR LUNCH MEETING? SEE PAGE 4.  
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FRESH SOUPS – MIN ORDER 6 PER SELECTION.....\$6.00pp

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.....\$7.00pp

Served with fresh-made bread

- ~ 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 & Cookies.....\$2.50pp

### 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.....\$40.00  
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.

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## 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 try and accommodate your last minute requests; however, some desserts do require 48 hours notice.
- Pricing:** Subject to change without notice.