



Upscale Comfort Food, With a Twiſt!

APPETIZER MENU

Includes

- Floor length table clothes for food tables
- Disposable cocktail napkins and plates
- 2 Stationary Appetizer displays
- 3 appetizers- 2-3 pieces per person
- Additional appetizer \$5 each per person

Pick from below butler passed appetizers

- Spicy Gazpacho Shooters
- Chicken Skewers with Thai sauce
- Thyme-Lemon Donut with Turkey, Smoked Gouda, Baby Arugula, Onion Jam, and Herb Aioli
- Brie Cheese and Raspberry in Filo
- Jerk Chicken Salad tarts
- Savory Goat Cheesecakes with Balsamic Reduction
- Bacon Wrapped Dates stuffed with Blue Cheese
- Tequila Shrimp Pipette
- Peanut - Sesame Brittle, Thai Chicken
- Artichoke, Spinach, Feta Triangles
- Tuna Poke on Crispy Rice Cracker with Spicy Bean Sprouts
- Mini Brie en Croute
- Sesame Falafel on Crispy Pita Chip
- Beef Wellington Puffs
- Sugar & Spice Shrimp
- Assorted Mini Quiche – Bacon, Spinach and Blue Cheese
- BBQ Barbeque Meatballs
- Lemony Deviled Eggs
- Antipasto Skewers with Olive, Sundried Tomato, Mozzarella ball, Roasted Red Pepper
- Salmon Canapés- Salmon Lox on Buckwheat Pancakes topped with Crème Fraiche, capers
- Onion Puffs
- Bite Sized Steak wrapped in Bacon
- Chicken and Green Chili Empanadas
- Caramel Apple Goat Cheese Purse
- Truffle Mac and Cheese Tarts
- Mini Reuben Puffs
- Shrimp Cocktail served in martini glasses

BWithaTwist.com

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APPETIZER MENU

Choose Stationary Appetizers

Antipasto Table

Artichoke hearts, roasted red peppers, mozzarella balls and aged parmesan, assorted olives, crackers, herb crostini and rustic breads with dipping oils.

Crostini Bar

Ricotta with local honey & pear compote

Bacon tomato chutney

Beef tenderloin on Tuscan Toast with horseradish crème

Salmon, crème fraiche, cucumbers, capers

Hummus Bar

With pepper strips, breads, and pita chips and bread. Hummus styles include traditional, garlic, and roasted red pepper.

Dip, stick, & chip display

Includes bread sticks, pretzel sticks, & fresh chips. Ranch, spinach dip, & artichoke dip

Seasonal Salsa Bar

Our chefs love seasonal ingredients and hand craft the most amazing salsas, chutneys, and chips. Think traditional tomato cilantro salsa, salsa verde, or avocado tomatillo salsa. We even love fruit varieties like mango, peach, or pineapple!

Bountiful Cheese Display

Featuring imported and domestic cheeses. Displayed with sliced meats, baguettes, crackers, nuts, dried fruits, and marinated olives. Garnished with grapes and seasonal berries.

Crudité Display

Fresh carrots, broccoli, cucumbers, cauliflower, other seasonal vegetables and dips.

Taste of the Sea *(add \$7 per person)*

Crab cakes, Shrimp display, Coconut Shrimp, Free form Maki Sushi includes crispy rock shrimp, sweet chili, tuna with Japanese rice pearls