



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, build your own bars 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.

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

Build your own Mac and Cheese or Baked Potato Bar- An assortment of toppings and sauces to smother your noodles or your tater!



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

Baked Chicken- Assorted white and dark meat chicken. Choose from traditional, lemon pepper, French onion or honey Dijon.

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

Beef Brisket- Smoked beef brisket, slowly roasted for hours, and sliced and pulled before service, served with BBQ or plain. (Add \$4.00)

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 Fish- Cod or Salmon (add \$1 for salmon) seasoned in old bay and smothered with butter, dill and lemon.

Sauced Chicken- Choose from spinach artichoke, cordon bleu, or pineapple rum sauced chicken.

Grilled and Marinated Tri-tip beef - Seasoned to perfection and carved to order. (Add \$7.00)

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

Beef Stroganoff- Tender beef, with egg noodles in a red-wine sour cream jus. (Add \$3)

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.

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

Maple Smoked BBQ Pulled pork-great for summer! Served with buns and BBQ.

Mississippi Pot Roast- Slow roasted chuck roast with butter, pepperoncini and house seasoning (add \$2.00)

Tuscan Chicken- Grilled boneless thighs topped with a creamy parmesan sauce with spinach and sun-dried tomatoes.

Marsala- Chicken breast strips or pork medallions served with mushrooms and scallions in a marsala wine cream sauce.

Grilled favorites- Choose from Kielbasa, Italian Sausage, Brats, burgers (add \$1 for burger) or cheddar Wurst with a sampler bun platter.

Silver Package \$16.95-\$19.95	Gold Package \$19.95-\$26.95	Platinum Package \$25.95-\$32.95
• Choose one Entree • * Choose one hot side • Choose two salads	• Choose three salads • Choose three hot sides • Choose two entrees • Bread Tray • Vegetable Tray	• 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
Sauteed Squash with Onions
Roasted Root Vegetables

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

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

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
Hawaiian cheesecake fluff

Potato Salad
Rotini Salad
Sesame Salad
Caesar Salad
Radiator 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
Bleu Cheese Potato 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
Carrot and Raisin Slaw

