



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 the following styles of catering services:

- Pick up or drop off catering for small or informal gatherings
- Full meal catering for large or formal gatherings
- Partial/a la carte catering (appetizers, desserts, and/or late-night snack menus, etc.)

Menus & Costing

There are many considerations when planning events, we feel food is the most important. The table below outlines minimum cost guidelines. We have also created a **Food Cost Matrix Spreadsheet** for large parties requiring detailed menus and budgetary alignment.

CATERING FOR LARGE FORMAL PARTIES OF 50-100 GUESTS*

TYPE OF DISH	\$72 PP min.	\$88 PP min.	\$124 PP min	\$137 PP min
Appetizers	EITHER 2 choices	EITHER 3 choices	2 choices	3 choices
Salads	1 choice	2 choices	2 choices	2 choices
Veg & Starches	2 choices	2 choices	2 choices	2 choices
Main Protein	1 choice	1 choice	2 choices	2 choices
Dessert Platters	OR 2 choices	OR 3 choices	2 choices	3 choices

**Guest counts that range above 100 guests can be accommodated upon special request. Two Dishes can provide a buffet style dinner service only for parties of that size.*

There are a few situations in which these costs can increase unexpectedly:

1. Premium ingredients such as fish, seafood, beef and lamb can affect the cost 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 and small batch preparations.
3. Rampant food inflation or supply chain issues.

Final quotes for all large party events will include HST and scaled gratuity. Staff costs are calculated based on style of service and length of event. Proposals are based on the following client information:

- Style of service:
 - i. Individually Plated (for parties under 100 with a commercial kitchen available)
 - ii. Family Style (for parties up to 100 with a kitchen available)
 - iii. Buffet (for parties over 100 with no kitchen available)
 - iv. Drop Off (with all required serving dishes and utensils)
 - v. Customer Pick Up (with all required serving dishes and utensils)



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- Budget, either per person or overall
- Dietary considerations
- Type of event: formal or casual

Each proposal is tailored to the clients needs, and is dependent on the style of event, the tastes of the client, and the season. For inspiration, we have included several sample menus at the end of this document for your review as well as a standard, a la carte list of well-loved options.

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, if required. That includes clearing, scraping, and packing items back into the rental company 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. Parties 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 tabletop propane pizza oven, and a kebab grill. For all catering services, 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 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 individually plated meals, with family style available only for smaller guest counts.

In remote or rural settings, Two Dishes will always recommend buffet, as outdoor conditions can be unpredictable. At a minimum, we 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.

We hope that this overview has helped answer 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 are all about.

Sincerely,

The Two Dishes Team



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A LA CARTE MENU ITEMS FOR SMALL OR INFORMAL EVENTS

Two Dishes is committed to preparing all foods in house using as many local and/or seasonal ingredients as possible. The options noted below may vary due to availability of ingredients. The A La Carte Menu is designed for informal gatherings, work or committee meetings and events requiring simple menus.

Below is a guideline for minimum spending on a range of guest counts. Also provided are lists of menu items available at different price points. The prices noted do not include HST or applicable gratuity.

TYPE OF MENU/SERVICE	GUEST COUNT <10-25	GUEST COUNT 26-50	GUEST COUNT 51-75	GUEST COUNT 76-100+
Continental Breakfast	\$15pp minimum	\$12pp minimum	\$10pp minimum	\$9pp minimum
Lunch Meetings	\$25pp minimum	\$23pp minimum	\$20pp minimum	\$18pp minimum
Appetizers: hand-held bites or canapes	\$20pp minimum	\$18PP minimum	\$16pp minimum	\$15pp minimum
Dessert Platters: bars, squares, cakes, or tarts	\$8pp minimum	\$6pp minimum	\$4PP minimum	\$4pp minimum
Late Night: savouries for large parties	N/A	\$20pp minimum	\$18pp minimum	\$15pp minimum
Food Trailer: block parties, cocktails, late night	N/A	N/A	\$25pp minimum	\$25pp minimum

CONTINENTAL BREAKFAST/BRUNCH BITES	Cost per 10 servings
Sweet & Savoury Scone Platter: Vegetarian or Flexitarian options	\$50
Fruit Salad Bowls (vegan)	\$50
Yogurt Parfait w/ Granola, Nuts & Fruit (gf)	\$50
Assorted Muffin Platters	\$50
Mini Quiche Platters: Vegetarian or Flexitarian options	\$60
Sweet & Savoury Brioche Bun Platter	\$60
Breakfast Slider/Burrito Platters: Vegetarian or Flexitarian options	\$65

LUNCH TIME	Cost Per 10 Servings
Crockpot Stews or Soups (gf): Vegan, Vegetarian or Flexitarian options	\$70
Salads (vegetable or grain based): Vegan, Vegetarian or Flexitarian options	\$80
Savoury Pot Pies: Vegetarian or Flexitarian options	\$100
Mezze Platter: Housemade Falafel (gf), Pita, Dips & Veg Accompaniments	\$100
Sandwiches: Vegan, Vegetarian or Flexitarian options	\$120

Please reach out to us to discuss a more bespoke menu for small but special events, such as: birthdays, anniversaries, baby showers or other celebratory moments.



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CASUAL APPETIZERS	Cost Per 25 Servings
Housemade Focaccia w/ a Trio of Dips: vegan and dairy free options	\$125
Mini Quiche: Vegetarian or Flexitarian options available	\$125
Mini Pastry Hand Pies: Vegetarian or Flexitarian options available	\$125
Crispy Filled Wontons or Eggrolls: Vegetarian or Flexitarian options available	\$125
Mac & Cheese Balls: Vegetarian or Flexitarian options available	\$130
Devilled Eggs (gf): Vegetarian or Flexitarian options available	\$130
Bacon Wrapped, Cheese Stuffed Dates (gf)	\$130
Risotto Croquettes (gf): Vegetarian or Flexitarian options	\$135
Marinated Vegetarian Skewers	\$135
Simple Cheese Platter w/ Dried Fruits and crackers (gf)*	\$150
Simple Charcuterie w/ Marinated Olives and crackers (gf)*	\$165

PREMIUM APPETIZERS	Cost Per 25 Servings
Premium Artisan Cheeses w Dried Fruits, Crackers*, Chocolates & Jellies	\$165
Premium Charcuterie w Full Antipasto, Crackers*, Focaccia & Housemade Dips	\$175
Marinated Meat and/or Fish Skewers	\$175
Crispy Rice w/ Topping (gf): Vegan, Vegetarian or Flexitarian options	\$185
Filled Crepes (gf): Vegetarian & Flexitarian options available	\$185
Savoury Cheesecake Bites: Vegetarian or Flexitarian options	\$185
Savoury Choux Puffs: Vegetarian or Flexitarian options	\$185
Ceviche Cups w/ Citrus Jalapeño Salsa (gf)	\$200
Shrimp Cocktail (gf) w/ House Cocktail Sauce	\$200
Mini Yorkshire Puddings w/ Shaved Roast Beef & Horseradish Aioli	\$200

LATE NIGHT SNACKS	Cost Per 50 Servings
Roman Style Sheet Pan Pizza: Vegan, Vegetarian & Flexitarian options	\$400
Empanada Platters: Vegetarian & Flexitarian options	\$400
Asian Style Noodle Boxes: Vegan, Vegetarian & Flexitarian options	\$450
Grazing Table: Charcuterie, Cheeses, Antipasto, Dips, Breads & Crackers	\$700
BBQ Boxes: Pulled Meats, Biscuits, Sauces & Slaws	\$800

A Note on allergies and restrictions:

Standard gluten free preparations are noted. All GF baked good substitutions will be priced separately and by the dozen. Severe allergies must be communicated clearly, as most ingredients are present in our kitchen. Most dietary restrictions can be accommodated, though may require separate pricing.



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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



The Cookshop food trailer is a fun and picturesque addition to your outdoor event. Rental costs include travel, set up, staffing and tear down of the catering trailer along with any additional materials or equipment included for food preparation and service. The trailer can be hooked up to onsite electricity or can be set up via generator; access to potable water is required.

Consider any of the a la carte options for outdoor cocktail hours, block parties or late-night food truck style service at your outdoor event.