

VEGETARIAN

Priced per Person

STUFFED PORTOBELLO Baby Spinach, Caramelized Onion, Roasted Red Pepper, Herb Boursin	15
MIXED VEGETABLE GRILL Marinated Seasonal Vegetables	13
EGGPLANT NAPOLEON Panko Breadcrumbs, Baby Spinach, Wild Mushroom, Ricotta, Creamy Tomato	16

SIDES

CREAMY SHARP CHEDDAR CHEESE GRITS
MASHED POTATOES
MASHED SWEET POTATOES
AU-GRATIN POTATOES
HERB ROASTED POTATOES
PARMESAN RISOTTO
BAKED POTATO
SPANISH RICE
WILD RICE
BRUSSELS SPROUTS
GRILLED ASPARAGUS
MIXED SQUASH AND ZUCCHINI
GREEN BEANS
COLLARD GREENS
CANDIED BABY CARROTS
BROCCOLI CASSEROLE

DESSERTS

Priced per Person

At any opportunity Twisted Pine source all desserts from local and regional bakeries.

COOKIE ASSORTMENT	2
MINI CUPCAKES AND ECLAIRS	3
BREAD PUDDING	4
APPLE CRISP	4
PASTRIES	3
BROWNIES AND BARS	3
CHEESECAKE Serves 12 guests	45
CAKE CUTTING FEE	30

BEVERAGE SERVICE

Priced per Person

NON-ALCOHOLIC Coca Cola Products	2
ICED TEA Sweet / Unsweet	2
COFFEE Regular / Decaf / Cream & Sugar	3

LABOR

*Fee includes set up,
break down and clean up

SERVICE

2 per 25 guests / Four Hour Minimum
25 per hour

BARTENDER

1 per 25 guests / Four Hour Minimum
25 per hour

CHINA, GLASS AND SILVER

TABLE SET Plates, Silverware, Water Glass, Linen, Salt and Pepper	5
BARWARE Sweet / Unsweet	3
COFFEE Wine, Cocktail, Beer and Champagne Glasses	3

CONSUMER ADVISORY

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk for foodborne illness,
especially if you have certain
medical conditions



TWISTED PINE

• C A T E R I N G •

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HORS D'OEUVRES

Priced by the Piece / Minimum of 12
Displayed or Passed

RISOTTO CAKES Aged Parmesan, Baby Spinach	3
BAKED ASPARAGUS Phyllo Pastry, Asiago Parmesan	4
DEVEILED EGGS Classic Southern Candied Jalapeno, Bacon	2 3
ITALIAN BRUSCHETTA Roma Tomato, Basil Pesto, Fresh Mozzarella	4
SMOKED SALMON BRUSCHETTA Cream Cheese, Red Onion, Capers	6
AHI TUNA TOSTADAS Wasabi, Soy Reduction	4
MINI CRAB CAKE Cajun Remoulade	4
MINI HAM BISCUITS Boar's Head, Dijon Mustard, Aged Cheddar	3
MEATBALLS Marinara or Korean BBQ	3
SPRING ROLLS Carrots, Cabbage, Onion, Sesame Seed, Thai Chili Vegetarian Chicken	2 3
CHICKEN SATAY Thai Peanut or Korean BBQ	4
BEEF SKEWER Thai Peanut or Korean BBQ	5
NC SHRIMP SKEWER Cheerwine BBQ Glaze, Bacon Dust	6
ASSORTED MINI QUICHE	2
BACON WRAPPED SCALLOPS Sea Scallops, Applewood-Smoked Bacon Korean BBQ Cheerwine BBQ Thai Chili	5 1 1 1
LOADED BANANA PEPPERS Bacon Wrapped Banana Peppers, Italian Sausage, Cream Cheese	3

SLIDERS

Priced by the Piece / Minimum of 12
Displayed or Passed

PIMENTO CHEESE Smoked Gouda, Roasted Red Peppers, Green Onion	3
SLOW COOKED POT ROAST Pimento Cheese	4
CHARGRILLED BURGER Diced Red Onion, Dill Pickle, Ketchup and Mustard, American Cheese	5
LUMP CRAB CAKE Cajun Remoulade, Iceberg Lettuce	5
SEASONAL SLICED FRUIT Honey Yogurt	75
SEASONAL VEGETABLE Crudités, Garden Ranch or Marinated Grilled, Cilantro Lime Aioli	100
ARTISANAL CHEESE BOARD Local and Imported	150
CHARCUTERIE Assorted Cured Meats, Pickled Vegetables, Local and Imported Cheeses, Local Honey, Stone Ground Mustard, Toasted Baguette	200
LUMP CRAB Lump Crab, Cream and Parmesan Cheeses	150
WARM SPINACH & ARTICHOKE Baby Spinach, Artichoke, Cream and Feta Cheeses	120
WILD MUSHROOM & ARTICHOKE Mushroom Varietal, Artichoke, Herb Boursin	120
BUFFALO CHICKEN Texas Pete, Cream, Bleu Cheese, Celery, Onion	125
CHORIZO & PIMENTO Southern Pimento Cheese, Chorizo, Onion, Pepper	120

STATIONED

Minimum 25 Guests

DIPS

Minimum 25 Guests
Tortilla Chips or Toasted Baguettes

TWISTED PINE COURSED MEAL

Plated or Buffet

SALADS

Priced per Person

DRESSINGS

Garden Ranch • Bleu Cheese
Honey Mustard • Balsamic Vinaigrette
Herb Vinaigrette • Sesame Ginger

GARDEN SALAD Fresh Greens, Tomato, Cucumber, Red Onion, Cucumber, Jack and Cheddar Cheeses, Herbed Croutons	4
ARUGULA SALAD Baby Arugula, Goat Cheese, Strawberry, Blueberries, Candied Pecans, Red Onion, Mandarin Orange	5
ASIAN CHOP CHOP SALAD Fresh Greens, Baby Bok Choy, Mandarin Orange, Red Pepper, Cucumber, Edamame, Carrot	5
CAESAR SALAD Romaine Lettuce, Herb Croutons, Pecorino Romano Cheese	4
TOMATO BASIL W/ HERB CROUTON	4
CHICKEN CORN CHOWDER	5
BEEF AND VEGETABLE	5
PASTA Priced per Person Chicken / 4 Shrimp / 6 Salmon / 7	16
SUMMER PASTA Basil Pesto, Caramelized Onion, Roasted Red Pepper, Baby Spinach, Asiago	16
FETTUCCINE ALFREDO Italian Cream Sauce	16
TOMATO VODKA PASTA Creamy Tomato, Baby Spinach	15
TRI COLOR VEGETABLE TORTELLINI Wild Mushroom, Baby Spinach, Roasted Red Pepper, Creamy Parmesan	18

ENTRÉE

Priced per Person

Choice of Two Sides and Bread Service

PRIME RIB Slow Roasted, Au Jus, Horseradish Cream	26
BEEF TENDERLOIN Roasted Herb, Dijon Mustard	28
SOUTHWEST FLANK STEAK Cilantro, Garlic, Chili, Cumin	23
DUCK BREAST Cabernet Fig Reduction	24
FRIED CHICKEN BREAST Panko, Wild Mushroom Bacon Gravy	18
GRILLED CHICKEN BREAST Herb Marinated, Lemon, EVOO	18
CHICKEN ROULADE Spinach, Brie Cheese, Caramelized Onion	21
ROASTED PORK TENDERLOIN Candied Pecan Cream or Cheerwine BBQ	19
PULLED PORK Prepared Eastern or Western Style	16
GRILLED SALMON Lemon, Capers, Dill	22
SHRIMP & GRITS Andouille Sausage, Baby Spinach, Tomato, Chipotle Cream	22
JAMBALAYA Shrimp, Chicken, Tomato, Pepper, Onion	24
GROUPER Blackened Filet, Crab Creole	28
LOW COUNTRY SEAFOOD BOIL Andouille Sausage, Shrimp, Corn on the Cob, Red Potatoes	24