



*Two Dishes Catering*  
 1545 Monaghan Rd, Peterborough  
 705-768-5172  
*twodishescatering@ymail.com*

Thank you for contacting Two Dishes Catering for your event. We are a small team with a love of big taste. Our food philosophy is rooted firmly in the local soils of Peterborough, The Kawarthas, and Northumberland County. We believe that the freshest ingredients, from regional producers, treated respectfully, always taste best and we know you will love our homemade, highbrow flavours.

Two Dishes can deliver several styles of catering services:

- Pick up or drop off catering for small or informal gatherings.
- Full dinner, on-site, catering for large or formal gatherings which can include appetizers, salads, vegetable sides, main proteins, and assorted desserts.
- Partial catering for large events which can include appetizers, desserts and/or late-night snack menus.
- Full dinner party service for in-house residential events requiring a sophisticated menu and atmosphere, including wine or beer pairing suggestions.

### Menus & Costing

There are many things to take into consideration when planning events, food is one of the most important. Catering services provide a focal point for guest engagement and can set long lasting memories of enjoyable moments with friends and family. First, is understanding your budget and how it aligns with your vision. The tables below are guidelines, so we have also created a Food Cost Matrix in an excel spreadsheet for large parties requiring several menu items and budgetary alignment.

#### **FORMAL LARGE EVENT MENU GUIDE (Weddings, Retirements, Milestone Birthdays)**

TYPE OF DISH	\$60pp Min	\$70-\$80pp Min	\$90-\$100pp Min	\$110-120pp Min
Appetizers	1 choice	2 choices	3 choices	4 choices
Salads	1 choice	1 choice	2 choices	2 choices
Veg & Starches	1 choice	2 choices	2 choices	2 choices
Main Protein	1 choice	1 choice	2 choices	2 choices
Dessert Platter	1 choice	2 choices	3 choices	4 choices
A LA CARTE CATERING SERVICES			MINIMUM COST PER PERSON	
Appetizers: assorted hand-held bites of various flavours & preparations			Starts at \$20pp for 3 choices	
Dessert Platters: assorted bars & squares			Starts at \$8pp for 2 choices	
Late Night Snacks: savoury or sweet for large parties			Starts at \$20pp for 2 choices	
Dinner Party: for up to 20 people, in house cooking, service & clean-up included			Starts at \$100pp (does not include staffing)	
Food Trailer: for block parties, cocktail hours, or late-night snacks			Starts at \$1500.00, includes 2 staff (does not include food)	



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Food costs and the labour of preparation are the biggest part of any catering budget. Below, are a few situations in which those costs can increase unexpectedly.

1. Premium ingredients such as salmon and beef can affect the cost per plate per person. We will provide a final price on such ingredients closer to the day of the event to account for market fluctuations.
2. Some dietary restrictions can increase the cost for certain menu items due to the use of alternative ingredients.
3. Rampant food inflation.

In addition to those listed above, the style of service affects the final cost. Final quotes will include staffing, both servers and/or bartenders, HST and gratuity. All proposals are based on the following client information:

- Style of service:
  - i. Individually Plated
  - ii. Family Style
  - iii. Buffet
  - iv. Drop Off (with all required serving dishes and utensils)
  - v. Pick Up (with all required serving dishes and utensils)
- Budget, either per person or overall
- Dietary considerations
- Type of event: formal or casual

Each proposal is individually curated and tailored to the client. This is dependent on the style of event, the tastes of the client, and the season. For inspiration, we have included several sample menus for your review.

### Venues & Materials

Two Dishes does not carry an inventory of dishware, glassware, flatware, or linens. However, catering staff will manage those items on the day of your event. That includes clearing, scraping, and packing the items back into the rental company provided containers. Table setting is the responsibility of the venue, event coordinator or client.

Two Dishes does not have commercial cooking equipment for off-site catering services. Large parties with menus requiring barbecues, flat tops or pizza ovens will have to be rented by the client or provided by the venue.

Two Dishes does own small appliances for small party caterings, such as crock pots, panini presses, a small propane pizza oven, and a kebab grill. For all catering service, regardless of size, we will provide serving platters, serving boards, serving bowls, serving utensils, and chafing dishes.

Event venues vary, and so do their amenities. For the best food service possible, Two Dishes prefers access to a commercial kitchen on site. This feature will allow for both individually plated and family



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style menus to be delivered quickly and efficiently. If a commercial kitchen is not available, but the event is held indoors, Two Dishes would require a space for preparation, plating, scraping, and cleaning that includes electricity, running water and dedicated waste receptacles. Under these conditions, we cannot provide individual plating and family style would only be available for smaller parties.

In remote or rural settings, Two Dishes will always recommend buffet, as outdoor conditions can be unpredictable. At a minimum, we would require a level surface, light, access to potable water, a 10x10 covered tent adjacent to the event tent, folding tables for our use in the “back of house” as well as for buffet service, dedicated waste bins, rental company containers and parking close to the event tent.

We hope that this overview has helped answer all your questions, but please reach out to us for clarification on any point to discuss the particulars of your event. Every event is special to someone and making it easier and tastier for you is what we’re all about.

Sincerely,

*The Two Dishes Team*



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## **SAMPLE MENU 1 – SMALL DINNER PARTY PICK-UP**

*MULTIPLE PREPARATIONS, SOME FRESH AND SOME PROVIDED IN STAINLESS STEEL PANS FOR REHEATING.*

1. CHARCUTERIE BOARD W/ CHEESE, ANTIPASTO, CHUTNEY & CRACKERS
2. APPETIZERS:
  - a. SPINACH & FETA TARTS
  - b. PEAR, CARAMELIZED ONION & GOUDA FLATBREAD
3. SALAD:
  - a. ROASTED WINTER VEGETABLE SALAD W/ GREENS & OLD CHEDDAR
4. SIDES:
  - a. HASSELBACK POTATOES W/ ROSEMARY & LEMON
  - b. GREEN BEANS W/ ALMONDS, BACON & ONION
5. MAINS:
  - a. BEEF BOURGUIGNON



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## **SAMPLE MENU 2 – LARGE DINNER PARTY PICK-UP**

*MULTIPLE PREPARATIONS, SOME FRESH AND SOME PROVIDED IN STAINLESS STEEL PANS FOR REHEATING.*

1. ITALIAN STYLE APPETIZER PLATTER
2. SALADS:
  - a. CLASSIC CAESAR SALAD
  - b. WINTER PANZANELLA
3. SIDES:
  - a. CAPONATA W/ CRUSTY BREAD
  - b. CREAMY PARMESAN POLENTA
  - c. GRILLED RAPINI W/ CHILI & GARLIC
4. MAINS:
  - a. PASTA PUTTANESCA W/ CLAMS, ANCHOVY & LEMON
  - b. PORK & VEAL MEATBALLS IN SUNDAY GRAVY
  - c. BRAISED BEEF BRASATO AL BAROLO
5. DESSERTS:
  - a. TIRAMISU
  - b. ORANGE & PISTACHIO OLIVE OIL CAKE



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## **SAMPLE MENU 3 – LARGE SIT-DOWN HOLIDAY PARTY**

*SERVED FAMILY STYLE*

1. GRAZING TABLE:
  - a. CHARCUTERIE & ANTIPASTO
  - b. ARTISAN CHEESE & FRUIT
2. PASSED APPETIZERS:
  - a. KOREAN STYLE PORK BELLY BITES W/ PEAR & SCALLION KIMCHI ON A STICKY RICE CAKE
  - b. CARROT & AVOCADO SUSHI ON STICKY RICE (V)
3. SALAD:
  - a. KALE SALAD W/ POACHED PEAR, CANDIED PECANS & WARM FETA
4. SIDES:
  - a. ROASTED GARLIC & HORSERADISH MASHED POTATOES
  - b. ROASTED WINTER VEGETABLES W/ MAPLE & MISO
5. MAINS:
  - a. RED WINE BRAISED PULLED BEEF SHORT RIBS W/ ONION JAM
  - b. ROASTED CHICKEN THIGH W/ SUNDRIED TOMATO & ARTICHOKE & BRAISED WINTER GREENS
  - c. SQUASH, KALE & POTATO DUMPLINGS W/ BROWN BUTTER & GOAT CHEESE (V)
6. ASSORTED DESSERTS



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## SAMPLE MENU 4 – WEDDING BUFFET

1. PASSED APPETIZERS:
  - a. CAPONATA FLATBREAD
  - b. SHRIMP CEVICHE CUPS
  - c. PORK & PINEAPPLE SKEWER
2. SALADS:
  - a. HEIRLOOM TOMATO PANZANELLA W/ BUFFALO MOZZARELLA
  - b. SPINACH SALAD W/ ROASTED PEACHES, WALNUTS, CHEVRE & HONEY
3. SIDES:
  - a. CRISPY HASSELBACK POTATOES W/ ROSEMARY & LEMON
  - b. RATATOUILLE STYLE ROAST VEGETABLES
4. MAINS:
  - a. GRILLED CHICKEN KEBAB W/ SWEET & SOUR PLUM RELISH
  - b. BISTECA W/ BRAISED CIPPOLINI ONIONS & GRILLED PEPPERS
  - c. \* GRILLED TOFU SKEWERS W/ SWEET & SOUR PLUM RELISH FOR VEGAN/VEGETARIAN GUESTS (NUMBERS TO BE CONFIRMED)
5. DESSERT PLATTER:
  - a. ASSORTED: KEY LIME BARS, CREAMSICLE BARS, SUMMER BERRY CHEESECAKES, DOUBLE FUDGE BROWNIE



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## SAMPLE MENU 5 – PLATED WEDDING DINNER

1. PASSED APPETIZERS:
  - a. SWEET & SOUR PEACH GLAZED CHICKEN SKEWER
  - b. LEEK FRITTERS W/ CRÈME FRAICHE & GRAVLAX
2. BREAD FOR THE TABLES: A SELECTION OF SOURDOUGH & MILK BUNS
3. SIDES:
  - a. BUTTERNUT SQUASH RISOTTO
  - b. CHARRED BRUSSELS SPROUTS W/ PARMESAN FRICO & TOASTED WALNUTS
4. MAINS:
  - a. BEEF STRIPLOIN W/ PORT BRAISED CIPPOLINI ONIONS
  - b. COD W/ WHITE WINE BRAISED CIPPOLINI ONIONS
  - c. WHITE BEAN RAGOUT W/ WHITE WINE BRAISED CIPPOLINI ONIONS





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## FOOD TRAILER

