

TWO CHICKEN
FARM CATERING

CATERING

Menu



Build your own Taco/Burrito/Salad Bar



Choose 2 meats, 2 builders,
4 taco toppers
Nachos with 2 salsas/dips
2 Side dishes
starting at \$18.00/pp

Builders

White flour tortillas
Corn Tortillas
Chopped Greens (salad mix)
Seasoned Pinto Beans
Seasoned Black Beans
Pinto & Black Bean Combo
Cilantro Lime Rice
GF tortillas(extra cost)

Meats

Smoked pulled pork
Smoked pulled chicken
Smoked chopped beef
Seasoned Ground beef
Roasted shredded beef
Chopped chicken thighs
Chopped chicken breast
Shredded Chicken
Roasted Pulled Pork

Toppings



Fresh Pico de gallo

Pickled red cabbage

shredded cheese blend

Cotija Cheese Crumbles

Diced red onion

Sour cream

Avocado Crema

Dice white onion w. cilantro

Shredded lettuce

Tomato Corn Salsa

Salsa Verde

Thinly sliced radish/carrot

Roasted Peppers & onions

”
additional
toppings for
additional
\$.50/pp
“



Side Dishes

Avocado Grilled Corn Salad Roasted Corn **(Fresh when seasonally available)**

combined with perfectly ripe avocado, vine ripe tomatoes, red onion atop romaine lettuce and dressed in a slightly spicy extra creamy roasted red pepper aioli

Mexican Corn Salad Roasted Corn **(fresh when seasonally available)**

romaine lettuce, aioli, coijita cheese, paprika & cilantro

Cilantro lime Rice

White or brown rice, lime, cilantro

Cauli Lime Rice Cauliflower rice

lime, cilantro

Cilantro lime Quinoa Quino

lime, cilantro

Black Bean Salad

black beans, red onion, red peppers, vinaigrette

Cucumber Chopped Salad

cabbage, cucumber, tomato, white beans, red onion, herbed smoked paprika vinaigrette

Green Salad

with tomato, corn & cucumber with taco ranch dressing



Dips for Chips

Salsa Verde

Tomato Corn Salsa

Tomato Salsa

GF queso dip

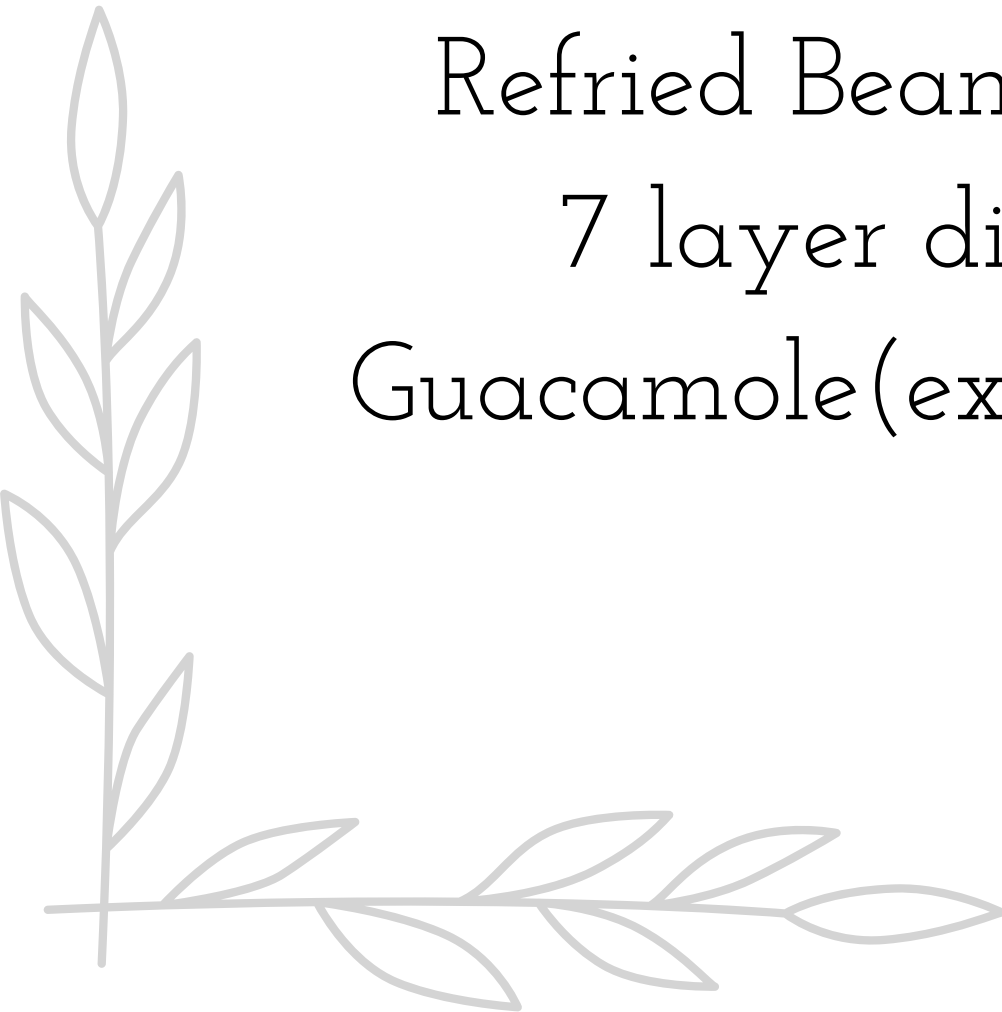
Corn Salsa

Mexican corn dip

Refried Bean dip

7 layer dip

Guacamole (extra \$)



Brunch Menu

starting at \$20/pp



Brunch is my
favorite meal any
day of the week

Finger Sandwiches

Cucumber & cream cheese
Cucumber & herb butter
Chicken & waffle sliders
Ham & Brie w/ honey drizzle
Chicken salad
Egg Salad
Hummus & Veggies

Pinwheels

rolled & baked in puff pastry

Sun-dried tomato & basil
w/spinach & cream cheese
Cheddar, bacon & ranch
Pepper jelly & cream cheese
Ham & Swiss w/ dijon
Nutella
Cinnamon & Sugar
Maple, Chocolate & Pecans

Salads

Summer Fruit Caprese Salad

Berries, Peaches, Tomato, Mozzarella balls, basil
with balsamic glaze drizzle

Winter Fruit Salad

pineapple, mandarine oranges, pomegranate
kiwi & blueberries in a honey lime dressing

Greek Pasta Salad

olives, artichoke hearts, feta cheese, cucumber
tomato, red pepper & red onion

Caprese Pasta Salad

mozzarella pearls, torn basil & tomato

Cucumber Avocado Feta Salad

over romaine & arugula with lime vinaigrette

any salad from my salad bar menu

Quiche

bite sized in puff pastry shell

Spinach & Swiss

Broccoli & Cheddar

Spinach & roasted red pepper

Bacon, cheddar & Scallion

Ham, Swiss & Scallion

Bacon, Spinach & white cheddar

Veggies & Feta (mushroom, red pepper, tomato)

Goat cheese & roasted tomato

Fun & Fancy

Asparagus with lemon & feta

Baby Baked Potato Bites

Maple Bacon Crack

Deviled Eggs

Marinated Cheese slices w/ crackers

Fresh sourdough bagels w/ cream cheese

Individual fruit & yogurt parfaits with homemade granola

Spinach & Feta Croissant

Cheddar & Bacon Croissant

Individual winter veggie and sweet potato frittata

Individual sausage, cheese & potato frittata

Charcuterie & Cheese Board



Be sure to check
out my drinks
menu to make
brunch extra
special



Platters & Such

Breakfast Taco Bar

warm flour tortillas, scrambled eggs, crumbled sausage and/or chopped bacon, pico de Gallo, shredded cheese, sour cream and/or avocado crema)

Fancy Toast Bar

Grilled bread & toppings bar [options: pesto, burrata, roasted tomatoes, cucumbers, butter, cream cheese, cottage cheese, whipped feta, avocado, fresh tomatoes, herbs, hummus, olives, onion, chicken salad, over easy eggs, egg salad, etc)

Roasted Vegetable Platter

Onion, Peppers, Zucchini, Mushrooms drizzled with Baslamic Glaze

Sandwich Platter

Deli meat, sliced cheeses, condiments, buns or bread

Waffle Platter

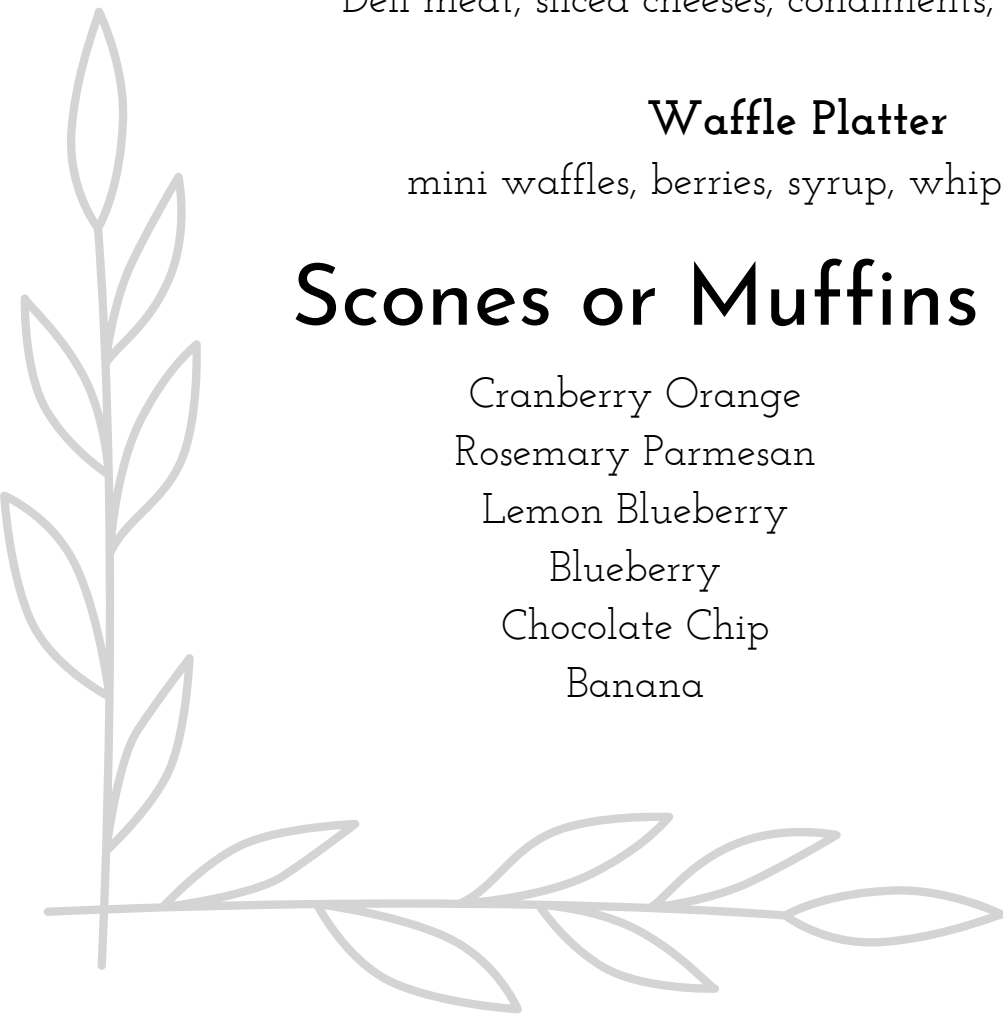
mini waffles, berries, syrup, whipped cream

Scones or Muffins

Cranberry Orange
Rosemary Parmesan
Lemon Blueberry
Blueberry
Chocolate Chip
Banana



Ask me how to make
your brunch a tea
party



BBQ Menu



Our BBQ Menu comes with a choice of 2 Entrees, 3 BBQ sauces and 3 sides starting at \$22* per guest

You have two options here (prices vary)

Choose 2 meats each selection will feed 50% of your guest count

or

Double the amount of meat per choice for every guest can have both

Entree Options

Brisket, sliced

Simple Salt and Pepper seasoned and trimmed Brisket smoked low and slow for 12+ hours. Rested and sliced

Brisket, chopped w/ slider buns

Simple Salt and Pepper seasoned and trimmed Brisket smoked low and slow for 12+ hours. Rested and chopped, perfect for sandwiches. Slider buns served on the side

Pulled Pork

with or without slider buns

Pork shoulder seasoned w/ Two Chicken Farm seasoning blend of brown sugar, salt, pepper, etc. smoked low and slow for 24+ hours. Pulled on site & drizzled w/ rendered bacon glaze.

If chosen, buns served on the side

Chicken

Chicken marinated in citrus, shallot & herbs for 24 hours & rubbed w/ a slightly spicy (optional) herby rub and smoked to perfection. not dry & tasteless.

*You can order breast, thigh or pulled chicken w/ slider buns

Price will change depending on entree and side dishes chosen

BBQ Menu

BBQ Sauce Options



You will be able to choose 3+ BBQ Sauces

Alabama White

This mayonnaise based BBQ sauce can be made to order on level of heat desired.

Chipotle peppers in adobe give this sauce its signature kick.

Carolina Mustard

My personal favorite, this mustard and vinegar forward sauce is tangy with a little bit of heat.

Whiskey BBQ

A traditional BBQ sauce kicked up a notch with a little (wink) whiskey.

Regular BBQ

Classic BBQ sauce sweetened with brown sugar and honey.

Bourbon Peach BBQ

Similar to our Whiskey Sauce but with bourbon and peaches

Chipotle Honey BBQ

We throw everything in this one, chipotle peppers in adobo sauce, honey, brown sugar & our secret blend of spices. Typically a crowd favorite.

Every one of our exquisite rubs, enchanting seasoning blends, dressings, and sauces is crafted in-house, lovingly derived from our treasured company recipes.

BBQ Menu

starting at \$22/pp



Side Dish Options

You will be able to choose 3+ Side Dishes (each will feed all guests)

Jalapeno Coleslaw

Basic Coleslaw's sassy cousin, this jalapeño version includes jalapeños, of course & a light slightly sweet lime vinaigrette

Bacon Broccoli Salad

Bacon, Broccoli, red onion, cranberries & sunflower seeds dressed with a mayo vinaigrette

Baked Cowboy beans

This meaty multi bean sweet and savory dish kicks tradition baked beans to the curb. Topped with extra bacon crumbles, just because we can.

Traditional baked beans

If you like things simple, these baked beans with or without bacon is always a crowd pleaser.

Fully loaded baked- potato salad

Cut, seasoned & roasted potato chunks are dressed in herbs, mayo, sour cream, green onion, bacon & cheddar cheese

NO mayo red skin potato salad

Not a fan of mayonnaise? These roasted red skin taters are joined with celery, onion & hard boiled eggs, then tossed in a fresh herbe vinaigrette.

Mexican Corn Salad or Mexican Corn Salad w/ Avocado

Elote? Well kinda, Corn roasted off the cob and then dressed with mayonnaise, cotija cheese, chili powder, cilantro & lime

Mac & Cheese or GF Mac & Cheese

Made with multiple cheese on gluten Full or gluten free noodles (can order both)

Green Beans w/ bacon or ham

Seasoned w/ fresh herbs, butter & your choice of bacon or ham

Salad w/ homemade Italian Balsamic or Ranch dressing

Romain, tomato, cucumber and homemade croutons (on the side if requested)

The Graze

Grazing Table, Charcuterie, Cocktail
hour & appetizer party menu



The Graze Menu comes with
a minimum of 5 items for a
minimum of 25 people
starting at \$17/pp.

Roasted Pesto Meatballs

stuffed with Mozzarella in a Pesto Drizzle

Baked Brie Bites

bite sized phyllo cups with will brie and drizzled w/ honey

Pimento Cheese with crackers

My riff on a classic southern pimento cheese

Pimento Cheese Sausage Balls

Ground sausage, pimento cheese blend & biscuit mix

Spicy Candied Nuts

Nut Blend seasoned and baked with brown sugar and
cayenne pepper

Deviled Eggs

traditional or jazzed up

Caramelized Onion & Pear Tarts

onions, pears & brie cheese baked in a puff pastry shell

Crispy Rosemary mini potatoes

mini red skin potatoes roasted up until crispy and seasoned
with flake salt and fresh rosemary

Baked Mac & Cheese Bites

Two Chicken Farm's creamy Mac & cheese baked up bite
sized with a crispy topping

Bacon Wrapped Water Chestnuts

Water Chestnuts wrapped in bacon and slathered with a
sweet glaze with a kick.

Fancy Pants Grilled Toasts

Blackberry & Blueberry w/ honey ricotta

Strawberry, Ricotta w/ Balsamic Glaze

Strawberry w/sweet lemon Ricotta

Pistachio, hot honey & basil

Watermelon

Thick slices of watermelon topped w/ chopped pistachios
& drizzled with hot honey

Grilled Cantaloupe

Thick slices of Cantaloupe topped w/ Almonds, Lime &
Cotija Cheese

Candied Bacon straws

thin cut bacon twisted baked & glazed w/ a sweet &
spicy sauce

Cocktail Meatballs

Bourbon Bacon Meatballs

French Onion Meatballs

Honey Garlic Meatballs

Buffalo Hot Chicken Meatballs

Merry Me Chicken Meatballs

Boursin Cheese Pinwheels

with hot honey & Pistachios



More tasty treats & Options

Caprese Bites

grape tomatoes, mozzarella balls, basil & balsamic glaze served up on standing short skewers

Pinwheels

Sundried tomato & basil
Cheddar, bacon & Ranch
Pepper jelly & Cream Cheese
Cheesy Taco
Italian "Sub"

Goat Cheese & Roasted Tomato

Tartlets

baked in puff pastry bite sized cups

Marinated Cheese Slices w/ Crackers

Cheddar, Mozzarella & cream cheese marinated in a vinaigrette w/ red peppers, green onions & garlic

Fresh veggies with hand crafted ranch dip

Carrots, Celery, Broccoli, Cauliflower, Snap Peas

Steak Crostini with Chimichurri drizzle

Grilled steak, goat cheese & chimi drizzle

Pasta Salads

Greek Pasta Salad
Caprese Pasta Salad
Italian Pasta Salad

Creamy Pasta Salad with Peas and Bacon
Harvest Pasta Salad

Charcuterie Boards

Boards serving 2-10

Tables serving up to 100+

or mixed in with your Graze Table...we can do it all. Prices vary



Make your
Graze Table
Stand out with
the addition of
Charcuterie!



Extra Special additions for Holiday themed



Happy
New Year  events 

Tasty Holiday Treats

Cranberry Almond baked Brie with baguette and
apple slices

Baked Camembert Bread Wreath

Cranberry Pecan Goat Cheese Balls

Snowman cheese ball with crackers

Bourbon. Cranberry & goat cheese tarts

Cinnamon Sugar Candied Walnuts

Rosemary Turkey Meatballs with cranberry glaze

Baked Brie w/ figs, pistachios & orange

Fresh strawberry & blueberry crostini w/ lemon
ricotta

American Flag taco layer dip with tortilla chips

American Flag Caprese Salad

Firecracker Chicken Meatballs

Cranberry whipped feta dip with crostini

Christmas Tree Breadsticks

Cranberry, Boursin & Prosciutto Crostini



The Salad Bar

Fresh, Seasonal & Filling

Pricing starts \$20/pp*

Minimum of 25 people

there will be enough salad for each person to have a full plate of one salad or a full plate of a little bit of each if they choose



*Pricing includes up to 3 different salads and 1 Protein

Salad Options

Kale Quinoa Salad

cranberries, almonds in a
tahini vinaigrette

Apple Pecan Salad

romaine, honey crisp, cheddar, yogurt
lemon dressing

Avocado Corn Salad

tomato, lime vinaigrette

Mediterranean Chickpea Salad

bell pepper, red onion, cucumber, spinach, tomatoes,
olives, feta cheese

Ramen Noodle Salad

Cabbage, carrots, edamame, green onion
honey soy vinaigrette

Brussels Sprouts Salad

kale, apples, sharp cheddar, bacon
honey mustard vinaigrette

Summer Chickpea & Blueberry Salad

cranberries, red cabbage, salad greens
tahini maple vinaigrette

Curry CousCous Chickpea Salad

carrot, cilantro, chickpea, raisin
curry lime vinaigrette

Roasted Cauliflower Salad

chickpeas, carrots, leaf lettuce
yogurt lime vinaigrette

Arugula Salad w/ Roasted Veggies

oven roasted tomatoes, zucchini, summer squash &
red onion, feta and lemon vinaigrette

Autumn Shaved Brussels Salad

butternut squash, apples, pomegranate seeds, pumpkin
seeds. Honey Mustard Vinaigrette

Soba Noodle Salad

Red cabbage, red onion, edamame, green onion
spicy almond butter vinaigrette

Warm Brussels Sprouts and lentil Salad

Roasted potatoes, maple mustard vinaigrette

Spring Veggie & Farro Salad

snap peas, asparagus, radish,
green onion, salad greens
tahini maple vinaigrette

*Pricing includes up to 3 different salads and 1 Protein



Protein Options

Greek Seasoned Chicken Thighs, chopped

Greek seasoned Chicken Breasts, sliced

Italian Seasoned Chicken Thighs, chopped

Italian Seasoned Chicken Breasts, sliced

Steak, sliced with Chimichurri Drizzle

Steak, sliced with Pesto Drizzle

Pork loin with soy Glaze

Italian or Greek Roasted Chickpeas

Roasted CousCous

Roasted Quinoa

Have
something else
in mind? Let us
know and we
will try and
make it happen



Would you like to add **bread service** to your salad bar?

I offer these homemade for \$12/loaf with dressed up compound butter
Each one feeds 8-12 people

Bread Options

Fresh Sourdough boule, sliced

Yeast Rolls (12)

Garlic & Parmesan Bread

Compound Butter Options

Scallion Butter

Herb Butter

Honey Butter

Honey Cinnamon Butter

Garlic Herb butter

Sundried tomato butter



Special Occasion Menu



Price starting
at \$30/pp

Salad Options

Field Greens Salad

A delightful medley of candied walnuts and creamy goat cheese, all embraced by a silky walnut dressing.

Kale Salad

A vibrant tapestry of winter squash, pomegranate seeds, pickled cranberries, and crunchy pistachios, drizzled with a zesty vinaigrette.

Apple Pecan Salad

A harmonious blend of arugula and romaine, elevated by a refreshing lemon dressing.

Caprese Salad

A classic ensemble of luscious sliced tomatoes, fresh mozzarella, and fragrant basil leaves, finished with a delicate drizzle of balsamic glaze.

Caesar Salad

A timeless creation featuring homemade croutons and a rich, creamy dressing.

Greek Quinoa Salad

A refreshing fusion of arugula, cucumber, olives, tomatoes, and red onion, all tossed in a flavorful red wine vinaigrette.

Avocado, Corn, and Tomato Salad

Perched upon a bed of romaine, kissed by a zesty lime vinaigrette.

Mediterranean Chickpea Salad

tomato, olives, red onion, red pepper, cucumber, feta, parsley
red wine vinaigrette

Shaved Brussels Sprouts Salad

Embellished with crispy bacon, rich cheddar, and a delightful apple vinaigrette.

Winter Shaved Brussels Sprouts Salad

Featuring roasted butternut squash, crisp apple, and candied nuts,
drenched in a honey mustard vinaigrette.

Arugula Salad

Adorned with roasted cherry tomatoes and delicate shavings of Parmesan, entwined in a balsamic embrace.

Kale Salad with Quinoa

A symphony of cranberries, pistachios, cucumbers, drizzled w/ tahini vinaigrette.

Entree Options



Bourbon Bacon Grilled Chicken

Two Chicken Farm's Signature Bourbon
Bacon BBQ Sauce

Roasted Bone-In Chicken

Breast, Legs, Thighs, or Whole Chicken,
lovingly bathed in a rich butter herb sauce

Beef Tips in Mushroom Gravy

Tender chuck roast, slow-cooked to
perfection, enveloped in a savory mushroom
and herb brown gravy

Soy Glazed Pork Loin

A whole pork loin, slow-roasted and
adorned with a tantalizing garlic, ginger,
and soy glaze

Lasagna

Layers of pasta sheets, sumptuous bolognese
sauce, mozzarella, parmesan, and creamy
béchamel sauce

Marry Me Chicken

Juicy chicken breasts bathed in a creamy
sun-dried tomato sauce, a dish so
enchanting it may just evoke romantic
vows.

Lemon Caper Chicken

Served with linguine, drenched in a
delightful lemon butter sauce

Pasta with Sauce

Delicate angel hair or hearty spaghetti
noodles enveloped in the Two Chicken
Farm's signature fresh Marinara, Alfredo, or
enchanting Pink Sauce, served with or
without Giant Meatballs

Grilled Steak or Chicken Chimichurri Sauce

Tender flank or London broil, succulent
chicken breast or thigh, adorned with a
slightly spicy and herbaceous chimichurri
sauce, sliced to perfection for on-site service.

Rosemary & Garlic Roast Beef

A sumptuous rump roast, seared and slow-
roasted to tender perfection, sliced elegantly
for your enjoyment.

Slow Cooked Brisket

This creation can be smoked or roasted,
served either sliced or chopped, promising a
feast of flavors.

Meatloaf

An everlasting favorite among the crowd,
this delightful blend of beef and pork is
seasoned with aromatic herbs and spices,
finished with a glossy ketchup glaze.

Side Dish Options



Exquisite Roasted Red Skin Potatoes

Seasoned with rosemary and butter, offering a crispy yet tender texture

Savory Roasted Green Beans

Sautéed with mushrooms and herbs, finished with butter for an elegant flavor.

Honey-Glazed Roasted Carrots

Sweet, tender carrots drizzled with honey and herbs, combining visual and taste appeal.

Herb-Infused Roasted Asparagus

Roasted asparagus with herbs and butter, topped with parmesan for a sophisticated dish.

Balsamic-Drizzled Roasted Brussels Sprouts

Roasted sprouts with crispy bacon and balsamic vinegar for a delightful flavor blend.

Italian-Inspired Green Beans

Sautéed with herbs, butter, and parmesan for a vibrant, flavorful side.

Herb-Seasoned Roasted Broccoli

Roasted broccoli tossed with herbs and butter, offering a simple yet elegant addition to meals.

Creamy Garlic Mashed Potatoes

Lusciously rich mashed potatoes blended with velvety cream, golden butter, and fragrant roasted garlic.

Brown Butter Rice

Delicate long grain rice, kissed by the warmth of brown butter and a symphony of spices.

Orzo

This petite pasta is lovingly tossed in brown butter, adorned with toasted pine nuts, parmesan and sun-dried tomatoes.

Sausage Dressing

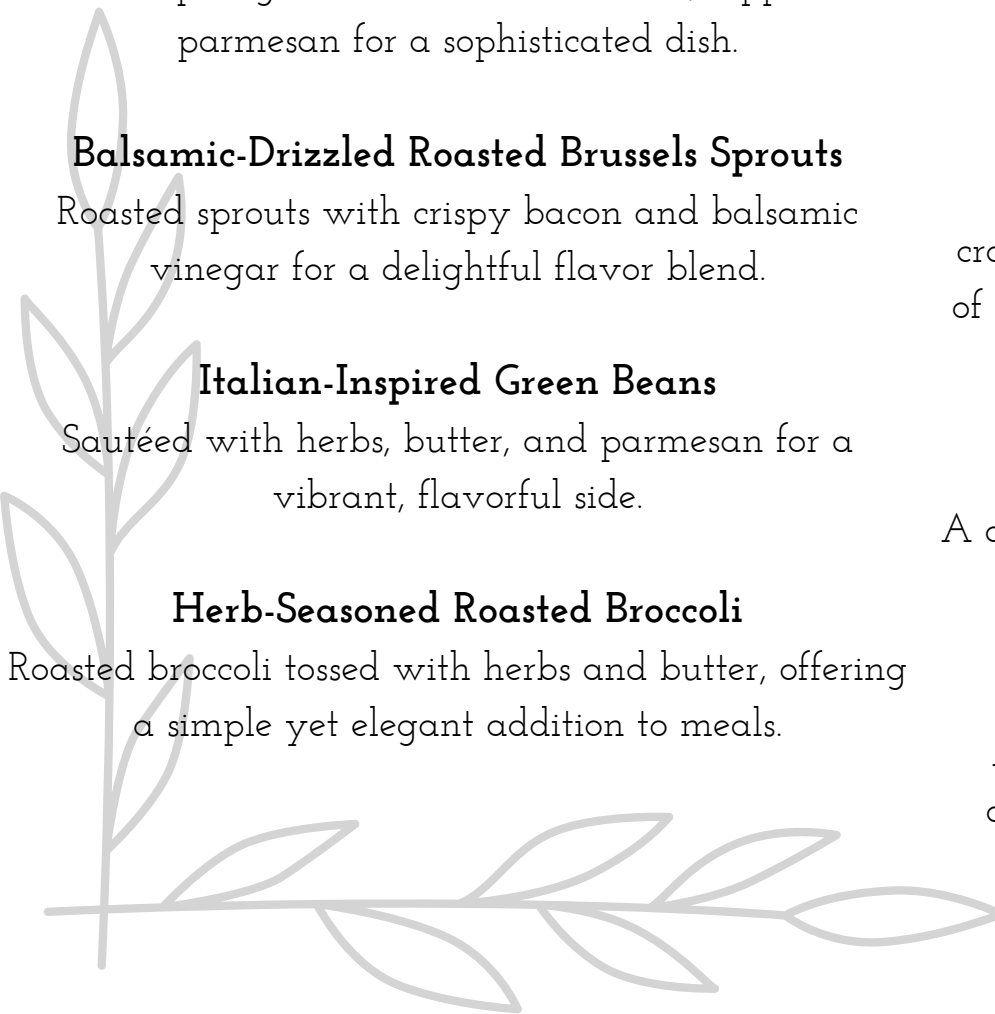
A delight beyond Thanksgiving, crafted with herbs, butter, your choice of mild or spicy sausage, celery, carrot, apple, and Brussels sprouts.

Mac & Cheese

A divine blend of four cheeses, crowned with toasted bread crumbs.

Mashed Sweet Potatoes

A sweet embrace of maple syrup, cream, and a medley of herbs and spices.



Completing the Meal

Bread Service

Fresh Sourdough Boule
Fresh Sourdough Loaf
Italian Loaf
Yeast Dinner Rolls
Parker House Rolls
French Baguette
Garlic & Parmesan Bread

Butter Options

Scallion
Salted Whipped
Sun-dried tomato
Chipotle Lime
Honey Cinnamon
Garlic Herb
Orange Honey



Pineapple Fluff Dip

A luscious and creamy pineapple dip, perfectly paired with delightful Vanilla Wafer Cookies.

Pound Cake Parfait

A delightful assembly of layers, featuring cake, vibrant berries, & fluffy whipped cream.

Peanut Butter Fluff Dip

A heavenly blend adorned with Reese's Pieces and chocolate chips, with chocolate graham crackers.

Lemon Cake Bars

Classic lemon bars cousin, light & airy, a refreshing treat that beckons.

Banana Pudding

A charming concoction of vanilla pudding, layered with vanilla wafer cookies and abundant fresh banana chunks.

Cookies

Option of chocolate chip, sourdough chocolate chip, peanut butter, lemon & oatmeal

Chocolate Chip Cheesecake Dip

A dreamy mixture of cream cheese & mini chocolate chips, served alongside crunchy graham cracker sticks.

Brownies

Chocolate, fudgy and of course homemade



Drink Menu



Let us help with the
food and the drinks

THE BASICS

Water Bar; choose up to 3 (Plain, lemon, lemon/lime, cucumber, cucumber/mint, cranberry/mint, grapefruit, orange/pomegranate) \$1/pp*

Coffee Bar (Cold brew or Hot brew) sugar, cream & flavored syrups [French vanilla, vanilla, classic caramel, classic hazelnut, keto vanilla, keto vanilla caramel, keto caramel, keto mocha] \$4/pp* If you want both cold brew and hot brewed coffee the price is \$6/pp

Hot Cocoa Bar (hot cocoa, marshmallows, filled stick cookies & crushed peppermint candies) \$4/pp*

Virgin Mimosa Bar (Sparkling grape juice, peach puree, O), Pomegranate juice and tray of fruit/berries for adding) \$4/pp*

ADDING SOMETHING EXTRA SPECIAL



Hibiscus tea cooler \$20

Cold Brew Hibiscus tea, sparkling water
(delish with Vodka or tequila*)

Green Tea Virgin Mojito \$20

Cold Brew Green Tea, mint, white grape
juice, lime (delish with Rum)

Cucumber Lime Mock-tail \$20

cucumber, water, lime, mint leaves,
maple syrup, salt, sparkling water
(delish with gin or Vodka)

Butterfly Pea Flower Mock-tail \$20

cold brew butterfly pea tea, lime juice,
club soda, lime, mint
(great with rum)

Pink Lemonade Punch \$20

lemonade, lemons, sparkling water,
strawberries, maple syrup
(delish with Vodka)

Strawberry Cucumber Limeade \$20

strawberries, water, sugar, lime, cucumber,
sparkling water
(delish with rum, vodka or tequila)

Other punch options available upon discussion, each serves 20-30 people

I am Tips Certified if you would like to serve alcohol at your event. It is understood that Two Chicken Farm Catering is not selling any alcoholic beverages. We will be there to pour and serve. All consumption is at the client's discretion and control. It is advised that client(s) obtain umbrella insurance for their event if they choose to serve alcohol

Are you ready to take your beverage game to the next level?



Whether you want to spice up your punch selection or create a cozy coffee or hot chocolate bar with some premium spirits, Two Chicken Farm Catering is your go-to partner!

We specialize in sourcing the extra for your delightful drinks, from bubbly Prosecco perfect for a Mimosa bar (five bottles for every 20 guests over two hours) to luscious wines and spirits that will elevate the drinks at your event.

Two Chicken Catering will not sell the beverages directly, but we'll happily provide you with the receipt included in your invoice and just a small personal shopper fee will apply.

I am TIPS certified to serve your beverages (fee applies)

We're excited to help you craft a memorable beverage experience that your guests will rave about!

Cheers to that!

