

Upscale Hors dOeuvre Menu

Thyme-Lemon Donut with Turkey, Smoked Gouda, Baby Arugula, Onion Jam and Herb Aioli

Brie Cheese and Raspberry in Filo

Fish & Chip with Malt Vinegar Pearls

Smoked Salmon Pinwheel with Cream Cheese and Caper on Multi-Grain Baguette

Surf and Turf on Lotus Chip

Peanut - Sesame Brittle, Thai Chicken

Smoked Salmon on Bellini topped with caviar

Smoked Duck with Cranberry Mousse, Mandarin Orange, Pistachio and Dried Cranberry on Rye Bread Round

Sourdough - Sage Waffle, Confit of Turkey, Cranberry Compote

Black Pepper Biscotti, Local Prosciutto, Brandied Cherry

Bouchee fish pastry shell with Smoked trout or salmon with sour cream and chives

Seared, Peppered Ahi Tuna with Wasabi Cream Cheese, Red Pimento and Wasabi Caviar on Multi-Grain Baguette

Monte Cristo with Prosciutto

Beef Tenderloin, Peppered with Horseradish Cream Cheese and Red Pimento on Mini Potato Pancake

Tuna Poke on Crispy Rice Cracker, Spicy Bean Sprouts

Mini shepherd's pie in edible pastry spoon

Beef wellington

Jerk Chicken Salad tart

B With a Twist Catering & Events www.bwithatwist.com Anil Melnick at 702-373-9924 or email Anil@bwtcatering.com



Upscale Comfort Food, With a Twist!

Seared Scallop on Black Peppercorn Shortbread Beef Tenderloin Cumin-Rubbed and Seared with Seasoned Cream Cheese and Red Pepper Diamond on Focaccia Round Smoked Salmon Mousse in Sesame Miso Cones Fig with duck and caramelized onion crème fraiche Star anise carpaccio of beef with pink peppercorn/Roquefort mousse Pesto chicken tart

Lamb and mint pesto

Goat Cheese and Tomato Tart

Tomato tartare in mini pesto cone

Caramel Apple Goat Cheese "Purse"

Gorgonzola mousse, dried apricots and figs

Mozzarella with slivered garlic and fresh basil

Truffled wild mushroom and chives

Artichoke, spinach, feta triangles

Mini Brie en Croute

Tuna Poke on Crispy Rice Cracker, Spicy Bean Sprouts

Miso Tuna in Mini Cones

Rueben "Sandwich" Puff

Savory Goat Cheesecake with Balsamic Reduction

Sesame Falafel on Crispy Pita Chip