



Fall Inspired Menus 2014

Appetizers

Cranberry & Brie in a Fillo Log
Spiced Apple & Brie Wonton
Pear & Goat Cheese Tart
Pumpkin Bisque with Sage Beignet
Sweet Potato Bacon Bites
Raspberry Chipotle & Brie Canapé
Mini Ham & gruyere slider on a Sweet Potato Roll
Pumpkin Soup shooters in mini cups
Fig & Goat cheese in Phyllo purse

Salads

Wheat berry & roasted Butternut Squash Salad with baby spinach & bourbon soaked cranberries

Green Salad with Candied pecans with Maple-balsamic dressing
Maple glazed squash Bacon Salad
Spinach Pomegranate Salad with Apples and Walnuts

Caramel Apple Salad with spiced pecans

Kale Salad with cranberry orange vinaigrette

Roasted Autumn Panzinilla Salad

B With a Twist Catering & Events
www.bwithatwist.com
702-373-9924 anil@bwtcatering.com



Upscale Comfort Food, With a Twist!

Main Courses

Beef Bourguignon in red wine glaze with mushrooms & pearl onions

Apple Pie Short Ribs

Coffee Beef Tenderloin with Pecan Demi

Juicy grilled chicken topped with Cider spiced apples

Almond Chicken Breast with Crème Bruleé Beurre Blanc

Roasted rosemary pork

Sides

Roasted Butternut Squash

Potatoes Au Gratin

Wild Mushroom Risotto

Autumn Vegetable Medley with Butternut Squash, Turnips, Carrots, Apples, Onions with Balsamic Drizzle

Desserts

Mini Pecan Tarts

Roasted Acorn Squash Mousse

Mini Pumpkin Tarts

Pumpkin Whoopie Pies

Dutch apple pies

Bruleé Rice pudding in five spice spoon

Apple Cinnamon Oatmeal Flan

Mini pumpkin savarin with cream cheese & walnuts

Pumpkin Pie

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