



# DUEL PLATED SITDOWN MENU

## *Includes*

- Linen napkins in any color
- White china for salad course, entrée course, and cake/dessert plate
- Cutlery
- Water service
- Appetizer display
- Bread & butter on table
- Plated salad course
- 3 appetizer selections

## *Choose One Appetizer Display*

### **Antipasto Table**

Artichoke hearts, roasted red peppers, mozzarella balls and aged parmesan, assorted olives, crackers, herb crostini and rustic breads with dipping oils.

### **Hummus Bar**

With pepper strips, breads, and pita chips. Hummus styles include traditional, garlic, and roasted red pepper.

### **Dip, Stick & chip display**

Includes bread sticks, pretzel sticks, & fresh chips. Ranch, spinach dip, & artichoke dip

### **Seasonal Salsa Bar**

Our chefs love seasonal ingredients and hand craft the most amazing salsas and chutneys and house crafted chips. Think traditional tomato cilantro salsa, salsa verde, or avocado tomatillo salsa. We even love fruit varieties like mango, peach or pineapple!

### **Bountiful Cheese Display**

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

### **Crudité Display**

Fresh carrots, broccoli, cucumbers, cauliflower, as well as other seasonal vegetable and dips.

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## *Choose Two butler passed appetizers*

- Heirloom tomato bruschetta on crostini mozzarella tomato and basil
- Parmesan stuffed mushroom caps
- Loaded mashed potato bites with scallion
- BBQ chicken in a cornbread bite
- Chipotle chicken empanada
- Wasabi tuna tartar on wonton crisp
- Risotto ball with balsamic crème
- Mini Reuben Puffs
- Shrimp cocktail in in martini glasses
- Macaroni and cheese bites
- Farm fresh crudité shot glass
- Buffalo chicken skewer

## *Choose One Plated Gourmet Salad Course*

- 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, gorgonzola
- Spinach Salad - red onion, mandarin oranges, toasted walnuts and rice wine vinaigrette
- Southwest Salad – sweet peppers, Monterey jack cheese, mixed green, smoky cumin roasted corn, tomatoes, grilled chicken, cilantro with Cilantro dressing
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Blue Cheese, Tomatoes, Grilled chicken, Ham with blue cheese or ranch dressing
- Baby Spinach Salad –mushroom, chopped egg, bacon with red wine vinaigrette
- Deconstructed Wedge Salad – iceberg lettuce, bacon, tomatoes, onion and blue cheese dressing

## *Vegetable sides Choose One*

- Rosemary haricots vert
- Grilled asparagus spears
- Roasted root vegetable medley
- Farm seasonal ratatouille
- Steamed broccoli spears
- Cauliflower – Butter lemon dipped
- Baby Bok Choy - Basil Soy

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- Free form maki sushi with sweet chili & tuna
- Spicy Gazpacho Shooters
- Jerk Chicken Salad tart
- Ricotta with local honey & pear compote crostini
- Bacon tomato chutney crostini
- Beef tenderloin on Tuscan toast with horseradish crème
- Salmon, crème fraiche, cucumbers, capers cup
- Antipasto skewers with olive, sundried tomato, mozzarella ball, and roasted red pepper
- Bite Sized Steak wrapped in Bacon

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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 and 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
- Maple Glazed Salmon – Marinated and Roasted
- Chicken al Limone – Pan roasted chicken breast with lemon, garlic, mushrooms in a wine sauce
- 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 with Alfredo Cream
- Ziti Bolognese – Buffalo Mozzarella, Fresh Basil, and Sausage
- Mahi Mahi– Baked to perfection with Velvet Butter sauce
- Vineyard roasted chicken with Merlot Grapes and Shallots
- Chicken romano - Lemon Butter sauce and shaved Parmesan
- Tenderloin of pork- Apple bourbon glazed
- Red Wine Braised Beef Short Ribs – Carrots, Onions, and Celery slow Cooked
- Gnocchi prima- Braised Spinach, Sautéed mushrooms, Roasted corn, Asiago, and Brown butter

### *Vegetarian and vegan options*

- Roasted Root Vegetable Ragout atop Creamy Polenta
- Lemon Rosemary grilled vegetable stack with lentils
- Mexican Black bean tower with Mexi rice, Salsa fresco, and Chimichurri
- Grilled Cauliflower Steak Puttenesca
- Chickpea stuffed Eggplant with Couscous and house Tahini sauce
- Rigatoni with butternut leek parmesan sauce with fizzled sage
- Butternut squash Ravioli with brown butter and crispy sage

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## *Upgrades*

- Slow roasted Prime Rib of beef with au jus or horseradish mousse
- Wild mushroom and Parmesan crusted Filet Mignon {6 ounces}
- Grilled Filet Mignon {8 ounce} with cabernet sauce
- Citrus infused grilled tiger shrimp skewer
- Lamb chops grilled and braised with blackberry currant mint sauce

## *Starch sides Choose One*

- Mashed loaded redskin potatoes with cheese, bacon, & sour cream
- Garlic Buttered Mashed Potatoes
- Potatoes Au Gratin
- Sea salt roasted baby baker potatoes
- Harvest tri-color blend of potatoes
- Roasted heirloom fingerlings
- Orzo Pasta with Asiago and Fresh Vegetables
- Smoked corn polenta
- Wild rice medley
- Saffron infused rice
- Rice pilaf with vegetable
- Roasted vegetable couscous
- Seasonal risotto