

Catering -WITH A- Twist

SOUTHERN • CRAFTED • CREATIVE

We offer tons of options to create a custom experience.
These experiences are crowd favorites and give us a great starting point.

Social Gatherings - Pick Your Favorite

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 with our engaging 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 Our reputation for an unparalleled gastronomic journey is only superseded by our passion for creating a truly exceptional experience and blowing minds with our visual artistry.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 event, we are here to help you in every way. We provide everything you need – display items, timeline consultation, plateware, 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!

NO SURPRISES

We know the last thing you want when planning your event is a surprise bill at the end. That's why we include all of our services in one price. From the food, to the rentals, to the staffing, the price you see is the price you pay.
No surprises.

Pricing reflects 75+ guest count. Additional costs apply for lower guest count.



How it works!

Each experience includes service team for a 3 hour event, disposables, display linens, all display items, serving utensils, clean up and all service fees! Pricing reflects 75+ guest count. Additional costs apply for lower guest count.

Pas^sed Appetizers

**ADD ON PASSED APPETIZERS to any experience - PICK TWO = \$7.00 per guest (includes additional servers).
\$3.00 per guest for each additional appetizers**

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

with 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

with kale pesto (V+, GF)

BUFFALO CHICKEN MEATBALL

blue cheese mousse, celery skewer

LOADED STUFFED POTATO BITE (GF)

with poblano + dill creme

HOUSE SMOKED SALMON PATE CROSTINI topped with chives

DUO OF MELON CAPRESE SKEWER

citrus honey drizzle *spring + summer* (GF, V)

Display Appetizers

\$3.00 per guest

POPCORN BAR

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

\$8.00 per guest

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

\$5.50 per guest

DUO OF SALSA + CHIPS

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) - \$2.00 per guest

\$12.00 per guest

"Twist Up - Your Cup" Display Wall (wall included)

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 (V, GF),

Southwestern Chopped (V+, GF) and/or French Green Bean Salad (V, GF)





Twisted Party Platters

\$24 per guest - CHOOSE THREE.
\$3 per guest for additional platter choice.

FRESH FRUIT (V+, GF)

an assortment of Chef's choice seasonal fruit

DUO OF SALSAS (all V+, GF)

Avocado-Tomatillo Salsa and Fire Roasted Tomato Salsa
served with house-made corn tortilla chips, vegetable chips
and fried plantain chips

DUO OF DIP, CHIPS + RAW VEGETABLE BAR

French onion and roasted garlic dip (GF) and Pickled beet
hummus (V+, GF)
served with house-made kettle chips and a variety of season
raw vegetables

GUACAMOLE BAR (V+, GF)

"Build your own" guacamole bar - avocado, lime juice, garlic,
diced jalapeño, diced tomato, cilantro, red onion, fire
roasted salsa and green chili salsa, served with tortilla chips,
plantain chips and root vegetable chips

BREADS + SPREADS (V)

Grilled artisan loaf, dried fruit + nut bread, baguettes,
crostini, fig preserve and honey + balsamic butter

TRIO OF HOT DIPS

Texas spinach, artichoke + poblano dip (V), queso blanco
with green chilis (V, GF), Cajun Crab Dip, served with warm
bread, crackers and tortilla chips

TRIO OF MEATBALLS

Buffalo chicken meatballs, crispy crab cake meatballs
with saffron aioli, spicy italian meatballs with pomodoro
sauce, served with warm bread, carrot sticks, celery sticks,
lemons, buttermilk ranch and blue cheese

THIRD COAST FUSION EGGROLLS

Spicy chicken, black beans and chilis, served with jalapeno
ranch, avocado cream and chipotle BBQ sauce

VEGETABLE SPRING ROLLS (V)

Vegetable spring rolls served with sweet chili sauce, sweet +
sour sauce and raspberry chipotle glaze

TRIO OF DEVILED EGGS

Jalapeño & Bacon Deviled Eggs (GF), House Smoked Salmon
& Dill Deviled Eggs (GF) and Classic Southern Deviled Eggs
(V, GF)

CHICKEN FLAUTAS

Spicy chicken and cheese with peppers wrapped in a flour
tortilla and fried, served with guacamole, sour cream and fire
roasted salsa

CUBAN SLIDER PLATTER

Spicy pulled roasted pork, honey ham, mustard, pickles and
onions with mixed greens on a French Baguette

CLUB SLIDER PLATTER

Roasted turkey, honey ham, crisp bacon, tomato, lettuce and
jalapeño ranch, served with mixed greens on a mini sweet roll

TEA SANDWICH PLATTER (V)

Cucumber + lemon dill cream cheese, Southern pimento
cheese and deviled egg

CELEBRATION FRUIT SKEWER PLATTER

White wine poached pear + Gorgonzola skewer with walnut
crumble (V, GF), maple glazed ham bites with seasonal
chutney and bacon wrapped + goat cheese filled dates with
chipotle aioli

CHILLED GULF SHRIMP COCKTAIL PLATTER (GF)

Citrus poached shrimp with Texas chimichurri, jalapeño
ranch, spicy cocktail sauce and lemons

PIGS IN A BLANKET

Served with cornichons, jalapeño stuffed olives, smoked sweet
peppers, honey whole grain mustard, balsamic ketchup and
horseradish-mayo

GOURMET CHEESE DISPLAY + \$5 per guest

Texas goat cheese, candied bacon brie and sharp cheddar,
served with seasonal fruit, dried apricots, salami, prosciutto,
fig preserve and honey, served with crostinis, dried fruit + nut
bread and crackers
(available on request - can be V+ and provide GF crackers)

SMOKEHOUSE + \$5 per guest

Smoked pork tenderloin, smoked beef tenderloin, an
assortment of grilled vegetables, served with bacon jam,
roasted red pepper jam, jalapeño jam and toast points

SMOKED SALMON + \$5 per guest

Maple glazed whole salmon filet, smoked in-house + herb
cream cheese, cucumbers, tomato slices, red onions, capers
and eggs, served with baguette toast bites

SOUTHERN ANTIPASTO + \$5 per guest

Smoked peppers, jalapeño stuffed olives, Texas goat cheese,
cheddar cheese, grilled honey ham, smoked salmon pate,
grilled jalapeño sausage bites, pickles and Southern pimento
cheese, served with baguettes and crackers



Stations

\$52 per guest (+tax) - CHOOSE TWO STATIONS. \$10 per guest for additional Station

Stations are designed to promote mingling amongst your guests and can be enjoyed standing or seated, providing flexibility for creative seating and party arrangements. Designed as "build your own" experiences, this package includes 2 Stations to be setup around the venue, allowing guests to graze and mingle.

GYRO "NACHO" BAR

Beef + Lamb Gyro and Chicken Gyro

with guest's choice of toppings:

diced cucumbers, tomatoes, kalamata olives, fiery feta cheese spread, pickled red onions, tzatziki sauce, spiced chickpea hummus, lemons, mixed greens, herb couscous tabbouleh salad and pita bread chips

BUDDHA BAR

Sriracha Shrimp and Black Pepper Chicken

with guest's choice of toppings:

sautéed mushrooms, sesame broccoli, sweet and spicy carrots, fire roasted peppers, scallions, roasted peanuts, red cabbage, cilantro, garlic sauce, sweet chili glaze, chili paste, wonton crisps and soy sauce served with Quinoa and Brown Rice

NAKED BURRITO BAR

Chili Lime Brisket and Adobo Smoked Chicken

with guest's choice of toppings:

Pico de gallo, cheddar cheese, queso fresco, guacamole, lime wedges, roasted corn salsa, shredded lettuce, red cabbage, tortilla strips and fire roasted salsa served with Brown Rice and Black Beans

MAC + CHEESE BAR

Choose: Smoked Gouda or Green Chili Cheese Sauce
with guests choice of toppings: served with cheddar cheese, blue cheese, bacon crumbles, bread crumbles, diced tomatoes, jalapeños, scallions, grilled chicken and diced honey ham

PASTA BAR

Cellentani Pasta with guests choice of:

Tomato-Basil Sauce

Creamy Pesto - a parmesan and basil cream sauce

Four Cheese Alfredo

Garlic Bread Sticks

Your choice of Chicken Parmesan or Italian Meatballs

SALAD BAR

Guest choice of Spring Mix or Crisp Romaine Heirloom cherry tomatoes, cucumbers, carrots, scallions, sharp cheddar cheese, Gorgonzola crumbles, shaved Parmesan, crumbled Texas goat cheese, bacon crumbles, diced chicken, hard-boiled eggs, garlic+herb croutons, dried cranberries, seasonal berries and black olives House Dill Ranch, Twisted Caesar Dressing, Lemon + Balsamic Vinaigrette, Honey Dijon Vinaigrette and garlic bread sticks

BUILD YOUR OWN TEXAS SPUD BAR

Baked Russet Potato with guests choice of toppings: Sour cream, crispy bacon, green onions, shredded cheddar cheese, roasted broccoli, chopped BBQ Brisket and honey cornbread
(*Vegan butter available upon request)

BUILD YOUR OWN SLIDERS BAR

Slow Roasted BBQ Pulled Pork + Shredded Buffalo Chicken with guests choice of:
pickles, onions, jalapeños, Ranch + Blue Cheese Dressing.
Served with house-made potato crisps and mini sweet rolls



Small Plates + Bowls

Designed to be 3-4 bites each, we include 4 Small Plates + Bowls and we let you choose how they are served to your guests.

PASSED - \$35.00 per person

Each dish will be passed in our Eco-friendly bamboo bowls and mini forks, by our friendly staff throughout the event.

STATIONARY - \$35.00 per person

We set up displays of each bowl in our Eco-friendly bamboo bowls and mini forks around your venue so guests can stop and graze as they mingle. Includes all necessary display items and decor.

PLATED - 4 course dining experience - \$65.00 per person

Each course will be individually plated and served to each guest as a 4-course dining experience, in china small bowls/plates with forks, goblets and linen napkins. Includes table water service with glass carafe on each table and pre-filled goblets.



Choose 4 selections

PECAN, FIG AND GOAT CHEESE

atop an apple + pear slaw, served with mixed greens tossed in a zesty honey + fig vinaigrette (fall + winter)

TWISTED WALDORF

thinly-sliced celery, red grapes, crisp green apples, candied walnuts, + gorgonzola tossed in creamy honey vinaigrette with waffle cone croutons + micro greens

CREAMY POLENTA WITH BALSAMIC MUSHROOMS

served with 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 atop spinach, served with a strawberry-balsamic vinaigrette (spring + summer)

HONEY GRILLED WATERMELON CAPRESE SALAD

chili-dusted grilled honey-brushed watermelon, heirloom tomato slices, fresh mozzarella + basil over greens, with a balsamic drizzle

JAMAICAN JERK OXTAIL

curried yams with spiced rum demi

TEXAS BBQ SMOKED CHICKEN STACKER

with spicy apple + bacon slaw, wonton strips + micro greens **APPLE**

CIDER BBQ PULLED PORK

with tangy apple slaw, pickled red onions + micro greens

SOUTHERN SHRIMP AND Grits

spicy blackened shrimp served over creamy grits

CHIPOTLE CHICKEN BOWL

with 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

topped with 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

over an avocado purée with serrano pesto + crema

TWISTED BEET POKE

with pickled beets, avocado, cucumber and goat cheese, topped with spiced pistachios (GF, V - can be V+)

Sliders

GUACAMOLE BEEF SLIDERS

with crispy bacon spears

SIGNATURE BEEF SLIDERS

with Texas beer cheese sauce, caramelized onions and bacon

BBQ MUSHROOM SLIDERS

with spicy pepper slaw

BISCUIT + CHICKEN FRIED STEAK SLIDER

with mashed potatoes + gravy

MINI LAMB BURGERS

with mint-feta pesto + cucumber relish

ALOHA SLIDERS

slow-roasted pork, creamy slaw + grilled pineapple relish

CRAB CAKE SLIDER

with chipotle aioli + pickled red onions



Buffet Display - #1

\$32.00 per guest (one entree) + \$6.00 for second entree.

SOUTHERN COMFORT

Entrees:

Buttermilk Roasted Chicken

leg quarters, marinated in buttermilk

Chicken fried Chicken

with home-style gravy

Honey Mustard Glazed Ham

slow roasted and hand-carved

Twisted Texas Beef Pie

braised brisket with vegetables and a Southern cornbread crust

Fried Green Tomatoes

over pimento cheese grits with red pepper jam

Southern Crab cake

with Sriracha + honey aioli

served with:

French-style green bean almandine (V)

Rosemary and sea salt blistered red potatoes

(V+, GF) Hawaiian Sweet Rolls + Butter

PASTA BAR

Entree(s)

Chicken Parmesan

Classic Italian Meatballs

Cellentani pasta with guest choice of sauce:

tomato + basil sauce

creamy pesto - a Parmesan + basil cream sauce

four cheese alfredo

served with French-style green beans + red pepper slivers and garlic bread sticks

TWISTED TACO BAR

Choose taco filling(s):

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 Pepper and Onion

served with creamy jalapeno slaw, Mexican street corn and Texas pinto beans, pico de gallo, shredded cheddar cheese, sour cream and "THE TWISTED" Hot Sauce Bar Flour+ Corn Tortillas

TWISTED BBQ

Choose Entrée(s):

Char-grilled, dry rubbed Chicken Leg Quarters

Smoked Chopped Brisket

Jalapeño Smoked Sausage

Smoked Texas Style Pulled Pork

Grilled Balsamic Glazed Portobello Mushrooms

top it off with house made BBQ sauce, onions, pickles and jalapenos

served with creamy jalapeño slaw, twisted potato salad and Texas pinto beans
Sliced Hawaiian Sweet Rolls



Buffet Display - #2

\$43.00 per guest (one entree) + \$10.00 for second entree.

CHICKEN

- > herb citrus roasted all-natural chicken, brined in Texas tea, citrus fruit and herbs, with sweet onion whiskey glaze and grilled citrus fruit
- > 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
- > 12-hour stout braised short ribs served with choice of bourbon honey caramelized pearl onions or ancho balsamic blackberry sauce (fall + winter)

PORK

- > prosciutto topped pork tenderloin over ratatouille with lemon demi sauce
- > bourbon brined pork tenderloin over cheddar grits with bacon jam

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

VEGETARIAN

- > spinach, artichoke and poblano cream lasagna (display only)
- > quinoa and roasted vegetable stuffed zucchini boats and tomato broth (V+, GF)

Sides

Choose Two

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)

CHIPOTLE MASHED SWEET POTATOES (V, GF)

GRUYERE POTATOES AU GRATIN (V)

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 +\$1 per guest

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



Twisted Salads

Includes disposable serving utensils, Eco-friendly plates, cutlery and napkins

GF and V+ available upon request

Choice of salad - \$60.00

SERVE 12-15 GUESTS

TWISTED GREENS (V)

Mixed greens, romaine, red cabbage, shaved Parmesan cheese, heirloom cherry tomatoes and garlic croutons with House-made herb ranch

FREDERICKSBURG (V) (spring/summer)

Blistered peaches, candy coated pecans, asiago + fontina cheese, with mixed greens and peach vinaigrette

LONE STAR (V)

Fresh arugula + mixed greens, tossed in lemon balsamic vinaigrette with shaved Parmesan and candied pecans

HARVEST (V) (fall/winter)

Mixed greens, glazed walnuts, goat cheese crumbles, dried cranberries and crisp apples, with lemon tarragon vinaigrette

SOUTHWESTERN CHOPPED (V, GF)

Chopped romaine, black beans, roasted corn, diced tomatoes and fresh avocado, topped with corn tortilla strips and cilantro-lime vinaigrette

FRENCH GREEN BEAN (V)

Sweet roasted corn, peppers, onions, grape tomatoes, feta cheese and lemon-balsamic vinaigrette

SOUTHERN PASTA (V)

herb ranch, roasted corn, peppers, scallions, heirloom cherry tomatoes, sweet peas, cheddar cheese, carrots, celery and peppers

GRILLED VEGETABLE + QUINOA (V+, GF)

charred vegetables, heirloom cherry tomatoes, toasted chickpeas, quinoa, sweet basil and citrus vinaigrette



Desserts

CLASSIC COOKIES BY THE DOZEN \$15

Chocolate Chip • Oatmeal Craisin • Peanut Butter + Chocolate Chip • Peanut Butter • Funfetti Sugar

DESSERTS BY THE DOZEN

Chocolate Dipped Strawberries - **\$32**

Iced Shortbread Cookies - **\$32**

Chocolate Dipped Coconut Macaroons - **\$32**

Bite Sized Lemon Tart with Raspberry Mousse - **\$48**

Bite Sized Cheesecake Tart with Fresh Fruit - **\$48**

Twisted Cheesecake Stuffed Shortbread Cookies - **\$32**

Caramel Pecan Clusters - **\$48**

Brownie Bites - **\$24**

RICE CRISPY TREATS BY THE DOZEN \$32

Classic Marshmallow • Funfetti • Creamy Peanut Butter • Chocolate Chip

CAKE POPS BY THE DOZEN \$30

Assorted - Chocolate • Vanilla • Red Velvet • Lemon • Strawberry • Cookies and Cream

RAINBOW FRUIT KABOBS PLATTER (12) \$32

Served with sweet citrus cream dipping sauce

WHOLE PIES \$35/each

Jack Daniels Apple (additional \$10)

Classic Apple

Pumpkin

Blueberry Cream

Mixed Berry

Peach Crumble

Chocolate Pecan (additional \$10)

Classic Pecan

Chocolate Cream



Beverages

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

*Water Station and Carafe Water Service - a water display with ice, ice bucket, ice scoop and acrylic cups + glass carafes of water at each guest's table

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

Coffee Service (HOT OR ICED COFFEE)

> DISPOSABLE - \$1.50 per guest

> CHINA - \$2.50 per guest

Hot Tea Service

> DISPOSABLE - \$2.00 per guest

> CHINA - \$3.00 per guest

Beverage Station \$.075 per guest

> unsweet tea + water

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

Aguad Fresca Bar \$7.00 per gallon

Lemon + Lime • Berry • Cantaloupe • Watermelon

Pineapple + Basil • Guava + Lemon • Cherry + Lime

Coffee Bar (HOT OR ICED COFFEE)

> DISPOSABLE - \$4.00 per guest

> CHINA - \$5.00 per guest

> specialty coffee + 3 flavors of syrups

Homemade Lemonades \$6.00 per gallon

Classic Lemon, Peach, Berry, or Mango

Infused Waters \$2.50 per gallon

Lemon + Basil • Apple Cinnamon • Cucumber + Mint

Soda Packages \$3.00 per guest

Coke • Diet Coke • Sprite

Deluxe Soda Package \$4.50 per guest

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

Assorted Juice Bar \$4.50 per guest

Disposable Package - included

White sugarcane disposable plates, wooden forks and knives and paper napkins

Upgrade to Bamboo with Linen-Like Napkins - +\$1.00 per guest

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



Classic China Package (STATIONS) -

\$12 per guest

includes additional labor

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



Bar Service

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

Basic Bar Service - \$3.00 per guest

Bartenders added separately

Beer + Wine Bar

includes:

BAR SET UP

bar utensils, ice buckets, wine buckets, cocktail napkins,
bar mats, carafes, and a fresh fruit garnish
Water Station, Coke, Diet Coke, Sprite, Club Soda, Tonic,
Lemons + Limes
COOLER(S) OF ICE
ACRYLIC CUPS

SIGNATURE DRINKS: \$2.00 per guest

(client to provide alcohol)

Full Bar Service - \$7.00 per guest

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, bar spoons + fresh fruit garnishes: lemons,
limes, oranges + olives
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: \$2.00 per guest

(client to provide alcohol)

SIGNTURE DRINKS

\$2.00 per guest

TWISTED MARGARITA - (tequila + triple sec)

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

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

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

TWISTED MOJITO - (rum)

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

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)