

Two-Gals Catering

Two-Gals Catering offers delicious options for Corporate and Business functions! From an awards party, to retirements, special gatherings, celebrations or just your basic business luncheon. We have a variety of menu options to pick from and if you don't see what you want, give us a call and we can customize your menu just for your event!

Owner: Janet Schaffhauser

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Catering Terms & Conditions for Two Gals

Deposit, Additional Fees, Payments, & Count Guarantee:

- Events require a 22% service charge and are subject to 6% PA Sales tax. This fee covers all culinary time, culinary set up, and culinary breakdown of your event.
- Minimum guaranteed guest counts must be received 9 days prior to your event date. You may increase your head count, up to 7 days prior to the start of the event but cannot decrease the original minimum number given.
- Disposable paper products are included in the packages provided.
- Additional Charge for Upscale Plastic Plates & Silverware
- Pricing could change, depending on the market prices of items.
- Variety of options for delivery set up and clean up.

Staffing:

- Additional Fees will apply to have staff onsite for your event. The minimum staffing charge per staff member is 4 hours.
- Additional Fees will apply if you need an event coordinator onsite for one of your functions from start to finish. The minimum charge for event coordinator is 6 hours.

Rates:

- \$100.00 – Delivery, Set up & Client Returns items within 48 hours to catering shop
- \$150.00 -Delivery, Set up, Two Gals Returns to Clean Up
- 22 % Service Charge

- Bartender Fee- 4 hours \$165.00, Additional Hours \$45.00 an hour
- Server - \$22.00 an hour, with a 4-hour minimum
- Event Coordinator- \$30.00 an hour, with a 4- hour minimum

Continental Breakfast-

Variety of Pastries, Donuts & Muffins	*Yogurt and Granola
Fruit Breads	Variety of Breakfast Bars
Coffee/Hot Tea	1 type of Juice

**** 40 person minimum**

Breakfast Buffet-

Coffee, Sweeteners, Creamers are included in the Breakfast Buffet

Choice of Two	
Assorted Mini Danish	Assorted Bagels and Cream Cheese
Assorted Mini Muffins	Fresh Fruit
English Muffins with Butter & Jelly	Yogurt and Granola

Choice of One	
Apple Juice	Cranberry Juice
Orange Juice	Tomato Juice

Choice of Three	
Scrambled Eggs	Pancakes with Syrup
Crisp Bacon	Home Fried Potatoes
Fresh Sausage Patties or Links	Vegetarian -Quiche
Belgium Waffles with Seasonal Fruit Topping and Whipped Topping	French Toast with Syrup

**** 40 person minimum**

Box Lunches

Regular Box Lunches-

Sandwich on Pretzel Roll	Candy	Bag of Chips
Fruit	Cookie	Small Beverage

Upscale Box Lunches-

Sandwich on Pretzel Roll	Deli Salad	Bag of Chips
Fruit	Candy	Cookie
Small Beverage		

Sandwich Options for Box Lunches

Roasted Top Round of Beef with Cheese	White Meat Chicken Salad
Turkey Breast with Cheese	Tuna Salad
Baked Ham with Cheese	Egg Salad
Peanut Butter and Jelly	Sweet Leb. Bologna with Cheese

Deli Salad Options for Box Lunches

Macaroni Salad	Pasta Salad
Creamy Potato Salad	Creamy Cole Slaw
Tortellini Salad	Fruit Salad

**** 35 person minimum**

When ordering your beverages please specify if you want all soda, all water or a mix of both. If not specified, you will receive mini bottles of water.

Cold/ Hot Luncheon Buffet-

**Cold/Hot Luncheon Buffet also includes:
Relish tray, potato chips, condiments, and paper products.**

Soups – Pick 1

Vegetable Soup	Chicken Corn
Hamburger Macaroni	Italian Wedding
Chili	Loaded Baked Potato Soup
Broccoli Cheese	Beef Vegetable

Sandwiches- Pick 1

Meatball Subs, with Peppers, Onions & Sauce	Philly Cheese Steaks
Pretzel Rolls filled with Chicken Salad, Egg Salad or Ham Salad	Pork or Beef BBQ on Rolls
Subs *Pick 2- Ham & Cheese, Turkey & Cheese or Italian	Pretzel Rolls filled with Ham & Cheese, Turkey & Cheese or Roast Beef & Cheese

Salads – Pick 1

Pasta Salad	Creamy Potato Salad
Macaroni Salad	Toss Salad with Dressing
Classic Caesar Salad	Tortellini Salad
Creamy Cole Slaw	Fruit Salad
Smoked Mozzarella Salad	Honey Lemon Bowtie Pasta

Beverages- Pick 1

Iced Tea	Lemonade	Small Bottled Water
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Desserts- Pick 1

Assorted Cookies	Chefs Choice	Cream Puffs
Assorted Pies	Cup Cakes	Fresh Fruit

**** 40 person minimum**

Soup and Salad Bar

The following are included in the salad bar:

Assorted Mixed Greens	Shredded Carrots	Chopped Tomatoes
Cheddar Cheese	Sliced Red Onions	Chickpeas
Sliced Cucumbers	House Croutons	Choice of Two Dressings

Please choose Two Proteins for your salad bar

Bacon Crumbles	Grill Chicken Strips
Salad Shrimp	Chopped Ham
BBQ Chicken	Chopped Turkey

***Additional cost for extra proteins \$2.00 per topping per person**

Soup and Salad Bar, also includes the following:

Paper Products, Lemonade, Dinner Rolls and Brownies for Dessert

Specialty Salad Toppings for Your Salad Bar

***Additional topping cost \$1.25 per topping, per person**

Pepper Strips	Sliced Almonds	Red Beets	Sliced Black Olives
Chopped Egg	Mandarin Oranges	Mushrooms	Sunflower Seeds
Bleu Cheese Crumbles	Feta Cheese	Pineapple	Green Olives

Please select one soup (which will include crackers)

Vegetable Soup	Chicken Corn
Hamburger Macaroni	Italian Wedding
Chili	Loaded Baked Potato Soup
Broccoli Cheese	Beef Vegetable

**** 40 person minimum**

Hot Lunch Buffets

(Price only available between 11:00am- 2:00pm)

There are two (2) hot lunch buffet groups,
each group includes the following items:

One (1) entrée choice from that group

Three (3) accompaniment choices

Mini Bottles of Water

Dinner rolls & butter

Chef's Choice for Dessert

Paper Products

Group A

Penne Pasta w/ Chicken & Alfredo Sauce

Hot Baked Ham & Cheese on a Pretzel Roll

Beef BBQ or Pork BBQ with Rolls

Jumbo Stuffed Shells w/ Marinara Sauce

Baked Meat Lasagna w/ Marinara Sauce or Baked Vegetarian Lasagna

Grilled Sausages with Peppers & Onions, with Marinara Sauce and Rolls

Group B

Breaded Boneless Chicken Fingers w/ variety of Sauces

Boneless Chicken Breast stuffed with Herb Stuffing with Supreme Sauce

Salisbury Steak with Gravy

Homemade Meatloaf with Gravy

Stuffed Cabbage Rolls with Marinara on Top

Stuffed Green Peppers with Beef

Group A	Group B

*Prices may vary depending on market price and availability of product.

**** 40 person minimum**

Hot Lunch Buffet - Continued

Lunch - Accompaniments		
Select Three (3) Items, any combination		
Potato, Rice & Pasta		
Creamy Whipped Potatoes	Creamy Scalloped Potatoes	Cheesy Hash Brown Casserole
Buttered Noodles	Roasted Redskin & Sweet Potatoes	Baked Macaroni & Cheese
Roasted Sweet Potatoes	Penne Pasta with Marinara Sauce	Rice Pilaf
Vegetable Dishes		
Buttered Corn	Broccoli	Green Beans with Carrots
Assorted Vegetable Blend	Roasted Seasonal Vegetables	Green Beans Almandine
Salads		
Tossed Salad with 2 Dressing	Tortellini Salad	Classic Caesar Salad, with Homemade Croutons
Tossed Salad, with Ranch & Italian Dressing	Creamy Cole Slaw	Potato Salad

Summertime Picnic Packages

Available all Year Round

**Summertime Picnic Packages also include:
paper products, beverage and dessert.**

Par Package #1 -	Birdie Package #2 -
Grilled Hot Dogs & Hamburgers w/ Rolls Condiment Bar Potato Salad Baked Beans with Crumbled Bacon Creamy Cole Slaw Potato Chips Mini Bottles of Water Brownies and Assorted Cookies	BBQ Chicken Baked Macaroni & Cheese Baked Beans with Crumbled Bacon Potato Salad Creamy Cole Slaw Corn Bread Lemonade Brownies and Assorted Cookies
Bogey Package #3 -	Eagle Package #4-
Sausages with Grilled Peppers & Onions & Rolls, with Marinara Grilled Chicken Breast Baked Macaroni & Cheese Baked Beans with Crumbled Bacon Fruit Salad Lemonade Brownies and Assorted Cookies	Pulled Pork and Pulled Chicken Rolls & Assorted Barbeque Sauces Baked Beans with Crumbled Bacon Macaroni Salad Fruit Salad Lemonade Brownies and Assorted Cookies

**** 40 person minimum**

Taco Bar-

Taco Bar also includes:

Paper Products, Mexican Rice, Fire Roasted Corn, Lemonade and Chef's Choice of Dessert

Pick your Base (Pick 2)

Soft Flour Tortilla Shells	Yellow Corn Hard Shells	Chopped Romain Lettuce
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Pick your Protein (Pick 1)

Ground Beef	Black Beans	Shredded Chicken	Shredded Pork
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Additional Toppings of \$1.50 per topping per person

The following toppings are included with your taco bar

Chopped Tomatoes	Shredded Lettuce	Shredded Cheese	Salsa
Sour Cream			

Additional Toppings Available for Additional Charge

Guacamole	Pic de Gallo	Hot Sauce & Mild Sauce	Roasted Red & Green Peppers with onions
Pickled Jalapenos	Pickled Red Onion	Fresh Lime Wedges	Diced White Onions

Additional Toppings \$1.25 per topping per person

**** 40 person minimum**

Hot Dinner Buffets

There are four (4) hot buffet groups; each group includes the following items:
Two (2) entrée choices from that group
Three (3) accompaniments choices and Dinner rolls & butter

Group A

Breaded Boneless Chicken Fingers w/ variety of Sauces
Penne Pasta w/ Chicken Alfredo Sauce
Choice of Meatballs- Pick one- Italian, Barbeque, Swedish or Sweet & Sour
Baked Ziti w/ Marinara or Meat Sauce
Salisbury Steak w/ Mushroom Gravy
Homemade Ground Beef or Pork Barbeque, with Rolls
Rotini Pasta with Sun-Dried Tomato Pesto Sauce
Stuffed Cheese Manicotti w/ Marinara

Group B

Braised Pork Chops w/ Sautéed Apples & Onions
Chicken Parmesan
Jumbo Stuffed Shells w/ Marinara or Meat Sauce
Baked Lasagna w/ Meat Sauce
Baked Vegetarian Lasagna
Cheese Ravioli w/ Marinara or Meat Sauce
Swedish Meatballs over Noodles

Group C

Baked Virginia Ham w/ Pineapple Sauce
Boneless Stuffed Chicken Breast w/ Supreme Sauce
Chicken Cordon Bleu w/ Supreme Sauce
Boneless Stuff Chicken Breast with Broccoli & Cheese
Chicken Marsala
Roast of Pork Loin w/ Apple Chutney
Roast Turkey w/ Stuffing & Gravy
Top Round of Beef w/ Savory Gravy
Imitation Crab Alfredo Pasta Baked

Group D

Filet of Flounder stuffed w/ Crab Imperial
Baked Maryland Crab Imperial w/ Lemon garnish
Fresh Salmon Cakes w/ Orange Sauce

Group A	Group B	Group C	Group D

* Prices may vary depending on market price and availability. If you want to mix group selections, prices will be quoted accordingly.

****40- person minimum**

Accompaniments		
Select Three (3) Items, any combination		
Potato, Rice & Pasta		
Creamy Whipped Potatoes	Creamy Scalloped Potatoes	Baked Macaroni & Cheese
Candied Sweet Potatoes	Au Gratin Potatoes	Herb Stuffing
Butter Noodles	Cheesy Hash Brown Casserole	Roasted Redskin & Sweet Potatoes
Vegetable Dishes		
Broccoli & Cauliflower Mix	Fresh Green Beans	Fresh Green Beans w/ Carrots
Broccoli	Broccoli Bake	Green Beans Almandine
Candied Carrots	Assorted Vegetable Blend	Baked Corn
Salads		
Tossed Salad, with 2 Dressings	Creamy Cole Slaw	Classic Caesar Salad, with Homemade Croutons
Spinach Salad (Sliced Strawberries, blueberries, silvered almonds) with House Berry Dressing	Tortellini Salad	Tomato, Cucumber and Onion Salad

Extra \$3.50 a person:

Chrism Salad: (Oranges, Peppers, Toasted Coconut, Almonds, Cucumbers, Tomatoes with House Berry Dressing)

Dessert List –

Desserts are available at an additional cost \$3.95

Baked Apple or Cherry Crisp	Assorted Mini Desserts	Variety of Brownies
Baked Apple Dumplings	Mini Cream Puffs	Chocolate Cake
Assorted Fruit Pies	Variety of Large Cookies	Lemon Meringue Pie
Carrot Cake	Pumpkin Pie	Assorted Cream Pies

Special desserts are available upon request and are priced accordingly.

Hors d' oeuvres

Will be priced out based on the number of people you are having at your event.

<u>Mini Sandwiches</u>
Assorted Finger Sandwiches
Slices of Beef, Ham, or Turkey on Mini Potato Rolls
White Meat Chicken Salad on Mini Croissants
Sliced Filet of Beef Tenderloin w/ Mini Rolls

<u>Chicken, Beef, Pork</u>
Mini Chicken Cordon Bleu Balls
Sesame Chicken
Breaded Chicken Tenders w/ dipping sauce
Teriyaki Chicken bites with Pineapple
Sweet & Sour Sausage Bites
Cocktail Meatballs
BBQ, Italian, Swedish, Sweet & Sour or Teriyaki
Cocktail Franks wrapped in Puff Pastry
Mediterranean Antipasto Display
Italian Meats, Italian Cheeses, Marinated Olives, Tomatoes, Peppers, Crostini

<u>Vegetables</u>
Mini Spring Rolls w/ assorted sauces
Tomato Bruschetta with Crostini
Potato Skins served with Sour Cream & Salsa
Assorted Fresh Vegetable with Dip

<u>Cheeses & Fruits</u>
Cheese Board w/ Grapes & Strawberries & Crackers
Assorted Cubed Cheeses w/ Assorted Fresh Fruit Garnish
Baked Brie w/ Raspberry in Puff Pastry
Cheese Quesadilla w/ Salsa
Cheddar Jalapeno Poppers w/ Salsa & Sour Cream
Spanakopita (spinach and cheese in phyllo dough)
Seasonal Fresh Fruit with Fruit Dip
Cheese Pierogies with fried onions, & Sour Cream

Dips

Hot Artichoke Dip w/ garlic bread & crackers

Cold or Hot Spinach Dip w/ garlic bread & Crackers

Hot Buffalo Chicken Dip with tortilla chips

Cheeseburger Dip with Pretzels

Roasted Red Pepper Humas with Pita Bread & Crostini
Bread

Snacks

Assortment of Chips and Pretzels and Salted Peanuts

Dry Roasted Nuts and Party Mix

Variety of Individual bags of Chips

Seafood (Minimum of 40 people)

Mushrooms stuffed w/ crab

Scallops wrapped in Bacon

Individual Mini Lump Crab Cakes

Steamed Shrimp w/ Cocktail Sauce

Seafood Salad w/ mini croissants

Hot Crab Dip w/ Crostini Bread

Desserts

Mini Parfaits

Mini Cannoli

Mini Cream Puffs

Sliced Baklava

Mini Cheesecakes

Mini Lemon Tarts

Assorted Cookies

Assorted Brownies

Assorted Dessert Bars