

twist

KITCHEN + COCKTAIL

PASSED APPETIZERS

BEEF ON CROSTINI
pepper jam and soy (2 doz min)

SALMON MOUSSE CROSTINI
smoked salmon, goat cheese mascarpone, capers, dill (2 doz min)

GRILLED SHRIMP df, gf, nf
jumbo shrimp, brandy cocktail sauce (2 doz min)

TWIST MINI PRIME RIB BURGERS
truffle aioli, brie cheese, served medium (2 doz min)

MINI ROASTED LAMB CHOPS df, gf, nf
mustard glaze and olive tapenade (8pcs per rack, 2 rack min)

BRIE ON CROSTINI nf
pear jam and crispy sage (2 doz min)

WATERMELON & FETA SKEWERS gf, nf
mint and balsamic glaze (2 doz min)



All selections are due no later than seven (7) days in advance of the booking at which time selection and pricing can be confirmed. Reductions in guest count must be provided at least 72 hours in advance to avoid penalties. 20% gratuity plus applicable taxes will be added to your final bill.

*Dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. While all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

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STATIONS

OYSTER STATION

selection of East & West coast oysters with assorted condiments, citrus and fresh horseradish
(2 doz min)

CHEESE STATION

white Cheddar, gruyere, brie, Canadian blue, and Ontario goat cheeses served with mixed nuts, dried fruit, seasonal fresh fruit, freshly baked baguettes (serves 10-15 guests)

ANTIPASTI STATION

antipasti featuring prosciutto di parma, Parmigiano Reggiano shavings, sopressata, assorted olives, oven-dried roma tomatoes and house pickled vegetables (serves 10-15 guests)

DIP STATION

house made hummus with assorted olives, crostini & naan (serves 10-15 guests)

SEASONAL HARVEST VEGETABLE PLATTER df, gf, nf

seasonal selection of fresh cut vegetables served with chili aioli, and lemon garlic aioli
(serves 10-15)



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