



BY TWISTED TREE

**BREAKFAST, BRUNCH,
LUNCH &
AFTERNOON SNACKS
MENUS**

**SUBJECT TO SALES TAX & 22% SERVICE CHARGE*

**Dairy Free (DF), Gluten Free (GF), Vegetarian (Veg), Vegan (V)*



BREAKFAST MENUS



CONTINENTAL GRAB & GO BREAKFAST



Individual Fresh Fruit Cups

(GF, DF, Veg, V)

Individual Packaged Pastries & Muffins

(Veg)

Assorted Flavored Yogurts

(GF, Veg)



\$19 Per Person
For Groups of Any Size



SUNSET CONTINENTAL BREAKFAST



Seasonal Fresh Fruit Platter

(GF, DF, Veg, V)

Assorted Warm Croissant & Danish Platter

(Veg)

Assorted Bagel & Cream Cheese Platter

(Veg)

House Made Berry, Yogurt & Granola Parfaits

(Veg)



\$25 Per Person
For Groups of Any Size

Served with Stationed Regular & Decaf Coffee, Herbal Teas, Orange Juice & Ice Water

BREAKFAST MENUS

SUNSET BREAKFAST BUFFET

Seasonal Fresh Fruit Platter

(GF, DF, Veg, V)

Assorted Warm Pastry & Muffin Platter

(Veg)

Fluffy Scrambled Eggs

(GF, DF, Veg)

Choice of (1) Breakfast Protein

Applewood Smoked Bacon

Twisted Tree Candied Bacon

Sausage Patties

(GF, DF)

Choice of (1) Breakfast Potato

Wakey Wakey Breakfast Potatoes

Smashed Yukon Potatoes with Parmesan Cheese

Homestyle Breakfast Potatoes

Diced Russet Potatoes with Peppers & Onions

Shredded Hashbrowns

(GF, Veg)

\$30 Per Person
For Groups of 25 or More

WAKEY WAKEY PLATED BREAKFAST

STL Classic

Two Scrambled Eggs, Belgium Waffle & Candied Bacon

Served with a Seasonal Fruit Cup

\$23 Per Person
For Groups of 25 or Less

Sunset Scramble

Two Scrambled Eggs, Hashbrowns, Aged Cheddar & Candied Bacon

Served with a Seasonal Fruit Cup

\$22 Per Person
For Groups of 25 or Less

Served with Stationed Regular & Decaf Coffee, Herbal Teas, Orange Juice & Ice Water

BREAKFAST MENUS

BREAKFAST SANDWICHES

**Applewood Smoked Bacon,
Fluffy Egg & American Cheese**
Served on a Brioche Bun

**Sausage Patty, Fluffy Egg,
& American Cheese**
Served on a Brioche Bun

\$12 Per Unit
Minimum Order of (5)
Maximum Order of (50)
Served A-La-Carte

BREAKFAST ENHANCEMENTS

Assorted Flavored Yogurts - \$3 Per Unit

(GF, Veg)

Assorted Greek Flavored Yogurts - \$4 Per Unit

(GF, Veg)

House Made Berry, Yogurt & Granola Parfaits - \$6 Per Unit

(GF, Veg)

Sliced Sourdough or Wheat Toast - \$2 Per Unit

(Veg)

Belgium Waffles - \$4 Per Unit

(Veg)

French Toast - \$4 Per Unit

(Veg)

Assorted Warm Pastries & Muffins - \$32 Per Dozen

(Veg)

Assorted Warm Croissants & Danishes - \$34 Per Dozen

(Veg)

Assorted Bagels & Cream Cheese - \$36 Per Dozen

(Veg)

Buttermilk Biscuits & Sausage Gravy - \$38 Per Dozen

Available Until 11am

CREATE YOUR OWN OMELET STATION

**Diced Bell Peppers, Diced Onions, Diced Tomatoes,
Mushrooms, Bavarian Ham, Applewood Smoked Bacon,
Shredded Cheddar Cheese**

\$15 Per Person
90 Minute Service
\$150 Chef Attendant Fee Applied

BUILD YOUR OWN WAKEY WAKEY OAT STATION

**Hot Oats, Brown Sugar, Cinnamon Sugar, Pure Maple Syrup,
Assorted Dried Fruits, Assorted Roasted Nuts, Chocolate
Shavings**
(GF, Veg)

\$16 Per Person

BRUNCH MENU

TWISTED TREE BRUNCH

Seasonal Fresh Fruit Platter

(GF, DF, Veg, V)

Bagels & Lox

Plain Bagels, Chive Cream Cheese, Smoked Salmon, Capers, Pickled Onions

Lobster Deviled Eggs

Whipped Egg Yolk, Poached Lobster, Chive
(GF)

Fluffy Scrambled Eggs with Cheddar Cheese

(GF, Veg)

Buttermilk Biscuits & Sausage Gravy

Choice of (2) Breakfast Proteins

Applewood Smoked Bacon

Twisted Tree Candied Bacon

Sausage Patties

(GF, DF)

Choice of (1) Breakfast Potato

Wakey Wakey Breakfast Potatoes

Smashed Yukon Potatoes with Parmesan Cheese

Homestyle Breakfast Potatoes

Diced Russet Potatoes with Peppers & Onions

Shredded Hashbrowns

(GF, Veg)

Build Your Own Belgium Waffle Station

Sweet Cream Butter, Pure Maple Syrup,

Chocolate Sauce, Powdered Sugar,

Fresh Berries

(Veg)

\$36 Per Person
For Groups of 25 or More

BRUNCH BAR PACKAGE

Mimosa Bar

Sparkling Wine
Orange Juice
Blood Orange Juice
Strawberry Garnish

Bloody Mary Bar

High Post Vodka
House Made Bloody Mix
Twisted Tree Candied Bacon
Olives
Pickles
Limes

\$16 Per Person
Must be Purchased in Conjunction with
Brunch Package
\$150 Bartender Fee Applied

Served with Stationed Regular & Decaf Coffee, Herbal Teas, Orange Juice & Ice Water

LUNCH BUFFETS

HOUSE DELI BUFFET

Twisted Tree House Salad

*Fresh Garden Greens, Hot Garlic Croutons,
Green Peppers, Tomato, Onion, & Feta*

*Served with our Pear Tree Vinaigrette & Madame French
(Veg)*

House Made Chips

(GF, DF, Veg)

Breads:

Sourdough, Hoagie, Hawaiian Roll

Proteins:

*Slow Smoked Turkey, Bavarian Ham,
Roasted Aged Prime Rib*

Cheeses:

*Spiced Pepper Jack, Sharp Cheddar,
Gruyere*

Garnishes:

*Leaf Lettuce, Fresh Tomato, Red Onion,
Pickles, Mayonnaise, Yellow Mustard &
Grain Mustard*

Assorted Fresh Baked Cookies

(Veg)

*Add a Soup Station - \$6 Per Person

*House Made Broccoli Cheddar Soup
(GF, Veg)*

\$32 Per Person

For Groups of 25 or More

ITALIAN DELI BUFFET

Classic Caesar Salad

*Crisp Chopped Romaine, Seasoned Croutons & Shaved
Parmesan*

*Served with our Creamy Caesar Dressing
(Veg)*

House Made Chips

(GF, DF, Veg)

Italian Pasta Salad

*Rotini Pasta, Volpi Salami, Bell Pepper, Red Onion,
Cherry Tomato, Fresh Mozzarella,
Red Wine Vinegar Dressing*

Breads:

Baguette, Italian Batard, Sourdough

Proteins:

Salami, Pepperoni, Prosciutto, Coppa Ham

Cheeses:

Smoked Gouda, Buffalo Mozzarella, Sliced Provolone

Garnishes:

*Shredded Lettuce, Marinated Tomatoes, Red Onion,
Kosher Pickles, Pepperoncini Peppers, Hot Pepper
Relish, Pesto, Pear Tree Vinaigrette*

Assorted Fresh Baked Cookies

(Veg)

*Add a Soup Station - \$6 Per Person

*House Made Minestrone Soup
(GF, DF, Veg)*

\$33 Per Person

For Groups of 25 or More

Served with Stationed Regular & Decaf Coffee, Iced Tea & Ice Water

LUNCH BUFFETS

THE HILL BUFFET

Italian Chopped Salad

*Chopped Iceberg, Salami, Pepperoni, Tomato, Onions,
Olives, Pepperoncini Peppers & Mozzarella Cheese
Served with our Italian Vinaigrette*

Chicken Parmesan

*Hand Breaded Chicken Breast, San Marzano Tomato,
Fresh Mozzarella*

**Eggplant Parmesan Available Upon Request (Veg)*

Penne Pasta in a Spinach & Sun-Dried Tomato Cream Sauce

(Veg)

Roasted Asparagus

(Gf, DF, Veg, V)

Garlic Breadsticks

(Veg)

Assorted Fresh Baked Cookies

(Veg)

\$34 Per Person
For Groups of 25 or More

SOUTH OF THE BORDER BUFFET

Southwest Salad

*Chopped Iceberg, Tomato, Red Onion, Corn, Black
Beans, Tortilla Strips & Queso Fresco
Served with our Cilantro Lime Vinaigrette
(GF, Veg)*

Choice of (1) Protein:

Prepared with Seasoned Bell Peppers & Onions

**Second Protein - \$6 Per Person*

Chicken Fajitas

(GF, DF)

Steak Fajitas

(GF, DF)

Portabella Mushroom Fajitas

(Gf, DF, Veg, V)

Cheesy Mexican Rice

Simmered in Adobo

(GF, Veg)

Chipotle Street Corn

*Fire Roasted Corn, House Chipotle Mayo,
Queso Fresco
(GF, Veg)*

Smashed Black Beans

Slow Cooked with Fresh Herbs and Finished with

Queso Fresco

(GF, Veg)

Served With:

*Tortillas, Hand Cut Tortilla Chips, Queso
Fresco, Sour Cream, Fire Roasted Salsa,
Pico de Gallo*

**Add Hand Smashed Guacamole - \$4 Per Person*

Assorted Fresh Baked Cookies

(Veg)

\$34 Per Person
For Groups of 25 or More

Served with Stationed Regular & Decaf Coffee, Iced Tea & Ice Water



LUNCH BUFFETS

BACKYARD BBQ BUFFET

Choice of (1):

House Made Chips

(GF, DF, Veg)

House Made Potato Salad

*Diced Red Potatoes, House Aioli, Aged Cheddar,
Bacon, Chives*

(GF)

Choice of (1):

Served with Martin's Potato Buns

BBQ Pulled Pork

(GF, DF)

BBQ Pulled Chicken

(GF, DF)

***Shredded Beef Brisket - \$2 Per Person**

(GF, DF)

Aged Cheddar Macaroni & Cheese

(Veg)

Brown Butter Green Beans

(GF, Veg)

Baked Beans

(GF, DF, Veg, V)

Assorted Fresh Baked Cookies

(Veg)



**\$34 Per Person
For Groups of 25 or More**

Served with Stationed Regular & Decaf Coffee, Iced Tea & Ice Water

LUNCH BUFFETS

TWISTED TREE LUNCH BUFFET

Choice of (1) Salad:

Served with Warm Rolls & Butter

Twisted Tree House Salad

*Fresh Garden Greens, Hot Garlic Croutons,
Green Peppers, Tomato, Onion, & Feta
Served with our Pear Tree Vinaigrette
& Madame French
(Veg)*

Classic Caesar Salad

*Crisp Chopped Romaine, Seasoned Croutons
& Shaved Parmesan
Served with our Creamy Caesar Dressing
(Veg)*

*Italian Chopped Salad - \$3 Per Person

*Chopped Iceberg, Salami, Pepperoni, Tomato,
Onions, Olives, Pepperoncini Peppers
& Mozzarella Cheese
Served with our Italian Vinaigrette
(GF)*

*Southwest Salad - \$2 Per Person

*Chopped Iceberg, Tomato, Red Onion, Corn,
Black Beans, Tortilla Strips & Queso Fresco
Served with our Cilantro Lime Vinaigrette
(GF, Veg)*

Choice of (2) Entrées:

Chicken Caprese

*Seasoned Chicken Breast, Field Tomato,
Mozzarella, Fresh Basil*

Chicken Piccata

*Lightly Breaded Chicken Breast, Mushroom,
Capers, Roasted Garlic White Wine Lemon Sauce*

Chicken Parmesan

*Panko Crusted Chicken Breast, San Marzano
Tomato, Fresh Mozzarella*

Bourbon Glazed Pan Seared Salmon

*Seared Salmon, Bourbon Glaze
(GF, DF)*

Shrimp Scampi

Jumbo Shrimp, White Wine Lemon Sauce

Braised Beef with Baby Yukon's & Root Vegetables

*Served in House Made Ju
(DF)*

Beef Tenderloin Kabobs

*Served with Peppers & Onions
(GF, DF)*

*Aged Prime Rib- \$3 Per Person

*Sliced and Served in House Made Ju
(DF)*

*4oz Beef Tenderloin Medallions - \$5 Per Person

*Served with Sherry Green Peppercorn Sauce
(GF, DF)*

Portabella Mushroom Milanese

*Hand Breaded Portabella Mushroom, Pan Fried,
San Marzano
(Veg)*



LUNCH BUFFETS



TWISTED TREE LUNCH BUFFET



Choice of (2) Sides:

Hand Whipped Potatoes

(GF, Veg)

Wild Rice Pilaf

(GF, DF, Veg, V)

Crispy Parmesan Potatoes

(GF, Veg)

Brown Butter Green Beans

(GF, Veg)

Au Gratin Potatoes

(Veg)

Charred Broccoli

(GF, DF, Veg, V)

Aged Cheddar Macaroni & Cheese

(Veg)

Fire Roasted Asparagus

(GF, DF, Veg, V)

**Penne Pasta in a Spinach &
Sun-Dried Tomato Cream Sauce**

(Veg)

Crispy Brussels Sprouts

Penne Pomodoro

(Veg)

Balsamic Glazed Heirloom Carrots

(GF, DF, Veg, V)

Choice of (1) Dessert:

Twisted Tree Wedding Cake

(Veg)

House Made Cheesecake

(Veg)

Double Chocolate Goey Butter Cake

(Veg)

Carrot Cake

(Veg)



\$40 Per Person
For Groups of 25 or More

Served with Stationed Regular & Decaf Coffee, Iced Tea & Ice Water



PLATED LUNCH



Choice of (1) Salad:

Served with Warm Rolls & Butter

Twisted Tree House Salad

*Fresh Garden Greens, Hot Garlic Croutons, Green Peppers, Tomato, Onion, & Feta
Served with our Pear Tree Vinaigrette
& Madame French
(Veg)*

Classic Caesar Salad

*Crisp Chopped Romaine, Seasoned Croutons
& Shaved Parmesan
Served with our Creamy Caesar Dressing
(Veg)*

Choice of Entrées:

Maximum of (3) Selections

Chicken Caprese - \$35 Per Person

Seasoned Chicken Breast, Field Tomato, Mozzarella, Fresh Basil

Chicken Piccata - \$35 Per Person

Lightly Breaded Chicken Breast, Mushroom, Capers, Roasted Garlic White Wine Lemon Sauce

Chicken Parmesan - \$35 Per Person

Panko Crusted Chicken Breast, San Marzano Tomato, Fresh Mozzarella

Bourbon Glazed Pan Seared Salmon - \$40 Per Person

*Seared Salmon, Bourbon Glaze
(GF, DF)*

Lemon Garlic Halibut - \$46 Per Person

*House Lemon Garlic Sauce
(GF)*

Shrimp & Grits - \$40 Per Person

*Three Jumbo Shrimp, Roasted Garlic, White Wine Reduction, Creamy Parmesan Grits
(GF)*

Red Wine Braised Short Ribs - \$43 Per Person

(DF)

6oz Petite Filet Mignon - \$58 Per Person

*Served with House Made Ju
(DF)*

8oz Filet Mignon - \$64 Per Person

*Served with House Made Ju
(DF)*

Portabella Mushroom Milanese - \$38 Per Person

*Hand Breaded Portabella Mushroom, Pan Fried, San Marzano
(Veg)*

Grilled Vegetable Stack - \$38 Per Person

*Assorted Seasonal Vegetables, Quinoa, Couscous, Balsamic Glaze
(GF, DF, Veg, V)*



PLATED LUNCH



Choice of (2) Sides:

Hand Whipped Potatoes

(GF, Veg)

Charred Broccolini

(GF, DF, Veg, V)

Crispy Parmesan Potatoes

(GF, Veg)

Fire Roasted Asparagus

(GF, DF, Veg, V)

Au Gratin Potatoes

(Veg)

Crispy Brussels Sprouts

Mushroom & Mascarpone Risotto

(GF, Veg)

Balsamic Glazed Heirloom Carrots

(GF, DF, Veg, V)

Brown Butter Green Beans

(GF, Veg)

Choice of (1) Dessert:

Twisted Tree Wedding Cake

(Veg)

House Made Cheesecake

(Veg)

Double Chocolate Goey Butter Cake

(Veg)

Carrot Cake

(Veg)



For Groups of Any Size

Served with Stationed Regular & Decaf Coffee, Iced Tea & Ice Water

BOXED LUNCH

SUNSET BOXED LUNCHES

Twisted Tree House Salad with Grilled Chicken

*Fresh Garden Greens, Hot Garlic Croutons, Green Peppers, Tomato, Onion, & Feta
Served with our Pear Tree Vinaigrette
& Madame French*

Twisted Turkey Wrap

Slow Smoked Turkey, Candied Bacon, Pepper Jack Cheese, House Aioli with Lettuce and Tomato in a Spinach Infused Flour Tortilla

Italian Chopped Salad

*Chopped Iceberg, Salami, Pepperoni, Tomato, Onions, Olives, Pepperoncini Peppers, and Mozzarella Cheese, Served with our Italian Vinaigrette
(GF)*

Veggie Wrap

*Portobello Mushroom, Tomato, Fresh Cucumber, Romaine Lettuce, Feta Cheese, Pear Tree Vinaigrette in a Spinach Infused Flour Tortilla
(Veg)*

Chicken Caesar Wrap

Grilled Chicken Breast, Fresh Chopped Romaine, Creamy Caesar and Shaved Parmesan in a Spinach Infused Flour Tortilla

\$27 Per Person
Maximum of (3) Selections

Served Cold with Assorted Bagged Chips, Chocolate Chip Cookie, & Bottled Water or Soft Drink

TWISTED TREE BOXED LUNCHES

8oz Smash Burger with American Cheese

*Double Smash Burger with Melted American Cheese on a Fresh Brioche Bun
Maximum Order of (50)*

Twisted Chicken Wrap

*Crispy Chicken Breast, Smoked Gouda, Candied Bacon and Twisted Tree Onion Ring Sauce in a Chipotle Infused Flour Tortilla
Available Wood-Fire Grilled by Request

Prime Rib Melt

Slow Roasted Prime Rib, Gruyere Cheese, Caramelized Onion on a Hoagie

Chef's Vegetarian Pasta

*Penne Pasta with Assorted Vegetables, San Marzano & Shaved Parmesan
Gluten Free Pasta available by Request

Twisted Turkey Sandwich

Smoked Turkey, Candied Bacon, Pepper Jack Cheese, House Aioli, Lettuce and Tomato on Sourdough

\$28 Per Person
Maximum of (3) Selections

Served Hot with House Made Chips or Italian Pasta Salad, Chocolate Chip Cookie, & Bottled Water or Soft Drink

SNACKS

THEMED AFTERNOON SNACK BREAKS

Healthy Nut - \$17 Per Person

Two Seasonal Hummus'
(GF, DF, Veg, V)

Warm Pita
(Veg)

Seasonal Vegetable Display
(GF, DF, Veg, V)

Trail Mix

STL Break - \$19 Per Person

Twisted Tree Brisket Ravioli

Warm Pretzel Bites with Cheese
(Veg)

House Made Goopy Butter Cake
(Veg)

Fitz's Root Beer

The Mexican - \$20 Per Person

Chicken Taquitos
(GF)

Warm Tortilla Chips
(GF, Veg)

Fire Roasted Salsa
(GF, DF, Veg, V)

Hand Smashed Guacamole
(GF, DF, Veg, V)

Warm Queso Dip
(GF, Veg)

For Groups of 25 or More

A - LA - CARTE AFTERNOON SNACKS

Granola Bars - \$3 Per Unit

1st Phorm Energy Bars - \$4 Per Unit

Individual Trail Mix - \$3 Per Unit

Individual Mixed Nuts - \$3 Per Unit

Assorted Chips, Popcorn & Pretzels - \$3 Per Unit

Goldfish - \$3 Per Unit

Candy Bars - \$4 Per Unit

Frozen Fruit Bars - \$4 Per Unit

Assorted Flavored Yogurts - \$3 Per Unit

(GF, Veg)

Assorted Greek Flavored Yogurts - \$4 Per Unit

(GF, Veg)

House Made Berry, Yogurt & Granola Parfaits - \$6 Per Unit

(GF, Veg)

Fresh Fruit Skewers - \$26 per Dozen

(GF, DF, Veg, V)

Assorted Bagels & Cream Cheese - \$36 per Dozen

(Veg)

Fresh Baked Assorted Cookies - \$30 Per Dozen

(Veg)

Fresh Baked Brownies - \$32 Per Dozen

(Veg)

Charged on Consumption



SUNSET MEETING PACKAGE



All Day Beverage Break

Served for Eight Hours

Regular & Decaf Coffee, Iced Tea, Soft Drinks & Ice Water Station

Continental Breakfast

Served for Two Hours

Seasonal Fresh Fruit Platter

Assorted Warm Croissant & Danish Platter

Orange Juice



Lunch



Lunch Buffets

For Groups 25 or More

Served for One Hour

The Hill Buffet

South of the Border Buffet

Backyard BBQ Buffet

Box Lunch

For Groups of 25 or Less

Twisted Tree House Salad with Grilled Chicken

Smash Burger with American Cheese

Prime Rib Melt

Twisted Chicken Wrap

Chef's Seasonal Vegetarian Pasta

Served with House Chips & a Chocolate Chip Cookie

Afternoon Snack Break

Granola Bars

Assorted Chips, Popcorn & Pretzels

Fresh Baked Assorted Cookies

Package Enhancements:

Upgrade to Sunset Breakfast Buffet - \$3 per Person

Upgrade to Twisted Tree Lunch Buffet - \$5 Per Person



\$70 Per Person



BEVERAGE PACKAGES

All Day Beverage Break - \$20 Per Person

Regular & Decaffeinated Coffee, Iced Tea, Soft
Drinks & Ice Water Station
Refreshed for 8 Hours

Ice Water Station - \$150

Refreshed for 4 Hours
One Station per 75 Guests

Half Day Beverage Break - \$10 Per Person

Regular & Decaffeinated Coffee, Iced Tea, Soft
Drinks & Ice Water Station
Refreshed for 4 Hours

Iced Tea Station - \$150

Refreshed for 4 Hours
One Station per 75 Guests

Iced Tea & Water Station - \$250

Refreshed for 4 Hours
One Station per 75 Guests



A - LA - CARTE BEVERAGES

Freshly Brewed Regular or Decaf Coffee - \$36 Per Gallon

Hot Chocolate - \$30 Per Gallon

Assortment of Herbal Teas - \$24 Per Gallon

Freshly Brewed Iced Tea - \$32 Per Gallon

Lemonade - \$30 Per Gallon

Orange Juice - \$30 Per Gallon

Fiji Bottled Water - \$4 Per Unit

Sparkling Water - \$4 Per Unit

Soft Drinks - Coca Cola, Diet Coke, Sprite, & Ginger Ale - \$4 Per Unit

1st Phorm Energy Drinks - \$5 Per Unit

Powerade - \$5 Per Unit



Charged on Consumption