

**CATERING MENUS**



**TWO BUNCH PALMS**

# BREAKFAST

Pricing is based per person, for a continuous 60 minute service and served as stations.  
Served with fresh orange and grapefruit juice, fresh brewed coffee, herbal teas.

## **Light Bite - 25**

greek yogurt parfait - grain free granola, local honey, berries  
market fruit  
artisanal breakfast pastries  
whipped butter and seasonal jam

## **High Protein - 35**

*served as a station*

greek yogurt parfait - grain free granola, local honey, berries  
egg whites  
chicken apple sausage  
avocado + tomato slices  
market fruit  
toasted levain bread  
whipped butter & seasonal jam

## **Two Bunch Way - 35**

*served as a station*

farm fresh scrambled eggs  
thick cut bacon  
chicken apple sausage  
breakfast potatoes  
market fruit  
artisanal pastries, toasted levain bread  
whipped butter & seasonal jam

# BREAKFAST

Pricing is based per person, for a continuous 60 minute service and served as stations.  
Served with fresh orange and grapefruit juice, fresh brewed coffee, herbal teas.

## **Breakfast Burrito Bar - 30**

*choose 2, whole burritos, cut in half*

Vegetarian - egg whites, sun dried tomatoes, spinach, feta, pickled red onion, wheat tortilla

TBP Burrito - scrambled eggs, bacon, potatoes, cheddar cheese, avocado, fresh salsa

Vegan - tofu scramble, vegan cheese, black beans, quinoa, spinach, avocado, salsa, gluten free wrap <sup>DF, GF, V</sup>

Market Fruit & Berries

## **Smoothie Bar - 22**

*choose 2, advance counts required*

Date Shake - coachella valley medjool dates, banana, almond butter, almond milk

Rosey - banana, raspberry, yogurt, honey, orange juice

Green Ginger - baby spinach, granny smith apple, coconut water, lemon juice, honey

## **Platter Enhancements - 15**

### **Green Goddess Avocado Toast**

fresh avocado, roasted cherry tomato, micro cucumber, black sesame seed, grilled levain <sup>DF, NA</sup>

### **Bagel & Lox**

smoked salmon, tomato, onion, caper, dill cream cheese, everything bagel

# LUNCH

Pricing is based per person, for a continuous 60 minute service time.  
Served with iced tea and fresh lemonade.

## **Sandwiches + Wraps Station - 45**

*served cut in 1/2*

### **Choose 3**

Vegetarian Sandwich - roasted eggplant, red pepper, mozzarella, arugula, pesto, focaccia

Chicken Sandwich - maple sage chicken, pear, spinach, tomato, red onion, lemon vinaigrette, aleppo, rosemary focaccia

Prosciutto Sandwich - buffalo mozzarella, gem lettuce, tomato, balsamic vinaigrette, torpedo roll

Turkey Club - roasted turkey, bacon, gem lettuce, tomato, red onion, mustard aioli, levain bread <sup>(DF)</sup>

Garden Sandwich - cucumber, daikon sprout, tomato, avocado, tzatziki, harissa hummus, lemon vinaigrette, levain

Oyster Shawarma Wrap - pink oyster mushroom, gem lettuce, heirloom tomato, cabbage, chermoula spiced yucca fries

Chicken Caesar Wrap - grilled chicken, baby kale, cherry tomato, spiced chickpea, caesar dressing, wheat tortilla

***Accompanied With*** - Local Greens Salad, Taro Root Chips & Dip, Whole Fruit, Chef's Choice Dessert

## **TBP Mediterranean Lunch - 50**

### ***Choose 2 Proteins***

Roasted Chicken - lemon herb pan sauce

Grilled Salmon - basil pistou

Cauliflower Steak - brown butter

Grilled Steak - chimichurri

### ***Accompanied With***

Flat Bread - marinated tomato, olives, arugula, red onion, feta, pesto

Fattoush Salad - romaine, tomato, radish, cucumber, labneh dill dressing

Mediterranean Couscous

House Made Cookies - chef's choice

# ENERGY BREAKS

Pricing is based per person.

## Energy - 20

TBP Trail Mix - grain free granola, dried fruits, chocolate chips

Spiced Nuts - marcona almond, pepita, hemp heart, ras el hanout

Assorted Pressed Juice Shots

## Garden - 18

Market Raw Vegetables - hummus, tzatziki, green goddess, pita chips

House Preserved Olives - herbs, orange rind, garlic

## Sweet - 15

White Chocolate Matcha Bark - coconut, raspberry

House Made Rice Krispie - puffed quinoa, salted caramel

## Salty - 15

House Made Tortilla Chips

Fresh Salsa + Guacamole

## Beverage Enhancements

Fresh Young Coconut 15 each

Blue Bottle Cold Brew 12 each

Kombucha 12 each

CBD Sparkling Waters 8 each

Assorted Sodas 5 each

Little West Fresh Pressed Juices 16 each

Bottled Still Water 6 each

Bottled Sparkling Water 6 each

Bottled Coconut Water 10 each

Agua Fresca 160 p/gallon (serves 20 cups)

*hibiscus + lime*

*cucumber + chia*

*watermelon + mint*

*pineapple + mango*

A 24% gratuity and current sales tax will be added to all Food and Beverage. Menus are subject to seasonal changes and pricing may vary.

RECEPTION & DINNER



TWO BUNCH PALMS

# TRAY PASSED HORS D'OEUVRES

Pricing is based per person on a continuous 60 minute service time.  
35 per person

*choose 3*

## COLD

### Blue Corn Tostada

corn, avocado crema, radish, onion, cucumber, serrano <sup>GF, V</sup>

### Market Crudite

market vegetables, green goddess dip <sup>V</sup>

### Hamachi Ceviche *market price*

melon, lime, chili, olive oil, mint

### Tiger Prawn Skewer *market price*

wasabi cocktail sauce, pickled vegetables

### Prosciutto Melon Skewer

grape must reduction, mint <sup>DF, GF</sup>

### Sesame Crusted Ahi *market price*

yuzu aioli, taro root chip

### Watermelon & Feta

vincotto, micro basil <sup>GF, V</sup>

## HOT

### Prosciutto Wrapped Dates

gorgonzola cheese, aged balsamic <sup>GF</sup>

### Prime NY Strip Skewer

shishito pepper, chimichurri <sup>DF, GF</sup>

### Bacon Wrapped Scallop *market price*

smoked tomato jam <sup>DF, GF</sup>

### Petite Grilled Cheese

gruyere, tomato bisque

### Lamb Kofta

tzatziki, mint, basil, parsley <sup>GF</sup>

### Wild Mushroom Arancini

harissa pomodoro, grana padano

### Herb Polenta Fries

housemade tomato jam, parmesan

## STATIONARY DISPLAYS

Pricing is based per person on a continuous 60 minute service time

### **Cheese and Charcuterie - 35**

Artisanal Meats and Cheese

Marinated Olives, Cornichons, Marcona Almonds

Dried Fruits, Fig Jam and Honey Comb

Whole Grain Mustards, European Crackers and Crostinis

### **Mediterranean Mezze - 25**

Farmer's Market Vegetables, Marinated and Charred Peppers

Grilled Artichokes, Marinated Olives, Feta Cheese

Baba Ganoush, Hummus, Tzatziki, Green Goddess, Remoulade

Pita Bread and Lavash

### **Market Fruit - 20**

Seasonal Fresh Fruits

Coachella Valley Dates

Fig Jam and Honey Comb

Local Honey Infused Yogurt



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# CHEF'S FAMILY STYLE DINNER

Pricing is based per person on a continuous 90 minute service time.  
Served with assorted bread rolls + house butter. Menu may be served as an action station by request.

95 per person

## Plated Salad - Choose 1

### Market Greens

pickled red onion, lemon vinaigrette, beet labneh  
seared romanesco, pomegranate seeds, mint <sup>GF, V</sup>

### Golden Beet Salad

wood roasted beet, leek & yukon puree, pickled  
cranberry, turmeric vinaigrette, pepita gremolata <sup>GF</sup>

### Vegan Caesar

baby kale, roasted cherry tomato, cashew cheese  
spiced chickpea, vegan caesar dressing <sup>DF, GF, V</sup>

### Little Gem Salad

fuyu persimmon, pickled sunshoke, black radish  
jalapeño + mint pesto, pita croutons

### Greens Salad

green beans, asparagus, cucumber, kale arugula  
citrus vinaigrette <sup>DF, GF, V</sup>

### Chicory + Citrus *seasonal*

frisee, endive, blood orange, cara cara, lemon  
vinaigrette, marcona almonds, grana padano <sup>GF, V</sup>

### Vegan Vitality Broth

mushroom, leek, baby bok choy, lemongrass, kaffir  
lime, bean sprout, fresno chili, thai basil, rice <sup>DF, GF, V</sup>

## Shared Mains - Choose 2

### Okinawa Sweet Potato + Curry

coconut curry, heirloom carrot <sup>DF, GF, V</sup>

### Lion's Mane Steak

harissa sauce, roasted garlic, fried thyme <sup>DF, GF, V</sup>

### Oven Roasted Romanesco

brown butter labneh, pomegranate molasses <sup>GF</sup>

### Heirloom Tomato Pappardelle

blistered cherry tomato, garlic, vincotto, parmesan

### Grilled Airline Chicken

clementine beurre blanc, cipollini onion <sup>GF</sup>

### Grilled Scottish Salmon

basil pistou, quinoa, pickled radish <sup>GF</sup>

### Za'atar Crusted Striped Bass + 5pp

black garlic puree, caramelized fig <sup>DF, GF</sup>

### Baharat Braised Short Ribs

compound butter, spicy zhug <sup>GF, NA</sup>

### Prime New York Strip + 6pp

beet puree, horseradish, thyme <sup>GF</sup>

## Sides - Choose 3

### Fingerling Potatoes

### Celery Root Puree

### Mejadra

### Salt Baked Sunchokes

### Basmati Rice

### Pasta Aglio e Olio

### Charred Seasonal Vegetables

### Roasted Heirloom Carrots

### Grilled Broccolini

### Roasted Cabbage

DF - DAIRY FREE

GF - GLUTEN FREE

V - VEGAN

NA - NUT ALLERGY

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# ACTION STATIONS

Pricing is based per person, for a continuous 90 minute service and served as stations.  
1 Chef attendant available by request at \$250 per 50 guests.

## Choose 1

### **Garden & Pasta Bar - 55**

Assorted Bread Rolls & Butter

Vegan Caesar - baby kale, roasted cherry tomato, cashew cheese, spiced chickpea, vegan caesar dressing

Burrata - confit cherry tomatoes, fermented tomato seed vinaigrette, slow cooked garlic, herbs

Heirloom Tomato Pappardelle - blistered cherry tomato, roasted tomato, basil, garlic, vincotto vinaigrette, parmesan

Casareccia - canyon creek mushroom, pearl onion, toasted hazelnut, pecorino, pea tendrils, mushroom sauce

### **BBQ Station - 55**

BBQ Pulled Pork, BBQ Pork Ribs, BBQ Chicken

Hot Links, Beyond Beef Patty

Corn on the Cobb, Baked Beans, Jalapeño Mac and Cheese

Cole Slaw, Corn Bread with Honey Butter, Hawaiian Sweet Rolls

### **Taqueria Bar - 60**

Nopales Salad - charred corn, tomato, red onion, queso fresco, lime, jalapeño

Carne Asada, Pollo Asado, Pork Carnitas, Roasted Cauliflower

Roasted Poblano Peppers and Onions, Elotes

Frijoles de la Olla, Arroz a la Mexicana

Corn and Flour Tortillas, Tortilla Chips

Fresh and Roasted Salsa, Guacamole, Pico De Gallo

Cilantro, Onions, Cabbage, Pickled Radish, Queso Fresco, Mexican Crema, Lime

## ACTION STATIONS

Pricing is based per person, for a continuous 90 minute service and served as stations. 1 Chef attendant available by request at \$250 per 50 guests.

### **Kebab Station - 60**

Flatbread - tomato, olives, arugula, red onion, feta, pesto

Chicken, Steak, Shrimp, Charred Vegetables

Fattoush Salad, Tabbouleh Salad, Rice Pilaf

Hummus, Tzatziki, Baba Ganoush, Muhamarra, Zhug

Chimichurri, Mint Chutney, Pickled Turnips

Pita and Lavash

### **Poke Bar - 65**

Ahi Tuna, Salmon, Octopus

Steamed Rice, Market Greens, Edamame, Avocado

Scallion, Tobiko, Sesame Seed, Fried Garlic and Shallot, Furikake

Spicy Sesame Ponzu, Traditional Ponzu, Garlic Chili Aioli

### **Seafood Bar - 65**

Market Fish Ceviche, Taro Root Chips

Shrimp Cocktail, Horseradish, Cocktail Sauce, Lemon

Chef's Selection Oysters - 3 per person

Mignonette, Ponzu, Cocktail Sauce, Lemon, Tabasco



## DESSERT & LATE BITES

Pricing is based per person, served as a station. Served with hot coffee and tea.

### Desserts - 12

*choose 2, petite size*

**Sticky Toffee Date Cakes**

**Berries + Coconut Cream**

**Fruit Tartlettes**

**Chocolate Ganache Cheesecake**

**Vegan Key Lime Pie**

### Late Bites - 22

*choose 2*

<b>Herb Polenta Fries</b>	house made tomato jam, parmesan
<b>Tater Tots</b>	smoked mustard
<b>French Fry Bar</b>	garlic aioli, truffle ketchup, special sauce
<b>Fried Chicken Sliders</b>	buttermilk aioli, pickles
<b>Wagyu Beef Sliders</b>	cheddar, pickles, caramelized onions, special sauce
<b>Cubano Sandwich</b>	ham, gruyere, pickles, mustard
<b>Grilled Cheese</b>	aged gouda with smoked tomato bisque



## HOSTED BAR PACKAGE

Pricing is based per person.

Bar attendant labor charge of \$200 will be applied. One bartender per 75 guests.

### Premium Bar Package

2 Hours, 50 per person  
3 Hours, 70 Per Person  
4 Hours 90 Per Person  
5 Hours 110 Per Person

### Deluxe Bar Package

2 Hours, 60 per person  
3 Hours, 80 Per Person  
4 Hours 100 Per Person  
5 Hours 120 Per Person

### Wine and Beer Package

2 Hours, 40 per person  
3 Hours, 55 Per Person  
4 Hours 65 Per Person  
5 Hours 80 Per Person

#### Liquors

*Inquire Event Manager for full list*

#### Wines

Premium Sparkling  
Premium White  
Premium Reds  
Assorted Domestic + Imported Beers  
Assorted Soft Drinks

#### Liquors

*Inquire Event Manager for full list*

#### Wines

Deluxe Sparkling  
Deluxe White  
Deluxe Reds  
Assorted Domestic + Imported Beers  
Assorted Soft Drinks

#### Wine and Beer

*Inquire Event Manager for full list*  
House Sparkling  
House White  
House Reds  
Assorted Domestic + Imported Beers  
Assorted Soft Drinks

## CONSUMPTION BAR

Pricing is based per drink

### Premium

Cocktails 15  
Wines 14  
Assorted Beers 8-11

### Deluxe

Cocktails 17  
Wines 16  
Assorted Beers 8-11

## BAR ENHANCEMENTS

Signature Cocktails +17 each  
*Inquire Event Manager for full list*

Natural Wines +4 pp

Mezcal +4 pp

A 22% gratuity and current sales tax will be added to all Food and Beverage. Menus are subject to seasonal changes and pricing may vary.

## TWO BUNCH EXPERIENCES

Pricing is based per person. Experiences are available for group sizes of 10 - 20 guests maximum.

### **Picnic at the Pond - 60**

Enjoy an elevated, outdoor picnic at the Pond. Choose your personalized picnic box, and let us do the rest. See our Sandwiches & Wraps menu for options.

*Included: outdoor set up stylized with moroccan rugs, floor cushions, poufs, sustainable picnic boxes made of balsa wood & rice paper.*

### **Fireside S'mores & Hot Cacao - 25**

End your team bonding day on a sweet note with s'mores kits and hot cocoa by the fire pits. Choose from our designated areas to gather under the stars and we'll handle the rest. *Included: s'mores kits, skewers, hot cacao station, (2) portable fire pits, outdoor setup of chairs, rugs, floor cushions.*

### **Natural Wine Tasting - 65**

Gather and socialize at Twine while learning the core history of natural wines, led directly by our own team of F&B experts. *Included: (5) hand selected tasting wines paired with chef's selection of light bites.*

### **Mezcal/Tequila Tasting - 65**

Kick start your team building experience at Twine with our guided tasting class and learn the history and origins of tequila and mezcal. *Included: (4) hand selected mezcal artesanal or tequila paired with chef's selection of light bites.*

### **Conscious Cocktail Workshop - 70**

Engage with your team in this interactive mixology workshop combined with a holistic approach for a mindful drinking experience. *Included: guided instruction on making (1) craft cocktail and (1) non-alcoholic cocktail. All ingredients, bar tools, and glassware provided.*



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**Thank You.**

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