

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 - 20

Greek Yogurt Parfait - grain free granola, local honey, goji berries

Artisanal Breakfast Pastries

Whipped Butter and Seasonal Jam

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

Two Bunch Protein Box - 18

choose 2, advance counts required

#1 hard boiled egg, almond butter, apples, frozen grapes, pretzel chips

#2 hummus, cucumber, tomato, olives, feta cheese, pita chips

#3 artisanal meat + cheese, olives, medjool dates, almonds, crackers

Breakfast Blend Bowls - 25

advance counts required

Acai - acai puree base topped with gluten free granola, berries, kiwi, hemp seed, goji berries, agave ^(DF,GF,V)

Matcha - dates, matcha, almond milk base topped with kiwi, banana, almonds, coconut

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, spinach tortilla

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

Vegan - tofu scramble, vegan cheese, black beans, quinoa, spinach, avocado, salsa ^(DF,GF,V)

Market Fruit & Berries

Two Bunch Way - 35

served as a station

Farm Fresh Scrambled Eggs

Thick Cut Bacon & Chicken Apple Sausage

Breakfast Potatoes

Market Fruit & Berries

Artisanal Pastries, Toasted Levain Bread

Whipped Butter & Seasonal Jam

Enhancements

Griddled Brioche Toast +15pp

black mission figs, quince jam, toasted hazelnut, plucked mint, chantilly cream

Avocado Toast + 15pp

smashed avocado, cherry tomato, cilantro, pickled watermelon radish, daikon sprouts ^(DF,V)

Bagel & Lox + 18pp

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

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.

LUNCH

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

TBP Picnic Station - 45

served cut in 1/2, accompanied with frozen grapes, taro root chips & dip

Choose 2

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

Bahn Mi - chicken, pickled kohlrabi + carrot, cucumber, jalapeño, avocado, mint, thai basil, garlic aioli, french roll

Turkey Club - roasted turkey, bacon, tomato, gem lettuce, red onion, remoulade, levain bread ^(DF)

Veggie Wrap - pesto, grilled seasonal vegetables, harissa, hummus, heirloom tomato, pickled cabbage, lavash wrap

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

Choose 2

Local Market Greens Salad - chef's selection

House Made Potato Salad

House Made Macaroni Salad

TBP Lunch - 50

served with bread rolls + butter, assorted house made cookies

Choose 2 Proteins

Roasted Chicken, Grilled Salmon, Cauliflower Steak, Tri Tip

Choose 2 Sides

Hearts of Romaine shaved red onion, tarragon parsley, chives, parmesan lemon vinaigrette ^(GF)

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

Charred Vegetables + Zhug grilled cauliflower, leeks, caullilini, brussels sprout romanesco, fingerling, dips ^(DF,GF,V)

Israeli Couscous artichokes, olives, tomato cucumber, basil ^(DF,GF,V)

Mejadra black lentil, basmati rice, caramelized onion, za'atar, labneh ^(GF)

ENERGY BREAKS

Pricing is based per person, for a continuous 60 minutes service time.

Energy - 18

Build Your Own Trail Mix - grain free granola, mixed nuts, dried fruit, chocolate chips, pretzels

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

Savory - 15

House Made Tortilla Chips & Guacamole

Fresh Salsa and Roasted Green Salsa

Vitality - 24

Mezze Platter - hummus, tzatziki, baba ganoush, marinated olives

Raw Vegetables and Pita

Sweet - 15

Vegan Rice Crispy Treats - almond butter, maple, chocolate, toasted almond

House Made Cookies - chocolate chip, oatmeal, gluten free

Beverage Enhancements

Fresh Young Coconut	15 each	Bottled Still Water	6 each
Blue Bottle Cold Brew	12 each	Bottled Sparkling Water	6 each
Kombucha	12 each	Bottled Coconut Water	10 each
CBD Sparkling Waters	8 each	Agua Fresca	160 p/gallon (serves 20 cups)
Assorted Sodas	5 each	<i>hibiscus + lime</i>	
Flavored Sparkling Waters	7 each	<i>cucumber + chia</i>	
Little West Fresh Pressed Juices	16 each	<i>watermelon + mint</i>	
		<i>pineapple + mango</i>	

RECEPTION & DINNER



TWO BUNCH PALMS

TRAY PASSED HORS D'OEUVRES

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

choose 3

COLD

Blue Corn Tostada

corn, avocado crema, radish, onion, cucumber, serrano ^(GF,V)

Market Crudite

market vegetables, green goddess dip ^(V)

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 ^(DF,GF)

Sesame Crusted Ahi *market price*

yuzu aioli, taro root chip

Watermelon & Feta

vincotto, micro basil ^(GF,V)

HOT

Prosciutto Wrapped Dates

gorgonzola cheese, aged balsamic ^(GF)

New York Strip Skewer

shishito pepper, chimichurri ^(DF,GF)

Bacon Wrapped Scallop *market price*

smoked tomato jam ^(DF,GF)

Petite Grilled Cheese

gruyere, tomato bisque

Lamb Meatball

tzatziki ^(GF)

Wild Mushroom Arancini

black truffle, pecorino

Mediterranean Flatbread

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

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



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.



PLATED DINNER

Pricing is based per person on a continuous 90 minute service time.
Served with bread rolls + house butter, one salad, and two entrees for guests to choose from.
95 per person

Choose 1 Salad

Spicy Watermelon Salad

garden cress, baby arugula, watermelon, mint, jalapeno, grapefruit vinaigrette ^(DF,GF,V)

Charred Little Gem

green tahini vinaigrette, radish, pickled ramp, cilantro, bread crumbs ^(DF,V)

Greens Salad

green beans, asparagus, cucumber, kale arugula, citrus vinaigrette ^(DF,GF,V)

Chicory and Citrus

frisee, endive, blood orange, cara cara, lemon vinaigrette, marcona almonds, grana padano ^(GF, V)

Vegan Caesar

baby kale, roasted cherry tomato, cashew cheese, spiced chickpea, vegan caesar dressing ^(DF,GF,V)

Choose 2 Entrees

Curry Cauliflower

garam masala, chickpea, curry leaf, turmeric coconut sauce, basmati rice ^(GF, V)

Miso Glazed Eggplant

steamed rice, baby bok choy, sizzling tamari vinaigrette ^(DF,GF,V)

Lion's Mane Steak

seared lion's mane mushroom, roasted garlic, fried thyme, romesco sauce ^(DF,GF,V)

Za'atar Crusted Salmon

poached apricots, roasted eggplant, shallots, tzatziki, apricot agrodolce ^(GF)

Grilled Pacific Albacore

avocado+green tomato gazpacho, cucumber + heirloom salad ^(DF, GF)

Halibut Cakes + 10pp

spicy pickled vegetable, pickled red onion, green harissa sauce

Airline Chicken Breast

harissa braised cabbage, pea tendrils, blistered cherry tomato, turmeric + labneh sauce ^(GF)

Tri Tip

sunchokes, charred spring onion, green garlic salsa verde ^(GF)

Braised Short Rib

salt crusted potatoes, baby vegetables, caramelized onions, demi glace ^(DF, GF)

Prime New York Strip + 10pp

10 oz prime, beet puree, blistered garlic, thyme, horseradish labneh za'atar ^(GF)

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.

CHEF'S FAMILY STYLE DINNER

Pricing is based per person on a continuous 90 minute service time.
Served with bread rolls + house butter, one individual salad, two mains and two sides for guests to share from.
95 per person

Choose 1 Salad

Spicy Watermelon Salad

garden cress, baby arugula, watermelon, mint, jalapeno, grapefruit vinaigrette^(DF,GF,V)

Charred Little Gem

green tahini vinaigrette, radish, pickled ramp, cilantro, bread crumbs^(DF,V)

Chicory and Citrus

frisee, endive, blood orange, cara cara, lemon vinaigrette, marcona almonds, grana padano^(GF, V)

Greens Salad

green beans, asparagus, cucumber, kale arugula, citrus vinaigrette^(DF,GF,V)

Vegan Caesar

baby kale, roasted cherry tomato, cashew cheese, spiced chickpea, vegan caesar dressing^(DF,GF,V)

Choose 2 Mains

Curry Cauliflower

garam masala^(DF,GF,V)

Miso Glazed Eggplant

sizzling tamari^(DF,GF,V)

Lion's Mane Steak

romesco^(DF,GF,V)

Za'atar Crusted Salmon

apricot agrodolce^(DF,GF)

Grilled Pacific Albacore + 5pp

green tomato gazpacho^(DF,GF)

Halibut Cakes + 10pp

green harissa^(DF,GF)

Airline Grilled Chicken

turmeric labneh^(DF,GF)

Tri Tip

green garlic salsa verde^(DF,GF)

Braised Short Ribs

demi glace^(DF,GF)

Prime New York Strip + 10pp

horseradish labneh^(DF,GF)

Choose 2 Sides

Mejadra

Pasta Aglio e Olio

Salt Baked Fingerling Potatoes

Potato Puree

Mediterranean Couscous

Vegan Polenta

Roasted Heirloom Carrots

Sauteed Rainbow Chard

Jerusalem Artichokes

Roasted Root Vegetables

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.

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 Up to 2 Stations:

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

Penne - chicken, kale, roasted tomato sauce

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, jalapeno

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

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

Chicken, Steak, Shrimp, Charred Vegetables

Fattoush Salad, Tabbouleh Salad, Rice Pilaf

Hummus, Tzatziki, Baba Ganoush, Muhammara, 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



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.

LATE NIGHT BITES

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

Choose 2

Grilled Cheese	aged gouda with smoked tomato bisque
Cubano Sandwich	ham, gruyere, pickles, mustard
Tater Tots	smoked mustard
French Fry Bar	garlic aioli, parmesan, truffle ketchup, special sauce
Fried Chicken Sliders	buttermilk aioli, pickles
Vegan Grilled Cheese +5pp	vegan cheese, gluten free bread, smoked tomato
Wagyu Beef Sliders +5pp	cheddar, pickles, caramelized onions, special sauce

DESSERT STATION

Pricing is based per person, served as petite sized bites. Served with hot coffee and tea.
10 per person

Choose 2

- Sticky Toffee Date Cakes**
- Gluten Free Lemon Bars**
- Chocolate Cakes**
- Fruit Tartlettes**



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

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.*



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.



Thank You.

events@twobunchpalms.com

twobunchpalms.com

IG: [twobunchpalms](https://www.instagram.com/twobunchpalms)