

## VEGETARIAN

Priced per Person

<b>STUFFED PORTOBELLO</b> Baby Spinach, Caramelized Onion, Roasted Red Pepper, Herb Boursin	17
<b>MIXED VEGETABLE GRILL</b> Marinated Seasonal Vegetables	13
<b>EGGPLANT NAPOLEON</b> Panko Breadcrumbs, Baby Spinach, Wild Mushroom, Ricotta, Creamy Tomato	16

## SIDES

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

## DESSERTS

Priced per Person

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

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

## BEVERAGE SERVICE

Priced per Person

<b>NON-ALCOHOLIC</b> Coca Cola Products	3
<b>ICED TEA</b> Sweet / Unsweet	3
<b>COFFEE</b> 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

<b>TABLE SET</b> Plates, Silverware, Water Glass, Salt and Pepper	7
<b>BARWARE</b> Sweet / Unsweet	3
<b>COFFEE</b> 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

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

# SLIDERS

Priced by the Piece / Minimum of 12  
Displayed or Passed

<b>PIMENTO CHEESE</b> Smoked Gouda, Roasted Red Peppers, Green Onion	<b>3</b>
<b>SLOW COOKED POT ROAST</b> Pimento Cheese	<b>4</b>
<b>CHARGRILLED BURGER</b> Diced Red Onion, Dill Pickle, Ketchup and Mustard, American Cheese	<b>5</b>
<b>LUMP CRAB CAKE</b> Cajun Remoulade, Iceberg Lettuce	<b>6</b>

# STATIONED

Minimum 25 Guests

<b>SEASONAL SLICED FRUIT</b> Honey Yogurt	<b>75</b>
<b>SEASONAL VEGETABLE</b> Crudités, Garden Ranch or Marinated Grilled, Cilantro Lime Aioli	<b>100</b>
<b>ARTISANAL CHEESE BOARD</b> Local and Imported	<b>150</b>
<b>CHARCUTERIE</b> Assorted Cured Meats, Pickled Vegetables, Local and Imported Cheeses, Local Honey, Stone Ground Mustard, Toasted Baguette	<b>200</b>

# DIPS

Minimum 25 Guests  
Tortilla Chips or Toasted Baguettes

<b>LUMP CRAB</b> Lump Crab, Cream and Parmesan Cheeses	<b>200</b>
<b>WARM SPINACH &amp; ARTICHOKE</b> Baby Spinach, Artichoke, Cream and Feta Cheeses	<b>130</b>
<b>WILD MUSHROOM &amp; ARTICHOKE</b> Mushroom Varietal, Artichoke, Herb Boursin	<b>130</b>
<b>BUFFALO CHICKEN</b> Texas Pete, Cream, Bleu Cheese, Celery, Onion	<b>140</b>
<b>CHORIZO &amp; PIMENTO</b> Southern Pimento Cheese, Chorizo, Onion, Pepper	<b>130</b>

# TWISTED PINE COURSED MEAL

Plated or Buffet

## SALADS

Priced per Person

### DRESSINGS

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

<b>GARDEN SALAD</b> Fresh Greens, Tomato, Cucumber, Red Onion, Cucumber, Jack and Cheddar Cheeses, Herbed Croutons	<b>4</b>
<b>ARUGULA SALAD</b> Baby Arugula, Goat Cheese, Strawberry, Blueberries, Candied Pecans, Red Onion, Mandarin Orange	<b>5</b>
<b>ASIAN CHOP CHOP SALAD</b> Fresh Greens, Baby Bok Choy, Mandarin Orange, Red Pepper, Cucumber, Edamame, Carrot	<b>5</b>
<b>CAESAR SALAD</b> Romaine Lettuce, Herb Croutons, Pecorino Romano Cheese	<b>4</b>

## SOUPS

Priced per Person

<b>TOMATO BASIL W/ HERB CROUTON</b>	<b>4</b>
<b>CHICKEN CORN CHOWDER</b>	<b>5</b>
<b>BEEF AND VEGETABLE</b>	<b>5</b>

## PASTA

Priced per Person

Chicken / 4    Shrimp / 6    Salmon / 7

<b>SUMMER PASTA</b> Basil Pesto, Caramelized Onion, Roasted Red Pepper, Baby Spinach, Asiago	<b>17</b>
<b>FETTUCCINE ALFREDO</b> Italian Cream Sauce	<b>16</b>
<b>TOMATO VODKA PASTA</b> Creamy Tomato, Baby Spinach	<b>16</b>
<b>TRI COLOR VEGETABLE TORTELLINI</b> Wild Mushroom, Baby Spinach, Roasted Red Pepper, Creamy Parmesan	<b>18</b>

## ENTRÉE

Priced per Person

Choice of Two Sides and Bread Service

<b>PRIME RIB</b> Slow Roasted, Au Jus, Horseradish Cream	<b>31</b>
<b>BEEF TENDERLOIN</b> Roasted Herb, Dijon Mustard	<b>31</b>
<b>SOUTHWEST FLANK STEAK</b> Cilantro, Garlic, Chili, Cumin	<b>26</b>
<b>DUCK BREAST</b> Cabernet Fig Reduction	<b>27</b>
<b>FRIED CHICKEN BREAST</b> Panko, Wild Mushroom Bacon Gravy	<b>21</b>
<b>GRILLED CHICKEN BREAST</b> Herb Marinated, Lemon, EVOO	<b>19</b>
<b>CHICKEN ROULADE</b> Spinach, Brie Cheese, Caramelized Onion	<b>23</b>
<b>ROASTED PORK TENDERLOIN</b> Candied Pecan Cream or Cheerwine BBQ	<b>22</b>
<b>PULLED PORK</b> Prepared Eastern or Western Style	<b>16</b>
<b>GRILLED SALMON</b> Lemon, Capers, Dill	<b>26</b>
<b>SHRIMP &amp; GRITS</b> Andouille Sausage, Baby Spinach, Tomato, Chipotle Cream	<b>26</b>
<b>JAMBALAYA</b> Shrimp, Chicken, Tomato, Pepper, Onion	<b>25</b>
<b>GROUPER</b> Blackened Filet, Crab Creole	<b>31</b>
<b>LOW COUNTRY SEAFOOD BOIL</b> Andouille Sausage, Shrimp, Corn on the Cob, Red Potatoes	<b>27</b>