

*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

# Fun & Cheer Stations

## Ramen Station

Unless you've been living under a rock, you're well aware of the ramen craze. Our ramen station is great for holiday parties. Broth is freshly infused with Udon wild mushrooms, lobster broth, Tonkatsu pork broth or chicken broth and served from hot tea syphons. Five spice crispy pork and rice noodles come standard, but you can choose from a number of ingredients and aromatics to truly make the dish yours such as Scallion, cilantro, lime, ginger, mint, basil, kale, shiitake mushroom, radish, edamame, bean sprouts, roasted corn, kimchee, jalapeño, teriyaki, hoisin sauce, miso paste, Sriracha, soft poached egg, crispy duck confit, langoustine lobster, braised pork shoulder. If you're torn by what to choose or aren't sure what flavors will compliment each other – don't sweat it. The chef serving you is more than happy to make suggestions and find something you'll be excited to eat!

## Raclette Cheese and Soup Shooter Station

At this action station, cheese is melted to order on a raclette machine then scraped over your choice base. We'd recommend bringing your phone along to get an action shot while the chef does their thing – it's truly a sight to be seen that begs to be shared by the self-professed foodie. The fun doesn't end there. Guests have a choice between different **gourmet sausages, cured meats and a number of roasted vegetables, such as roasted baby potatoes, asparagus, cauliflower, tomatoes, cornichon, white pearl onions, and baguette slices.**

Served with a variety of soup shooters such as **Minestrone, Lobster Bisque with a splash of Cognac, Fire Roasted Tomato, or Mexican Chicken Poblano.**

It's hard to say no to cheese and soup in winter, which is why we're encouraging the exact opposite approach. Guests aren't soon to forget your event if you opt for the raclette cheese and soup station.

## Roasted Vegetable Carving Station

Redefining the typical notion of a carving station by using whole vegetables such carrots, asparagus, zucchini, squash and eggplant lay the base while grilled portabellas and peppers lay delicately in-between. The stars of the show are the tri color whole heads of roasted cauliflower. With this set up our chef will carve those beautiful vegetables and pair with some amazing sauces like spicy cilantro yogurt, roasted garlic crème fraiche, lemon aioli and roasted tomato aioli, aged balsamic, stilton bread crumbs and blue cheese crumbles. These vegetables aren't playing second fiddle on the plate and definitely not an after thought!

## Baked Potato Bar

With guest's choice of toppings: cheese sauce, caramelized onion, sour cream, sautéed mushroom, peas, artichoke hearts, fresh horseradish, shredded cheddar cheese, salsa, scallion, crumbled bacon, grilled chicken, blue cheese, roasted garlic, salt and freshly cracked black pepper.

## Bao Bun Station

Freshly steamed mini Chinese bao buns with flavors like **Short rib steamed buns, Tofu and mushroom, Glazed Pork Belly, and Sriracha Chicken.**

Served with selections of toppings such as cilantro, cucumber, pickled ginger, mint, Thai basil, kimchee, pickled onions, spicy peanut sauce, Thai sweet chili, soy gochujang ad citrus aioli.



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## **Mac and Cheese Station - Choose 3 Flavors**

*Picture gooey cheesy goodness in a variety of flavor profiles. "New" Fashioned Macaroni and Cheese: Mac and Cheese Station - Antipasto Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta*

### **Classic Mac and Cheese**

Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!

### **Coastal Mac and Cheese**

Clusters of fresh lobster and crab meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

### **Greek Mac and Cheese**

Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic

### **Kickin' Mac and Cheese**

Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!

### **Parisian Mac and Cheese Station**

· 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. It's addictive!

### **Tex/Mex Mac and Cheese**

Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa

### **Mac and Cheese Station - Toppings**

*Apple smoked bacon, chopped green onions, buttered bread crumbs and cheddar, feta, and asiago cheeses grilled and Roasted Seasonal Vegetables, everything our chefs can dream up!*



## **Chef created small plate- choose 3**

Chef will create mini holiday entrée plates to order

### **Bourbon Maple Glazed Salmon**

Small plate with seasonal corn relish salad

### **Whiskey Braised Short Ribs**

Small plate with polenta

### **Las Vegas Distillery Rum Ham**

Small plate with spicy Rum glaze

### **Roasted Turkey on stuffing waffle**

Small plate with apple pie moonshine apples

### **Roasted beef with Gin cinnamon sauce**

Pan roasted beef with spicy cranberry gin Mexican cinnamon sauce with whipped sweet potatoes small plate

### **Roasted pork loin**

Small plate with LV Distillery plum ginger gin chutney

### **Flank Steak with whiskey sauce**

Short plate on roasted potatoes

### **Slow Roasted Bourbon Turkey**

Small plate with garlic herb mashed potatoes & apple stuffing

### **Vegetarian Winter Risotto**

Small plate with butternut squash, leeks, mushrooms & Parmesan

## **Meatball Slider Station- Choose 3 flavors**

Chefs will present handmade gourmet meatball sliders, served with fresh made rolls, toppings and sauces. Accented with House Made Kettle Chips.

### **Beef Meatballs Marinara**

Beef Meatballs, Marinara, Balsamic Onion Sauce, Ricotta, Micro Basil

### **Buffalo Chicken Meatball**

Stuffed with blue cheese and caramelized onions served with Crispy Ranch Celery Coleslaw and Blue Cheese crumbles

### **BBQ Pork Meatballs**

Braised in Jack Daniels Whiskey BBQ Sauce

### **Spicy Lamb Meatballs**

Greek Yogurt Cucumber Sauce

### **Creamy Turkey Meatballs**

Roasted Mushrooms, Swedish Sauce

### **Duck Polpett**

Stuffed with roasted shiitake mushrooms, soy and ginger sauce

### **Vegetarian Meatballs**

Asian Sauce with Pickled Carrot and Daikon

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## **Carving Station- Choose 2 flavors**

*Served with cranberry sauce, horseradish cream, and artisan rolls*

### **Beef Tenderloin Carving Station**

Beef Tenderloin seasoned with rosemary and served with creamy horseradish and Au Jus

### **Sage Roasted Turkey Carving Station**

Discover the juicy magic of Sage Roasted Turkey served with our housemade cranberry sauce

### **Brown Sugar Crusted Glazed Ham**

### **Prime Rib Carving Station**

Prime Rib of Beef seasoned with rosemary and served with creamy horseradish and Au Jus

### **Pork Loin**

Herb encrusted

## **Biscuit Bar- Choose 3 flavors**

*Includes Sweet and Savory Toppings*

Assorted Biscuits for Biscuit Bar

Flaky housemade biscuits, with variety of seasonal flavors such as goat cheese rosemary biscuit, jalapeño cheddar biscuit, butternut squash, and traditional. Made to order, served open faced or as a sandwich. Served with local honey butter, house made jams and spreads.

### **BBLT - Biscuit Bar**

Tender Belly bacon, shredded iceberg lettuce, tomato & aioli

### **Braised Short Rib for Biscuit Bar**

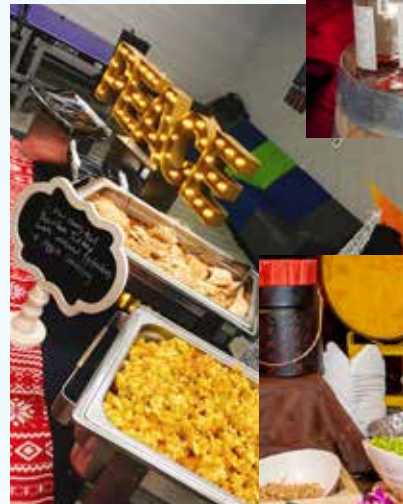
Horseradish cream and smoked onions

### **Pulled Pork - Biscuit Bar**

14 hour-smoked pulled pork, BBQ sauce, fried onions, coleslaw & housemade pickles

### **Roasted Chicken for Biscuit Bar**

basil pesto, Brie, cayenne aioli



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