



Upscale Comfort Food, With a Twist!

# BUFFET MENU

## *Includes*

- Floor length table clothes for food tables
- Disposable cocktail napkins
- High end disposable plates & cutlery
- Rolls & Butter

## *Choose One Appetizer Display*

- Chicken Skewers with Thai sauce
- Savory Goat Cheesecake with Balsamic Reduction
- Bacon wrapped Dates stuffed with Goat Cheese Dip
- Mini Brie en Croute
- Sesame Falafel on Crispy Pita Chip
- Beef Wellington Puffs
- Assorted Mini Quiche
- BBQ Barbeque Meatballs
- Lemony Deviled Eggs
- Antipasto skewer with olive, sundried tomato, mozzarella ball, and roasted red pepper

## *Gourmet Salads Choose One*

All salads include display chef crafted dressings and vinaigrettes uniquely displayed for your personalized enjoyment.

- 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
- Spinach Salad - Red Onion, Mandarin Oranges, Toasted Walnuts
- Southwest Salad – Sweet peppers, Monterey Jack cheese, mixed green lettuce, Smoky cumin roasted corn, Tomatoes, Grilled Chicken, Cilantro
- Bow Tie Pasta Salad – Chickpeas and Garlic Italian Dressing
- Seasonal Roasted Vegetable Salad – Balsamic Reduction
- Baby Spinach Salad –Mushroom, Chopped Egg, and Bacon
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Tomatoes, Grilled chicken, Ham
- Chopped Greek Salad – Feta Cheese, Field Greens, Olives
- Caprese Salad - Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

**BWithaTwist.com**

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## *Choice of Two Entrees*

- Artisan Breast of Chicken – Crimini Mushrooms, Artichokes, Mushrooms, Red Peppers, Olives, Butter Sauce
- Juicy Pork Loin – Herb Roasted Au Jus
- Grilled Chicken Breast– Chardonnay, Onion, and Capers
- Butter Rosemary Beef Tenderloin– with rosemary & raspberry chipotle sauce
- Roast Beef – Roast beef rubbed with crushed peppercorns, sea salt oven roasted
- Carnival Pork Cuts –Apple, Cranberry, Ginger Chutney
- 5 oz NY Steak- Montreal seasoning
- Chicken Piccata - Lemon Butter & Capers
- Wild Sea Bass- Roasted Tomato Chutney
- Brown Sugar Crusted Glazed Ham
- Maple Glazed Salmon – Marinated and Roasted
- Chicken al Limone – Pan roasted chicken breast with lemon, garlic, mushrooms, in a lemony wine sauce
- Red Wine Braised Beef Short Ribs – Carrots, Onions, Celery, Slow Cooked
- Grilled Marinated Beef Flank Steak – Salsa Verde
- Sage Roasted Turkey – Dijon White Wine Gravy
- Roasted Butternut Squash Lasagna – Rosemary and Garlic
- Fettuccini Del Mar – Shrimp, Fresh Peas, Alfredo Cream
- Ziti Bolognese – Buffalo Mozzarella, Fresh Basil, Ground Sausage
- Mahi Mahi– Baked to perfection with velvet butter sauce
- Prime Rib– Prime Rib of Beef seasoned with rosemary and served with creamy horseradish and au jus (\* Carving Station, \$6.00 per person)

## *Vegetable sides Choose One*

- Cauliflower – Butter Lemon Dipped
- Grilled Asparagus – Balsamic glaze and Sea salt
- Steamed Spinach – Garlic & white wine
- French Green Beans – Slivered Almonds
- Eggplant and Tomatoes - Fresh Herbs and Onions
- Mixed Seasonal Vegetables - Roasted
- Baby Portobello Mushrooms – Garlic Oil, Asiago
- Tri Colored Peppers - Onions
- Baby Bok Choy - Basil Soy
- Orange Honey Ginger glazed carrots

## *Starch sides Choose One*

- Steamed Basmati Butter Rice
- Garlic Buttered Mashed Potatoes
- Fragrant Roasted Baby Potatoes
- Potatoes Au Gratin
- Twice Baked Four Cheese Mac and Cheese
- Traditional Mexican Refried Beans
- Orzo Pasta with Asiago and Fresh Vegetables
- Wasabi Mashed Potatoes
- Chipotle Cheddar mashed Redskin Potatoes
- Polenta with Roasted Mushrooms
- Baked Penne with Three Cheeses and Marinara
- French Lentils with Bacon
- Almond Garlic Couscous