

*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

# Appetizers

## **Antipasto Skewers**

Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.

## **Bacon Wrapped Dates**

A sweet California date wrapped in apple wood smoked bacon, hand threaded onto a bamboo skewer

## **Balsamic Fig & Goat Cheese Flatbread**

A plump handcut Calimyrna Fig, marinated in aged Balsamic Vinegar, paired with a creamy savory rosette of goat cheese, fresh chives, and applewood smoked bacon, all placed on a hand cut flatbread

## **Beef Wellington Puffs**

A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry

## **Bite Sized Steak wrapped in Bacon**

Juicy, fresh beef tenderloin wrapped in bacon then hand threaded onto a skewer

## **Chicken Marsala Pot Pie**

Slow roasted chicken, paired with Marsala wine, rich cream, fresh green onions, mushrooms and shallots, baked in a handcrafted buttery pie crust

## **Cinnamon Sweet Potato Puff**

The warm buttery flavors of sweet potato combined with a heavenly blend of brown sugar, cinnamon, nutmeg and crushed pecans, delicately folded in mouth-watering puff pastry and dusted with a decadent praline crumble

## **Fig & Mascarpone Beggar's Purse**

Harmonious sweet and savory pairings of Calimyrna Figs and Mascarpone wrapped in a light buttery phyllo beggar's purse

## **Fire roasted Tomato Bisque**

Soup shooters with a hint of LV Distillery Rumsky

## **Mini Lamb Chop**

with Jamaican Rum Glaze

## **Lobster Bisque Shooters**

## **Mini Crab Cakes**

with Zesty Citrus Aioli

## **Mini Pork Belly Bun**

Slow roasted maple pork belly, accented with soy sauce, ginger, pickled cucumbers, carrots, and cilantro, and a BBQ Hoisin sauce, placed in a steamed rice bun

## **Mini Thyme-Lemon Donut**

Bite size sandwich with Turkey, Smoked Gouda, Baby Arugula, Onion Jam, and Herb Aioli

## **Mozzarella Caprese Crostini**

House Pesto, Sundried Tomato and EVOO

## **Pumpkin Soup Shooter**

With toasted cinnamon pumpkin seeds

## **Salmon Canapés**

Rolled with open fire oak smoked salmon, combined with refreshing flavors and ingredients on buckwheat pancake and crème fraiche mousse and capers

## **Savory Goat Cheesecakes**

Bite sized savory cheesecake with herbs made from goat cheese with a cracker crust. Served with balsamic glaze and micro greens

## **Shredded Duck Salad Bite**

with apricot, leeks, ginger on endive spears

## **Shrimp Cocktail**

Three Jumbo chilled shrimp with traditional cocktail sauce served in mini martini glasses

## **Steak & Arugula Bruschetta**

Bruschetta with steak, arugula, sun dried tomatoes, lemon vinaigrette

## **Stuffed New Potato with Bacon**

A new potato stuffed with a creamy blend of cheddar cheese, bacon and spices

## **Vodka Beef Stroganoff**

on potato chips, Served in bamboo boat

## **Wild Mushroom Bruschetta**

Zest Of Lemon Truffle Oil

## **Sugar & Spice Shrimp**

A large shrimp dipped in a spice mixture of ginger, cloves, turmeric, allspice and sugar, baked to perfection

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## **Turkey and Waffles Bite**

Roasted Turkey on stuffing waffle with LV Distillery apple pie moonshine sautéed apples

## **Butternut Squash Arancini with Gouda**

An Italian rice ball made oven roasted butternut squash, Parmesan, ricotta, sage and a hint of amoretto cookie

## **Raspberry and Brie en Croute**

Brie cheese blended with raspberry preserves and wrapped in a flaky puff pastry

## **Ahi Poke Tostada**

sushi grade tuna, mango, chives, soy, sesame, wonton crisp

## **Seared Ahi Tuna Nicoise Spoon**

hard cooked egg, olive, haricot verts, fingerling potato, citrus-mint vinaigrette

## **Short Rib Bite**

Slow roasted braised beef, Cabernet balsamic demi-glace, smashed potato, and caramelized cipollini onion

## **Apple Butter Barbecue Meatballs**

Slow cooked beef meatball in sweet and tangy holiday BBQ sauce

## **Butternut Squash Crostini**

roasted butternut squash, dried cranberry, tarragon

## **Cranberry Glazed Chicken Skewer**

Homemade spiced cranberry glaze over tender chicken breast skewer

## **Pecan Cranberry Turkey Salad Tart**

A light turkey salad with the sweetness of dried cranberries and the crunch of pecans served in mini tart shell

## **Herb Cheese Stuffed Mushroom**

Hand-rolled in a light breading a large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic and cheese

## **Kicked Up Buffalo Deviled Egg**

If you love deviled eggs then you'll love this spin off with chicken crisp, buffalo sauce, and celery leaf

## **Sweet Potato Honey Ricotta Tot**

Julienne sweet potato tot stuffed with a sage honey infused ricotta

## **Cheese Stuffed Tomatoes**

Bite-sized cherry tomatoes are filled with a savory mixture of farmers cheese and herbs



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# Appetizer Tables

## **Bountiful Cheese Display**

Featuring imported and domestic cheeses. Displayed with sliced meats, baguettes, crackers, nuts, dried fruits, and marinated olives. Garnished with grapes and seasonal berries.

## **Fire Roasted Winter Garden Platter**

The best in seasonal olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, purple onion, served with Tuscan white bean dip and Persian aioli dip

## **Holiday Mediterranean Hummus Sample**

Roasted Red Pepper hummus, Za'atar-Spiced beet hummus, Butternut Squash hummus, Greek olives, and tzatziki sauce with crisp pita chips, English cucumbers, and flatbread crackers

## **Holiday Assorted Miniature Finger Sandwiches**

Sliced brown sugar glazed ham with grain mustard and smoked carved turkey with cranberry rosemary aioli

## **Chilled Brown Sugar Ham, Rosemary Beef Tenderloin and Roasted Turkey Platter**

Sliced meats served with cranberry chutney, smoked onion jam, horseradish cream, whole grain mustard, mayonnaise, and mini artisan rolls

## **Holiday Dips, Sticks, & Chip Display**

Caramelized onion dip, White Bean Dip with Herbs, Cheese Spread with Pumpkin Seed Oil, Spinach garlic artichoke dip, Holiday torta cranberry goat cheese. Includes bread sticks, pretzel sticks, & fresh chips.

## **Jack Daniels Apples and Fig Baked Brie en Croute**

A whole wheel of double cream Brie topped with roasted Jack Daniels apples and Fig Jam wrapped in puff pastry. Garnished with fresh fruit and served with sliced breads and crackers. Delicious!

## **Italian Meats & Mozzarella Bar**

Display of Imported and Domestic Italian Delights. Shaved Prosciutto, Salami, Mortadella and Roast Beef Cuts, plus variety of imported and domestic Italian cheeses such as Buffalo Mozzarella, Burrata and Parmigiana-Reggiano selection. Served with grilled & chilled asparagus, artichoke hearts, roasted red peppers, basil pesto, balsamic glaze, grilled crostini.

## **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



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