

# Twist Catering • menu options

## Food stations

- Gourmet mac and cheese station (spicy shrimp, hickory pulled beef, green onion, sautéed mushrooms and tomatoes)
- Chow mien station (Chili tofu, chicken bites and beef bites)
- Curry station steamed rice, chicken and potato and chickpea and potato
- Seafood station – pepper fish in a brioche bun, seafood salad on mixed greens or toasted garlic roll
- Hickory smoked BBQ Chicken, pickled onions and scotch pepper aioli
- Jerk shredded beef on coco bread, charred tomatoes, shredded lettuce and cucumber raita, pickled onions
- Vegetarian burger w/Twist antipasti spread, caramelized onions, pickles, iceberg lettuce

## Appetizers/Hors d'Oeuvres

- Scallion and Cheese Mini Waffles with Fried Chicken, Infused Scotch Pepper Maple Syrup
- Ackee and Saltfish Stuffed Fried Dumplings
- Salted Cod and Callaloo Fritters
- Bara Shell Curry Chicken Tacos with an Island Slaw
- Mini Beef Patties with Scotch Pepper Aioli
- Potato and vegetable Samosa with a tamarind cilantro drizzle
- Pepper Shrimp with Mango Salsa
- Pepper fish bites
- Callaloo, Ackee and Shellfish Tartlets
- Curry Chickpea with Tamarind Drizzle on Naan Bread
- Spicy Chicken Avocado Salad on Cucumber Rounds and Fresh Dill
- Curried Squash, Roasted Tomatoes and Kale on Pita Chips
- Hickory BBQ Pulled Jerk Beer Crostini with Scotch Pepper Aioli and Cilantro
- Southern Style Cornbread Bites with Salted Cod Rundown and Parsley
- Cranberry Pinot Noir Meatballs with Berry Goat Cheese Crumble
- Jerk chicken sliders with pineapple slaw
- Wine reduced mixed mushroom crostini with a lemon aioli or wasabi aioli \$2.50p
- Chilled shrimp w/ vodka infused cocktail sauce
- Spicy smoked salmon mousse canapé
- Smoked salmon canapés
- Crab and cream cheese wonton cups
- Crab croquettes
- Caramelized onion and goat cheese artisan tarts
- Wild mushroom and sundried tomato crostini
- Warm Crab Bruschetta, Truffle Oil
- Lamb lollipops

- Ceviche Shooter with a Plantain Chip Garnish
- Crab Cake finished with Red Pepper Aioli

## Plated Dinners/Dinner Party

- First Course Options (examples)
- Carrot ginger soup
- Red pea soup
- Roasted red pepper soup
- Split pea soup
- Spicy butternut squash soup
- Herbed mushroom and gorgonzola soup
- Twist mix salad with ruby red vinaigrette
- Citrus shrimp cocktail with mango salsa
- Caprese salad with house-made vinaigrette
- Twist pesto pasta salad

## Mains (Examples)

- Roasted chicken w/ herb thyme gravy, scented rice and roasted seasonal vegetables
- Roast beef au jus with smashed potatoes and roasted vegetables
- Jerk Chicken with rice and peas and Braised Cabbage and Carrots
- Vegetable Lasagne
- Eggplant Parmesan
- Maple glazed salmon with seasonal vegetables and rice pilaf
- Stuffed chicken with scented rice, glazed carrots and butter string beans
- Braised beef short rib with lemon asparagus risotto
- Lamb w/ herbed mashed potatoes and honey glazed carrots finished with a Shiraz honey sauce
- Beef tenderloin w/ blue cheese butter, green beans w/ roasted potato squash medley
- Frutti di mare
- Stew Beef and Spinners
- Chilli Tofu with fragrant rice, rice pilaf

## Dessert (Examples)

- Assorted dessert (ie tarts, squares and pastries)
- Fresh fruit zabaglione
- Warm bread pudding with baileys crème
- Dark chocolate tort with shortbread crust
- Red velvet cake with baileys cream cheese icing
- Black Cake with a Pineapple and Berry Compo
- Mango Cheese Cake
- Coconut Toto (cake) with a rum cream glaze

# Corporate Lunches/Bufferet Examples

## Deli Bar

- Soup du jour
- Chicken vegetable soup
- Variety of crisp salad greens with choice of dressings
- New potato salad, pasta salad and tropical fruit salad, spicy red cabbage coleslaw, crisp potato chips
- Assorted deli meats: sliced roast beef, turkey breast, honey ham and Italian salami
- Assorted cheeses
- Crisp dill pickles, olives
- Deli mustards and mayonnaise, assortment of breads: sourdough, rye, country white, whole wheat and onion buns
- Blondies, brownies and cookies

## Island Theme

- Salads
  - Mixed island greens with assorted dressings, pineapple carrot slaw, creamy potato salad and tuna macaroni salad
- Hot Selections
  - Brown stew chicken, curried goat, braised oxtail, rice and peas, steamed callaloo
- Desserts
  - Coconut drops, gizzadas, fruit tartlets, rum and raisin cheese cake

## Trays and Boxed Lunches

(Each tray serves 25-30 people)

- Signature Twist Pesto Pasta Salad
- Kale and Arugula Salad with english cucumbers, shredded carrots, beet spirals
- Couscous - chickpeas, chopped veg, raisins and spices
- Bean and Veggie - baby spinach, mixed beans, tomatoes and broccoli
- Kale Caesar Salad with croutons, tomatoes and parmesan
- Field Greens with tomatoes, peppers, cucumbers, carrots and sprouts
- Penne and Vegetable - penne pasta with mixed seasonal vegetables
- Assorted Artisanal Sandwiches and Assorted Deluxe Vegetarian Wraps (including assortment of roast beef, turkey, smoked meats and ham, cheese, lettuce and tomatoes)
- Boxed Lunches (pre-order for groups of 15 or more)
  - Pesto grilled chicken breast
  - Roasted chicken quarters - Dark meat or white meat
  - Curry chicken and potatoes
  - Sundried tomato pesto salmon

- (All the above are served with steamed fragrant rice or vegetable fried rice and seasonal mixed vegetables)
- Lasagna with garlic bread
- Penne primavera with garlic bread
- Vegetable chow mein
- Organic field green salad (add a protein: Chicken, Salmon or Shrimp)