



U N I Q U E

CATERERS & EVENT PLANNERS

CORPORATE MENU

248-549-5242

www.twounique.com



BREAKFAST

RISE & SHINE

Hello Morning Basket **\$5.95**
Pastries, bagels with condiments & fruit salad

Bagel Express **\$5.95**
Sliced NY bagels, butter, jam, flavored cream cheeses & fruit salad

Power Breakfast **\$5.25**
Seasonal fresh fruit salad, assorted yogurts & assorted granola bars
12 guest minimum

Euro-Continental Breakfast **\$10.50**
Grapes, berries, rosemary ham, soft cheeses, hard-boiled eggs, smoked salmon, granola, yogurt, baguette toast & scones
12 guest minimum

The All-American Buffet **\$10.95**
Three cheese quiche, breakfast potatoes, sausage links or bacon, fresh-sliced fruit, bagels, plus appropriate condiments
12 guest minimum

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are per person. *10 guest minimum unless otherwise noted

EGGS—TRAORDINARY COMBINATIONS

Loaded Ham, cheddar cheese, peppers & onion

Mexican Fresh pico de gallo, pepper jack cheese & chorizo

Veggie Loads of garden veggies & provolone

B&C Bacon & cheese

3 Cheese Cheddar, swiss & mozzarella

Mediterranean Spinach, tomato & feta

Varieties listed above are available in the following:

Deep Dish Quiche Square **\$4.25**
Your choice from list (12 minimum per variety)

Breakfast Pie **\$99.00**
Full Pan (serves 25 people)
Crispy hash topped with your choice of egg & a sprinkle of cheese

Egg Scramblers **\$3.50**
Just the way you like them

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BREAKFAST



SANDWICHES

A.M. EXTRAS

Pf2U Baked Oatmeal \$4.00
Organic oats, cider, dried fruits & almonds

Yogurt Parfait \$4.00
Greek yogurt layered with berries, granola & pure maple syrup

English Bangers (2 per) \$2.75

Bacon (3 per) \$2.95

Yukon Home Fries \$2.75

Bottled Juices \$1.75
Orange, cranberry, apple, grapefruit

Fresh Fruit Salad \$3.50

Classic French Toast \$4.50
Lightly battered, thick-cut Pullman bread griddled until golden served with butter & maple syrup

Side of French Toast \$2.50

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SPECIALTY SANDWICHES

Petite Europeans \$10.95
Our high end collection of sandwiches including: zesty Italian, beef tenderloin, smoked turkey, roasted veggie & salmon, just to name a few
2 deli salads included

2U Mini Gourmets \$9.95
Assorted petite deli sandwiches
2 deli salads included
À la carte with chips \$7.75

Lavosh Wraps \$8.95
Deli classics in a handy, sliced wrap.
2 deli salads included
À la carte with chips \$7.75

Make Your Own! Deli Sandwich \$10.95
Premium roasted deli meats & fine selection of cheeses, with hand sliced bread, condiments & relishes
2 deli salads included
À la carte, no salad \$8.95

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BREAKFAST

Panini Press Sandwiches**\$9.75**

Fun varieties including: Cuban, reuben, turkey, roast beef, Italian & caprese

2 deli salads included

À la carte \$6.50

Executive Boxed Lunch**\$10.95**

Deli sandwich, pasta or fruit salad, potato chips & chocolate chip cookie

Deli Salad Sampler**\$10.95**

Egg, chicken & tuna with lettuce, tomato, red onion, rolls & cucumber slices

2 deli sides included with salads

FEATURED DELI SALADS

Pasta Greek

Fresh Fruit

Detroit Market Greens

Hale Kale Caesar

Michigan Greens

Potato Salad of the Month

Grain/Pasta Salad of the Month

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**Entrée Salads****\$7.25**

All entree salads are served with bread basket

Add Chicken \$3.00 Salmon \$4.00

Detroit Market Greens

Hearty greens, broccoli slaw, kale, purple onions, cucumbers, chick peas, tomatoes, sour dough croutons & maple mustard balsamic vinaigrette

Chopped Greek

Feta, red onion, tomato, cucumber, beets, olives, pita chips & herb vinaigrette

Mediterranean Greens

White beans, sundried tomatoes, artichokes, romaine hearts, roasted red pepper, shaved parmesan & red wine vinaigrette

Chef Kelli's Chopped

Egg, bacon, cheddar cheese, red onion, tomato, cucumber & ranch dressing

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Hale Kale Caesar

Kale & greens, shaved parmesan, croutons & Caesar dressing

Kale Crunch

Brussel sprouts, kale, cabbage, almonds, apples, radish & apple cider honey vinaigrette

Mitten Bowl

Wild rice blend, kale, apples, sweet potatoes, toasted almonds, goat cheese & balsamic vinaigrette

Tex Mex Greens

Corn, black beans, tomato, onion, cheese, tortilla chips & southwest ranch

Michigan Green Salad

Dried cherries, walnuts, blue cheese & fruited vinaigrette

Side Salad**\$4.00**

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EXCELLENT ENTRÉES

2 sides with any entree \$11.50 **3 sides with any entree \$12.95**
4 sides with any entree \$13.95 **Add a second protein \$4.00**

**orders after 3 pm are subjected to a \$2.50pp additional charge & minimum 20 person order.*

Giant Baked Meatballs

With our homemade tomato sauce

Sliced Beef Brisket

Cooked in a molasses BBQ sauce

Grilled Beef of Sirloin

Slow roasted with homemade pan sauce

BBQ Pulled Pork

Smoky house BBQ sauce with rolls

Hand Cut Salmon Filet

Herb, mustard or Mediterranean

Roasted Turkey Breast

Sliced turkey breast & pan gravy

Crispy Golden Chicken Pieces

Assorted thighs, legs & breasts

Crusty Mustard Chicken

Dijon, honey & coarse breadcrumbs

Lemon Kissed Chicken

Lemon chardonnay sauce, artichokes & capers

Spa Chicken

Topped with fresh tomato & spinach ragu

Marinated Herb Grilled Chicken Breast

Fresh chopped herbs, garlic & virgin olive oil

Pesto Parm Chicken

Grilled with pesto, sprinkled with tomato relish & parmesan

Thai Chicken

Sriracha & fresh ginger

SIMPLY SIDES

Detroit Market Greens

Hearty greens, broccoli slaw, kale, purple onions, cucumbers, chickpeas, tomatoes, sour dough croutons & maple mustard balsamic vinaigrette

Hale Kale Salad

Kale & greens, shaved parmesan, croutons & Caesar dressing

Michigan Greens Salad

Dried cherries, walnuts, blue cheese & fruited vinaigrette

Bistro Vegetables

Roasted farmer's market vegetables & potatoes

Seasonal Vegetables

Steamed or sautéed

Green Beans

Dotted with butter & herbs

Sweet Corn

Sea salt & butter

Grilled Broccoli**Roasted Curried Cauliflower**

with brown rice & raisins

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Prices are per person. *10 guest minimum unless otherwise noted

Baked Penne

Tomato, basil & cheese

Bistro Mac & Cheese

Extraordinary cheese sauce

Quinoa Bake

Roasted veggies, spinach, tomato sauce & feta

Mushrooms & Mixed Grains

Quinoa, brown rice, farro & barley

Rice Pilaf

Aromatic veggies

Baked Chili Lime Sweet Potato Wedges**Plain Jane Mashed Potatoes**

Buttermilk & sea salt

Herb Roasted Potatoes

Olive oil & herbs

Spinach Parmesan Mashers

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THE EXTRA-ORDINARY MEAL

Rodeo Chicken**\$11.50**

Barbecue chicken breast, spicy cheddar corn
bake, creamy coleslaw & buttermilk biscuits

Chicken Fajita Bar**\$11.50**

Make your own fajita with seasoned chicken,
grilled peppers & onions, house salsa & cheddar
cheese accompanied with Texas rice

Add Steak \$2.50

Big Fat Greek Lunch**\$11.50**

Grilled chicken souvlaki with pita, condiments,
2U Greek salad & spinach pie

Farmer's Market Pie**\$8.95**

Roasted vegetables, tomato jam & smoked portabella

Fish & Chips**\$8.95**

Battered fish with hand cut potato chips & slaw

Thai Chicken Sauté**\$9.95**

House ginger sauce, stir fry veggies, rice
& vegetable spring roll

Shrimp & Rice Noodle Bowl**\$10.50**

Bok choy & vegetable spring roll

Vegan Pad Thai**\$8.95**

Bean sprouts, cabbage & scallions

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Baked Potato Bar**\$9.75**

Sweet potatoes, Idaho potatoes, veggie chili, bacon, cheddar
cheese, broccoli, butter, sour cream, scallions, sea salt &
pepper with chicken Caesar salad (chicken on side)

Deconstructed Burrito Bowl**\$12.25**

Chicken, Tex-Mex rice, black beans, grilled onions, chopped
lettuce, tomatoes, sour cream, salsa, shredded cheese,
guacamole & house fried chips

Add steak \$2.50

Assorted Quesadillas**\$8.95**

Veggie & chicken served with rice, garden salad & condiments

2U Salad Bar**\$11.95**

Choose 2 from the variety below:

Detroit Market Greens	Kale Crunch
Chopped Greek	Mitten Bowl
Mediterranean Greens	Tex Mex Greens
Chef Kelli's Chopped	Michigan Green Salad
Hale Kale Caesar	

Comes with sliced grilled chicken on the side & bread

Add salmon \$3.00 per person

Substitute chicken with salmon add \$1.00

Choose 2 deli sides:

Pasta Greek	Potato Salad of the Month
Fruit Salad	Grain/Pasta Salad of the Month

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eggs may increase your risk of food borne illness.

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PERFECT PASTAS

\$9.25
Includes Caesar salad, breads/rolls
Top with a Protein:

Chicken	\$3.00	Shrimp	\$3.00
Sausage	\$2.00		

Bistro Mac & Cheese

Extraordinary cheese sauce

Baked Penne & Sausage

Ricotta, Mozzarella cheeses & red sauce

Pasta Adrianna

Artichokes, tomatoes, garlic, onions & spinach tossed in house marinara

Spaghetti with Zucchini "Noodles"

Sundried tomato pesto

Grilled Green Veggies

Our vegetarian green pesto, kale, spinach, pine nuts & veggie stock

Cavatappi Caprese Pasta

Sundried tomatoes, mozzarella & fresh basil

Pasta Alfredo Primavera

Peas, veggies & white sauce

Tuscan Pasta Bake

Eggplant, artichokes, sundried tomatoes, spinach, tomato, parmesan & basil

Lobster Mac & Cheese
\$11.95

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Fresh Fruit Tray

Small Serves 15	\$52.95
Large Serves 25	\$68.00

Classic Cheese Tray

Small Serves 15	\$52.95
Large Serves 25	\$68.00

Vegetable Crudités

The market's best vegetables & house made dips

Small serves 15	\$39.75
Large serves 30	\$62.75

Seasonal Baked Brie

Filled with fruit chutney & wrapped in puff dough with garnish, crackers & breads

Half Serves 15-20	\$55.50
Whole Serves 25-30	\$95.95

Simply Sweet Brie

Topped with pears, pecans & brown sugar glaze

Whole Serves 25-30	\$95.95
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This & That

A little something for everybody: lavosh spinners, spinach triangles, fruit skewers, cheese wedges, petite dessert bars & cookies

Serves 15-20	\$99.00
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Savory Sampler

Salami, rosemary ham, soft cheeses, marinated items, onion dip, crostini & crackers, thick-cut chips & nuts

Serves 20	\$99.00
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Tex-Mex Dip

Layered black bean dip with house fried corn tortilla chips

Serves 25-30 **\$85.95**

Baked Artichoke Dip

Served warm with fresh breads & crackers for easy dipping

Serves 15-20 **\$49.95**

Trio of Dips

Choice of 3 varieties:

White bean spread, artichoke spinach dip, creamy spinach, feta red pepper, hummus, quinoa tabbouleh, golden onion, whipped brie, goat cheese bowl; served with crackers, tomato bruschetta, baguettes, pita chips, crostini, and/or potato & vegetable chips

Serves 20 **\$75.00**

Roasted Vegetable Platter

Seasoned with herbs, garlic, eggplant, zucchini, squash, peppers and mushrooms with marinated cherry mozzarella & focaccia chips

Serves 20 **\$75.00**

Roasted Salmon Platter

Herb and country mustard coated salmon filets with French green bean salad & herb potatoes

Serves 15-20 **\$119.95**

Roasted Beef Tenderloin Platter

Roasted to medium rare & hand sliced, with balsamic grilled onions, roasted peppers & garlic cloves, mustard caper & horseradish sauces & rolls

Serves 15-20 **\$215.00**

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DESSERT

Fancy Pants Miniatures 3PP/\$3.95

Petite Sweets

Assortment of petite cookies, brownies & dessert bars

2.5PP/\$2.95

Jumbo Cookies & Brownies

1.5PP/\$2.50

Jumbo Cookies

\$1.75 ea.

XL Brownies

\$1.75 ea.

Lunch-Box Sized Cookies

Petite assortment of our delicious cookies

2PP/\$1.25

Sweet Squares

Assorted brownies & fruit bars

\$1.75 ea.

Bundt Cake

Assorted varieties

\$1.95 ea.

Assorted Bite-Size Cupcakes

\$1.00 ea.

PLEASE INQUIRE ABOUT OUR
DESSERTS OF THE MONTH

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TRAYS

SET UP & BEVERAGES

2UNIQUE Set up

Small Set Up (6 inch plates, forks, cocktail napkins)

Large Set Up (9 inch plates, forks, knives, tri-fold napkins)

Eco-friendly **Small \$0.50 Large \$0.75**

Upscale Disposables **Small \$1.00 Large \$1.50**

Disposable Chafers \$9.95 ea.

Chafers Stand, two sternos & water pan

Soda By The Can \$1.35 ea.

Coca-Cola products

2-Liters \$1.95 ea.

Coca-Cola products

Bottled Water \$1.35 ea.

Bottled Juice \$1.75 ea.

Boxed Coffee

Includes your choice of either regular or decaffeinated, cream, sugar, Stevia, Sweet & Low, Splenda, cups & stirrers

Serves 10 **\$19.50**

Hot Tea

Hot water & assorted tea bags

Serves 10 **\$12.50**

Prices are per person. *10 guest minimum unless otherwise noted

Order Information

We respectfully request a minimum order of 10 guests. To best service all of our clients, please provide a 24 hour cancellation. We do realize last minute occasions are common, please give us a call at 248-549-5242 and we will do all we can to assist with your plans.

Special Requests

Our team of professionals welcome the opportunity to create custom orders for your special occasions. Please let us know how we may be of service!

Delivery Service

Breakfast and lunch deliveries are available from 7:30 am to 2:00 pm. There is a minimum charge of \$10 for delivery; fees vary depending on location. Orders after 3:00 pm require a minimum of 20 guests or \$200 in food cost.

Set Up

Food is presented on hi-gloss black platters and black bowls, hot items in foil half or full pans. All serving containers are recyclable for minimal clean up. Prices and offerings subject to change without notice. Minimum in food costs vary based on location.

2 Unique Caterers & Event Planners

At 2 Unique Catering, we are a collection of friends who love putting together food and entertainment, and are highly dedicated to perfecting our craft. We owe the success of our company to our talented and charismatic team who work hand-in-hand with our valued clients to make dreams come true!

www.twounique.com • Check us out on Facebook!

What they say...

"As a long time customer of 2 unique catering for our business luncheons. Everything is handled with efficiency and attention to every detail that's given. From the moment I set up the catering order, delivery date and delivery time. I know I'm in good hands no matter who takes my catering request and I am very happy thankful with the excellent food and service!!" -Dan, Crain Communication

"Working with Two Unique Catering and their staff has been such a treat! I have used them for various business meetings and their staff is always friendly, prompt, professional and I love working with them. I would highly recommend them for weddings, social events, business meetings and personal catering needs anywhere in the Metro Detroit area — you will not be disappointed!" - Michelle, Walbridge

"Your monthly menu is absolutely wonderful as it gives us regulars a variety and Chef Kelli always does a sensational job with deciding what should be paired with what. The monthly menu is like having your own personal chef decide what compliments what! I always appreciate the fact that the driver is on time and the delivery vehicle is clean, inside and out. I don't know why anyone would choose any other caterer!" -Linda, Takata

"Two Unique is my go-to caterer for all my corporate meetings. I always try to call way in advance because they book up fast! I'm always complimented on the food choices and have referred Two Unique to other assistants downtown. Thank you for making me look smart!! The staff and drivers are always happy to get you exactly what you want and at a fair price. You can count on receiving fresh, beautifully arranged food every time. Thanks, Two Unique!!" - Kathleen, Compuware

"2 Unique faithfully delivers quality foods that thrive in taste, freshness and appearance. They make it simple to order and offer up suggestions when I need a little help deciding on something different. Thank you for ALWAYS being there and going out of your way when we need you. YOU ALL ROCK and live up to your name '2 Unique.'" - Kenda, MRM

"I wanted to say THANK YOU AGAIN for the lunches this week. Everything was PERFECT...as always...MY boss was in town traveling with me and got to literally 'taste' how I was treating my clients...and thanks to you, she loved everything." - Kris, MDR Pharmaceutical Care



Kelli Lewton-Secondino
Real Food Advocate/Chef/Owner



Denise Clawson
Staffing Agent



Adrienne A. Perzyk
Party Architect



Sara Santora
Event Amore



Carolyn Berry
Event Producer



Shona Lindsay
Party Spice



Jim Lenz
Office Wrangler



Sara Nadlicki
Executive Chef

