



PRIVATE EVENTS INQUIRIES

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

Twist by Heidy 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



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

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



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

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.