



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.

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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

Spinach, apples, walnuts, feta, champagne vinaigrette

CAPRESE

Prosciutto, mozzarella, tomato, field greens, balsamic vinaigrette

TEXMEX

Iceberg+romaine, cheddar, black olives, green onion, tomato, black beans, fritos, honey balsamic vinaigrette

GOAT CHEESE PECAN

Romaine, goat cheese, sugared pecan, dried cranberries, honey balsamic vinaigrette

KALE SALAD

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

QUINOA SALAD

Tri-colored 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 lemon mint vinaigrette

CLASSIC WEDGE

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

THE ITALIAN

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

SOUTHWEST

Iceberg + romaine, corn, black beans, tomatoes, green onion, cheddar, poblano ranch dressing



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 & mozzarella

CHICKEN CILANTRO

Grilled chicken, bacon, mushrooms in cilantro cream sauce

MARSALA

Grilled chicken breast, mushrooms and creamy marsala wine sauce

SOUTHWEST TILAPIA

Fresh tilapia tossed in southwest seasonings with basil butter sauce

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 +\$5 pp)

BRISKET & SAUSAGE

Slow smoked brisket and link sausage (counts as 2 entree choice +\$5 pp)



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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)

ZOODLES FRESCO (vegan)

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



ENTREES {Specialty + \$10}

FILET CAMPAGNOLA (4 oz.)

Beef tenderloin filet with mushrooms
& brown sherry wine \$MKT

BONE-IN FRENCH CUT PORK CHOP

Cooked medium well with basil butter sauce

ORANGE SALMON

Wild-caught salmon filet with ginger orange glaze

SALMON PICATTA

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

BASIL BUTTER BEEF

Bistro-cut top sirloin, 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

BEEF TENDER SKEWER

Three piece seasoned tenderloin skewer

BEEF TENDER TIPS MARSALA

Three piece seasoned tenderloin skewer
topped with our Marsala 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 and parsley
- 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 and Alfredo sauce

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 with mayo and mustard and chili powder, garnished with cilantro, pickled jalapeno

PEAR & GOAT CHEESE PASTRY

Creamy goat cheese/cream cheese mixture filled pastry with fresh pear and almonds with mint

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

Provolone 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 with garlic 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

Tostada cup, pork, avocado cream, sour cream, and pico de gallo

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 a cracker with dill



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

Roast beef, horseradish cream, bacon, red and yellow tomatoes, water cress rolled and sliced.

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

CHICKEN FLAUTA

Served with salsa verde

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

SHRIMP STUFFED JALAPEÑO

Shrimp, jalapeno, bacon, and cheese

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

Smoked salmon rolled with cream cheese, served on a cucumber slice

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 with capers, parmesan shavings and micro greens on crostini

BEEF EMPANADAS

Ground beef, bell pepper, onions, served with salsa roja

BACON-WRAPPED SHRIMP

Large shrimp and applewood smoked bacon, wrapped and grilled

BEEF AND BURRATA CHEESE WITH ARUGALA PESTO

Thinly sliced roast beef topped with burrata, and fresh arugala pesto on garlic toast

SAVORY TURKEY SALAD ON PUMPERNICKEL

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

BACON AND DATE

Bacon and date mix over goat cheese mix with a drizzle of balsamic reduction



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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.

GREEK ANTIPASTO PLATTER

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

CRUDITE MIX

Cherry tomatoes with chicken salad, cucumbers stuffed with cream cheese topped with spiced walnuts, celery with pimento cheese and pineapple cream cheese.

CARVING STATIONS

HERB-CRUSTED BEEF SIRLOIN

SOUTHERN STYLE MAPLE HAM

PORK TENDERLOIN

PRIME RIB

PREMIUM BEEF TENDERLOIN

MIXED MEATS CARVING STATION

Choice of 2 : Includes choice of pork tenderloin, smoked turkey breast, beef sirloin, or beef tenderloin.

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.

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.

MAC N CHEESE STATION

Our signature homemade mac n cheese with toppings: shredded cheddar, bacon, green onion, jalapenos, and garlic bread crumbs.

MASHED POTATO STATION

Creamy mashed potatoes with toppings: Shredded cheddar cheese, sour cream, bacon, chives and jalapenos.

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.

Carving stations basic menu includes 1 Salad, 1 Entree and 2 Sides plus dinner rolls and choice of two sauces: classic au jus; Brown Sherry Wine sauce; Chimichurri, Cognac Horseradish, Traditional Horseradish ; or Jack Daniels honey mustard; or Chipotle mayo.

Additional fee for staffing carving stations.

Charcuterie Boards and Trays are price per person. Market price per person for Platters, Mixes, Build Your Bruschetta and Carving Stations.



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