
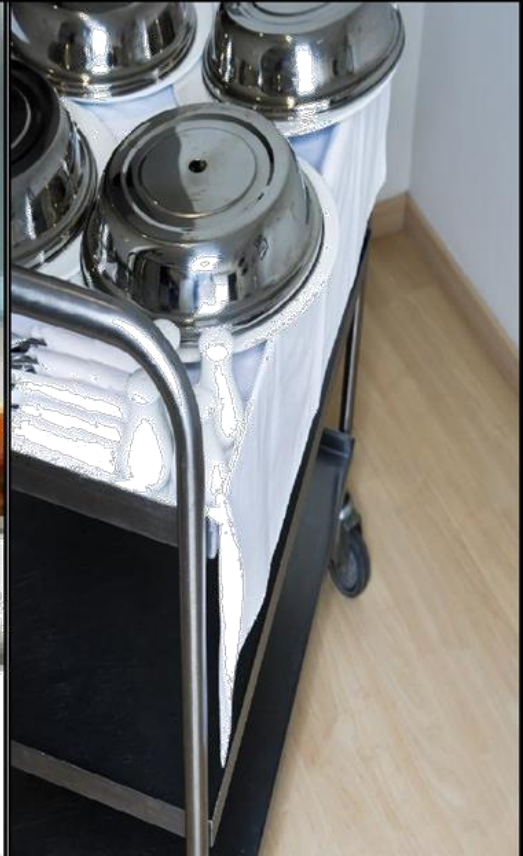


Two Guys n  A Kitchen



HORS D'OEUVRES

Sliced Bruschetta

Crispy rounds of Italian bread topped with roma tomatoes, fresh basil,  
olive oil, garlic, and fresh mozzarella cheese..... \$3.00pp

Southwestern Bruschetta

Crispy rounds of Italian bread, grilled and topped with roma tomatoes,  
fire roasted corn, olive oil, garlic, and pepper~jack cheese..... \$3.00pp

Cherry Tomato Canapé

Stuffed with fresh mozzarella, garlic, basil and extra virgin olive oil..... \$3.00pp

Miniature Asparagus Spears

Delicately wrapped with prosciutto di parma and herb goat cheese ..... \$3.50pp

Pear and Brie Beggars Purses..... \$3.50pp

Cranberry and Almond Beggars Purses ..... \$3.50pp

Chevre Cheese Grapes

Rolled in crushed pistachios..... \$3.50pp

Asparagus & Asiago Cheese

Wrapped in phyllo..... \$3.50pp



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HORS D'OEUVRES CONTINUED...

Wild Mushroom and Caramelized Vidalia Onion Tarts With chevre goat cheese.....	\$3.50pp
Vegetable Spring Roll Served with ginger~plum sauce.....	\$4.00pp
Miniature Baked Brie En Croute With raspberry preserves.....	\$3.25pp
Spinach ~ Artichoke Crostini Baby spinach and artichoke hearts with a blend of herbs and imported cheeses, served on toast points.....	\$3.00pp
Roasted Eggplant Tapenade Smoked eggplant, pomegranate puree, and roasted tomatillos on crostini.....	\$4.00pp
Summer Rolls Julienne of daikon radish, carrots, zucchini, squash, crushed peanuts and fresh mint tossed in sweet rice wine vinegar.....	\$3.50pp
Roasted Fingerling Potatoes With crème fraiche, chives and pancetta .....	\$3.25pp
Five Spice Chicken Wonton Grilled chicken breast tossed in honey and fresh cilantro served in a wonton shell.....	\$3.25pp
Smoked Chicken Breast on Crostini With a chipotle pepper relish.....	\$3.25pp
Jerk Chicken with Mango Chutney On fried plantain slices.....	\$3.75pp
Charred Rare Tenderloin of Beef On a sliced mini baguette with arugula and cool horseradish cream.....	\$3.75pp

HORS D'OEUVRES CONTINUED...

Cuban Style Skirt Steak	
Drizzled with a zesty lime and cilantro sauce served in a savory corn shell.....	\$3.50pp
Marinated Baby Lamb Chops	
Grilled and presented with burgundy sauce and fresh rosemary.....	\$5.50pp
Duck Confit	
Served on a sweet potato chip with apricot chutney.....	\$3.50pp
Roasted Duck Wontons	
Tossed in a honey~cilantro marinade, sprinkled with scallions and Chinese parsley.....	\$3.75pp
Ahi Tuna Tartare (minimum of 100ppl)	
Finely chopped sushi grade tuna served on a fried wonton chip.....	\$4.00pp
Crab Imperial	
Jumbo lump crabmeat imperial on crostini	
Garnished with grated parmesan cheese & diced tri-color tomatoes.....	\$3.75pp
Chevre Cheese & Fig	
Wrapped in a potato torchon topped with shredded beets .....	\$3.50pp
Duck Confit	
Served on a scallion blini with hoisin sauce and carmelized onions.....	\$4.00pp
California Rolls	
Made with crab, avocado, and cucumbers.....	\$3.50pp
Tarragon Shrimp Salad	
Served in a crispy wonton cup.....	\$3.25pp
Lobster Spring Rolls	
Served on a banana leaf with plum sauce.....	\$4.00pp

HORS D'OEUVRES CONTINUED...

Polenta Cakes	
With baby shrimp and boursin cheese.....	\$4.75pp
Miniature Crabcakes	
With chili~lime aioli.....	\$4.00pp
Smoked Salmon Pizza	
Smoked salmon, caviar, and crème fraiche.....	\$4.00pp
Grilled Jumbo Shrimp	
Wrapped with basil and prosciutto.....	\$4.00pp
Shrimp Cocktail Shooters	
Jumbo gulf shrimp in a tall shot glass with a splash of pepper~vodka cocktail sauce.....	\$4.00pp
Seared Sea Scallops (minimum of 100ppl)	
Displayed on a tasting spoon with a citrus beurre blanc, topped with micro greens.....	\$4.25 pp
Petite Pork Dumplings	
Filled with ginger, roasted garlic, scallions, soy sauce served with roasted red pepper sauce.....	\$3.50pp
Seared Foie Gras (minimum of 100ppl)	
Served on a corn cake with an apricot gastrique.....	\$6.50pp
Avocado Cream Soup	
Fresh avocado blended with light cream, lump crab, diced vine ripe tomatoes served in a demitasse cup.....	\$4.00pp
Classic Gazpacho	
Tomato based chilled soup garnished with a chiffonade of green onions served in a demitasse cup.....	\$3.50pp
Fresh Georgia Peach wrapped in Basil and Prosciutto (seasonal).....	\$3.50pp
Fried Oyster (minimum of 100ppl)	
Served on a tasting spoon topped with a homemade spicy tarter sauce.....	\$3.75pp
Pork Tenderloin on Cornbread Blini	
Topped with housemade sesame~fig jam.....	\$3.50pp





where POTS meet PASSION

Specialty Stations

Prepared tableside to your specification for groups of 50 or more

Stir~Fry Station\*

Selection of fresh Oriental vegetables with your choice of two of the following: shrimp, chicken or beef strips Stir~fried tableside the traditional way with sesame oil, chopped ginger, and garlic.

Fried rice and various sauces served on the side..... \$11.00pp

Fajita Station

Grilled beef and chicken breast with peppers, onions, cheeses, jalapeno peppers, salsa, sour cream, guacamole and warm flour tortillas. Accented with traditional Southwestern decor.....

\$11.50pp

Carving Station\*

Please choose from two meats from the following selections.

Slow~Roasted top round of beef, roast turkey breast, Bone-In brown sugar & honey cured ham, roasted pork loin. Each carved tableside and served with a selection of gourmet fresh baked rolls

Includes coarse ground Dijon mustard, horseradish sauce, and tarragon mayonnaise..... \$11.00pp

Substitute Roast Prime Rib of Beef..... \$12.00pp

Substitute Applewood Smoked Bacon Wrapped Pork Tenderloin..... \$12.00pp

Substitute Grilled Marinated Tenderloin of Beef..... \$13.00pp

Substitute Rack of Lamb..... \$15.00pp

Mashed Potato Bar

Baby red new potatoes accented with roasted garlic and sun-dried tomatoes

Toppings to include: caramelized onions, hickory smoked bacon, cheddar cheese,

sour cream, chives. Served in a Martini Glass.....\$6.00pp

Add whipped sweet potato with glazed pecans, brown sugar, and whipped butter.....\$3.50pp

Goat Cheese and Herb Macaroni & Cheese Station

Toppings to include chives, pancetta, asparagus tips,

vine ripened tomatoes and carmelized onions. Served in a Martini Glass.....\$5.50pp

Add lobster pieces (minimum 100ppl) ..... \$6.00pp



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\*For guests that chose this menu style, we require at least four menu items\*

Grilled Tenderloin of Beef

Sliced thin and drizzled with a demi glace,  
served with a white truffle potato puree, and haricot vert bundles ..... \$12.00pp

Marinated Baby Lamb Chops

Grilled to perfection, topped with burgundy sauce  
served with wild mushroom tabbouleh..... \$14.00pp

Roasted Pork Tenderloin

With honey & sage, wrapped in applewood~smoked bacon,  
served with a creamy thyme and roasted shallot polenta..... \$10.00pp

Jumbo Lump Crabcakes

Maryland style, served with a chilled mango~cilantro relish, orzo salad with  
roasted tri~colored peppers, tossed in a lemon~vinaigrette..... \$12.00pp

Smoked Mozzarella & Asparagus Ravioli

With a tomato~basil cream sauce accompanied by  
baby asparagus tips and fresh buffalo mozzarella..... \$9.00pp

Chicken Mediterranean

Grilled chicken breast medallions  
with a roasted pepper~olive tapenade..... \$8.00pp

Poached Pear and Pancetta Salad

Mixed greens, pan fried goat cheese, and pine nuts  
drizzled with balsamic~vnaigrette..... \$8.00pp

Shrimp and Grits

Jumbo gulf shrimp, stone ground grits, tasso~ham gravy, shredded cheese  
served in a Martini glass ..... \$11.00pp



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Specialty Stations Continued...

Grilling Station (seasonal, outdoor item)\*

Grilled jumbo shrimp, Chicken breast  
and/or beef tenderloin kabobs each with a variety of dipping sauces..... \$14.00pp

Pasta Station (choose one pasta, two sauces)\*

Pasta tossed in your selection of sauces including:  
shrimp marinara, primavera marinara, vodka tomato cream sauce, grilled chicken alfredo,  
classic alfredo sauce, classic marinara sauce, pesto, smoked tomato cream sauce,  
artichoke hearts and sun-dried tomatoes in an olive oil~ roasted garlic sauce  
Your choice of pastas: tri-colored rotini, bow tie, penne  
Served with savory Foccacia and breadsticks, shredded fresh parmesan..... \$7.00pp

Sauté Station of Jumbo Lump Crab Cakes

Jumbo lump crab cakes prepared table side..... \$13.00pp

Sushi Station\*

Chef-attended Station decorated with authentic Far-East Decor  
Assorted Hand~Made Sushi rolls, California Rolls, Nigiri  
made with tuna, salmon, shrimp and eel, avocado, cucumber, carrots, shiitake,  
salmon roe, sticky rice, nori, soy dipping sauce, pickled ginger, wasabi..... \$15.00pp  
Sushi chefs available (minimum of 3 hours)..... \$95 per hour

Low~Country Shrimp & Grits Station

Stone ground grits served with a variety of toppings to include  
Spicy Charleston shrimp, applewood smoked bacon, chives,  
cheddar cheese, and tasso ham gravy .....\$9.00pp  
Chef attended Sauté Station with jumbo shrimp add additional\* .....\$4.00pp

*\*Specialty stations requiring Chef Attendant*



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COMPOSED PLATE STATIONS CONTINUED...

Soup Station

Your choice of soups served in demitasse cups, presented on a square plate:

Two soups.....	\$ 8.00pp
Three soups.....	\$10.00pp

Avocado Cream Soup

Fresh avocado blended with light cream, lump crab, and diced vine ripe tomatoes

Classic Gazpacho

Tomato based chilled soup garnished with a chiffonade of green onions

Vichyssoise

Rich and creamy potato leak soup served cold and garnished with sliced chives

Chilled Asparagus Soup

A puree of asparagus blended with a light cream sauce and garnished with an asparagus tip.

*French Onion Soup*

*Roasted Tomato Soup*

Served warm with a potato crisp garnish

*Loaded Potato Soup*

Served with a crispy sliced pancetta