



Upscale Comfort Food, With a Twist!

FAMILY STYLE MENU

Includes

- Linen napkins in any color
- Floor length table clothes for food tables
- White china or eco-conscious Verterra plates
- Cutlery
- Water service
- Rolls & Butter
- Family style porcelain serving bowls and platters

Choose One Appetizer Display

- Antipasto skewers with olive, sundried tomato, mozzarella ball, and roasted red pepper
- BBQ chicken in a cornbread bite
- Farm fresh crudité shot glass
- Parmesan garlic chicken skewer
- Free form maki sushi with sweet chili & tuna
- Spicy gazpacho shooters
- Bite sized steak wrapped in bacon
- Savory goat cheesecake with balsamic reduction
- Tequila shrimp pipette
- Peanut - Sesame brittle, Thai chicken
- Tuna Poke on crispy rice cracker, spicy bean sprouts
- Lemony deviled eggs
- Onion puffs
- Jerk chicken salad tart
- Beef tenderloin on Tuscan toast with horseradish crème
- Salmon, crème fraiche, cucumbers, capers crostini
- Ricotta with local honey & pear compote crostini
- Bacon tomato chutney crostini
- Heirloom tomato bruschetta on crostini mozzarella tomato and basil

Starch sides Choose One

- Steamed Basmati Butter Rice
- 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

Vegetable sides Choose One

- Asparagus spears with balsamic glaze
- Roasted root vegetable medley
- Cauliflower – Butter lemon dipped
- 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
- Baby Bok Choy - Basil soy
- Orange ginger glazed baby carrots

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Gourmet Salads Choose One

Mixed garden salad with grape tomatoes, organic English cucumber, and rings of red onion with chef-crafted house dressing selections served tableside in wooden salad bowls.

Choice of Two Entrees

- Seared tilapia with lemon dill buerre blanc
- Strawberry balsamic glazed tilapia
- Garlic and herb infused flank steak– carved with house chimichurri
- Merlot roasted braised beef short ribs
- Herb encrusted tenderloin of beef
- Artisan Breast of Chicken – Crimini mushrooms, artichokes, mushrooms, red peppers, olives, butter sauce
- Juicy Pork Loin – Herb roasted au jus
- Grilled Chicken Breast– Chardonnay, onions, and capers
- Butter Rosemary Beef Tenderloin– with rosemary & raspberry chipotle sauce
- 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 lemony wine sauce
- Gnocchi prima- braised spinach, sautéed mushroom, roasted corn, asiago, and brown butter
- Vineyard chicken with merlot roasted grapes and shallots
- Chicken Diane with mustard cognac sauce
- Chicken marsala with farm mushrooms
- Cumin coriander chicken with poblano tomato salsa
- Autumn local butternut squash and apple spiced chicken breast chicken
- Sage roasted breast of turkey– carved
- Brown sugar glazed pit ham– carved
- Three cheese stuffed shells marinara
- Linguine with oven roasted local tomato, house basil pesto and ricotta

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