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Whether you are planning lunch for a boat trip to Crab Island or your Beachside Wedding with your Bestie for Life, 2 Birds would be stoked to play a small role in ensuring your day is over the top memorable.

Because we believe that each day and each event is unique, we don’t have a set catering menu….but below you will find a sampling of the types of menus we have created for clients in the past. Of course, when you are ready to plan your event, we will sit down and customize a menu that fits the vibe for the day.

Boat or Beach Day Lunch:

**Sriracha Honey Glazed Chicken Sandwich** – grilled chicken, avocado, spicy mayo, pickled veggies, sourdough toast

**Italian Sub** – salami, prosciutto, provolone, dijon, mayo, arugula, champagne vinaigrette

**Veggie Greens and Grain Bowl** – portobello mushrooms, eggplant, roasted red peppers, caramelized onions, goat cheese, quinoa, arugula, balsamic dressing

**Salted Chocolate Chip Cookies**

All sandwiches served with a house made chips or side salad

*Approx. $15-$20 per person*

Leisurely Brunch:

**Assorted Pastries** – blackberry lavender scones, lemon bars, blueberry muffins

**Avocado Toast** – pistachios, red pepper flakes, flaky salt, walnut oil

**Cured Salmon Toast** – tzatziki, capers, pickled onions, dill, lemon zest

**Strawberry Toast** – house made ricotta, mint, slivered almonds

**Egg Frittata -** Mushroom, onions, goat cheese

*Approx. - $20-$22 per person*

Fancy-ish 4 Course Dinner Party:

**Snapper Crudo** – citrus chili paste, micro cilantro, extra virgin olive oil, sesame seeds

**Coconut Lemongrass Soup** – bok choy, mushroom, thai basil, soft boiled egg

**Seared Duck Breast** – wild rice, candied pecans, cherry port reduction, chives

**Sticky Toffee Pudding** – Boozy Bananas, house made whipped cream

*Approx. $60 per person*

*Weddings are too personal for even a sample menu! Just know that we do them…big-ish or small!*