Catering -WITH A- Twist

SOUTHERN • CRAFTED • CREATIVE

Menu

ESTIMATED WEDDING PRICING

Each experience is different and customizable, these are estimate prices to give you a range for budgeting purposes. Pricing starts at our minimum service hours, including disposables, china where applicable, your service team and production fee.

Any other rentals needed, appetizers, bar service, desserts and/or late night snack will be an additional cost.

Food Display (Buffet) - $35 - $85+

Heavy Appetizers Reception, Small Bowls or Stations - $60 - $100+

Family Style + Plated (includes china) - $70 - $125+

ABOUT THE TWIST

An award-winning catering company offering you the best of both worlds, phenomenal fresh-seasonal-local cuisine, alongside thoughtful creative event design, with personalized artistic elements brought to life by our displays, team, and attire.

We specialize in artistic plating techniques, stylized food displays (buffets), and interactive creative stations. We design and create custom display pieces and presentations that enhance your design and decor. Our reputation for an unparalleled gastronomic journey is only superseded by our passion for creating a truly exceptional experience and blowing minds with our visual artistry.

PEACE OF MIND

From the beginning to the end of your perfectly-executed wedding, we are here to help you in every way possible. Like great entertainers, great caterers are known for their versatility. Catering with a Twist is such a caterer, your vision will come to life with our talented team. We provide everything you need - menu + design consultation, place settings, linens, rental coordination, timeline consultation, site visits, your hand-picked team and more. It is our focus and primary goal to give you personalized service and attention, ensuring your peace of mind when planning your event!

HOW IT WORKS

We provide everything you need – place setting packages, staffing, beverages, bar service, alcohol with Libations with a Twist, rentals, and we can also perform setup, breakdown, clean up, trash removal, and more.

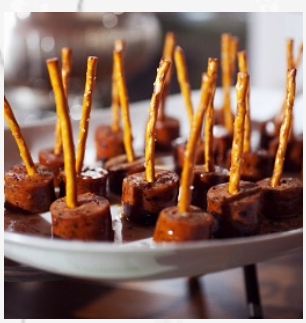
PLEASE INQUIRE FOR CUSTOMIZATION!

For our menu and dinners services, we offer an array of options:

- **SERVER PASSED APPETIZERS (page 2)** – we suggest picking 3 or 4.
- **DISPLAY APPETIZERS (page 3)** – set out for your guests to enjoy, we provide the table(s), Linen(s) and all necessary display pieces.
- **SMALL PLATES & BOWLS (page 4)** – can be Server Passed or Displayed. Imagine a selection of all your favorite dishes in miniature form.
- **Page 5 -** choose your salad and bread, which can be part of your food display, a pre-set plated course or 1st course of your family style experience
- **Pages 6 & 7** are designed to be served as a **STYLIZED FOOD DISPLAY** (our word for Buffet), **FAMILY STYLE** or a **PLATED** Experience.
- **Pages 8 & 9** are our **STATION** choices, where we provide themed, "build your own" displays that can be placed around your venue. Feel free to mix and match... we suggest serving 3-5 for a dinner setting.
- **Page 10** is our **"FOOD DISPLAY"** (our word for buffet) experience, this menu is designed to ONLY be offered as a display.
- **Page 11** is our **LATE NIGHT SNACK** options – perfect offerings after a night of dancing.
- **Pages 12** are all our delicious **DESSERT** selections. These can be customized to create a dessert station offering multiple desserts, family style platters or plated desserts.
- **Page 13** are our array of **BEVERAGES, as well as your Place Setting options** – pick one or pick a few, it's also fun to do a "Spike Me at the Bar" sign and set up your beverage station by the Bar.
- **Page 14** are our **BAR** Services and **SIGNATURE DRINKS** Menu. These options do not include the alcohol, if you would like to include alcohol to help simplify your day, please check out our "Libations with a Twist" menu.

The prices you see listed are menu pricing only – we then customize and add on your rental needs, team members (labor), beverages, bar service, production fee, tax, and any other special details.

(V) – VEGETARIAN (V+) – VEGAN (GF) – GLUTEN FREE



Passed Appetizers

To maintain the highest food quality, these items are not availabl e as stationary appetizers. Pricing reflects preparation of 1.5+ per guest

JALAPEÑO-BACON DEVILED EGGS (GF)

SHINER BOCK BRAISED BEEF
house-made kettle chip + horseradish aioli (GF)

PARMESAN CRISP WITH HERB WHIPPED GOAT CHEESE
diced peppers, drizzled with balsamic glaze (V, GF)

SOUTHERN PIMENTO CHICHARRON
arugula + heirloom cherry tomato (GF)

BOURBON MAPLE APPLE CHICKEN SAUSAGE BITE
with a pretzel skewer

CHICKEN AND WAFFLE TEASER
topped with bourbon maple whipped icing

BACON JAM CROSTINI
Texas Goat Cheese

BEET HUMMUS TOSTADA
fresh avocado + spiced pistachio (V+, GF)

CARIBBEAN JERK POACHED GULF SHRIMP
bourbon + mango sweet chili sauce (GF)

GLAZED FILET BITE
blistered tomatoes + Texas chimichurri (GF)

BLACKBERRY + CUCUMBER CAPRESE SKEWER
blackberry glaze *fall + winter* (GF, V)

CITRUS POACHED GULF SHRIMP
green goddess sauce (GF)

MAPLE + SAGE GLAZED ROOT VEGETABLE SKEWER
kale pesto (V+, GF)

BUFFALO CHICKEN MEATBALL
blue cheese mousse, celery skewer

LOADED STUFFED POTATO BITE
poblano + dill creme (GF)

HOUSE SMOKED SALMON PATE CROSTINI
chives

DUO OF MELON CAPRESE SKEWER
citrus honey drizzle *spring + summer* (GF, V)

TEXAS SURF & TURF CROSTINI
smoked filet mignon, spicy avocado purée + lump crab ceviche

BBQ PULLED PORK STACKER
jalapeno corn cake, pickled apple + red onion (GF)

SMOKED BACON WRAPPED QUAIL
bourbon glaze + roasted red pepper jam

QUINOA + ZUCCHINI FRITTER
jalapeno chickpea mousse + cucumber - tomato relish (V, GF)

CRISPY CRAB CAKE LOLLIPOP
saffron aioli

PEPPER SEARED AHI TUNA STACKER
avocado corn salsa, wonton crostini

CRISPY CARNITAS STREET TACOS
with spicy pineapple pico + crisp slaw

HONEY MUSTARD GLAZED PORK LOIN CROSTINI
bacon jam, peach bourbon jam + sweet potato butter

TEXAS MINI TOSTADA
black bean spread, roasted corn salsa + avocado-jalapeño cream (V, GF)

JALAPENO POPPER QUESADILA
pico de gallo + cilantro creme (V)

FRIED MAC + CHEESE
panko encrusted topped with spicy tomato chutney (V)

BACON WRAPPED PORK LOIN
bourbon caramelized onions + BBQ Sauce

TWISTED ASIAN CHICKEN LETTUCE CUP
honey-sriracha chicken, cucumber, picked carrots + scallions (GF)

MINI SHEPHERDS PIE
slow cooked chopped sirloin, simmered with vegetables + herbs, whipped mashed potatoes

Display Appetizers

POPCORN BAR
an assortment of buttery, sweet and savory popcorn (V+, GF)

DUO OF DIP, CHIPS + RAW VEGETABLE BAR
Choose Two -
Jalapeño cheddar beer cheese (V), French onion + roasted garlic, Pickled beet hummus (V+) and/or Roasted jalapeño hummus (V+). Served with house-made kettle chips + seasonal raw vegetables
Add Spinach-Artichoke Dip (V, GF)

DUO OF SALSA + CHIPS (all V+, GF)
Choose Two -
Avocado-Tomatillo Salsa, Green Sofrito Salsa, Authentic Tomato Salsa, Fiery Peach Jerk Hot Sauce and/or Habanero Hot Sauce
Served with house-made tortilla chips and root vegetable chips
Add Guacamole (V+, GF)

"Twist Up - Your Cup" Display wall
individual cups with lids and fork, twist (shake) it up for your perfect treat.

Choose Two -
Twisted Fruit Salad(V+, GF), Southern Pasta Salad (V), Heirloom Caprese, Southwestern Chopped and/or French Green Bean Salad

SOUTHERN ANTIPASTO BAR
Smoked peppers, jalapeño stuffed olives, pepper jack cheese, cheddar cheese, grilled honey ham, smoked salmon pate, grilled jalapeño sausage bites, pickles and Southern pimento cheese, served with baguettes and crackers

GOURMET CHEESE DISPLAY
Texas goat cheese, candied bacon brie, sharp cheddar, apples, dried apricots, grapes, salami, prosciutto, fig preserve and honey, with crostini, dried fruit + nut bread and crackers

$8.50 PER GUEST

ROAMING CARTS - (pick one)
Chef-tender interactive cart, to build your perfect bite.

GUACAMOLE BAR
Avocado, lime juice, garlic, diced jalapeños, diced tomato, cilantro, red onion, fire roasted salsa, green chili salsa and tortilla chips (V+, GF)
Add Queso (V, GF)

JACKED UP ELOTE STATION
Roasted corn, crema, cotija cheese, chili-lime butter, tajin and "Twisted" hot sauce bar

MAC + CHEESE STATION
mac + cheese, cheddar cheese, blue cheese, bacon crumbles, bread crumbs, diced tomatoes, jalapeños and scallions

TABLE STARTER COURSE

STARTER BOARDS -

TWISTED TEXAS CHEESE BOARD
Herb encrusted Texas Goat Cheese drizzled with honey, bacon jam, seasonal fruit, cornichons, whole grain mustard and grilled artisan bread
ADD roasted bone marrow, house-made beet chips or honeycomb

SOUTHERN ANTIPASTO BOARD
Smoked mini sweet peppers, jalapeño stuffed olives, grilled jalapeño sausage and southern pimento cheese, served with baguettes
ADD smoked salmon Pate

DUO OF SALSA - choose two
served with house-made tortilla chips, vegetable chips and fried plantain chips

SALSAS
Avocado-Tomatillo, Green Sofrito, Authentic Tomato, Fiery Peach Jerk Hot Sauce and/or Habanero Hot Sauce
ADD Guacamole

Small Plates & Bowls

PECAN, FIG AND GOAT CHEESE
apple + pear slaw, mixed greens, zesty honey + fig vinaigrette (V) *(fall + winter)*

TWISTED WALDORF
thinly-sliced celery, red grapes, crisp green apples, candied walnuts, + gorgonzola, creamy honey vinaigrette, waffle cone croutons + micro greens (V)

CREAMY POLENTA WITH BALSAMIC MUSHROOMS
arugula + goat cheese

BLACKENED CREAMY BRIE
served with apricot + cranberry chutney, candied walnuts + crostini (V)

STRAWBERRY DELIGHT
balsamic-glazed strawberries, fresh goat cheese, candy-coated pecans, spinach, strawberry-balsamic vinaigrette (V) *(spring + summer)*

HONEY GRILLED WATERMELON CAPRESE SALAD
chili-dusted grilled honey-brushed watermelon, heirloom tomato slices, fresh mozzarella + basil over greens and a balsamic drizzle

JAMAICAN JERK OXTAIL
curried yams with spiced rum demi

TEXAS BBQ SMOKED CHICKEN STACKER
spicy apple + bacon slaw, wonton strips + micro greens

APPLE CIDER BBQ PULLED PORK
tangy apple slaw, pickled red onions + micro greens

SOUTHERN SHRIMP AND GRITS
spicy blackened shrimp served over creamy grits

CHIPOTLE CHICKEN BOWL
black bean purée, lettuce, fresh pico, avocado sour cream + tortilla strips

ANDOUILLE SAUSAGE + SHRIMP SKEWER
over dirty rice with roasted red pepper jam

SMOKED BRISKET + POTATO PURÉE
caramelized onions, roasted red peppers + a cognac demi sauce

CARNITAS STACKER
with grilled pineapple, black bean salsa, chipotle crema + micro greens

BLACKENED SALMON + TROPICAL PICO DE GALLO
avocado purée with serrano pesto + crema

TWISTED BEET POKE
pickled beets, avocado, cucumber, goat cheese, spiced pistachios
(GF, V - can be V+)

Sliders

GUACAMOLE BEEF SLIDERS
crispy bacon spears

SIGNATURE BEEF SLIDERS
Texas beer cheese sauce, caramelized onions + bacon

BBQ MUSHROOM SLIDERS
spicy pepper slaw

BISCUIT + CHICKEN FRIED STEAK SLIDER
mashed potatos + gravy

MINI LAMB BURGERS
mint-feta pesto + cucumber relish

ALOHA SLIDERS
slow-roasted pork, creamy slaw + grilled pineapple relish

CRAB CAKE SLIDER
with chipotle aioli + pickled red onions

Salad Selections

TWISTED GREENS
with mixed greens, romaine, red cabbage, shaved parmesan cheese, grape tomatoes + garlic croutons, served with house-made herb ranch

HEIRLOOM CAPRESE
with arugula and balsamic

ROASTED BEET (fall + winter)
Honey roasted beets, Texas goat cheese, mixed greens, pistachios with apple cider vinaigrette

FREDRICKSBURG (spring + summer)
blistered peaches, candy coated pecans, asiago + fontina cheese, mixed greens + peach vinaigrette

HARVEST
mixed greens with glazed walnuts, goat cheese crumbles, dried cranberries and crisp apple slices with a lemon tarragon vinaigrette

LONE STAR
fresh arugula + greens tossed in a lemon balsamic vinaigrette, with shaved parmesan + candied pecans

SOUTHWESTERN CHOPPED
chopped romaine with black beans, roasted corn, grape tomatoes + fresh avocado slices, topped with corn tortilla strips + a cilantro-lime vinaigrette

Bread + Butter Selections

ASSORTED ARTISAN WHITE + WHEAT BREAD WITH WHIPPED BUTTER

ASSORTED SWEET YEAST ROLLS, CORNBREAD AND BISCUITS WITH WHIPPED HONEY BUTTER

ASSORTED BREADS + CRACKERS WITH HONEY - BALSAMIC WHIPPED BUTTER AND FIG PRESERVES

Entrée Selections

Food Display and Family Style

CHICKEN

- herb citrus roasted all-natural chicken, brined in Texas tea, citrus fruit and herbs, with sweet onion whiskey glaze and grilled citrus fruit
- mojito grilled all-natural chicken marinated in cilantro, mint, lime, + jalapeño, topped with sweet corn relish and MOJO sauce
- waffle batter bone-in fried chicken with maple bacon glaze
- jamaican jerk chicken with grilled pineapples and mango salsa, served with avocado aioli

BEEF

- 10-hour slow-braised Texas brisket, pearl onions, carrots, with cognac demi + gremolata
- hand carved Texas sirloin with choice of balsamic whiskey demi or jalapeño chimichurri
- 12-hour stout braised short ribs served with choice of bourbon honey caramelized pearl onions or ancho balsamic blackberry sauce (fall + winter)
- garlic stuffed smoked prime rib with creamy horseradish sauce and au jus (+$2 per guest)
- hand carved beef tenderloin with your choice of jalapeño chimichurri or Sinatra sauce (+$4 per guest)

PORK

- prosciutto topped pork tenderloin over ratatouille with lemon demi sauce
- Cuban mojo pork tenderloin, with fried plantains, pickled red onions and fresh grilled citrus fruit
- bourbon brined pork tenderloin over cheddar grits with bacon jam
- Kalua pork roast, topped with pineapple-mango slaw, spring onions and hoisin BBQ Sauce

SEAFOOD

- pan-seared cod, pickled red onion salad, roasted red pepper jam, arugula and Serrano broth
- spicy blackened shrimp in creole sauce over creamy gouda grits with pickled okra
- jalapeño and garlic Chilean sea bass over creamy grits, calabacitas and fresh roasted corn, with a cilantro infused agave nectar ($4 per guest)
- house smoked maple glazed pecan-encrusted salmon (+2 per guest)

VEGETARIAN

- spinach, artichoke and poblano cream lasagna (display only)
- trumpet mushroom scallops, sautéed spinach, creamy polenta and porcini broth
- quinoa and roasted vegetable stuffed zucchini boats and tomato broth (V+, GF)

Plated

- Frenched chicken breast, tea-brined and roasted, with your choice of Parmesan cream + prosciutto or balsamic reduction + heirloom cherry tomatoes
- surf and turf Texas sirloin steak with choice of balsamic whiskey demi or jalapeño chimichurri, topped with jumbo gulf shrimp, with your choice of lemon garlic or blackened Cajun (+2 per guest)
- 12-hour stout braised short ribs served with choice of bourbon honey caramelized pearl onions or ancho balsamic blackberry sauce (fall + winter)
- jalapeño and garlic Chilean sea bass over creamy grits with calabacitas and fresh roasted corn, with a cilantro infused agave nectar ($4 per guest)
- Jamaican jerk chicken with grilled pineapples and mango salsa, served with avocado aioli
- hand carved beef tenderloin with your choice of jalapeño chimichurri or Sinatra sauce (+4 per guest)
- pork wellington, pork tenderloin and mushroom duxelle wrapped in a flaky crust with your choice of maple-bacon glaze or wild mushroom demi
- house smoked maple glazed pecan-encrusted salmon (+2 per guest)
- pan seared cod with pickled red onion salad, roasted red pepper jam, arugula and serrano broth
- quinoa and roasted vegetable stuffed zucchini boats and tomato broth (V+, GF)
- trumpet mushroom scallops, sautéed spinach, creamy polenta and porcini broth (V+, GF)

Side Dishes

RUSTIC ROASTED GARLIC MASHED POTATOES (V, GF)
upgrade to mash potato bar, served with creamy peppered gravy, sour cream, cheddar cheese, bacon crumbles and scallions *(display only)*

MAC + CHEESE, your choice of smoked Gouda or green chili cheese sauce (V)
upgrade to mac + cheese bar, served with cheddar cheese, blue cheese, bacon crumbles, bread crumbs, diced tomatoes, jalapeños and scallions*(display only)*

ROASTED SEASONAL VEGETABLES *(chef's choice)* (V+, GF)

ROASTED BRUSSEL SPROUTS, with your choice of
LEMON AND TOASTED PECAN (V+, GF)
CRISP BACON (GF)
**fall and winter*

CHARRED ASPARAGUS with BALSAMIC-LEMON GLAZE
(GF, V+) **spring and summer*

ZUCCHINI, FIRE BLISTERED TOMATOES + GREEN CHILES (V +, GF)

BRAISED GREENS WITH BLISTERED TOMATOES IN ONION BROTH (V, GF)
*add bacon jam +$1 per guest

BROCCOLI AND CHEDDAR GRATIN (V) *(display and family style only)*

CHIPOTLE MASHED SWEET POTATOES (V, GF)

GRUYERE POTATOES AU GRATIN (V) *(display only)*

FRENCH STYLE GREEN BEANS, with your choice of
PEPPER STRIPS (V+, GF)
CRISPY SHALLOTS (V)

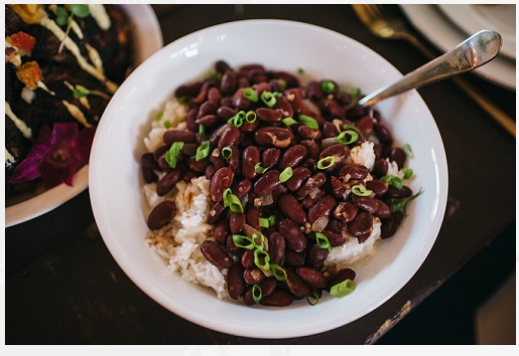
ROSEMARY AND SEA SALT BLISTERED RED POTATOES (V+, GF)

ALMOND AND HERB WILD RICE PILAF (V+, GF)

CILANTRO LIME ROASTED CAULIFLOWER AND COTIJA CHEESE (V, GF)

BOURBON GLAZED CARROTS WITH TOASTED PECANS (V, GF)

RED BEANS + RICE (V+, GF)
*add smoked sausage



Food Stations

Food Bars are designed to promote mingling amongst your guests, and are easy to enjoy while standing or seated, providing flexibility for creative seating or party arrangements. Designed as "build your own" experiences, we recommend placing 3 to 5 stations around your venue, allowing guests to graze and mingle throughout the night.

Make your Station "Live Action", ask for details - additional costs will apply

SLIDER STATION
Choose Two -

Cuban Slider - sliced roasted pork tenderloin, honey ham, mustard, pickle, onions and mixed greens on a mini sweet roll

Mediterranean Veggie Slider - hummus, cucumber, artichokes, sun-dried tomato pesto and mixed greens on a mini sweet roll

Club Slider - roasted turkey, honey ham, crisp bacon, tomato, jalapeño ranch and mixed greens on a mini sweet roll

Served with homemade kettle chips, swerved with jalapeño cheddar beer cheese dip and French onion + roasted garlic dip

FRITO PIE BAR
Mini Frito bags, guest choice of chili (4x4 Texas chili made with bison, sirloin, pork and veal OR vegetarian chili), served with all the fixins': sour cream, shredded cheddar cheese, onions + jalapeño

PASTA BAR
Cellentani pasta with guest choice of sauce:

tomato + basil sauce, creamy pesto – a Parmesan + basil cream sauce AND four cheese Alfredo sauce

* add chicken Parmesan or meatballs

TWISTED TACO BAR
Choose Two -
chipotle lime BBQ shredded brisket
adobo beef fajitas with peppers and onions
cilantro lime chicken fajitas with peppers and onions
honey sriracha BBQ pulled chicken
Jamaican jerk BBQ pulled pork
grilled vegetable fajitas with peppers and onions

served with jalapeño slaw, diced onions, cilantro, queso fresco, crema, escabeche and "The Twisted" hot sauce bar, with street taco-style flour and corn tortillas

*add enchiladas, cheese or chicken

GYRO "NACHO" BAR
beef + lamb and chicken gyro with diced cucumbers, tomatoes, kalamata olives, fiery feta cheese, pickled red onions, tzatziki sauce, spiced chickpeas hummus, lemons and mixed greens, served with herb couscous tabbouleh salad and pita bread chips

BACON + BISCUIT BAR
buttermilk biscuits, tomato chutney, bacon jam, strawberry champagne jam, honey butter, brown sugar bacon, jalapeño bacon and peppered bacon spears

MASHED POTATO BAR
Rustic roasted garlic mashed potatoes served with creamy peppered gravy, sour cream, cheddar cheese, bacon crumbles + scallions

MAC + CHEESE BAR
Choose smoked Gouda or green chili

Mac + cheese served with cheddar cheese, blue cheese, bacon crumbles, bread crumbs, diced tomatoes, jalapeños + scallions

JACKED UP ELOTE BAR
Roasted corn served with crema, cotija cheese, chili + lime butter, tajin and "The Twisted" Hot sauce bar

GUACAMOLE BAR
"Build Your Own" guacamole - avocado, lime, garlic, diced jalapeño, diced tomato, cilantro, red onion, fire roasted salsa, green chili salsa and tortilla chips

CHILLED GULF SHRIMP COCKTAIL BAR
citrus poached shrimp, served with Texas chimichurri, jalapeño ranch, spicy cocktail sauce, pineapple + mango salsa, fried plantain chips and corn tortilla chips

*add crab cake slider with chipotle aioli and pickled red onions

CHICKEN and WAFFLE STATION
deep fried twisted spicy chicken and Belgian waffles, served with diced jalapeños, candied bacon, peach compote, Texas honey, "The Twisted" hot sauce bar and maple syrup

"BUILD YOUR OWN" BREAKFAST TACOS
scrambled eggs, crumbled queso fresco, shredded cheddar, crisp bacon, spicy chorizo, southwestern potato hash, red-fried beans (V), pico de gallo, fire roasted salsa and jalapeno ranch, served with flour and corn tortillas

GRILLED PIZZA STATION (requires on site grill setup)
guest choice of -

Pizza Caprese - roasted tomatoes, mozzarella, fresh basil and garlic pesto sauce

Pizza Napoli - prosciutto, caramelized onions, fontina cheese and arugula

Pizza Traditional - Pepperoni and cheese

served with Parmesan cheese and crushed red peppers

Food Stations

"BUILD YOUR OWN" SALAD BAR
spring mix, crisp romaine, spinach, heirloom tomatoes, cucumbers, carrots, bell peppers, mushrooms, scallions, sharp cheddar cheese, gorgonzola crumbles, shaved parmesan, crumbled Texas goat cheese, bacon, hard-boiled eggs, garlic + herb croutons, dried cranberries, strawberries and black olives. Served with house dill ranch, twisted caesar, lemon + balsamic vinaigrette, honey dijon vinaigrette and garlic bread sticks

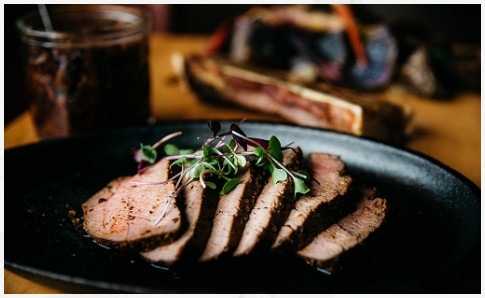
TWISTED SOUTHERN GRITS
creamy grits, Southern creole shrimp, hand carved honey ham, crispy bacon, pimento cheese, roasted corn, scallions, diced jalapeño and blistered grape tomatoes

SMOKED SALMON STATION
smoked maple glazed salmon, hard boiled eggs, tomatoes, radishes, cucumbers, capers, herb cream cheese and bacon crumbles
*add mini New York style bagels

TWISTED POKE
guest choice of - ahi tuna, salmon or pickled beets tossed in poke sauce, top it off with avocados, seaweed salad, carrots, mango, cucumber, goat cheese, spiced pistachios, pickled red onion, scallions, cilantro, garlic sauce, sweet chili glaze, chili paste, wonton crisps and soy sauce

SMOKEHOUSE ANTIPASTO
smoked pork tenderloin, smoked five-chili spice rubbed beef tenderloin, served with bacon jam, jalapeño jam, roasted red pepper jam, an assortment of seasonal grilled vegetables, Texas goat cheese, pickled vegetables and toast points

FRENCH QUARTER STATION (CAJUN)
build your own jambalaya: spicy Creole rice with peppers, fire roasted tomatoes, onions+ celery, and guest choice of spicy shrimp, blackened chicken , andouille sausage, Mardi Gras okra, and New Orleans style red beans. Served with lemons, crackers, "The Twisted" hot sauce bar and house habanero sauce



Food Display - A Dining Experience

Southern Comfort

ENTREES

buttermilk roasted chicken, leg quarter marinated in spicy buttermilk
honey mustard glazed ham, slow roasted and hand-carved
Texas beef pie, braised brisket, vegetables and a southern cornbread crust

southern chicken fried chicken with gravy
fried green tomatoes over pimento cheese grits with red pepper jam
Southern crab cake with sriracha + honey aioli

Served with French-style green bean almondine (V),
rosemary + sea salt blistered red potatoes (V+, GF) and Hawaiian sweet rolls and butter

Twisted Taco Bar

ENTREES

chipotle lime BBQ shredded brisket
adobo beef fajitas with peppers and onions
cilantro lime chicken fajita with peppers and onions

honey sriracha BBQ pulled chicken
Jamaican jerk BBQ pulled pork
grilled vegetable Fajitas with peppers and onions

Top it off with queso fresco, diced onion, cilantro, crema and escabeche Served with creamy Jalapeño slaw, Mexican street corn, Texas pinto beans and
"The Twisted" Hot Sauce Bar
Flour and Corn Tortillas
*add enchiladas, cheese or chicken +$2 per guest

Pasta Bar

ENTREES

chicken Parmesan and/or classic Italian meatballs

Cellentani pasta with guest choice of sauce:
tomato + basil sauce
creamy pesto – a Parmesan + basil cream sauce
four cheese Alfredo sauce
Served with French-style green beans + red pepper slivers and garlic bread sticks

Twisted BBQ Bar

ENTREES

char grilled - dry rubbed chicken leg quarters
smoked chopped brisket
jalapeño smoked sausage

smoked Texas style pulled pork
grilled balsamic glazed portobello mushroom

Top it off with house made BBQ sauce, onion slices, pickles and jalapenos Served with creamy jalapeno slaw, twisted potato salad, Texas pinto beans and Hawaiian sweet rolls *(will be sliced for chopped brisket and pulled pork)*

Late Night Snack

All of the following options are passed amongst your guests in Eco-friendly disposable bowls/plates.

MINI HONEY CHICKEN BISCUIT SANDWICHES
with spiced honey butter

SMOKED CHEDDAR TEXAS TOAST GRILLED CHEESE
filled with your choice of tomato + caramelized onion (V) or bacon jam

DONUT HOLE NACHOS
with salted caramel, Kahlua chocolate, whipped cream, cherry and sprinkles

CUBAN SLIDER
roasted pork tenderloin, honey ham, mustard, pickle and onions with mixed greens on a mini sweet roll

"WALKING" FRITO PIE (GF) (available vegetarian)
mini Frito pie bags + chili, with all the fixin's – sour cream, shredded cheese, onions + jalapeños

HOMEMADE SOFT PRETZEL BITES
with beer cheese sauce

ASSORTMENT OF BREAKFAST TACOS
bean and cheese (V) and bacon + eggs, served with salsa cups

PIGS IN A BLANKET (3)
with mustard dipping sauce

Desserts

mix + match to create a unique dessert display

CHURROS with Kahlua chocolate dipping sauce

MEXICAN WEDDING COOKIES

CHOCOLATE DIPPED STRAWBERRIES

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CHEESECAKE TART with fresh fruit

TWISTED CHEESECAKE STUFFED SHORTBREAD COOKIES

CARAMEL PECAN CLUSTERS

BROWNIE BITES

CHOCOLATE TORTE berry coulis (V+, GF)

RICE CRISPY TREATS
classic marshmallow, fruity pebbles, creamy peanut butter + chocolate chip

CLASSIC COOKIES (per flavor) chocolate chip, oatmeal craisin, peanut butter + chocolate chip, peanut butter and funfetti sugar

TEXAS SIZE PETIT FOURS
available to be plated, incurs additional costs
tres leches, death by chocolate, raspberry lemonade, strawberry mousse, carrot Italian cream, German and mint chocolate chip

COBBLER
Dutch apple, maple peach pecan, mixed berry and chocolate oat
*served individually in bamboo bowl with spoon, topped with whipped cream

PIES
jack Daniels apple, classic apple, chocolate cream, mixed berry, blueberry cream, peach crumble, chocolate pecan and classic pecan

CAKE POPS
chococlate, vanilla, red velvet, lemon, strawberry and cookies + cream

INDIVIDUAL CHEESECAKE
available to be plated for an additional cost
classic, cookies + cream and strawberry

CAKE PARFAITS
Reese's, Strawberry shortcake, funfetti, raspberry lemonade, death by chocolate and apple spice

CELEBRATION CAKES
10-inch cake *(20-25 people)*. . . . . .
1/2 sheet cake *(35-40 people)*. . . . . .
WHITE ON WHITE *vanilla cake with vanilla butter cream*

DEATH BY CHOCOLATE chocolate cake with chocolate ganache and chocolate buttercream

TRES LECHES sweet cream soaked vanilla cake with cream cheese icing

CARROT fresh carrot cake with cream cheese filling

LEMON RASPBERRY lemon cake with lemon buttercream and raspberry preserves

STRAWBERRY MOUSSE vanilla cake with strawberry mousse filling

REESE'S PEANUT BUTTER CUP chocolate cake with peanut butter mousse filling and chopped pieces of Reese's

RED VELVET red velvet cake with cream cheese icing

CHOCOLATE RASPBERRY chocolate cake with raspberry mousse

SPICED APPLE CAKE spice cake with apple pie filling and cream cheese icing

Dessert Displays

S'MORES BAR
artisan marshmallows, graham crackers, cookies and cream chocolate, dark chocolate, milk chocolate and Reese's peanut cutter cups, skewers, display items and heating elements

SUNDAE BAR
vanilla and chocolate ice cream, candied walnuts, candied pecans, roasted peanuts, sprinkles, Oreo crumbles, chocolate sauce, white chocolate sauce, salted caramel sauce, strawberry sauce, cherries, waffle cone pieces and whipped topping

Beverages

Let us know how you'd like to TWIST it up with the additional services we offer.

**These packages will complement your Menu Choices, your Event Staffing, any additional upgrades and will be added separately.*

Coffee Service (HOT OR ICED COFFEE):

> DISPOSABLE
> CHINA

Hot Tea Service

> DISPOSABLE
> CHINA

Beverage Station

> unsweet tea + water
> sweeteners, lemons, stirrers, display items, ice, ice bin, ice scoop + acrylic cups

Sweet or Unsweet Tea

Agua Fresca Bar

Lemon + Lime • Berry • Cantaloupe • Watermelon Pineapple + Basil • Guava + Lemon • Cherry + Lime

Homemade Lemonade

Coffee Bar (HOT OR ICED COFFEE)

> DISPOSABLE
> CHINA
> specialty coffee + 3 flavors of syrups

Berry, Mango or Peach Lemonade

Infused Waters

Lemon + Basil • Apple Cinnamon • Cucumber + Mint

Soda Packages

Coke • Diet Coke • Sprite

Deluxe Soda Package

Coke • Diet Coke • Sprite • Dr. Pepper • Big Red

Juice Bar

Apple • Orange • Grape • Grapefruit

Place Setting Options

**additional cost for plated courses*

Disposable Package -

Choose Bamboo or Clear Acrylic Dinner Plates, Plastic knife and fork (gold or silver), Linen-Like Paper Napkins and Acrylic Cups

Classic China Package -

White China Dinner Plates, silver fork, silver knife, goblet and linen napkin (your choice of color)

Classic China Package (STATIONS) -

White China Dinner + Salad plates, silver fork, silver knife, goblet and linen napkin (your choice of color)

**ask us about customizing your place settings! We work with local rental companies to create your perfect setting.*

Bar Service

*alcohol is not included - check out **Libations with a Twist** for our alcohol included package*

Basic Bar Service

Bartenders added separately

Beer + Wine Bar

includes:

BAR SET UP

bar utensils, ice buckets, wine buckets, cocktail napkins, bar mats and carafes

Water Station, Coke, Diet Coke, Sprite, Club Soda, Tonic, Lemons + Limes

COOLER(S) OF ICE

ACRYLIC CUPS

SIGNATURE DRINKS:

(client to provide alcohol)

Full Bar Service

Bartenders added separately

Full Bar

includes:

BAR SET UP

bar utensils, ice buckets, wine buckets, cocktail napkins, bar mats, carafes, bottle pour spouts, shakers, muddlers and bar spoons

water station, soda water, tonic, coke, diet coke, sprite, ginger ale, orange juice, cranberry juice, lime juice, lemon juice, simple syrup, bitters, grenadine, margarita salt, lemons, limes, cherries + olives

COOLER(S) OF ICE

ACRYLIC CUPS

SIGNATURE DRINKS:

(client to provide alcohol)

SIGNTURE DRINKS

TWISTED MARGARITA - (tequila + triple sec)

available in: Classic, Spicy Jalapeño, Pineapple Habanero or Strawberry Basil (Spring/Summer), Apple Cider or Cranberry Lime (Fall/Winter)

SPIKED LEMONADE / ICED TEA/ ARNOLD PALMER - (vodka)

available in: Classic, Cucumber, Strawberry, Raspberry or Pineapple (Spring/Summer), Blackberry or Pomegranate (Fall/Winter)

TWISTED MOJITO - (rum)

available in: Cucumber, Strawberry or Watermelon (Spring/Summer), Cranberry or Pomegranate (Fall/Winter)

BOSS LADY'S STRAWBERRY- JALAPENO LEMONADE - (Vodka)

fresh-squeezed lemonade, strawberry purée, jalapeño simple syrup, strawberries, jalapeño slice + lemon wheel

LEXY'S PERFECT PIMM'S CUP - (Pimm's No. 1)

fresh-squeezed lemonade, mint, strawberries, cucumber slice, apple slice, orange squeeze + ginger ale

CHARRED OLD FASHION- (Bourbon)

orange bitters, vanilla simple syrup, cherries, grilled orange slices

$1.00 per guest for large square ice cube

AUSTIN MULE - (Vodka or Tequila)

with ginger beer

available in: Classic - Orange or Peach (Spring/Summer), Cranberry (Fall/Winter)