

two forks

CATERING COMPANY

Pin Oak Daily Menus

Tuesday, March 25

Launch Party - TCH Arena Club - 2p-4p

Crudity and Charcuterie Cups, Pear + Goat Cheese Phyllo Bites, Mini Desserts, Iced Tea

Wednesday, March 26

Breakfast - Sponsor Club, 8a-10a

Breakfast Bread Pudding Cups, Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Turmeric Chicken bowls with Coconut Rice, Butternut squash, and Tahini Lime vinaigrette, Fresh Fruit and Lemon bars. Raspberry iced tea.

Evening Event - Sponsor Club, 3:30p-5:30p

Shrimp Louis Salad, Po Boys, Sausage + Chicken Gumbo, Rice, Pralines and Beignet Bites. Iced Tea.

Thursday, March 27

Breakfast - Sponsor Club, 8a-10a

Sausage and Potato Breakfast Bowls (and vegetarian), Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Pulled Pork Tacos, Jalapeno Slaw, Tortilla Soup, Chips + Salsa, Fresh Fruit and Mexican wedding cookies. Pineapple ginger tea.

Evening Event - Sponsor Club, 3:30p-6p

Chicken Kebabs, Hummus, Tabouli Salad, Tzatziki, Greek Salad and Baklava. Iced Tea.

Friday, March 28

Breakfast - Sponsor Club, 8a-10a

Egg, Mushroom and Gruyere Quiche, Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Roasted Chick Pea Turkey bowls with Quinoa, Butternut Bisque, Fresh Fruit and Apple tarts. Peach tea.

Afternoon - Tellepsen Patio, 3p-5:30p

Hot Dogs with Potato Salad and Assorted Cookies. Iced TEa

Evening - CASINO PARTY - TCH Arena, 6:30p-9:30p

Southwest Spring Rolls, Chipotle Meatballs, Shrimp + Sundried Tomato Cups, Antipasto Skewers, Fried Chicken + Waffles, Mini Death by Chocolate. Iced Tea.

Saturday, March 29

BRUNCH - Sponsor Club, 10a-2p

Station 1. Salad - Romaine+Kale Salad AND chilled Salmon Dill Pasta Salad. Station 2 - Breakfast Breads & Pastries and quiche bars display with butters, jams and spreads. Station 3 – Prime roast beef carving station w/Au Jus, horseradish sour cream and rolls. Station 4 - Fresh Fruit.

Evening Event - Gala - Sponsor Club, 6:30p-9p

Spinach Salad, Chicken Piccata, Poblano Rice, Brown Butter Green Beans, Chocolate Mousse Cake and Crepe Cake. Iced Tea.

Sunday, March 30

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BRUNCH - Sponsor Club, 10a-2p

Station 1. Salad - Grilled RCaesar. Station 2 - Traditional breakfast foods - scrambled eggs, skillet potatoes with peppers and onions, bacon skewers with chocolate and chipotle. Station 3 – Smoked Salmon with capers, onion, boiled egg, toast points, bagels, tomato and cream cheese. Station 4 - Fruit and crudite display. Iced Tea.

~~~~~Week 2~~~~~

## Wednesday, April 2

Breakfast - Sponsor Club, 8a-10a

Bacon, Egg and Swiss Croissandwiches (and vegetarian), Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Grassfed Ground Beef Bowls with Black Beans, Corn, Kale, Tomato, Creamy Pesto Dressing, Mushroom Soup, Fruit display and Assorted Cookie Bars. Passion Tea Lemonade.

Evening Event - Sponsor Club, 3:30p-5:30p

Bruschetta Bar, Shrimp Remoulade Shooters, Endive Boats, Bacon + Onion Flatbread. Iced Tea.

## Thursday, April 3

Breakfast - Sponsor Club, 8a-10a

Breakfast Tacos (variety), Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Ground Turkey Pita, Couscous Salad, Tomato Basil Soup, Fresh Fruit and Spice Cake. Iced Green Tea.

Evening Event - Sponsor Club, 3:30p-6p

Street Tacos with Chicken Tinga and Pulled Pork, Ceviche, Melon Mint and Feta Salad, Mini Rumchata Cupcakes. Iced Tea.

## Friday, April 4

Breakfast - Sponsor Club, 8a-10a

Parmesan Herb Biscuit Sandwich with Turkey and Gouda, (and vegetarian), Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Miso Salmon or Miso Chicken with Orzo, Radish, Cucumber, Avocado, Green onion and Miso Honey Vinaigrette, Poblano Soup, Fresh Fruit and Brownies. Raspberry Tea.

Evening Event - Sponsor Club, 6:30p-9p

Beef Bourguignon, Garlic Mashed Potatoes, Field Green Salad, French Bread + Butter, Apple Gallette with Creme Fraiche. Iced Tea.

## Saturday, April 5

Brunch - Sponsor Club, 10a-2p

Station 1: Salad - Spinach salad with boiled egg, bacon, red onion and champagne vinaigrette. Station 2: Raspberry and Peach breakfast bread pudding AND Donut bread pudding w/ Maple bourbon sauce.

Station 3: Mixed meats carving station - pork, smoked turkey breast, and venison sausage. Station 4: Egg Bites and Fresh Fruit. Iced Tea.

Evening Event - Gala Dinner, Sponsor Club, 6:30p-9:30p

Kale and Arugula Salad, Pork Tenderloin with Mushrooms and Brown Sherry Wine Sauce, Bowtie Alfredo, Asparagus Spears, Chocolate Cake and Berries Romanoff. Iced Tea.

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Sunday, April 6

Brunch - Sponsor Club, 10a-2p

Station 1: Salad - Nicoise Salad and Ham & Havarti Crostada. Station 2: Assorted Scones and Danish.

Station 3: Shrimp Cocktail, Cold Crab Salad and Smoked Salmon. Station 4: Fruit and Crudite. Iced Tea.

~~~~~Week 3~~~~~

Wednesday, April 9

Breakfast - Sponsor Club, 8a-10a

English muffins sandwiches with Egg, Ham, Cheese (and vegetarian, Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Parmesan, Kale and Avocado Salad, Bowtie Pasta Salad with Salmon or Chicken to top, Corn Poblano Bisque, French Bread, Fresh Fruit and Assorted Cookies. Peach Tea.

Evening Event - Sponsor Club, 3:30p-5:30p

Hummus Display, Pulled Pork Sliders, Spanikopita Bites, Chickpea Salad, Lemon Bars. Iced Tea.

Thursday, April 10

Breakfast - Sponsor Club, 8a-10a

Croque Monsieur Bake, Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Turmeric chicken bowls with coconut rice, butternut, avocado and cilantro & onion, with Tahini vinaigrette, Italian wedding soup, and carrot cake cups for dessert. To drink - Raspberry tea.

Evening Event - Sponsor Club, 3:30p-6p

NY Strip Carving Station w/Drunken Onions, Mashed Potato Bar, Caprese Salad, Assorted Mini Desserts. Iced Tea.

Friday, April 11

Breakfast - Sponsor Club, 8a-10a

Egg, mushroom and Gruyere Quiche, Fruit, Yogurt, Milk + Juice

Lunch - Sponsor Club, 11:30a-1:30p

Birria Beef Tacos, Tortilla Soup, TexMex Salad, Fresh Fruit and Cinnamon Chocolate Cake. Pineapple Ginger Aqua Fresca.

Evening Event - Sponsor Club, Hunter Derby, 6:30p-9p

Arugula and Baby Lettuce Salad with Lemon Dill Vinaigrette, Grilled Chicken and Bacon Wrapped Shrimp, Cilantro Cream Sauce, Corn Pudding, Maple Glazed Brussels Sprouts with Butternut, Strawberry Cheesecake and Flourless Chocolate Cake. Iced Tea.

Saturday, April 12

BRUNCH - Sponsor Club, 10a-2p

Station 1. Salad - Kale salad + Chicken Orzi Pasta Salad. Station 2 - Croque Monsieur bake and link sausages. Station 3 - Prime rib carving station with au jus and dinner rolls. Station 4 - Fruit, Crudite and Breakfast Breads. Iced Tea.

Evening Event - Sponsor Club, Gala, 6:30p-9:30p

Escarole and Filled Green Salad with Pinot Noir Vinaigrette, Shortribs (sub Filet) and Salmon with Basil Butter Sauce, Parmesan Potatoes, Honey Balsamic Carrots and Dessert Display with Coconut Cake, Chocolate Trifle and Lemon Cheesecake. Iced Tea.