



Upscale Comfort Food, With a Twist!

LUXE SITDOWN MENU

Includes

- Linen napkins in any color
- Upgraded Floor length tablecloth in any color
- Upgraded White china for salad course, entrée course, and roll plate cake/dessert plate
- Cutlery
- Water service
- Gourmet Coffee station with white china mugs
- Elegant butler-passed appetizers
- Plated salad course
- Rolls & butter
- Served with seasonal roasted vegetables

Choose One Plated Gourmet Salad Course

- Farmers' orchard apple, cranberry, and pecan mixed organic spring salad with balsamic vinaigrette
- Kale & toasted walnut salad with shaved brussel sprouts, broccoli florets, shaved parmesan with a house lemon vinaigrette
- Traditional Caesar salad - house croutons and shaved parmesan
- Mixed Green Salad - tomatoes, cucumbers, and carrots
- Cucumber Salad – Cucumbers, peppers, red onion, Greek seasoning, feta, lemon & olive oil
- Spring Mix Salad - Parmesan cheese and croutons
- Romaine and Red Leaf Salad - Avocado, cherry tomatoes, red onions, bacon, and gorgonzola
- Spinach Salad - Red onion, mandarin oranges, toasted walnuts with rice wine vinaigrette
- Southwest Salad – Sweet peppers, Monterey jack cheese, mixed green, smoky cumin roasted corn, tomatoes, grilled chicken, cilantro with cilantro dressing
- Baby Spinach Salad –Mushrooms, chopped egg, bacon with red wine vinaigrette

BWithaTwist.com

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LUXE SITDOWN MENU

Choose butler passed appetizers

- Spicy Gazpacho Shooters
- Chicken Skewers with Thai sauce
- Thyme-Lemon Donut with Turkey, Smoked Gouda, Baby Arugula, Onion Jam and Herb Aioli
- Brie Cheese and Raspberry in Filo
- Jerk Chicken Salad tart
- Savory Goat Cheesecake with Balsamic Reduction
- Bacon Wrapped Dates stuffed with Blue cheese
- Tequila Shrimp pipette
- Peanut - Sesame Brittle, Thai Chicken
- Artichoke, Spinach, Feta triangles
- Tuna Poke on Crispy Rice Cracker, Spicy Bean Sprouts
- Mini Brie en Croute
- Sesame Falafel on Crispy Pita Chip
- Beef Wellington Puffs
- Sugar & Spice Shrimp
- Assorted Mini Quiche – Bacon, Spinach, and Blue Cheese
- BBQ Meatballs
- Lemony Deviled Eggs
- Antipasto skewer with Olives, Sundried Tomato, Mozzarella ball, and Roasted red pepper
- Salmon Canapés Salmon Lox on buckwheat Pancakes topped with Crème Fraiche, and Capers
- Onion Puffs
- Bite Sized Steak wrapped in Bacon
- Chicken and Green Chili Empanadas
- Caramel Apple Goat Cheese Purse
- Truffle Mac and Cheese Tarts
- Mini Reuben Puffs
- Shrimp cocktail in in martini glasses

LUXE SITDOWN MENU

Choice of Three Entrees

- Herb crusted 1/2 Cornish hen plated with wild rice and haricots vert
- Heirloom tomato caprese chicken with balsamic reduction pesto shot plated with roasted baby baker potatoes
- Apple cranberry stuffed breast of chicken with spiced cranberry reduction plated with Yukon gold mashed potatoes
- Bourbon glazed tenderloin of pork plated with roasted fingerlings
- Butternut squash ravioli with brown butter and crispy sage
- Vegetarian farmer's market vegetable stack with smoked onion jam
- Sous vide rosemary butter beef tenderloin plated with raspberry chipotle sauce and green onion garnish mashed redskin potatoes
- Hangar steak with chimichurri plated with smoked corn polenta
- Autumn ribeye of beef with orchard pears and apples served with mashed sweet potatoes
- Grilled sirloin filet {6 ounces} with compound herb butter plated with potatoes gratin
- Wild mushroom and herb crusted filet mignon {6 ounces} plated with dauphinoise potatoes
- Baked maple glazed salmon plated with smoked cous cous
- Alaskan black cod with blueberry pan sauce plated with roasted fingerlings
- Tequila lime caramelized diver scallop plated with wild rice medley