



SOUTHERN • CRAFTED • CREATIVE

Twist on the Go Delivery Menu

THANK YOU FOR CHOOSING US FOR YOUR CULINARY DELIVERY NEEDS!

Our Executive Chef Lexy Hasley and her culinary team have fine-tuned the art of hand-crafted southern cuisine with a creative flair, highlighting the bold flavors native to Texas. When you think about Texas-style cuisine, barbecue, southern comfort food, and Tex-Mex all come to mind - now envision these favorites 'with a Twist'. Our catering team has mastered the art of elevating these traditional flavors by applying unique techniques like smoking, brining, marinating and braising. We put a twist on traditional southern family recipes, showcasing this approach at each and every perfectly-executed catering experience.

All of the items on this menu are designed to make things as easy as possible for you on your delivery day. We provide all necessary bowls, platters, serving utensils, hot food is delivered in cater boxes, as well as Eco-friendly disposable plates and cutlery packs with napkins for your guests.

Disposable chafing dishes available for an additional \$15/each.

****All prices are all inclusive - Just add tax and applicable delivery fee****

Our team will arrive on site and set up the food displays and we'll be out of your way before your guests arrive. You just point us in the right direction and we take care of the rest!

We deliver within a 30-mile radius of our Round Rock Location (602 McNeil Rd).

Delivery is **FREE** in Round Rock

\$25 for Austin, Pflugerville, Georgetown + Cedar Park

\$50 for all other areas

Additional delivery options available at higher delivery costs.

Catering with a Twist requires a \$300 order minimum for deliveries.

Pickup is also always available at our McNeil Road, Round Rock location.

Items priced per person carry a 12-person minimum.
Delivery orders should be finalized 7-days in advance of delivery date.
Please inquire for quicker turn around.

If you need additional service on site, please let us know. Servers can be added for an additional fee.

We're excited to help you craft a delicious food experience for your event!



Breakfast Platters

Each platter \$55.00

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

MINIMUM 3 PLATTERS TO SERVE 15-18 GUESTS

INDIVIDUAL GRAPEFRUIT + ARUGULA SALAD CUPS (GF, V)

(12) Arugula topped with grapefruit, dried cranberries, toasted coconut and roasted almonds served with a honey vinaigrette

INDIVIDUAL TWISTED FRUIT SALAD CUPS (GF, V)

(12) fruit, mint, honey, twist of lime and a dusting of tajin

INDIVIDUAL BERRY + HONEY GRANOLA PARFAITS (V)

(12) Greek-style yogurt with seasonal berries, and honey + almond granola

BAGEL ASSORTMENT PLATTER

(15) Mini New York Style Bagels served with plain cream cheese, smoked salmon cream cheese and honey nut cream cheese

TEXAS SIZED SAUSAGE KOLACHE PLATTER

(12) Smoked Sausage + cheese and Smoked Sausage, jalapeño + cheese. Served with maple syrup

FRESH FRUIT BREAKFAST PLATTER (V+)

an assortment of Chef's choice seasonal fruit

FRITTATA PLATTER

(12) Personal sized frittata - Bacon + Sausage and Vegetable

PASTRY ASSORTMENT PLATTER

(18) Seasonal fruit filled Danishes, glazed mini cinnamon rolls and an assortment of muffins

BAKER'S CHOICE PLATTER (V)

(18) Fresh croissants, biscuits, scones with jams, jellies and butter

Hot Breakfast Display

\$12.75 per guest

Includes serving utensils, eco-friendly plates, cutlery and napkins. All Hot items will be in cater boxes to help retain heat.

Disposable chafing dishes available for \$15/each.

BYO BREAKFAST TACOS

Scrambled eggs (V, GF)

Crispy Bacon

Spicy Chorizo

Crumbled Queso Fresco (V, GF)

Shredded Cheddar Cheese (V, GF)

Southwestern Potato Hash (V+, GF)

Refried Beans (V+)

Fire Roasted Salsa (V+, GF)

Jalapeno Ranch (V, GF)

Flour + Corn Tortillas

SOUTHERN BREAKFAST

Buttermilk Biscuits (V)

Scrambled Eggs (V, GF)

Sausage Patties

Home-Style Gravy (V)

Assorted Fruit Jellies + Butter

DECADENT BREAKFAST

French Toast Bake (V)

Scrambled Eggs (V, GF)

Bacon Spears

Breakfast Potatoes (V+, GF)

Syrup + Butter

Breakfast Bistro Boxes

\$10.00 each.

Minimum order of 12 Bistro Boxes, 6 per flavor. Includes cutlery and napkins.

CLASSIC BREAKFAST BISTRO BOX

Fresh croissant with prosciutto, Brie cream, fruit jam, grapes and apple slices

VEGETARIAN BREAKFAST BISTRO BOX

Breakfast muffin, Honey Greek Yogurt, almond granola, fresh berries and a banana slice

VEGAN BREAKFAST BISTRO BOX

Bliss Date Bites, Vanilla Soy Yogurt, almond granola, fresh berries and a banana slice



Gourmet Lunch Boxes

\$14.50 each

Minimum order of 12 lunch boxes, 6 per flavor

Power Bowls

Includes, cutlery, napkins and Bliss Date Bites

All available with your choice of protein - Chicken, Steak, Salmon, "Just Like" Chicken (Vegan) Or double vegetable

ASIAN POWER BOWL (GF)- Soba noodles, carrots, cucumber, red cabbage, cilantro, peanuts, toasted sesame seeds and spicy Thai peanut sauce

GREEK POWER BOWL (GF)- Feta cheese, arugula, quinoa, toasted chickpeas, sun-dried tomatoes, cucumber, kalamata olives, marinade mozzarella and citrus vinaigrette

LATIN POWER BOWL (GF)- Black beans, tomatoes, cilantro, quinoa, queso fresco, peppers, mango, pineapple, guacamole, lime wedges and jerk mango vinaigrette

TEXAS POWER BOWL - Cellentani pasta, romaine lettuce, cheddar cheese, sweet peas, carrots, roasted corn, bacon* and Herb Ranch dressing

Sandwiches

Includes, cutlery, napkins, homemade kettle chips and a cookie

Gluten Free option available without the sweet roll

MEDITERRANEAN VEGGIE

Hummus, cucumber, artichokes with mixed greens and sundried tomato pesto on a sweet roll

LITTLE DELI SAMMIE

Salami, smoked ham and pepperoni with provolone cheese, mixed greens, sundried tomato pesto and garlic aioli on a sweet roll

CHICKEN CORDON BLUE

Chicken, Ham, Swiss cheese and honey whole grain mustard with mixed greens on a sweet roll

THE CLUB

Turkey, ham, bacon, tomato, lettuce and jalapeño ranch on a sweet roll

TEXAS ROAST

Roast beef, with caramelized onions, blue cheese, mixed greens and a horseradish aioli on a sweet roll

PIMENTO CHEESE BLT

Southern Pimento Cheese, crispy bacon, mixed greens and tomato on a sweet roll

Salads

Includes, cutlery, napkins, garlic bread sticks and a cookie

ANTIPASTO SALAD

Romaine lettuce, cucumbers, tomatoes, red onions, olives, sweet peppers, crumbled feta cheese, with a lemon-dill vinaigrette *available vegan*

VEGGIE FRESH FARMHOUSE SALAD

Mixed greens with sliced apples, dried cranberries, celery, candied walnuts and blue cheese, with a blue cheese vinaigrette
available vegan

TWISTED CHOPPED CHEF SALAD

Romaine lettuce, herb roasted chicken, crispy bacon, crumbled blue cheese, cheddar cheese, tomato, hard-boiled egg and croutons, with a whole grain honey mustard vinaigrette

BLACKENED CHICKEN SALAD

Blackened chicken, cheddar cheese, black olives, tomatoes, roasted corn + black bean salsa served over romaine with Jalapeño Ranch



Stations

Choose one for lunch, or Mix and Match multiple for a dinner experience

\$16.50 each, per guest. Minimum order of 12.

Includes serving utensils, eco-friendly plates/bowls, cutlery and napkins. All Hot items will be in cater boxes to help maintain heat.

Disposable chafing dishes available for \$15/each.

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 White Rice

NAKED BURRITO BOWL BAR

Chili Lime Brisket and Adobo Smoked Chicken

with guest's choice of toppings:

Cheddar cheese, queso fresco, guacamole, lime wedges, roasted corn salsa, shredded lettuce, red cabbage, tortilla strips and fire roasted salsa. served with Cilantro-Lime Rice and Black Beans

*Make it a Taco Bar with Corn + Flour Tortillas - add \$1.00 per guest

MAC + CHEESE BAR

Choose Smoked Gouda or Green Chili Cheese Sauce 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 (\$2 per person for both)

SALAD BAR

Spring Mix, 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, scallions, 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





Buffet Display

Includes serving utensils, Eco-friendly plates and cutlery with napkins. All Hot items will be in cater boxes to help retain heat. Disposable chafing dishes available for \$15/each.

\$15.00 per guest (one entree) + \$6.00 for second entree. Minimum order of 12.
For a complete meal, add on a couple of sides.

TEXAS COMFORT

PICK YOUR ENTREE(S)

Buttermilk Roasted Chicken (GF)

leg quarters, marinated in buttermilk with Hawaiian Sweet Rolls and Butter

Chicken fried Chicken

home-style gravy with Hawaiian Sweet Rolls and Butter

Honey Mustard Glazed Ham

slow roasted + hand-carved with Hawaiian Sweet Rolls and Butter

Twisted Texas Beef Pie

braised brisket with vegetables and a Southern cornbread crust

Fried Green Tomatoes

over pimento cheese grits with red pepper jam, Hawaiian Sweet Rolls and Butter

Southern Crab cake

Sriracha + honey aioli, Hawaiian Sweet Rolls and Butter

Char-grilled Chicken Leg Quarters (GF)

dry rubbed with Hawaiian Sweet Rolls and butter

Smoked Chopped Brisket (*can be GF)

house made BBQ sauce with Hawaiian Sweet Rolls and butter

Jalapeño Smoked Sausage

house made BBQ sauce with Hawaiian Sweet Rolls and butter

Smoked Texas Style Pulled Pork (*can be GF)

house made BBQ sauce with Hawaiian Sweet Rolls and butter

Grilled Balsamic Glazed Portobello Mushrooms

(V+, GF) with Hawaiian Sweet Rolls and butter

SIDES

\$4.50 per side, per guest

French-style green bean alondine (V+, GF)

Rosemary and sea salt blistered red potatoes (V+, GF)

Twisted Greens Salad with homemade Ranch

Creamy jalapeño slaw

Twisted potato salad

Texas pinto beans

Add on onions, pickles and jalapeños for a classic BBQ menu - \$1.00 per guest



Twisted Party Platters

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

MINIMUM 3 PLATTERS TO SERVE 15-18 GUESTS

FRESH FRUIT (V+, GF) - \$55.00

an assortment of Chef's choice seasonal fruit

DUO OF SALSAS (all V+, GF) - \$55.00

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

DUO OF DIP, CHIPS + RAW VEGETABLE BAR - \$55.00

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+) - \$85.00

"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) - \$55.00

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

TRIO OF HOT DIPS - \$110.00

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 (36) - \$150.00

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 (12) - \$55.00

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

VEGETABLE SPRING ROLLS (12) (V) - \$55.00

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

CHICKEN FLAUTAS (12) - \$55.00

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

TRIO OF DEVILED EGGS (18) - \$85.00

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

CUBAN SLIDER PLATTER (12) - \$55.00

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

CLUB SLIDER PLATTER (12) - \$55.00

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

TEA SANDWICH PLATTER (V) (24) - \$85.00

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

CELEBRATION FRUIT SKEWER PLATTER (24 skewers) - \$85.00

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) - \$85.00

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

PIGS IN A BLANKET (24) - \$85.00

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

GOURMET CHEESE DISPLAY - \$85.00

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 - \$175.00

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 - \$150.00

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 - \$175.00

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

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

ASSORTED COOKIES BY THE DOZEN \$15

Chocolate Chip • Oatmeal Raisin • 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

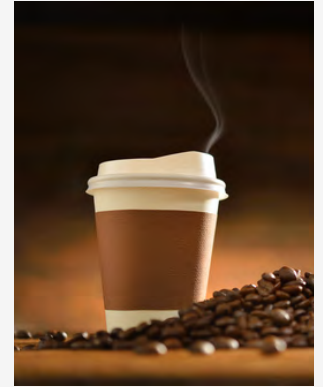
Peach Crumble

Chocolate Pecan *(additional \$10)*

Classic Pecan

Chocolate Cream





SNACKS, BISTRO BOXES + BEVERAGES

Snacks

\$3.50 each additional

minimum order of 12 snacks, 6 per flavor

All snacks are packaged in individual servings

PROTEIN TWISTED TRAIL MIX

RISE + SHINE TWISTED TRAIL MIX

MIXED NUTS

S'MORES

CHOCOLATE COVERED PRETZELS

ASSORTED WHOLE FRUIT

POPCORN BAGS

an assortment of sweet, salty + cheesy

Bistro Snack Boxes

\$10.00 each

Minimum order of 12 Bistro Boxes, 6 per flavor. Includes cutlery and napkins.

PROTEIN BISTRO BOX

beef jerky, smoked cheddar cheese, hard-boiled egg, jalapeño stuffed olives, spiced pecans and peanut butter filled pretzels

VEGETARIAN BISTRO BOX

brie cheese, Texas goat cheese with honey, apple slices, dried fruit, almonds, hard-boiled egg and crackers

VEGAN BISTRO BOX

jalapeno hummus, carrots, cucumber, celery, peppers, heirloom tomatoes, almonds and gluten free crackers

Beverages

All cold beverage selections include acrylic cups, ice, disposable ice bucket, and ice scoop.

DROP OFF COFFEE - \$16.50 (SERVES 12)

includes 96 oz. of hot coffee (decaf and/or regular), creamer, sweetener, stirrers and paper cups

DROP OFF HOT TEA - \$16.50 (SERVES 12)

includes 96 oz. of Hot water, tea assortment, creamer, sweetener, stirrers and paper cups

DROP OFF ICED TEA - \$16.50 (SERVES 12)

includes 96 oz. of Iced Tea, sweeteners, lemons, stirrers and acrylic cups

ASSORTED JUICE BAR - \$26.50 (SERVES 12)

includes Carafe of Apple, Orange and Cranberry

SODA PACKAGE - \$3.50 PER PERSON

includes Coke, Diet Coke, Sprite

BY THE BOTTLE

- > spring water, \$1.50 each
- > sparkling water, \$3.00 each
- > assorted flavored sparkling water, \$3.00 each
- > assorted teas, \$3.50 each
- > lemonade, \$3.50 each

SIGNATURE HOT CHOCOLATE - \$35 (SERVES 12) house-made with gourmet chocolate, milk and cream, served with marshmallows, whipped cream, cups, cocktail napkins + stirrers