



two forks

CATERING COMPANY

FOOD is LOVE...

We believe it should be made by hand and served by a crew who truly wants to take care of your friends and family.

We are a local company with restaurants, a wedding venue and catering company – making friends and serving our community since 1999.

Along the way, we have won awards, earned preferred catering credentials with several venues, and catered prestigious events all over the Houston area.

But more importantly, we have built a team of like-minded professionals who understand events and catering and who strive to make the process of party planning EASY for our clients. It's working. We cater more than 350 weddings a year and our reviews speak for themselves. We are here to help you, too.



Two Forks Featured Package

This is a great place to start your catering planning.

Our featured package includes, all staff, equipment, buffet setup and service, cleaning and clearing, and taking care of guests' needs.

Includes: choice of salad, one or two Featured entrees, two sides, dinner rolls and butter.

Heavy disposable plates and cutlery are included at no charge.

White or gold rim china and stainless steel silverware can be added for \$6 per person. Seated service is \$7 per person.

We add a 20% service fee and sales tax to all orders.

Cake Service includes clear disposable plates and forks and staff to cut and plate, \$2.50 per person.



Two Forks requires a minimum of 75 guests for staffed, catered events. Should your guest count be below 75 guests, the minimum charge will take effect.

SALAD

CAESAR

Romaine, parmesan, homemade garlic croutons and caesar dressing

RUSTIC GREEK

Romaine, kalamata olives, red onion, tomato, pepperoncini, feta, Gorgonzola vinaigrette

EMMA SALAD

Mixed greens, strawberries, oranges, almonds, gorgonzola cheese, honey balsamic vinaigrette

SPINACH & APPLE

Baby spinach, field greens, granny smith apples, almonds, feta, champagne vinaigrette

CAPRESE

Prosciutto, mozzarella, tomato, field greens, balsamic vinaigrette

TEXMEX

Iceberg+romaine, cheddar, black olives, green onion, tomato, black beans, fritos, catalina dressing

GOAT CHEESE PECAN

Romaine hearts, goat cheese, sugared pecan, honey balsamic vinaigrette

KALE SALAD

Kale, parmesan shavings, sunflower seeds, dried cranberries and champagne vinaigrette

QUINOA SALAD

Quinoa, cucumber, red bell pepper, red onion, parsley, chickpeas and lemon vinaigrette

BEET + WALNUT

Romaine, roasted red beets, toasted walnuts, goat cheese, pumpkin seeds and mint vinaigrette

CLASSIC WEDGE

Iceberg, bacon, blue cheese, avocado, grape tomatoes and buttermilk dressing

THE ITALIAN

Romaine, sun-dried tomato, red onion, black olive, pepperoni strips, orzo, olive oil vinaigrette

SOUTHWEST

Iceberg + romaine, corn, black beans, tomatoes, green onion, cheddar, creamy cilantro dressing

NICOISE

Boston lettuce, red skin potatoes, boiled egg, haricot vert, tomato, olives, dijon vinaigrette



SOUP

(May be substituted for salad or 1 side)

TOMATO BASIL SOUP

Homemade blend of roma tomatoes, heavy cream and fresh basil

BUTTERNUT BISQUE

Butternut squash, chicken stock and heavy cream with cayenne pepper

CORN POBLANO BISQUE

Creamy corn and savory mild poblano peppers

BUTTERNUT BISQUE

—vegan version—

Butternut squash, garlic and coconut milk with cayenne pepper and garlic crouton

CREAMY TORTILLA SOUP

Chicken, carrot, celery and cream with toasted tortilla strips

Many of our sides, soups and salads can be prepared vegan or vegetarian. Just ask!



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ENTREES {featured}



CHICKEN CAMPAGNOLA

Grilled chicken breast with brown sherry wine sauce & sautéed mushrooms

PICATTA

Grilled chicken breast with lemon white wine sauce, diced tomatoes & capers

PARMIGIANA

Fried chicken breast with classic red sauce, mushrooms & mozzarella

CHICKEN CILANTRO

Grilled chicken, bacon, mushrooms in cilantro cream sauce

MARSALA

Grilled or fried chicken breast, mushrooms and creamy marsala wine sauce

SOUTHWEST TILAPIA

Fresh tilapia tossed in southwest seasonings with basil butter sauce

SALMON PICATTA

Wild caught salmon with lemon wine sauce, capers, tomatoes & chives

BASIL BUTTER COD

Braised cod filet with basil butter sauce

GARLIC SHRIMP SKEWER

Sautéed shrimp with lemon wine sauce

BLACK CHERRY GLAZED PORK TENDERLOIN

Glazed and cooked medium well

TILAPIA MANGO

Tilapia topped with mango, onion, cilantro & jalapeno salsa



CHICKEN FRIED STEAK

Tenderized round steak in buttermilk batter, fried golden with cream gravy

PORK VERONA

Pork tenderloin medallions with bacon, mushroom, & cilantro cream sauce

PORK ROSEMARY

Rosemary crusted pork with basil butter sauce

PENNE ALFREDO WITH GRILLED CHICKEN

Penne pasta tossed with grilled chicken and mushrooms in parmesan cream sauce

TRADITIONAL LASAGNA

Ground beef and Italian sausage, cheeses and pasta topped with pomodoro sauce

PASTA VERONA

Grilled chicken and sautéed mushrooms, penne pasta, bacon & cilantro cream sauce

PUTTANESCA

Chicken, bowtie pasta, artichoke hearts, mushrooms, olives, tomatoes, capers & spicy marinara

ENCHILADAS

Choice of enchiladas suizas, beef enchiladas or traditional cheese enchiladas

CHICKEN AND/OR BEEF FAJITA

Grilled chicken and grilled beef skirt, with peppers & onions (counts as 2 entree choice)

BRISKET & SAUSAGE

Slow smoked brisket and link sausage (counts as 2 entree choice)



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ENTREES continued >

ENTREES {vegetarian + vegan}

SPINACH LASAGNA (vegetarian)

PASTA PRIMAVERA (vegan)

PASTA PUTTANESCA (vegan)

RED LENTIL CURRY (vegan)

CREAMY PASTA POMODORO
(vegetarian)

PASTA FRESCO (vegan)

**MUSHROOM POMODORO
PASTA** (vegan)

**CHICKPEA RICE BOWLS WITH
TAHINI VINAIGRETTE** (vegan)

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ENTREES {Specialty + \$10}

FILET CAMPAGNOLA (4 oz.)

Beef tenderloin filet with mushrooms
& brown sherry wine

BONE-IN FRENCH CUT PORK CHOP

Cooked medium well with basil butter sauce

ORANGE SALMON

Wild-caught salmon filet with ginger
orange glaze

CHATEAUBRIAND

Center cut beef tenderloin & bearnaise sauce

BASIL BUTTER BEEF

Beef tenderloin with basil butter sauce

HALIBUT

Grilled and topped with lemon wine sauce
with tomatoes & capers

SICILIAN FISH

Halibut topped with chunky tomato sauce,
green olives, basil and garlic

DENVER MEDALLIONS

Denver cut steak slices with mushrooms,
& brown sherry wine sauce

BOURBON BURNT ENDS

Smoky burnt ends glazed in bourbon sauce

PAN BLACKENED SCALLOPS

in cilantro cream sauce



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SIDES



- Garlic mashed potatoes
- Loaded mashed potatoes
- Pasta gratin
- Penne Alfredo
- Zoodles fresco
- Penne fresco
- Classic mac-n-cheese
- Cilantro rice
- Spanish rice
- Jasmine rice
- Orzo pasta salad
- Signature corn pudding
- Black beans
- Refried pinto beans

- Jalapeno coleslaw
- Bowtie pasta with olive oil & garlic
- Browned butter green beans
- Broccoli with lemon
- Seasonal vegetables
- Elote corn
- Roasted brussels sprouts, onion and bacon
- Smoked Gouda sweet potatoes
- Roasted tomato with olive oil and herbs
- Asparagus spears
- Traditional coleslaw
- Ginger orange stem-on baby carrots



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APPETIZERS

\$4 for one choice, \$7 for 2 choices, \$10 for 3 choices – when being added to a dinner menu.

CHEESE + FRUIT + VEGGIE

BRUSCHETTA PHYLLO CUPS

Phyllo pastry cups filled with goat cheese, fresh basil, diced tomatoes and balsamic & olive oil

STUFFED MUSHROOM CAPS

Spinach and romano cheese filled mushroom caps, topped with melted mozzarella

CAPRESE BITES

Buffalo mozzarella, fresh basil and grape tomatoes, skewered and topped with balsamic reduction

BLUE CHEESE CROSTINI WITH BALSAMIC ROASTED GRAPES

Crisp crostini topped with blue cheese, roasted grapes and pecan and bacon crumbles

TEX-MEX DEVILED EGGS

Traditional deviled eggs spiced up with cilantro, jalapeno and chili powder and topped with cheese and green onion

PEAR & GOAT CHEESE PASTRY

Creamy goat cheese/cream cheese mixture filled pastry with fresh pear and spiced walnut

ENDIVE WITH CRANBERRY

Endive boats with blue cheese or feta, dried cranberry, walnuts, microgreens and ver jus

FIG & BRIE CROSTINI

French brie cheese with fig compote and a drop of Texas honey on a crisp round

ORZO SALAD

Tiny pasta with artichoke hearts, kalamata olives, sun-dried tomatoes, baby spinach, feta cheese and gorgonzola dressing in mini cups

ROASTED FENNEL AND PROSCIUTTO FLATBREAD

Fontina cheese, fennel and prosciutto topped flatbread with thyme and oregano

TOMATO BASIL SOUP SHOOTERS

Creamy tomato basil soup shots with fresh basil and garlic crouton

CLASSIC BAKED BRIE BITES

Pastry cups baked with brie and topped with jalapeno jelly, pecan and parsley

BRUSCHETTA CUPS

Fresh roma tomatoes, basil, balsamic dressing, and goat cheese pastry

MANGO BRUSCHETTA

Mango salsa with onion, peppers, cilantro, lime, soft cheese & corn chip cup

ENDIVE WITH HERBED GOAT CHEESE

Endive boats topped with goat cheese and cream cheese with lemon, chive and tarragon

BRIE & ROASTED TOMATO BITES

Roasted grape tomatoes and brie served on a crostini and topped with microgreens

APPETIZERS continued on following page



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SEAFOOD + MEAT

PULLED PORK TOSTADAS

Corn chip topped with seasoned pulled pork, avocado, pico de gallo and crema fresca

CHIPOTLE MINI MEATBALL SKEWERS

Miniature beef meatballs tossed in chipotle raspberry glaze and skewered

SHRIMP & SUN-DRIED TOMATO PASTRY

Crispy pastry with fresh boiled, chopped shrimp, mixed with sun-dried tomatoes and cream cheese

SALMON AND DILL BITES

Grilled salmon with dill and cream cheese on crunchy bagel chip



SHRIMP COCKTAIL SHOOTERS

Spicy cocktail sauce and a large freshly boiled shrimp

CAMPECHANA

Gulf shrimp, fish, cilantro, onion and avocado in lime tomato sauce with chips

BLACKENED SCALLOPS

Large blackened scallops served with cilantro cream sauce

BEEF LT

Beef eye of round shaved and rolled with watercress, red and yellow tomatoes, applewood bacon crumbles and horseradish crème.

MARINATED SHRIMP CROSTINI

Large chilled shrimp, marinated in olive oil, black peppercorns and lemon, served on crostini with herbed cream cheese

CHICKEN SALAD CROSTINI

Crisp garlic crostini topped with zesty chicken salad

SOUTHWESTERN SPRING ROLLS

Cheese, chicken, bell pepper, black beans and corn

CHILLED CHICKEN PASTA SALAD

Bowtie, grilled chicken, jalapeno, corn, black beans and creamy cilantro dressing

BACON AND ONION FLATBREAD

Fontina cheese, bacon and sweet onion flatbread

BACON-WRAPPED SHRIMP

Large shrimp wrapped in bacon and grilled

CRAB SALAD ON GARLIC ROUNDS

Fresh crabmeat cajun remoulade sauce and crisp garlic cracker

FRIED CHICKEN SKEWERS

Fried chicken bites tossed in brown sugar sauce

CHICKEN & WAFFLES

Skewers of fried chicken and sweet waffles with maple bourbon sauce

SMOKED SALMON ROLLS

Mini smoked salmon rolled with cream cheese and a sprig of dill

ROAST BEEF WITH BÉARNAISE SAUCE

Thin sliced, rare roast beef on crusty bread topped with chilled, creamy béarnaise and capers

BEEF CARPACCIO CROSTINI

Shaved raw beef rolled with capers, parmesan shavings and micro greens on crostini

BEEF AND CHICKEN EMPANADAS

Ground beef or seasoned chicken breast, bell pepper, onions, served with salsa roja

BACON-WRAPPED SHRIMP

Large shrimp and applewood smoked bacon, wrapped and grilled

BEEF AND BURRATA CHEESE WITH ARUGULA PESTO

Sirloin cooked med rare topped with burrata, and fresh arugula pesto on garlic toast

SAVORY TURKEY SALAD ON PUMPERNICKEL

Turkey breast, boiled egg, bacon, baby spinach salad on pumpernickel bread



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CHARCUTERIE + BOARDS

CHARCUTERIE BOARDS AND TRAYS

Blocks and wheels of assorted cheeses, toasted French rounds and water crackers, displayed with red and green grapes and fresh berries.
\$8 per person

GREEK ANTIPASTO PLATTER

Avocado, black olives, kalamata olives, purple onion, roma tomatoes, pepperoncini salad peppers and crumbled feta cheese, lightly dressed with Gorgonzola dressing.
\$5 per person

CRUDITE MIX

Cherry tomatoes with chicken salad, cucumbers stuffed with cream cheese topped with spiced walnuts, celery with pimento cheese and pineapple cream cheese.
\$5 per person

ACTION + CARVING STATIONS

STREET TACO STATION

Pulled Pork, Pulled Chicken, Chicken Tinga or Fish Tacos (*choose two*)
Served with 4-6 inch corn tortilla and guest choice -- fresh cilantro, red onion, crumbled Cotija cheese, guacamole, black bean relish and salsa variety.
\$10 per person

PASTA STATION

Bowtie, penne, and tortellini, prepared with a variety of ingredients and our signature sauces – cilantro-cream sauce, lemon-wine sauce, and classic Alfredo. For pasta station, please add \$11 per person to total and \$150 per chef needed.

BUILD YOUR BRUSCHETTA BOARD

Three types of bruschetta with crostini and goat cheese. Choice of traditional tomato basil mix; mango jalapeno mix; bacon and date mix; olive mix.
\$6 per person

CARVING STATIONS

HERB-CRUSTED BEEF SIRLOIN

\$10 per person

SOUTHERN STYLE MAPLE HAM

\$8 per person

PORK TENDERLOIN

\$11 per person

PRIME RIB

\$15 per person

PREMIUM BEEF TENDERLOIN

\$18 per person

MIXED MEATS CARVING STATION

\$15 per person, choice of 2
Includes choice of pork tenderloin, smoked turkey breast, beef sirloin, or beef tenderloin.

*Carving stations include dinner rolls and choice of two sauces: classic au jus; Brown Sherry Wine sauce; Hill Country peach barbecue sauce; creole mustard; creamy horseradish; or Jack Daniels honey mustard; or Chipotle mayo.
Additional fee for staffing carving stations is \$150 flat rate, plus 20% service fee.*



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