



Upscale Comfort Food, With a Twist!

Vegetarian Selections

Fresh Heat of Palm, Shaved Papaya, Kaffir Lime Curd

Scotched Olive with Pimento Hummus

Red Velvet Beet Donut with Goat Cheese Icing, Pistachio Dust

Sesame Falafel on Crispy Pita Chip

Balsamic and Olive Oil Vegan "Lumpfish Caviar" on Toast Points

Vegan "Salmon Caviar" Blinis

Kalamata Olive and Artichoke Tart

Cucumber Sandwich Square with Curry Aioli

Savory Goat Cheesecake with Balsamic Reduction

Miniature Tandoori Tofu Naan Bites

Asparagus Tart

White Bean Crostini

Belgian Endive Canapes with beet & goat cheese, blue cheese, walnuts

& honey, or hummus, tapenade, pinenuts & fresh herbs

Vietnamese Summer Rolls with ginger soy dipping sauce

Grilled Vegetable Tart with White Bean Puree

Goat Cheese and Tomato Tart

Tomato tartare in mini pesto cone

Gorgonzola mousse, dried apricots and figs

Mozzarella with slivered garlic and fresh basil

Truffled wild mushroom and chives

Artichoke, spinach, feta triangles

Mini Brie en Croute

B With a Twist Catering & Events

www.bwithatwist.com

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