

*Eat &  
Drink &  
Be  
Merry*

*Holiday Packages*



Upscale Comfort Food, With a Twist!

[www.BWithaTwist.com](http://www.BWithaTwist.com)

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(702) 373-9924

# Holiday Cocktail Package Reception

## Hors d'Oeuvres Choose 5

### Beef Bourguignon Puff

Tender beef, braised in Burgundy wine, accompanied by the robust flavors and aroma of applewood bacon, paired next to a medley of garlic, thyme, carrots and mushrooms, enveloped in a rich buttery puff pastry.

### Pecan Cranberry Turkey Salad Tart

A light turkey salad with the sweetness of dried cranberries and the crunch of pecans served in mini tart shell

### Bacon Wrapped Dates

A sweet California date wrapped in applewood smoked bacon, hand threaded onto a bamboo skewer

### Cranberry Glazed Chicken Skewer

Homemade spiced cranberry glaze over tender chicken breast skewer

### Apple Butter Barbecue Meatballs

Slow cooked beef meatball in sweet and tangy holiday bbq sauce

### Balsamic Fig & Goat Cheese Flatbread

A plump handcut Calimyrna Fig, marinated in aged Balsamic Vinegar, paired with a creamy savory rosette of goat cheese, fresh chives, and applewood smoked bacon, all placed on a hand cut flatbread

### Antipasto Skewers

Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.

### Butternut Squash Soup Shooter

Served in mini cup

### Wild Mushroom & Truffle Arancini

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy parmesan and herb risotto, rolled in panko bread crumbs

### Bite Sized Steak wrapped in Bacon

Juicy, fresh beef tenderloin wrapped in bacon then hand threaded onto a skewer

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## Appetizer Display Choose 1

### 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.

### Holiday Dips, Sticks, & Chip Display

Caramelized Onion Dip, Artichoke Jalapeño dip, House-made Hummus, Spinach garlic artichoke dip, Traditional Holiday Cheese Ball. Includes bread sticks, pretzel sticks, & fresh chips.

### Fire Roasted Winter Garden Platter

The best in seasonal olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, purple onion, served with tuscan white bean dip and Persian aioli dip

### Holiday Mediterranean Hummus Sampler

Roasted Red Pepper hummus, Za'atar-Spiced beet hummus, Butternut Squash hummus, Greek olives, and tzatziki sauce with crisp pita chips, English cucumbers, and flatbread crackers

### Vegetarian Antipasti Display

balsamic marinated & grilled asparagus, baby eggplant, roasted squash, baby zucchini, charred artichokes, roasted elephant garlic, roasted baby leeks, marinated roasted cremini mushrooms, pickled red & yellow peppers, country olive tapenade, served with country bread and crackers

### Italian Meats & Mozzarella Bar

Display of Imported and Domestic Italian Delights. Shaved Prosciutto, Salami, Mortadella and Roast Beef Cuts, plus variety of imported and domestic Italian cheeses such as Buffalo Mozzarella, Burrata and Parmigiano-Reggiano selection. Served with grilled & chilled or pickled asparagus, artichoke hearts, roasted red peppers, basil pesto, balsamic glaze, grilled crostini.



# Holiday Cocktail Package Reception *(continued)*

## **Mini Dessert Display** **Choose 3**

### **Chocolate Caramel Tarts**

Sweet shortbread tart shell filled with chocolate and caramel

### **Holiday Panna Cotta Cup**

with Cranberry and Orange compote

### **Chocolate Covered Strawberries**

Strawberries dipped in Dark, Milk, or White Chocolate with edible sparkles

### **Holiday Petit Fours**

Variety of flavors such as Red velvet, double chocolate, Irish crème, coffee liqueur, caramel, cookies 'n' crème, royal chocolate, and royal vanilla

### **Peppermint Cannoli**

Traditional mini cannoli with peppermint candy crush on ends

### **French Macarons**

Famous round pastry made from ground almond, sugar and egg whites. Assortment of flavors such as raspberry, chocolate, vanilla, pistachio, coffee and lemon.

### **Bourbon Dark Chocolate Truffles**

### **Gingerbread Mini Cheesecakes**

Perfect for the holidays, these bite-size mini cheesecakes capture the festive charm of the season a gingerbread cracker crust

### **Mini Rum Cake**

### **Bailey's Dark Chocolate Swirl Bar**

Rich dark chocolate brownie studded with chocolate chunks, topped with a layer of Baileys Irish Cream flavored ganache swirled with a chocolate drizzle.

### **Bourbon Brown Butter Bar**

Moist and gooey brown butter bourbon cake layer studded with pecans and soaked in a bourbon syrup atop sea salt brown butter cookie crumb crust, all adorned with a sweet bourbon drizzle.

### **S'Mores Bar**

Rich milk chocolate chunk brownie studded with marshmallows on a graham cracker crumb crust with a luscious marshmallow drizzle and graham sprinkle

### **Salted Pretzel Crust Caramel Brownie**

Gourmet salted caramel-filled brownie drizzled with salted caramel and dark chocolate on a unique, chocolate-covered pretzel crust

### **Pecan Carmelita Bar**

Indulgent rich caramel sandwiched between layers of sweet, crunchy oats, decorated with pecans, dark chocolate chunks and a delicate caramel drizzle

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# Holiday Action Station Package Reception

## **Appetizer Display Table** **Choose 1**

### **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.

### **Fire Roasted Winter Garden Platter**

The best in seasonal olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, purple onion, served with tuscan white bean dip and Persian aioli dip

### **Holiday Dips, Sticks, & Chip Display**

Caramelized Onion Dip, Artichoke Jalapeño dip, House-made Hummus, Spinach garlic artichoke dip, Traditional Holiday Cheese Ball. Includes bread sticks, pretzel sticks, & fresh chips.

### **Holiday Mediterranean Hummus Sampler**

Roasted Red Pepper hummus, Za'atar-Spiced beet hummus, Butternut Squash hummus, Greek olives, and tzatziki sauce with crisp pita chips, English cucumbers, and flatbread crackers

### **Vegetarian Antipasti Display**

balsamic marinated & grilled asparagus, baby eggplant, roasted squash, baby zucchini, charred artichokes, roasted elephant garlic, roasted baby leeks, marinated roasted cremini mushrooms, pickled red & yellow peppers, country olive tapenade, served with country bread and crackers

## **Chef Created Small Plates** **Choose 3**

*Chef will create mini holiday entrée plates to order. All served with seasonal winter roasted vegetables*

### **Apple Spiced Chicken Breast**

with autumn local butternut squash

### **Roasted Beef with Raspberry Chipotle Glaze**

Pan roasted beef with whipped sweet potatoes small plate

### **Bourbon Maple Glazed Salmon**

Small plate with seasonal corn relish salad

### **Cardamom Chicken**

small plate with poached pears and onion compote

### **Whiskey Braised Short Ribs**

Small plate with creamy mashed potatoes

### **Roasted Pork Loin**

Small plate with LV Distillery plum ginger gin chutney with creamed corn

### **Las Vegas Distillery Rum Ham**

Small plate with spicy rum glaze with buttery green beans

### **Flank Steak with Whiskey Sauce**

Short plate on roasted potatoes

### **Roasted Turkey with Stuffing**

Small plate with apple pie moonshine apples

### **Vegetarian Winter Risotto**

Small plate with butternut squash, leeks, mushrooms & Parmesan



# Holiday Action Station Package

## Reception (continued)

### Action Station

#### Choose 1

##### Raclette Cheese and Soup Shooter Station

At this action station, cheese is melted to order on a raclette machine then scraped over your choice base. We'd recommend bringing your phone along to get an action shot while the chef does their thing – it's truly a sight to be seen that begs to be shared by the self-professed foodie. The fun doesn't end there. Guests have a choice between different gourmet sausages, cured meats and a number of roasted vegetables, such as roasted baby potatoes, asparagus, cauliflower, tomatoes, cornichon, white pearl onions, and baguette slices.

Served with a dual variety of soup shooters such as Minestrone, Lobster Bisque with a splash of Cognac, Fire Roasted Tomato, or Mexican Chicken Poblano. It's hard to say no to cheese and soup in winter, which is why we're encouraging the exact opposite approach. Guests aren't soon to forget your event if you opt for the raclette cheese and soup station.

##### Holiday Salad Shaker Station

Crisp lettuce is tossed with your choice of fresh ingredients. Your custom salad is then shaken by our Chef with your choice of dressing and served in a mini shaker creating a signature salad.

Guests choose from a variety of lettuces such as romaine, winter kale, spinach, baby field greens;

Dressing such as cran-raspberry vinaigrette, balsamic vinaigrette, ranch, honey mustard, and blue cheese;

Mix ins such as roasted butternut squash, pomegranate, apples, bourbon soaked cherries, dried cranberry, toasted spiced pepitas, chopped pistachios, sugared walnuts, chopped eggs, artichoke hearts, chopped mushroom, diced tomatoes, roasted red pepper, shredded carrot, shaved red onion, garbanzo beans, bacon, grilled chicken, pancetta, shredded cheddar cheese, parmesan cheese, feta cheese, crumbled bleu cheese and nuts.

##### Ramen Station

Unless you've been living under a rock, you're well aware of the ramen craze. Our ramen station is great for holiday parties. Broth is freshly infused with Udon wild mushrooms, lobster broth, Tonkatsu pork broth or chicken broth and served from hot tea syphons. Five spice crispy pork and rice noodles come standard, but you can choose from a number of ingredients and aromatics to truly make the dish yours such as Scallion, cilantro, lime, ginger, mint, basil, kale, shiitake mushroom, radish, edamame, bean sprouts, roasted corn, kimchee, jalapeno, teriyaki, hoisin sauce, miso paste, Sriracha, soft poached egg, crispy duck confit, langoustine lobster, braised pork shoulder.

If you're torn by what to choose or aren't sure what flavors will compliment each other – don't sweat it. The chef serving you is more than happy to make suggestions and find something you'll be excited to eat!

##### Bao Bun Station

Freshly steamed mini Chinese bao buns with flavors like Short rib steamed buns, Tofu and mushroom, Glazed Pork Belly, and Sriracha Chicken. Served with selections of toppings such as cilantro, cucumber, pickled ginger, mint, Thai basil, kichi, pickled onions, spicy peanut sauce, Thai sweet chili, soy gochujang ad citrus aioli.



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# Holiday Action Station Package

## Reception (continued)

### Mac 'N Cheese Station – pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. “New” Fashioned Macaroni and Cheese:

- **Classic**- Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Parisian Mac**- Mac-n-Cheese for the “upper crust”. Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It’s addictive!
- **Greek Mac**- Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic.
- **Kickin’ Mac**- Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We’ll even top it off with crumbled blue cheese if you’d like!
- **Antipasto Mac & Cheese**- Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta.
- **Tex-Mexi Mac**- Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa.
- **Costal Mac**- Clusters of fresh crab meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

### Artisan Pasta Station

Fresh pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this vegetarian chef attended station a hit at any reception.

### Dessert Station Choose 1

#### Modern Smores Station

A new take on a classic. Guests will enjoy a variety of chocolate flavors such as milk, dark, peppermint, white, and mocha.

Our assortment of custom created flavored marshmallows, with flavors such as classic, rose, cafe, and caramel and graham crackers are also included. The “campfire” is presented in an elegant glass chip bed with stainless steel “sticks”.

#### Fresh Made Mini Crepe Station

A unique modern take on a hot chocolate dessert. A chef will shave chocolate from our hand created rotating chocolate cylinder. Mini crepes will be made fresh on our custom created griddle. The combination will create magic for all.

#### Affogato Station

Selection of 2-3 gelato, “drowned” in hot Italian Espresso accompanied by candied nuts, chocolate, caramel, cookie selection and biscotti.

#### Flambé donut hole Station

Variety of glazed donut holes flambéed in front of guests with with LV Distillery spirits such as Whiskey, Apple Pie Moonshine, Rum and more served with vanilla ice-cream



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# Holiday Buffet Package

## ***Appetizer Display Table*** ***Choose 1***

### **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.

### **Fire Roasted Winter Garden Platter**

The best in seasonal olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, purple onion, served with tuscan white bean dip and Persian aioli dip

### **Holiday Dips, Sticks, & Chip Display**

Caramelized Onion Dip, Artichoke Jalapeño dip, House-made Hummus, Spinach garlic artichoke dip, Traditional Holiday Cheese Ball. Includes bread sticks, pretzel sticks, & fresh chips.

### **Holiday Mediterranean Hummus Sampler**

Roasted Red Pepper hummus, Za'atar-Spiced beet hummus, Butternut Squash hummus, Greek olives, and tzatziki sauce with crisp pita chips, English cucumbers, and flatbread crackers

### **Vegetarian Antipasti Display**

balsamic marinated & grilled asparagus, baby eggplant, roasted squash, baby zucchini, charred artichokes, roasted elephant garlic, roasted baby leeks, marinated roasted cremini mushrooms, pickled red & yellow peppers, country olive tapenade, served with country bread and crackers

## ***Buffet Salad*** ***Choose 2***

### **Holiday Joy Salad**

Mixed greens and baby arugula, pomegranate seed, toasted spiced pepita, chopped pistachio, poached pears

### **Kale & Brussel Salad**

Bacon, pecorino cheese, lemon, toasted hazelnut

### **Market Salad**

Mixed Greens, Herb Croutons, Pomegranate Seeds, Roasted Apple, Shredded Baby Carrots, Radish with Dressing Display

### **Mixed Green Salad**

Tomatoes, Cucumbers and Carrots

### **Nuts and Berries**

Garden greens with toasted almonds and dried cranberries with a raspberry vinaigrette

### **Roasted Beet Salad**

Organic baby greens, arugula, roasted red & yellow beets, chevre cheese, tangerines, oil-cured olives, roasted pistachios

### **Spinach and Apple Salad with Pancetta**

Spinach, Pancetta, Arugula, Mixed Herbs, Caramelized Red Onion with dressing display

### **Apple and Feta Salad**

Baby mixed greens, toasted pepita seed, wine soaked cherries, julienned apple, feta crumbles. Served with a side of Raspberry Vinaigrette and Balsamic Vinaigrette

### **Green Salad**

with Candied pecans with maple-balsamic dressing





# Holiday Buffet Package

## Buffet Entrees

### Choose 2

#### Turkey Gremolada

Boneless Turkey Breasts marinated with Lemons & herbs

#### Braised Beef Short Ribs

Red wine based sauce with Gremolada topping

#### Coffee Rubbed Flank Steak

with Las Vegas Distillery Whiskey sauce

#### Cocoa Ancho Beef Brisket

with Pecan Demi

#### Baked Salmon Parmesan

Salmon fillet baked with a creamy parmesan coating

#### Baked Vermont Maple Glazed Salmon

mesquite smoked cous cous

#### Butternut Squash Ravioli

Oven roasted butternut squash, whole milk ricotta, amoretti cookie, parmesan and romano cheeses with nutmeg and sage in a romano cheese sauce

#### Beef Short Rib Ravioli

Short Rib Brasato in house slow roasted beef short ribs, mirepoix and romano cheese

#### Roasted Portobello Mushroom Ravioli

Oven roasted fresh portobello and crimini mushrooms, fontina and romano cheeses and thyme

#### Lobster Ravioli

Claw and knuckle lobster meat, shrimp mousse blended with a lobster sherry shallot velouté

#### Almond Crusted Chicken Breast

with Crème Bruleé Beurre Blanc

#### Chicken Marsala

Sautéed breast of chicken served in a Marsala Wine and Mushroom Sauce

#### Apple Spiced Chicken Breast

with autumn local butternut squash

#### Lingonberry Orange Chutney Glazed Chicken

with cardamom poached pear and onion compote

#### Mediterranean Spiced Chicken

Topped with Andouille and Chorizo Sausages, Paprika Marinated Prawns with a Pickled Lemon Relish and Chardonnay Sauce

#### Orange Rosemary Chicken

#### Parmesan & Herb Crusted Pork Loin

Crust forms a crunchy barrier that has all the wonderful juices trapped inside to give you a tender, flavorful loin of pork

#### Carnival Pork Cuts

Apple, Cranberry, Ginger Chutney

#### Peach and Bourbon Glazed Pork Loin

served on grilled peaches

#### Brown Sugar Crusted Glazed Ham

## Buffet Sides

### Choose 2

#### Lobster Whipped Yukon Gold Mashed Potatoes

#### Artisan Au Gratin Potatoes

baked golden with sharp cheddar and fresh herbs

#### Loaded Mashed Potato

#### Roasted Red Bliss Potatoes

with Smoked Paprika and Parmesan

#### Sweet Potato Gratin

with brown sugar and pecan-marshmallow topping

#### Yukon Gold Rosemary Garlic Mashed Potatoes

#### Wild Mushroom Risotto

sautéed mushrooms, shaved asiago, truffle oil

#### Twice Baked Four Cheese Mac and Cheese

#### Parisian Mac and Cheese

Mac-n-Cheese for the "upper crust". Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce.

#### Green Bean Casserole

Fresh Green Beans, Wild Mushrooms, Béchamel Sauce, Roasted Tomatoes and Crispy Fried Onions

#### Seasonal Mixed Winter Roasted Vegetables

The best in season with olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, and purple onion

#### Hazelnut Green Beans

Hazelnut butter crumble

#### Sautéed Spinach

sautéed in white wine with toasted nuts

#### Persian Spiced Gingered Carrots

#### Homemade Ginger Orange Cranberry Chutney



# Holiday Buffet Package

## **Mini Dessert Display** **Choose 3**

### **Holiday Cookie Assortment**

Assortment such as decorated sugar cookies, Old fashioned soft gingersnap, Red Velvet, and peppermint chocolate cookies

### **Mini Christmas Tree Cake**

Either White Chocolate Raspberry Mousse or Chocolate Ganache

### **Holiday French Macaron**

Delightfully crispy on the outside and succulently chewy on the inside, these macarons may be small, but they make grand impressions! With flavors like Gingerbread, Red Velvet, Egg Nog, and Chocolate Peppermint, how can you go wrong? The challenge is eating only one!

### **Chocolate Caramel Tarts**

Sweet shortbread tart shell filled with chocolate and caramel

### **Gingerbread Mini Cheesecakes**

Perfect for the holidays, these bite-size mini cheesecakes capture the festive charm of the season a gingerbread cracker crust

### **Mini Yule Log**

Yule log cakes have a long-standing history in holiday pastries. The chocolate-ganache or white chocolate cranberry cake roll is blanketed in icing and decorated with sugared holly leaves and festive cherries.

### **Peppermint Cannoli**

Traditional mini cannoli with peppermint candy crush on ends

### **Holiday Petit Fours**

Variety of flavors such as Red velvet, double chocolate, Irish crème, coffee liqueur, caramel, cookies 'n' crème, royal chocolate, and royal vanilla

### **Peppermint Chocolate Truffle Bites**

Our rich Brownies finished with mint ganache and peppermint crumbles

### **S'mores Shots**

Chocolate mousse, toasted marshmallow, graham crumble

### **Holiday Panna Cotta Cup**

with Cranberry and Orange compote

### **Salted pretzel Crust Caramel Brownie**

Gourmet salted caramel-filled brownie drizzled with salted caramel and dark chocolate on a unique, chocolate-covered pretzel crust

### **Holiday Mini Cupcake Assortment**

For the nice and naughty: Relish the moment with our red velvet, seasalt caramel, chocolate ganache, gingerbread, chocolate mint cupcakes.



# Holiday Carving Station Package

## **Passed Appetized Choose 5**

### **Bacon Wrapped Dates**

A sweet California date wrapped in applewood smoked bacon, hand threaded onto a bamboo skewer

### **Balsamic Fig & Goat Cheese Flatbread**

A plump handcut Calimyrna Fig, marinated in aged Balsamic Vinegar, paired with a creamy savory rosette of goat cheese, fresh chives, and applewood smoked bacon, all placed on a hand cut flatbread

### **Beef Bourguignon Puff**

Tender beef, braised in Burgundy wine, accompanied by the robust flavors and aroma of applewood bacon, paired next to a medley of garlic, thyme, carrots and mushrooms, enveloped in a rich buttery puff pastry.

### **Blackberry and Brie Canape**

with Blackberry Jam and Pink Peppercorns

### **Lobster Bisque Shooters**

Served in mini cup

### **Brie Cheese and Raspberry in Filo**

Brie cheese blended with raspberry preserves wrapped in a flaky puff pastry

### **Butternut Squash Crostini**

roasted butternut squash, dried cranberry, tarragon

### **Chicken Marsala Pot Pie**

Slow roasted chicken, paired with Marsala wine, rich cream, fresh green onions, mushrooms and shallots, baked in a handcrafted buttery pie crust

### **Cranberry Glazed Chicken Skewer**

Homemade spiced cranberry glaze over tender chicken breast skewer

### **Creamy Devilled Eggs**

Lemon herbs

### **Kicked up Deviled Eggs**

If you love deviled eggs then you'll love this spin off with chicken crisp, buffalo sauce, and celery leaf

### **Lobster and Sweet Corn Empanada**

Lobster, accented with sweet shoepeg corn, heavy cream, cilantro, a splash of lime juice, and wrapped in a jalapeno and cheddar cheese masa pastry

### **Margherita Flatbread**

An aromatic, crisp flatbread, paired with a zesty marinara sauce, topped with fresh buffalo mozzarella, marinated in olive oil infused with basil, accompanied with a marinated tomato

### **Martini Shrimp Cup**

2-3 shrimp presented on a mini martini glass with house madecocktail sauce

### **Mini Maryland Crab Cake**

with Zesty Citrus Aioli

### **Mini Pepperoni Calzone**

Pepperoni, Monterey Jack cheese, peppers, and onions in a traditional Italian calzone pastry

### **Mini Reuben Puffs**

Traditional New York flavor! A perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye pastry puff

### **Parmesan Artichoke Heart**

Quartered artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading

### **Pecan Cranberry Turkey Salad Tart**

A light turkey salad with the sweetness of dried cranberries and the crunch of pecans served in mini tart shell

### **Prosciutto Wrapped Asparagus**

Roasted asparagus with balsamic drizzle

### **Roasted Vegetable Mini Tart**

A delicious blend of onion, zucchini, yellow squash, carrots, peppers, sundried tomato, corn, Monterey Jack cheese and cheddar cheese in a sundried tomato tart shell

### **Smoked Salmon Roulade**

on toast

### **Wild Mushroom & Truffle Arancini**

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy parmesan and herb risotto, rolled in panko bread crumbs

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# Holiday Carving Station Package

*(continued)*

## **Salads**

### **Choose 2**

*All severed with variety of dressings on the side*

#### **Apple and Feta Salad**

Baby mixed greens, toasted pepita seed, wine soaked cherries, julienned apple, feta crumbles. Served with a side of Raspberry Vinaigrette and Balsamic Vinaigrette

#### **Holiday Joy Salad**

Mixed greens and baby arugula, pomegranate seed, toasted spiced pepita, chopped pistachio, poached pears

#### **Market Salad**

Mixed Greens, Herb Croutons, Pomegranate Seeds, Roasted Apple, Shredded Baby Carrots, Radish with Dressing Display

#### **Kale & Brussel Salad**

Bacon, pecorino cheese, lemon, toasted hazelnut

#### **Nuts and Berries**

Garden greens with toasted almonds and dried cranberries with a raspberry vinaigrette

#### **Pomegranate Spinach Salad**

with Apples and Walnuts

#### **Roasted Beet Salad**

Organic baby greens, arugula, roasted red & yellow beets, chevre cheese, tangerines, oil-cured olives, roasted pistachios

#### **Vineyard Salad**

Spring Mix, Cubed Apples, Craisens, Feta Cheese, Pecan Pralines tossed in a Creamy Raspberry Vinaigrette

## **Carving Station**

### **Choose 2**

*Served with Artisan Rolls*

#### **Beef Tenderloin Carving Station**

Fresh Herb Marinated and Grilled Tenderloin of Beef  
Carved to Order and served with creamy horseradish

#### **Cocoa Ancho Beef Brisket**

with Pecan Demi

#### **Brown Sugar Crusted Glazed Ham**

#### **Sage Roasted Turkey Carving Station**

Discover the juicy magic of Sage Roasted Turkey  
served with our housemade cranberry sauce

#### **Peach and Bourbon Glazed Pork Loin**

served on grilled peaches

#### **Salmon**

Wood Plank preparation

#### **Carved Tomahawk Steaks**

Smoked and Coffee Rubbed. Additional \$8/per person.

#### **Prime Rib Carving Station**

Prime Rib of Beef seasoned with rosemary and served with  
creamy horseradish and Au Jus.  
Additional \$14/per person.

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# Holiday Carving Station Package

## Sides Choose 2

### Artisan Au Gratin Potatoes

baked golden with sharp cheddar and fresh herbs

### Lobster Whipped Yukon Gold Mashed Potatoes

### Mascarpone Polenta

Winter Mushrooms and Vegetables with truffle balsamic

### Orange Glazed Butternut Squash

### Parisian Mac and Cheese

Mac-n-Cheese for the "upper crust". Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce.

### Roasted Red Bliss Potatoes

with Smoked Paprika and Parmesan

### Focaccia Dried Fruit Stuffing

### Wild Mushroom Risotto

sautéed mushrooms, shaved asiago, truffle oil

### Sweet Potato Gratin

with brown sugar and pecan-marshmallow topping

### Yukon Gold Rosemary Garlic Mashed Potatoes

### Hazelnut Green Beans

hazelnut butter crumble

### Seasonal Mixed Winter Roasted Vegetables

The best in season with olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, and purple onion

### Green Bean Casserole

Fresh Green Beans, Wild Mushrooms, Béchamel Sauce, Roasted Tomatoes and Crispy Fried Onions

### Persian Spiced Gingered Carrots

### Sautéed Spinach

sautéed in white wine with toasted nuts

## Dessert Display Choose 3

### Holiday Mini Cupcake Assortment

Our most popular Holiday flavors like eggnog, sugar cookie, gingerbread, peppermint decorated for the holidays

### Bourbon Dark Chocolate Truffles

### Gingerbread Mini Cheesecakes

Perfect for the holidays, these bite-size mini cheesecakes capture the festive charm of the season a gingerbread cracker crust

### S'mores Shots

Graham cracker crust tart, filled with chocolate ganache and topped with brûlée marshmallow

### Holiday Panna Cotta Cup

with Cranberry and Orange compote

### Peppermint Cannoli

Traditional mini cannoli with peppermint candy crush on ends

### Holiday Petit Fours

Variety of flavors such as Red velvet, double chocolate, Irish crème, coffee liqueur, caramel, cookies 'n' crème, royal chocolate, and royal vanilla

### Chocolate Covered Strawberries

Strawberries dipped in Dark, Milk, or White Chocolate with edible sparkles

### Chocolate caramel tarts

Sweet shortbread tart shell filled with chocolate and caramel

### Holiday French Macaron



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