

*Eat &  
Drink &  
Be  
Merry*

# *Holiday Menu*



Upscale Comfort Food, With a Twist!

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

[anil@bwtcatering.com](mailto:anil@bwtcatering.com)

(702) 373-9924

# Appetizers

## **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.

## **Bacon Wrapped Dates**

A sweet California date wrapped in apple wood 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 Wellington Puffs**

A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry

## **Bite Sized Steak wrapped in Bacon**

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

## **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

## **Cinnamon Sweet Potato Puff**

The warm buttery flavors of sweet potato combined with a heavenly blend of brown sugar, cinnamon, nutmeg and crushed pecans, delicately folded in mouth-watering puff pastry and dusted with a decadent praline crumble

## **Fig & Mascarpone Beggar's Purse**

Harmonious sweet and savory pairings of Calimyrna Figs and Mascarpone wrapped in a light buttery phyllo beggar's purse

## **Fire roasted Tomato Bisque**

Soup shooters with a hint of LV Distillery Rumsky

## **Mini Lamb Chop**

with Jamaican Rum Glaze

## **Lobster Bisque Shooters**

## **Mini Crab Cakes**

with Zesty Citrus Aioli

## **Mini Pork Belly Bun**

Slow roasted maple pork belly, accented with soy sauce, ginger, pickled cucumbers, carrots, and cilantro, and a BBQ Hoisin sauce, placed in a steamed rice bun

## **Mini Thyme-Lemon Donut**

Bite size sandwich with Turkey, Smoked Gouda, Baby Arugula, Onion Jam, and Herb Aioli

## **Mozzarella Caprese Crostini**

House Pesto, Sundried Tomato and EVOO

## **Pumpkin Soup Shooter**

With toasted cinnamon pumpkin seeds

## **Salmon Canapés**

Rolled with open fire oak smoked salmon, combined with refreshing flavors and ingredients on buckwheat pancake and crème fraiche mousse and capers

## **Savory Goat Cheesecakes**

Bite sized savory cheesecake with herbs made from goat cheese with a cracker crust. Served with balsamic glaze and micro greens

## **Shredded Duck Salad Bite**

with apricot, leeks, ginger on endive spears

## **Shrimp Cocktail**

Three Jumbo chilled shrimp with traditional cocktail sauce served in mini martini glasses

## **Steak & Arugula Bruschetta**

Bruschetta with steak, arugula, sun dried tomatoes, lemon vinaigrette

## **Stuffed New Potato with Bacon**

A new potato stuffed with a creamy blend of cheddar cheese, bacon and spices

## **Vodka Beef Stroganoff**

on potato chips, Served in bamboo boat

## **Wild Mushroom Bruschetta**

Zest Of Lemon Truffle Oil

## **Sugar & Spice Shrimp**

A large shrimp dipped in a spice mixture of ginger, cloves, turmeric, allspice and sugar, baked to perfection

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## **Turkey and Waffles Bite**

Roasted Turkey on stuffing waffle with LV Distillery apple pie moonshine sautéed apples

## **Butternut Squash Arancini with Gouda**

An Italian rice ball made oven roasted butternut squash, Parmesan, ricotta, sage and a hint of amoretto cookie

## **Raspberry and Brie en Croute**

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

## **Ahi Poke Tostada**

sushi grade tuna, mango, chives, soy, sesame, wonton crisp

## **Seared Ahi Tuna Nicoise Spoon**

hard cooked egg, olive, haricot verts, fingerling potato, citrus-mint vinaigrette

## **Short Rib Bite**

Slow roasted braised beef, Cabernet balsamic demi-glace, smashed potato, and caramelized cipollini onion

## **Apple Butter Barbecue Meatballs**

Slow cooked beef meatball in sweet and tangy holiday BBQ sauce

## **Butternut Squash Crostini**

roasted butternut squash, dried cranberry, tarragon

## **Cranberry Glazed Chicken Skewer**

Homemade spiced cranberry glaze over tender chicken breast skewer

## **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

## **Herb Cheese Stuffed Mushroom**

Hand-rolled in a light breading a large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic and cheese

## **Kicked Up Buffalo Deviled Egg**

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

## **Sweet Potato Honey Ricotta Tot**

Julienne sweet potato tot stuffed with a sage honey infused ricotta

## **Cheese Stuffed Tomatoes**

Bite-sized cherry tomatoes are filled with a savory mixture of farmers cheese and herbs



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# Appetizer Tables

## **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 Mediterranean Hummus Sample**

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

## **Holiday Assorted Miniature Finger Sandwiches**

Sliced brown sugar glazed ham with grain mustard and smoked carved turkey with cranberry rosemary aioli

## **Chilled Brown Sugar Ham, Rosemary Beef Tenderloin and Roasted Turkey Platter**

Sliced meats served with cranberry chutney, smoked onion jam, horseradish cream, whole grain mustard, mayonnaise, and mini artisan rolls

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

Caramelized onion dip, White Bean Dip with Herbs, Cheese Spread with Pumpkin Seed Oil, Spinach garlic artichoke dip, Holiday torta cranberry goat cheese. Includes bread sticks, pretzel sticks, & fresh chips.

## **Jack Daniels Apples and Fig Baked Brie en Croute**

A whole wheel of double cream Brie topped with roasted Jack Daniels apples and Fig Jam wrapped in puff pastry. Garnished with fresh fruit and served with sliced breads and crackers. Delicious!

## **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 Parmigiana-Reggiano selection. Served with grilled & chilled asparagus, artichoke hearts, roasted red peppers, basil pesto, balsamic glaze, grilled crostini.

## **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



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# Fun & Cheer Stations

## 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, jalapeño, 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!

## 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 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.

## Roasted Vegetable Carving Station

Redefining the typical notion of a carving station by using whole vegetables such carrots, asparagus, zucchini, squash and eggplant lay the base while grilled portabellas and peppers lay delicately in-between. The stars of the show are the tri color whole heads of roasted cauliflower. With this set up our chef will carve those beautiful vegetables and pair with some amazing sauces like spicy cilantro yogurt, roasted garlic crème fraiche, lemon aioli and roasted tomato aioli, aged balsamic, stilton bread crumbs and blue cheese crumbles. These vegetables aren't playing second fiddle on the plate and definitely not an after thought!

## Baked Potato Bar

With guest's choice of toppings: cheese sauce, caramelized onion, sour cream, sautéed mushroom, peas, artichoke hearts, fresh horseradish, shredded cheddar cheese, salsa, scallion, crumbled bacon, grilled chicken, blue cheese, roasted garlic, salt and freshly cracked black pepper.

## 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, kimchee, pickled onions, spicy peanut sauce, Thai sweet chili, soy gochujang ad citrus aioli.



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# Fun & Cheer Stations

## **Mac and Cheese Station - Choose 3 Flavors**

*Picture gooey cheesy goodness in a variety of flavor profiles. "New" Fashioned Macaroni and Cheese: Mac and Cheese Station - Antipasto Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta*

### **Classic Mac and Cheese**

Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!

### **Coastal Mac and Cheese**

Clusters of fresh lobster and 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...

### **Greek Mac and Cheese**

Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic

### **Kickin' Mac and Cheese**

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!

### **Parisian Mac and Cheese Station**

· 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!

### **Tex/Mex Mac and Cheese**

Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa

### **Mac and Cheese Station - Toppings**

*Apple smoked bacon, chopped green onions, buttered bread crumbs and cheddar, feta, and asiago cheeses grilled and Roasted Seasonal Vegetables, everything our chefs can dream up!*



## **Chef created small plate- choose 3**

Chef will create mini holiday entrée plates to order

### **Bourbon Maple Glazed Salmon**

Small plate with seasonal corn relish salad

### **Whiskey Braised Short Ribs**

Small plate with polenta

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

Small plate with spicy Rum glaze

### **Roasted Turkey on stuffing waffle**

Small plate with apple pie moonshine apples

### **Roasted beef with Gin cinnamon sauce**

Pan roasted beef with spicy cranberry gin Mexican cinnamon sauce with whipped sweet potatoes small plate

### **Roasted pork loin**

Small plate with LV Distillery plum ginger gin chutney

### **Flank Steak with whiskey sauce**

Short plate on roasted potatoes

### **Slow Roasted Bourbon Turkey**

Small plate with garlic herb mashed potatoes & apple stuffing

### **Vegetarian Winter Risotto**

Small plate with butternut squash, leeks, mushrooms & Parmesan

## **Meatball Slider Station- Choose 3 flavors**

Chefs will present handmade gourmet meatball sliders, served with fresh made rolls, toppings and sauces. Accented with House Made Kettle Chips.

### **Beef Meatballs Marinara**

Beef Meatballs, Marinara, Balsamic Onion Sauce, Ricotta, Micro Basil

### **Buffalo Chicken Meatball**

Stuffed with blue cheese and caramelized onions served with Crispy Ranch Celery Coleslaw and Blue Cheese crumbles

### **BBQ Pork Meatballs**

Braised in Jack Daniels Whiskey BBQ Sauce

### **Spicy Lamb Meatballs**

Greek Yogurt Cucumber Sauce

### **Creamy Turkey Meatballs**

Roasted Mushrooms, Swedish Sauce

### **Duck Polpett**

Stuffed with roasted shiitake mushrooms, soy and ginger sauce

### **Vegetarian Meatballs**

Asian Sauce with Pickled Carrot and Daikon

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# Fun & Cheer Stations

## **Carving Station- Choose 2 flavors**

*Served with cranberry sauce, horseradish cream, and artisan rolls*

### **Beef Tenderloin Carving Station**

Beef Tenderloin seasoned with rosemary and served with creamy horseradish and Au Jus

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

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

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

### **Prime Rib Carving Station**

Prime Rib of Beef seasoned with rosemary and served with creamy horseradish and Au Jus

### **Pork Loin**

Herb encrusted

## **Biscuit Bar- Choose 3 flavors**

*Includes Sweet and Savory Toppings*

Assorted Biscuits for Biscuit Bar

Flaky housemade biscuits, with variety of seasonal flavors such as goat cheese rosemary biscuit, jalapeño cheddar biscuit, butternut squash, and traditional. Made to order, served open faced or as a sandwich. Served with local honey butter, house made jams and spreads.

### **BBLT - Biscuit Bar**

Tender Belly bacon, shredded iceberg lettuce, tomato & aioli

### **Braised Short Rib for Biscuit Bar**

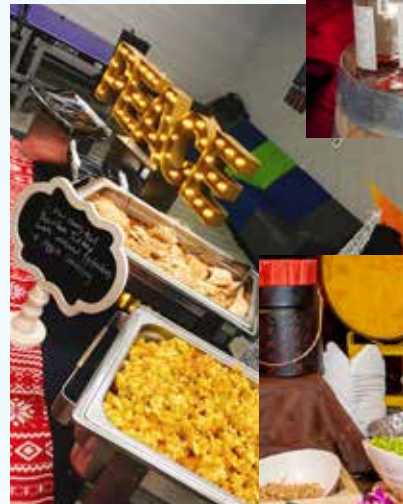
Horseradish cream and smoked onions

### **Pulled Pork - Biscuit Bar**

14 hour-smoked pulled pork, BBQ sauce, fried onions, coleslaw & housemade pickles

### **Roasted Chicken for Biscuit Bar**

basil pesto, Brie, cayenne aioli



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# Holiday Dinner

## Salads

### Market Salad

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

### Spinach and Apple Salad with Pancetta

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

### Baby Arugula Salad with Gorgonzola

Mixed Greens and Arugula, Gorgonzola, Pears, Golden Raisins, Spiced Walnuts and Pecans

### Holiday Joy Salad

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

### Mixed Green Salad

Tomatoes, Cucumbers and Carrots

### Baby Kale Salad

Roasted butternut squash, bleu cheese, figs

### Kale & Brussel Salad

Bacon, pecorino cheese, lemon, toasted hazelnut

### Vineyard Salad

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

### 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

### Apple and Feta Salad

Baby mixed greens, toasted pepita seed, wine soaked cherries, julienned apple, feta crumbles

### Fall Green Salad

Feta, Dried Cranberries, Candied Pecans

### Romaine and Red Leaf Salad

Avocado, Cherry Tomatoes, Red Onions, Bacon, Gorgonzola

### Traditional Caesar Salad

Romaine hearts tossed in Caesar dressing with roasted garlic croutons and Parmesan

### Quinoa Salad

Sweet potatoes, grilled vegetables, dried cranberries, roasted red onions, vinaigrette



## Entrées

### Turkey Gremolada

Boneless Turkey Breasts marinated with lemons & herbs

### Slow Roasted Bourbon Turkey

**Cranberry Cinnamon Beef Tenderloin**  
Roasted beef tenderloin with spicy cranberry Mexican cinnamon sauce

### Braised Beef Short Ribs

Red wine based sauce with Gremolada topping

### Classic Tuscan Beef Short Rib

Braised in Marinara, Red Wine, Wild Mushroom, Sweet Peas

### Coffee Rubbed Flank Steak

with Las Vegas Distillery Whiskey sauce

### Cocoa Ancho Beef Brisket

with Pecan Demi

### Maple Glazed Salmon

### Mediterranean Cod

Fresh Atlantic Cod Braised With Fresh Tomatoes, Kalamata Olives, and Capers in a Light Wine Sauce

### Roasted Butternut Squash Lasagna

Rosemary and Garlic

### Braised Beef Ravioli

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

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# Holiday Dinner



## **Beet Ravioli**

Honey Braised Red and yellow beets, farmers goat cheese and caramelized onion

## **Harvest Ravioli**

Oven roasted sweet potato and butternut squash, caramelized onions and Mascarpone cheese **sauce**

## **Brussel Sprout Ravioli**

Cider glazed Brussel Sprouts, blue cheese, caramelized onions with sage and a hint of nutmeg in sage brown butter sauce

## **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

## **Provolone and Pancetta Topped**

### **Chicken Breast**

with garlic and sage, finished with a tomato chutney

## **Almond Crusted Chicken Breast**

with Crème Bruleé Beurre Blanc

## **Chicken Marsala**

Lightly breaded and sautéed breast of chicken served in a Marsala Wine and Mushroom Sauce

## **Lingonberry Orange Chutney Glazed Chicken**

with cardamom poached pear and onion compote

## **Brown Sugar Crusted Glazed Ham**

## **Carnival Pork Cuts**

Apple, Cranberry, Ginger Chutney

## **Lamb Chops with Rum Glaze**

Petite Rosemary Crusted Lamb Chops, Las Vega Distillery Rum Demi Sauce

## **Sides**

### **Potatoes Au Gratin**

### **Garlic Buttered Mashed Potatoes**

### **Lobster Whipped Yukon Gold Mashed Potatoes**

### **Butter & Garlic Roasted Red Potatoes**

### **Sweet Potato Gratin**

with brown sugar and pecan-marshmallow topping

## **Roasted Red Potatoes**

## **Wild Mushroom Risotto**

Sautéed mushrooms, shaved asiago, truffle oil

## **Brown and Wild Rice Medley**

Currants, Coriander, Olive Oil and Chickpeas

## **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.

## **Twice Baked Four Cheese Mac and Cheese**

## **Bacon Macaroni & Cheese**

## **Wild Mushroom Bread Pudding**

with acorn squash, fresh herbs, Gruyère cheese, and artisan ciabatta

## **Smoked Gouda Stone Grits**

Creamed Leeks with Red Wine Reduction

## **Mascarpone Polenta**

Winter mushrooms and vegetables with truffle balsamic

## **Hazelnut Green Beans**

hazelnut butter crumble

## **Green Bean Casserole**

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

## **Sautéed Spinach**

Sautéed in white wine with toasted nuts

## **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

## **Persian Spiced Gingered Carrots**

Broccoli and Cauliflower Gratin with Gruyère and white cheddar

## **Cauliflower Truffle Purée**

Whipped Cauliflower, Cream, Butter, Truffle Oil and Black Pepper

## **Creamed Corn Casserole**

## **Orange Glazed Butternut Squash**

Jack Daniel's sautéed Sweet Apples

## **Homemade ginger orange cranberry chutney**

# Holiday Desserts

## **Brûlée Pumpkin Pie Bite**

*Crackling sugar crust with fresh whipped cream*

## **Mini Pecan Pies**

### **Holiday mini cupcake assortment**

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

## **Guava-Cayenne Empanada**

### **French macaroons**

*Famous round pastry made from ground almond, sugar and egg whites.*

## **Gingerbread Mini Cheesecakes**

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

## **Bite-size Chocolate Peppermint Bark**

*Savor the complex symphony of intense dark chocolate layers sprinkled with refreshing, festive peppermint*

## **Bourbon Dark Chocolate Truffles**

### **Holiday Panna Cotta Cup**

*with Cranberry and Orange compote*

## **Chocolate Hazelnut Brownie Mousse**

### **Peppermint Cannoli**

*Traditional mini cannoli with peppermint candy crush on ends*

## **Assorted Whoopie Pies**

*Sponge Cakes with an Icing Filling*

*Red Velvet and Cream Cheese Filling, Oatmeal*

*Raisin with Cream Filling, Devil's Food and Marshmallow*

## **Mini Pumpkin Savarin**

*with cream cheese & candied walnuts*

## **Caramel Bourbon Budino**

### **S'mores Shots**

*Chocolate mousse, toasted marshmallow, graham crumble*

## **Holiday Cookie Assortment**

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

## **Crème Brûlée Tarts**

*Fresh berries, shortbread crust*

## **Baklava**

*Miniature baklava comprised of honey walnut triangles*

## **Peppermint Chocolate Truffle Bites**

*Our rich Brownies finished with mint ganache and peppermint crumbles*

## **Cashew Brittle**

*A nutty twist on homemade old-fashioned peanut brittle*

## **Butterscotch Pot de Crème Cups**

*Chocolate ganache, caramel, chocolate shavings*

## **Eggnog Pot de Creme Cups**

*with whipped cream and a mini spoon*

## **Mexican Chocolate Mousse Cup**

*Dulce de leche, churro bite*

## **Dessert Stations**

### **Flambé Donut Hole Station**

*with LV Distillery spirits*

### **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.*

### **Modern S'mores 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".*



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# Holiday Drinks

## Non-Alcoholic Beverages

### Traditional Coffee Station

Beautifully appointed to complement your theme using decor and LED votive candles, Columbian regular and decaf coffee, cream and assorted sweeteners

### Gourmet Coffee Station

includes the Traditional Coffee set-up plus additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups and chocolate curls

### Hot Tea Station

with an assortment of traditional and herbal teas, cream, assorted sweeteners, lemons, candied orange rinds and honey

### A World of Hot Chocolate Bar

Assorted Hot Chocolate Flavors such as **Traditional, Mexican and Peppermint** with marshmallows, whipped cream, sprinkles

### Hot Mulled Apple Cider

### Holiday Spritzer

Non alcoholic with cranberry, tangerine, and rosemary

### Traditional Eggnog



## Holiday Welcome Specialty Cocktails

*Greet your guests with a smile and a refreshing holiday beverage during your cocktail hour, or enhance your bar package*

### Pumpkin Pie Martini

pumpkin pie vodka, eggnog, cinnamon graham cracker rim

### Holiday Cheer

Prosecco wine, pomegranate, rosemary sprig

### Candy Cane Martini

Godiva white chocolate liquor, peppermint schnapps, cream, candy cane garnish

### Cran-Raspberry Spritzer

Sparkling wine, cranberry, fresh raspberries

### Campfire Delight

Chocolate Vodka, RumChata Cream Liqueur, Creme de Cacao, Cream, Toasted Marshmallow Syrup

### Boozy Hot Chocolate Shooters

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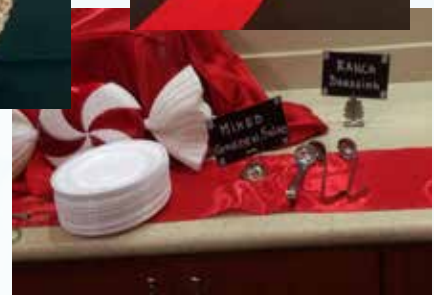
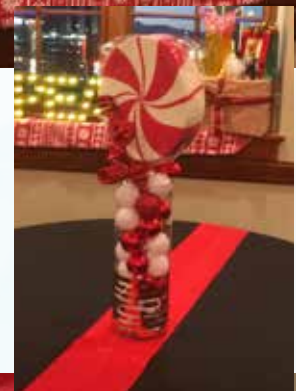
# Holiday Decor

## Let B With a Twist Catering take care of all the details for you!

Spectacular food is only part of what makes a great event. The look and feel of your event is just as important so it only makes sense to hire a caterer that can showcase both.

*We are proud to offer our standard holiday buffet centerpieces and holiday décor at no additional cost.* Or we can upgrade your decor to your specification. We also feature modern serving pieces, including white square and round china platters along with real stainless steel serving utensils. All this will be artistically setup by our knowledgeable, professionally trained, and helpful staff who are prepared to cater to your every request.

### *Standard Holiday Decor Looks*



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# Holiday Decor

## Upgraded Decor Ideas

Upgrade your tablecloths and centerpieces to create a magical holiday theme



### All That Sparkles

Shimmery blush pink or gold tablecloths create an elegant holiday soirée



### Holly Jolly

A modern holiday look with hounds-tooth tablecloths, maroon ties and red rose centerpieces



### A Christmas Story

Traditional Green and Gold with pops of red create a retro holiday feel



### Woodland Frost

A warm feeling of being next to a fire in a warm cabin are created with plaid linens and natural wood centerpiece accents



### Winter White Holiday

The magical feel of a snowy holiday is created with the shimmery white tablecloths and faux diamond centerpieces



### The Chocolate Factory

Rich decadent chocolate pin-tuck tablecloths create whimsical fantasies with a Willy Wonka-themed holiday soirée



### Lux Festive

A luxurious feel without screaming holiday are created with plum linens and accents of silver and white



### Santa's Workshop

Fun candy theme holiday look with peppermint striped tablecloths and teal runners. Accented with oversized candy decor