



PRIVATE EVENTS INQUIRES

- \* Preferred date & Time
- \* Estimated number of Guests
- \* Occasion (Birthday, Bridal Shower, Baby Shower, Corporate )

Twist by Heidi offers a limited number of private dining experiences each month, including full restaurant takeovers on days we are closed to the public. All bookings are based on availability, so reserving early is recommended.

- Event Requirements
- Minimum 15 guests
  - \$1,500 food & beverage minimum for dinner (Brunch Menu available for private parties)
  - Bartender fee \$150
  - 20% service charge + applicable taxes
  - 25% deposit required to reserve

Our team will create a memorable experience for you and your guests.

OPTIONAL ADD ON

Welcome Shot

DRINK PACKAGE PREFERENCE

- \* Cash Bar
- \* Open Bar
- \* Drink Tickets

PRIVATE ROOM OPTIONS

- \* DJ/playlist
- \* Live Music
- \* Custom Photo Booth
- \* Balloons/Backdrop

BUDGET

Please let me know per person  
Overall budget

FOOD FOR EVERY OCCASION

PACKAGE 1 :SIGNATURE BUFFET

**2 ENTREES** \$36 Per person  
CHOOSE FROM : Chicken Alfredo/ Ragu Picante de Short rib / Chicken Primavera /Carnitas

**2 SIDES** \$  
Garlic Mashed potatoes / Rice /Vegetables medley/ Wedge Fries

**1 SALAD**  
Caesar Salad /Local Organic Field Greens

**ADD 1 APPETIZER +\$5pp**  
Coconut Shrimp/Patatas Bravas/ Buffalo Dip / Guacamole & Tajin Chips

**ADD 1 DESSERT +\$5PP**  
Churros / Chocolate chip Cookies  
This will be served with fresh brewed Coffee

PACKAGE 2 : PREMIUM TWIST BUFFET

2 APPETIZERS \$48 Per Person

Empanadas / Buffalo Dip /Spanish Cheese Plate /Street Corn Fries /Guacamole & Tajin Chips

**3 ENTREES ( Can Include 1 Seafood OR 1 Steak Tip option but not both**  
\*GRILLED MARINATED STEAK TIPS

\* BAKED HADDOCK, marinated in a smoky chipotle mango sauce

\* TIKI PIÑA Indulge in our signature stir fry chicken

\* BRAISED SHORT RIBS

\* BAKED MAC & CHEESE with BBQ pulled pork

\* PASTA PRIMAVERA (vegetarian option)

**2 SIDES**  
Garlic Mashed potatoes / Rice /Vegetables medley/ Wedge Fries

**1 SALAD**  
Caesar Salad /Local Organic Field Greens

**1 DESSERT**  
Churros / Chocolate chip Cookies  
This will be served with fresh brewed Coffee



# CUSTOMIZE YOUR EVENT

## APPETIZERS

**TOMATO CAPRESE SKEWERS**

**SCALLOPS & BACON**

**EMPANADAS**  
Beef ~ Chicken ~ Potato & corn

**COCONUT SHRIMP WITH SWEET CHILI SAUCE**

**PATATAS BRAVAS**

**BBQ PULLED PORK SLIDERS**

**SPANISH CHEESE PLATE**

**STREET CORN FRIES**

**SHRIMP COCKTAIL**

**FRESH GUACAMOLE W/TAJIN CHIPS**

**BUFFALO CHICKEN DIP**

**MUSSELS AL FUEGO**

# BUFFET-STYLE CATERING

**Please select one entree for all of your guests to enjoy**

**GRILLED MARINATED STEAK TIPS**  
(Grilled Flank Steak Marinated In Our House Dressing With peppers & onions

**CHIMICHURRI FILET & SHRIMP**  
Tender 4oz let paired with jumbo shrimp, in our zesty jalapeño chimichurri sauce.

**GAMBERI AL PESTO**  
Sauteed shrimp, tomatoes, scallions, & spinach in a basil pesto asiago cream sauce tossed with a 3 cheese tortellini .

**CHICKEN BROCCOLI & ZITI**  
Traditional Creamy Alfredo Simmered with Broccoli & Ziti Pasta) / (White Wine Garlic Butter Sauce Tossed With Parmesan Cheese, Broccoli & Ziti)

**RAGU PICANTE DE SHORT RIB**  
Slow braised short rib in a hearty ragù alla bolognese, balanced with our house flavors served over penne

**CHORIZO & BEEF LASAGNA**  
Layers of sautéed ground beef and Mexican Chorizo that are cooked together in our homemade tomato sauce, then covered in ricotta cheese and a parmesan mixture all sprinkled with mozzarella cheese

**BAKED MAC & CHEESE**  
Old fashioned creamy macaroni and cheese made with shell pasta and white cheddar cheese sauce, topped with BBQ grilled chicken or Pulled pork

**SEAFOOD AND CHICKEN PAELLA**  
Combination of chicken, andouille sausage, mussels, clams, Scallops Veggies & shrimp

**JAMBALAYA DINNER**  
A bold fusion of Shrimp, chicken, spicy Andouille sausage,and tender haddock come together in a spicy marinara sauce.

**TIKI PIÑA**  
Indulge in our signature stir fry chicken, sautéed spinach, peppers, onions and chunks of pineapple all mixed in our sweet and tangy pineapple sauce served over Jasmine rice

## DINNER SALADS

**Select one salad for all of your guests to enjoy**

**CLASSIC CAESAR SALAD**  
Crisp romaine lettuce, aged Parmesan cheese and rosemary croutons

**SPINACH SALAD**  
Organic baby spinach with crisp bacon, blue cheese shaved onions and pomegranate vinaigrette

**LOCAL ORGANIC FIELD GREENS**  
Cucumbers, tomatoes, carrots, olives and red wine vinaigrette

**STREET CORN SALAD**  
mixed greens, cabbage cilantro, red peppers roasted corn and jalapenos, topped with Cotija cheese. Served with a lemon chipotle dressing

# À LA CARTE ITEMS

- ASSORTED SODAS  
Coca Cola products
- ASSORTED FRESH BAKED COOKIES
- CHURROS
- TRES LECHES

**Consumer Advisory:**  
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.