



About the Company...

Twist Catering prides itself on being one of the most **reasonable**, and **unique** catering *companies in the Upper Peninsula*. *It is our mission to cook food that inspires us, and to make* the food at your event as ***memorable*** as you are! We offer **free** consultations, and food **tastings**. We can cater Weddings, Rehearsal dinners, corporate events, graduation parties **and more!** No event is **too large** or too small!

Feel free to look through our menu below. If there is something that you want at your event, that we don't currently offer, **PLEASE** let us know! *We're kind of into that whole customization thing...*

Thanks for your interest in TWIST!

Cally Dittrich, Catering Coordinator

Twist Catering Appetizer Bar **\$10 per guest**

For during cocktail hour, or after dinner to keep your guests dancing all night!

Choose Four Items



- | | | |
|------------------------------|-------------------------------------|----------------------------------|
| -BBQ Meatballs | -Cranberry Squash Crostini | -Caramel Apple Wedges |
| -Mini Pasties | -Assorted Cheese and Cracker Tray | - Warm Spinach Dip crescent tree |
| -Stuffed Mushrooms | -Cranberry Relish | -Smoked Salmon on crackers |
| -BLT Bites | -Taco Dip | - Cheeseburger Meatballs |
| -Jalapeno Popper Dip | -Chicken Salad on Apples | -Vegetable wreath |
| -Twisted Devilled Eggs | -Fruit Kabobs | -Avocado blackened Shrimp |
| -Cucumber Salsa | -Strawberry Trifle Cups (add \$.25) | -Cowboy Caviar |
| -Hummus and Veggies | -Antipasto Skewers | -Spinach puffed pastry |
| -Chicken and Waffle Slider | -Mini Pulled Pork | -Strawberry Bruschetta |
| -Sausage and Crescent Wreath | - Cranberry Brie bites | -Caprese Bruschetta Bites |

Boards and Grazing Tables (Priced individually)

Charcuterie- An assortment of nuts, meats, dips, fruits, vegetables, cheeses and breads laid out in a beautiful display for grazing.

Hot Chocolate Bar- Home made hot chocolate and white-hot chocolate with all of the fixings

Trifle Board- An assortment of fresh fruit, mini trifles.

Pie Board- An assortment of whole pies and mini hand pies.



Apple Glazed Pork Loin- Tender, slow roasted pork served with apples or BBQ Style.

Meat Pie- Grandma's spiced pork pie, served warm with ketchup and gravy.

Turkey- Apple brined turkey, carved.

Baked Chicken- Assorted white and dark meat chicken. A traditional option!

Ham- Buffet Style Ham, glazed with pineapple, and brown sugar.

Beef Brisket- Grilled beef brisket, charred on the grill, slow roasted for hours, and sliced and pulled before service.
(Add \$3.00)

Swedish Meatballs- hand rolled meatballs, in a traditional Swedish sauce. An oldie, but goodie!

Lasagna- Choose from white Lasagna (Add \$.75 for chicken), Vegetarian, or traditional.

Chicken Alfredo- home-made alfredo, grilled chicken, and pasta. Baked to perfection.

Baked Cod- Wild caught cod seasoned in old bay and smothered with butter and lemon.

Sauced Chicken- Choose from Spinach artichoke cream, or Hawaiian sauced chicken.

Grilled and Marinated Tri-tip beef - Seasoned to perfection and carved to order. (Add \$4.00 per guest).

Bourbon Glazed Pork- Slow roasted pork with mushrooms, onions, and our top-secret bourbon glaze.

Beef Stroganoff- Tender beef, with egg noodles in a red-wine sour cream jus. (Add \$1 per guest)

Manicotti- Cheese stuffed Manicotti baked in a basil Marinara.

Cabbage Rolls- Pork and beef mixture rolled with rice and baked in leafy cabbage. Topped with red sauce.

Silver Package
\$14.95-\$18.95

- Choose one Entree
- * Choose one hot side
- Choose two salads

Gold Package
\$16.95-\$22.95

- Choose three salads
- Choose three hot sides
- Choose two entrees
 - Bread Tray
 - Vegetable Tray

Platinum Package
\$22.95-\$29.95

- Choose four salads (two premium options available)
- Choose four hot sides
- Choose two entrees
 - Bread Tray
 - Vegetable Tray
- Cheese and crackers
 - Relish tray

Sides and More

Bacon Creamed Corn
Wild Rice Pilaf
Mashed Potatoes
Brown Sugar Green Beans
Baked Seven Cheese Mac
Sour Kraut
Sautéed Squash with Onions

Browned Butter Stuffing
Roasted Red Potatoes
Steamed vegetables
Bourbon Glazed Carrots
Super Sweet Corn
Fried Cabbage
Mashed Butternut

Mashed Sweet Potatoes
Cheesy potatoes
Green Bean Casserole
Garlic mashed
Cubed Rutabaga
Green Beans Almondine
Brussels Sprouts

Coleslaw
BLT Salad
Tuna Salad
Garden Salad
Dill Pickle Salad
Asian Ramen Salad
Big Mac Salad
Cilantro lime coleslaw
Italian Bowtie Salad
Reuben Pasta Salad
Italian Tortellini
German Potato Salad
Spinach Salad with Hot Bacon

Potato Salad
Rotini Salad
Sesame Salad
Caesar Salad
Radiatore Salad
Tomato cucumber salad
Street Corn Salad
Ham and Cheese
Creamy Caesar Noodle Salad
Peach and Pecan Tossed Salad
Blueberry Peach Feta
Chophouse Salad
Greek Lettuce Salad

Mediterranean Orzo Salad
Spaghetti Salad
Broccoli Salad with Noodles
Greek Pasta Salad
Parmesan Ranch Salad
Taco Salad
Jalapeno Popper Salad
Pea and Bacon Salad
Cajun Pasta Salad
Sweet Potato Kale Salad
Strawberry Feta
Wedge Salad
Oreo Fluff Hawaiian Cheesecake Salad

