

two sisters cafe and catering

Our sandwiches are made on organic Artisan breads and include local beef, oven-roasted turkey breast, and wild Pacific salmon. Feel free to contact us with any special requests!

our catering menu

Breakfast

Start your day off right with any of our delicious, fresh-made breakfast items!

- Pastry/Breads/Muffins \$3.5**
- Granola, Yogurt, Fresh fruit \$7**
- Breakfast Scramble (min 5 servings) \$8**
- Fresh Fruit (min 5 servings) \$4**
- Fruit Juice \$2**
- Local Organic Coffee \$18/urn (serves approx 9)**
- Local Organic Tea \$2.50**

Lunch

Assorted Sandwiches \$9

Wraps \$9

A variety of fillings stuffed in our 12" whole wheat wraps!

Add soup or salad: \$4 pp

Meal-size Soup or Salad \$8 pp

- *Organic Greens*
- *Asian Slaw*
- *Indian Carrot*

Stews, Pastas, etc

Try one of these delicious entrees if you're looking for something other than the usual lunch-time fare, or order it as a nutritious dinner!

- Chicken Enchiladas (min order 5) \$15 pp**
- Thai Pineapple Coconut Chicken (min order 5) \$15 pp**
- Lighter Chicken Pot Pie (min order 5) \$12 pp**
- Red Wine Beef Stew (min order 5) \$14 pp**
- Lasagna \$90 (serves 8-10) \$150 (serves 15-18)**
- Vegetarian Korma (min order 5) \$12 pp**
- Indian Curry (min order 5) \$12 pp**
- Beef or Vegetarian Chili (min order 5) \$12 pp**

Desserts

Made from scratch and with love! We use the following high-quality organic items in all our baking: white & regular chocolate, flour, sugar, and eggs. Other organic items are used when available & affordable.

- Assorted Bars \$4 ea (includes some gluten free)**
- Assorted Cookies \$2 ea**
- Fresh Fruit \$4 pp**
- Fresh Fruit Pies \$25 ea**
- Cheesecake \$50**
- Celebration Cakes (prices vary)**

Ask about our 'raw' desserts, gluten-free options, and other specialty items.

Two sisters appetizer menu

Portion Guide

- * Allow five items per person as an appetizer with drinks before a meal.
- * Allow 10-12 items per person for an evening drinks party (assuming guests will be dining elsewhere).
- * Allow 12-14 items per person for evening refreshments following a late lunch party or reception (this should be increased when inviting additional guests later on who have not shared the main meal).
- * Allow 14-16 small items per person for light lunch or supper refreshments.

Menu Choices

Assorted Mini Phyllo Cups (min order 2 doz)

\$24/doz

Choose cherry tomato, goat cheese and fresh herbs OR shrimp, avocado and mango

Little Mushrooms (min order 2 doz) \$22/doz

Goat cheese stuffed mushrooms topped with leeks sautéed in white wine

Parmesan Stuffed Dates Wrapped in Bacon (min order 2 doz) \$36/doz

Chevre Devils (min order 2 doz) \$36/doz

Medjool dates stuffed with goat cheese and topped with candied pecans

Asian Wraps (min order 2doz) \$36/doz

Seasoned ground chicken, rice noodles and fresh veggies wrapped in rice paper with Thai dipping sauce

Summer/Winter Bruschetta (serves 12) \$36

Served with Artisan baguette slices

Lemon Coconut Dhal with Homemade Cumin Naan (serves 12) \$36

Smoky Baba Ghanoush with Lebanese Flatbread (serves 12) \$36

Roasted eggplant pureed with tahini and fresh herbs

Assorted Hummus with Crisps (serves 12) \$48

Choose Sun-Dried Tomato, Traditional, Beet or Sweet Potato. Served with fresh-made rainforest crisps

Mango Salsa (seasonal – serves 12) \$48

Served with organic tortilla chips

Pizzas (veg or meat) \$35

Mini Mexi Quiches (min order 2 doz) \$24/doz

Orange Glazed Baked Chicken Wings with Whipped Feta (min order 2 doz) \$24/doz

Veggie Tray with Dip \$2.50 pp

Fresh Fruit Tray \$3 pp

Policies

Payment: We accept cash, cheque, or Visa/MC.
Payment is due within 30 days of invoice date.

Delivery: \$10 in-town; \$15 out-of-town. We do not offer delivery on orders for fewer than 10 people.

Cancellations: We ask that cancellations and changes to your numbers or menu are made 24 hours in advance.

Dishes: We provide dishware upon request up to 20 settings. We do not carry coffee cups or drinking glasses. When we return to pick up our dishes, please ensure that they are scraped clean and stacked in the bins we provide. This ensures you won't be charged additional fees for any extra trips we make.

Orders: We are happy to try to accommodate your last minute requests; however, some desserts do require 48 hours' notice.

Cafe Rental:

\$100 for 2-4 hours

\$200 for 4+ hours

Prices include set up, clean up, wait & bar staff.

Prices do not include 5% GST and 20% service charge.

Special Events

All menus are served with your choice of salads, one hot vegetable, side starches, fresh-made Artisan buns, locally roasted coffee, and organic teas.

Meats

- *Rosemary & Garlic Roasted Prime Rib*
- *Mustard Thyme-Crusted Roast Beef with Au Jus*
- *Maple Bourbon Glazed Ham*
- *Stuffed Pork Tenderloin*
- *Roasted Turkey Breast with Cranberry Stuffing*
- *Wild BBQ Salmon*
- *Oven Roasted Chicken*
- *Slow-Roasted Brisket in Red Wine & Mushroom Sauce*

Vegetables

- *Roasted Root Veggies*
- *Honey Glazed Carrots*
- *Green Beans with Garlic & Toasted Almonds OR w/Hazelnut Gremolata (garlic, parsley, citrus zest)*

Side Starch

- *Roasted Baby Potatoes*
- *Smashed Roasted Garlic Potatoes*
- *Sweet & Yukon Gold Potatoes & Parsnips*
- *Baked Rice Pilaf*
- *Creamy Scalloped Potatoes*

Salads

- *Organic Greens with Honey Curry Vinaigrette*
- *Citrus Caesar*
- *Greek*
- *Herbed Pasta*
- *Caesar Potato*
- *Mexican Bean*
- *Chopped Vegetable with Feta*
- *Strawberry & Caramelized Pecan with Balsamic Vinaigrette (seasonal)*

Vegetarian Options

- *Thai Tofu Coconut Curry*
- *Lasagna*
- *Spanakopita*
- *Cabbage Rolls*
- *Chili*
- *Korma*