

*Eat &  
Drink &  
Be  
Merry*

# *Holiday Menu*



Upscale Comfort Food, With a Twist!

[www.BWithaTwist.com](http://www.BWithaTwist.com)

[anil@bwtcatering.com](mailto:anil@bwtcatering.com)

(702) 373-9924

# Holiday Dinner

## Salads

### Market Salad

Mixed Greens, Herb Croûtons, Pomegranate Seeds, Roasted Apple, Shredded Baby Carrots, Radish with Dressing Display

### Spinach and Apple Salad with Pancetta

Spinach, Pancetta, Arugula, Mixed Herbs, Caramelized Red Onion with dressing display

### Baby Arugula Salad with Gorgonzola

Mixed Greens and Arugula, Gorgonzola, Pears, Golden Raisins, Spiced Walnuts and Pecans

### Holiday Joy Salad

Mixed greens and baby arugula, pomegranate seed, toasted spiced pepita, chopped pistachio, poached pears

### Mixed Green Salad

Tomatoes, Cucumbers and Carrots

### Baby Kale Salad

Roasted butternut squash, bleu cheese, figs

### Kale & Brussel Salad

Bacon, pecorino cheese, lemon, toasted hazelnut

### Vineyard Salad

Spring Mix, Cubed Apples, Craisens, Feta Cheese, Pecan Pralines tossed in a Creamy Raspberry Vinaigrette

### Nuts and Berries

Garden greens with toasted almonds and dried cranberries with a raspberry vinaigrette

### Roasted Beet Salad

Organic baby greens, arugula, roasted red & yellow beets, chevre cheese, tangerines, oil-cured olives, roasted pistachios

### Apple and Feta Salad

Baby mixed greens, toasted pepita seed, wine soaked cherries, julienned apple, feta crumbles

### Fall Green Salad

Feta, Dried Cranberries, Candied Pecans

### Romaine and Red Leaf Salad

Avocado, Cherry Tomatoes, Red Onions, Bacon, Gorgonzola

### Traditional Caesar Salad

Romaine hearts tossed in Caesar dressing with roasted garlic croutons and Parmesan

### Quinoa Salad

Sweet potatoes, grilled vegetables, dried cranberries, roasted red onions, vinaigrette



## Entrées

### Turkey Gremolada

Boneless Turkey Breasts marinated with lemons & herbs

### Slow Roasted Bourbon Turkey

**Cranberry Cinnamon Beef Tenderloin**  
Roasted beef tenderloin with spicy cranberry Mexican cinnamon sauce

### Braised Beef Short Ribs

Red wine based sauce with Gremolada topping

### Classic Tuscan Beef Short Rib

Braised in Marinara, Red Wine, Wild Mushroom, Sweet Peas

### Coffee Rubbed Flank Steak

with Las Vegas Distillery Whiskey sauce

### Cocoa Ancho Beef Brisket

with Pecan Demi

### Maple Glazed Salmon

### Mediterranean Cod

Fresh Atlantic Cod Braised With Fresh Tomatoes, Kalamata Olives, and Capers in a Light Wine Sauce

### Roasted Butternut Squash Lasagna

Rosemary and Garlic

### Braised Beef Ravioli

Short Rib Brasato in house slow roasted beef short ribs, mirepoix and Romano cheese

[www.BWithaTwist.com](http://www.BWithaTwist.com)

[anil@bwtcatering.com](mailto:anil@bwtcatering.com)

(702) 373-9924



# Holiday Dinner



## **Beet Ravioli**

Honey Braised Red and yellow beets, farmers goat cheese and caramelized onion

## **Harvest Ravioli**

Oven roasted sweet potato and butternut squash, caramelized onions and Mascarpone cheese **sauce**

## **Brussel Sprout Ravioli**

Cider glazed Brussel Sprouts, blue cheese, caramelized onions with sage and a hint of nutmeg in sage brown butter sauce

## **Butternut Squash Ravioli**

Oven roasted butternut squash, whole milk ricotta, amoretti cookie, Parmesan and Romano cheeses with nutmeg and sage in a Romano cheese sauce

## **Provolone and Pancetta Topped**

### **Chicken Breast**

with garlic and sage, finished with a tomato chutney

## **Almond Crusted Chicken Breast**

with Crème Bruleé Beurre Blanc

## **Chicken Marsala**

Lightly breaded and sautéed breast of chicken served in a Marsala Wine and Mushroom Sauce

## **Lingonberry Orange Chutney Glazed Chicken**

with cardamom poached pear and onion compote

## **Brown Sugar Crusted Glazed Ham**

## **Carnival Pork Cuts**

Apple, Cranberry, Ginger Chutney

## **Lamb Chops with Rum Glaze**

Petite Rosemary Crusted Lamb Chops, Las Vega Distillery Rum Demi Sauce

## **Sides**

### **Potatoes Au Gratin**

### **Garlic Buttered Mashed Potatoes**

### **Lobster Whipped Yukon Gold Mashed Potatoes**

### **Butter & Garlic Roasted Red Potatoes**

### **Sweet Potato Gratin**

with brown sugar and pecan-marshmallow topping

## **Roasted Red Potatoes**

## **Wild Mushroom Risotto**

Sautéed mushrooms, shaved asiago, truffle oil

## **Brown and Wild Rice Medley**

Currants, Coriander, Olive Oil and Chickpeas

## **Parisian Mac and Cheese**

· Mac-n-Cheese for the “upper crust”. Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce.

## **Twice Baked Four Cheese Mac and Cheese**

## **Bacon Macaroni & Cheese**

## **Wild Mushroom Bread Pudding**

with acorn squash, fresh herbs, Gruyère cheese, and artisan ciabatta

## **Smoked Gouda Stone Grits**

Creamed Leeks with Red Wine Reduction

## **Mascarpone Polenta**

Winter mushrooms and vegetables with truffle balsamic

## **Hazelnut Green Beans**

hazelnut butter crumble

## **Green Bean Casserole**

Fresh Green Beans, Wild Mushrooms, Béchamel Sauce, Roasted Tomatoes and Crispy Fried Onions

## **Sautéed Spinach**

Sautéed in white wine with toasted nuts

## **Seasonal Mixed Winter Roasted Vegetables**

The best in season with olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, and purple onion

## **Persian Spiced Gingered Carrots**

Broccoli and Cauliflower Gratin with Gruyère and white cheddar

## **Cauliflower Truffle Purée**

Whipped Cauliflower, Cream, Butter, Truffle Oil and Black Pepper

## **Creamed Corn Casserole**

## **Orange Glazed Butternut Squash**

Jack Daniel's sautéed Sweet Apples

## **Homemade ginger orange cranberry chutney**