

# twist

KITCHEN + COCKTAIL

## PASSED APPETIZERS

### BEEF ON CROSTINI

pepper jam and soy \$27 per dozen (2 doz min)

### SALMON MOUSSE CROSTINI

smoked salmon, goat cheese mascarpone, capers, dill \$30 per dozen (2 doz min)

### GRILLED SHRIMP df, gf, nf

jumbo shrimp, brandy cocktail sauce \$42 per doz (2 doz min)

### TWIST MINI PRIME RIB BURGERS

truffle aioli, brie cheese, served medium \$55 per dozen (2 doz min)

### MINI ROASTED LAMB CHOPS df, gf, nf

mustard glaze and olive tapenade \$45 per rack (8pcs, 2 rack min)

### BRIE ON CROSTINI nf

pear jam and crispy sage \$25 per dozen (2 doz min)

### WATERMELON & FETA SKEWERS gf,nf

mint and balsamic glaze \$28 per dozen (2 doz min)



**Menu selections and pricing are subject to change without notice.**

Due to the volatility in costs of raw goods due to COVID related supply chain issues, we are only guaranteeing group menu pricing for 30 days from the day you receive this menu via email.

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  
\$54 per dozen, (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 \$60 (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 \$80 (serves 10-15 guests)

### DIP STATION

house made hummus with assorted olives, crostini & naan \$40 (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  
60 (serves 10-15)



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