



# Catering Menu

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***We pride ourselves on using the freshest ingredients possible and making everything right from scratch – we love what we do!***

**The following provide our clients with an idea of what we have to offer. We know no limits!  
These selections are just a jumping off point for our creativity.  
We will work with you to devise creative food that will set your event apart from all others.**

*The following menus are served with your choice of three salads – see below, fresh-made buns, locally roasted/fair trade Chicken Creek coffee, and an assortment of herbal teas.*

## Meats

Rosemary Roasted Prime Rib

Mustard Thyme-Crusted Roast Beef with Au Jus

Maple Bourbon Glazed Ham

Pork Tenderloin

Roasted Turkey with orange ginger cranberry sauce and stuffing

Oven BBQ Chicken

Marinated Beef or Chicken Skewers

Spice-Rubbed BBQ Salmon

Rack of Lamb

## Side Starches

Roasted Potatoes

Long Grain White & Wild Rice Blend

Smashed Roasted Garlic Potatoes

Shredded Potato Gratin

Herbed Couscous

Baked Barley

Sweet & Yukon Gold Potatoes & Parsnips with Onions & Herbs

## Vegetables

Roasted Root Vegetables

Brown Sugar Glazed Carrots

Green Beans Sautéed with Garlic & Almonds

Green Beans & Carrots with Hazelnut Gremolata (garlic, parsley, lemon/lime/orange zest)

Roasted or Steamed Fresh Beets

## Salads

**Organic Mixed Greens** with carrots, bell pepper, and our maple sherry vinaigrette

**Citrus 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

**Chopped Vegetable** with feta & a mild vinaigrette

**Dilled Green Bean & Celery**

**French African Marinated Vegetable**

**Strawberry Pecan** with mixed greens & a poppy seed dressing

## Vegetarian Options

Thai Coconut Curry (with tofu or without)

Lasagna

Spanakopita

Cabbage Rolls

Chili

Roasted Tomato Penne

## Desserts – just a sampling of what we'll do!

**Pots de Crème** - creamy baked custard served in tea cups

**Decadent Mocha Brownies** with warm caramel & chocolate dipping sauces in mini fondue pots

**Traditional English Trifle** - layers of sponge cake, creamy custard, whipped cream, and berries.

**Banana Caramel Cheesecake** – rich & decadent!

**Cheesecake** - any number of ways.

**Tiramisu** - ladyfingers, espresso, mascarpone cheese, dark rum, and rich Belgian chocolate, elegantly served in martini glasses.

**Custard-Filled Cream Puffs** with berry coulis

**Mini Meringue Nests** served with whipped cream and fresh fruit.

**Fresh Fruit Platter** with liqueur-infused dip & assorted pastries

**Triple Layer Lemon Cake** with lemon curd filling & cream cheese icing

FOR CATERING ORDERS CALL 250.847.1706 OR E-MAIL [twosisters.catering@hotmail.com](mailto:twosisters.catering@hotmail.com)