



BY TWISTED TREE

**DINNER & RECEPTION
MENUS**

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

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




RECEPTION MENUS




DISPLAYS



Charcuterie Display

Local Volpi Meats, Domestic & Imported Cheeses, Pickled Vegetables

Small - \$200 | Serves 50 Guests

Large - \$375 | Serves 100 Guests

Crudité Display

Seasonal Fresh Vegetables, Roasted Red Pepper Hummus & Twisted Tree Ranch

Small - \$175 | Serves 50 Guests

Large - \$325 | Serves 100 Guests

(GF, Veg)

Fruit Display

Seasonal Fresh Fruit

Small - \$145 | Serves 50 Guests

Large - \$280 | Serves 100 Guests

(GF, DF, Veg, V)




RECEPTION MENUS



DIP DISPLAYS



Buffalo Chicken Dip - \$12 Per Person

Pulled Chicken Breast & Frank's Red-Hot Sauce

Served with Warm Tortilla Chips

Twisted Chicken Dip - \$12 Per Person

Hand Pulled Chicken Breast, Gouda Cheese, Twisted Tree Onion Ring Sauce

& Crispy Candied Bacon

Served with Warm Tortilla Chips

Spinach Artichoke Dip - \$10 Per Person

Fresh Cut Spinach, Artichoke Hearts & Creamy Provolone

Served with Warm Pita

(Veg)

Baked Goat Cheese Dip - \$11 Per Person

San Marzano Tomato & Creamy Baked Goat Cheese

Served With French Baguettes

(Veg)



RECEPTION MENUS



STATIONED HORS D'OEUVRES

Minimum Order of 3 Dozen

Cold Appetizers

Caprese Skewers - \$38 Per Dozen

(GF, Veg)

Roasted Tomato & Goat Cheese Crostini - \$38 Per Dozen

(Veg)

Shrimp Cocktail - \$46 Per Dozen

(GF, DF)

Lobster Deviled Egg - \$46 Per Dozen

(GF)

Smoked Trout & Apple Tartine - \$46 Per Dozen

Hot Appetizers

Three Cheese Arancini - \$46 Per Dozen

(Veg)

Mushroom & Mascarpone Arancini - \$46 Per Dozen

(Veg)

Lobster Burrata Crostini - \$52 Per Dozen

Crab Cakes - \$52 Per Dozen

Toasted Brisket Ravioli - \$46 Per Dozen

Twisted Tree Meatballs - \$38 Per Dozen

Twisted Tree Crab Rangoon - \$38 Per Dozen

Twisted Shrimp - \$46 Per Dozen

(GF)

Batter Dipped Lobster Bites - \$52 Per Dozen

Chicken Spiedini Skewers - \$46 Per Dozen

Beef Tenderloin Skewers - \$46 Per Dozen

Beef Tenderloin Sliders - \$52 Per Dozen



RECEPTION MENUS



PASSED HORS D'OEUVRES

Choice of (2) - \$10 Per Person

Choice of (3) - \$12 Per Person

Choice of (4) - \$15 Per Person

Caprese Skewers

Roasted Tomato & Goat Cheese Crostini

Lobster Burrata Crostini

Lobster Deviled Egg

Three Cheese Arancini

Seasonal Arancini

Crab Cakes

Toasted Brisket Ravioli

Twisted Tree Meatballs

Twisted Tree Crab Rangoon

Twisted Shrimp

Tenderloin Slider



*\$150 Passing Fee Applied
Must be Purchased in Conjunction with a
Dinner Buffet or Plated Dinner Package
Maximum Selection of Four*






RECEPTION MENU



RECEPTION STATIONS



Pasta Station - \$14 Per Person

Choice of (2) Pastas:

Penne Rigatoni
Bowtie Elbow

Choice of (2) Sauces:

Spicy San Marzano Tomato Basil Cream
Parmesan Alfredo Aged Cheddar Cheese

**Gluten Free Pasta - \$2 Per Person*

Build Your Own Baked Potato Station - \$15 Per Person

Aged Cheddar Cheese	Chopped Chive
Bacon Bits	Whipped Butter
Sour Cream	Fresh Jalapeno

Seafood Station - \$31 Per Person

Crab Claws	House Cocktail
Shrimp Cocktail	Smoked Shallot Mignonette
Oysters on the Half Shell	Drawn Butter
	Twisted Tartar



*For Groups of 25 or More
Minimum of Two Stations
One Station Available to Purchase in Conjunction
with a Buffet or Plated Meal Package*



Includes Ice Water Station



DINNER BUFFET



TWISTED TREE DINNER 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)

Choice of (2) Entrées - \$48 Per Person

Choice of (3) Entrées - \$52 Per Person

Chicken Piccata

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

Chicken Marsala

*Lightly Breaded Chicken Breast, Wild Mushroom,
Marsala Wine*

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

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)



DINNER BUFFET



TWISTED TREE DINNER BUFFET



Choice of (3) 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)

Double Chocolate Goopy Butter Cake

(Veg)

House Made Cheesecake

(Veg)

Carrot Cake

(Veg)

Buffet Enhancements:

Must be Purchased in Conjunction with a Dinner Buffet Package

Carving Stations

For Groups of 25 or More

\$150 Chef Attendant Fee Applied

90 Minute Service

Aged Prime Rib - \$10 Per Person

Beef Tenderloin - \$12 Per Person



For Groups of 25 or More



Served with Stationed Regular & Decaf Coffee & Ice Water



PLATED DINNER

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

Herb Roasted Chicken - \$38 Per Person

*Chicken Breast Marinated in Olive Oil & Fresh Herbs
(GF, DF)*

Chicken Piccata- \$38 Per Person

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

Chicken Parmesan- \$38 Per Person

Panko Crusted Chicken Breast, San Marzano Tomato, Fresh Mozzarella

Bourbon Glazed Pan Seared Salmon - \$42 Per Person

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

Lemon Garlic Halibut - \$48 Per Person

*House Lemon Garlic Sauce
(GF)*

Shrimp & Grits - \$42 Per Person

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

Red Wine Braised Short Ribs - \$50 Per Person

(DF)

Chef's Vegetarian Pasta - \$38 Per Person

*Penne Pasta, Assorted Vegetables, San Marzano Tomato, Shaved Parmesan
*Gluten Free Pasta available by Request
(Veg)*

Grilled Vegetable Stack - \$38 Per Person

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



PLATED DINNER



Prime Steak Offerings: *Served with House Made Ju*

6oz Center Cut Filet - \$58 Per Person
8oz Center Cut Filet - \$64 Per Person
12oz Aged Prime Rib - \$58 Per Person
12oz New York Strip - \$62 Per Person
(All DF)

Duo Entrees: *All Entrees Must be the Same*

6oz Center Cut Filet & Halibut - \$72 Per Person
6oz Center Cut Filet & Two Jumbo Shrimp - \$68 Per Person
6oz Center Cut Filet & Batter Dipped Lobster Tail - \$82 Per Person

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)

Double Chocolate Goopy Butter Cake
(Veg)

House-made Cheesecake
(Veg)

Carrot Cake
(Veg)



For Groups of Any Size

Served with Stationed Regular & Decaf Coffee & Ice Water



DESSERT MENU



A - LA - CARTE DESSERTS



Twisted Tree Wedding Cake - \$5 per Slice

(Veg)

House Made Cheesecake - \$5 per Slice

(Veg)

Fresh Baked Assorted Cookies - \$30 Per Dozen

(Veg)

Fresh Baked Brownies - \$32 Per Dozen

(Veg)

Outside Cake Cutting Fee - \$100



BEVERAGE PACKAGES

Ice Water Station - \$150

*Refreshed for 4 Hours
One Station per 75 Guests*

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



BAR PACKAGES



OPEN BAR PACKAGES

*Bartender Fee - \$150 per Bartender
One Bartender per 75 Guests*

OPEN BAR - BEER, WINE & SODA

- (3) Hour Bar - \$24 Per Guest**
- (4) Hour Bar - \$28 per Person**
- (5) Hour Bar - \$32 per Person**

Domestic Beers

Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Proverb Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Sauvignon Blanc

Soft Drinks

Coke
Diet Coke
Sprite

OPEN BAR – HOUSE BRANDS

- (3) Hour Bar - \$30 Per Guest**
- (4) Hour Bar - \$36 per Person**
- (5) Hour Bar - \$42 per Person**

House Spirits

High Post Vodka
Broker's Gin
Dewar's Scotch
Jack Daniel's
Cruzan Rum
El Trago Tequila

Domestic Beers

Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Proverb Wine

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Sauvignon Blanc

Soft Drinks

Coke
Diet Coke
Sprite



BAR PACKAGES



OPEN BAR PACKAGES



*Bartender Fee - \$150 per Bartender
One Bartender per 75 Guests*

OPEN BAR – PREMIUM BRANDS

- (3) Hour Bar - \$36 Per Guest**
- (4) Hour Bar - \$42 per Person**
- (5) Hour Bar - \$50 per Person**

Premium Spirits

Tito's Vodka
Tanqueray Gin
Johnny Walker Black Scotch
Maker's Mark
Bacardi Rum
Una Vida Blanco Tequila

Domestic Beers

Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Tier Two Sommelier Selection Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

OPEN BAR – LUXURY BRANDS

- (3) Hour Bar - \$42 Per Guest**
- (4) Hour Bar - \$48 per Person**
- (5) Hour Bar - \$58 per Person**

Luxury Spirits

Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12 Year Scotch
Knob Creek
Diplomatico Rum
Casamigos Reposado Tequila

Domestic Beers

Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Tier Two Sommelier Selection Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite



BAR PACKAGES



OPEN BAR PACKAGES



Open Bar Enhancements:

Add Premium Beer Selection - \$2 per Guest

Upgrade to Tier Three Sommelier Selection Wines - \$4 per Guest

Champagne Toast

House Sparkling - \$6 per Guest

Tier Two Sparkling - \$10 per Guest

Tier Three Sparkling - \$16 per Guest

Wine Service

House Wine Service- \$10 per Guest

Tier Two Wine Service - \$16 per Guest

Tier Three Wine Service - \$22 per Guest



BAR PACKAGES

CONSUMPTION & CASH BAR

First Bartender Fee - \$150
Additional Bartender Fee - \$225
One Bartender per 75 Guests

House Spirits - \$8

High Post Vodka
Broker's Gin
Dewar's Scotch
Jack Daniel's
Cruzan Rum
El Trago Tequila

Premium Spirits - \$13

Tito's Vodka
Tanqueray Gin
Johnny Walker Black
Scotch
Maker's Mark
Bacardi Rum
Una Vida Blanco Tequila

Luxury Spirits - \$15

Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12 Year Scotch
Knob Creek
Diplomatico Rum
Casamigos Reposado Tequila

Proverb Wine - \$9

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio
Sauvignon Blanc

Tier Two Sommelier Selection Wines - \$16

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Tier Three Sommelier Selection Wines - \$22

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Domestic Beers - \$6

Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Premium Beers - \$8

4 Hands City Wide
American Pale Ale
Urban Chestnut Zwickel
Elysian Space Dust IPA
Modelo
Nutrl Seltzer

Soft Drinks - \$4

Coke
Diet Coke
Sprite