



Twisted Sage Cafe And Catering Catalog

From private affairs to extravagant banquets, Twisted Sage Cafe & Catering promotes the celebration of food. With the ability to create a tailored catering menu; Twisted Sage offers first-class catering solutions to meet the needs of your event while exceeding your highest expectations.

No matter the event, no matter your budget, we can create a menu you and your guests will love. Our clients trust us to play a part in their most important days. You too can enjoy that confidence with your next event.

On-Site Catering

Our Restaurant is perfect for all events, business luncheons/ baby showers/rehearsal dinners/weddings. The inside of our café can accommodate up to 77 people comfortably. Our back patio seats approx. 50 people total. We also have our skilled and accommodating staff will ensure your event runs smoothly, assisting with planning, catering, entertainment and more.

Venue and Fees

\$300 for 2 hours (minimum)

\$100 every additional hour

Venue cost covers the rental of our entire facility (inside and out), the use of our soda/water/iced tea/coffee bar, and the use of our plates/napkins/utensils/cups/platters etc.

TSC requires that a minimum of two servers be hired per event. If you will be hosting more than 50 guests, a third server may be required. Rates vary depending on the type of event you'll be hosting. This charge takes care of all set up/service/bussing/clean up before, during, and after your event. You will be allowed one hour to setup before the start time of your event, and have a 30 min grace period after your event is over.



Off-Site Catering

Twisted Sage offers drop off catering for any type of event, big or small, within a 15 mile radius, and an included 18% Delivery/Gratuity fee. We take the difficulty out of presentation for you. For “Everyday Deliveries”, room temperature items are served on attractive and disposable platters or bowls, garnished and ready to serve. Hot food is served in aluminum disposable pans. Disposable plates/napkins/utensils are available for purchase if needed as well as rental chafing dishes so that you can keep your food hot throughout your event.



Booking Catering

You can go on to our website www.twistededgecafe.com/catering/
Or email us at jolyn@twistededgecafe.com

Menu

Option 1: Cater straight off of our regular cafe menu. (Available for viewing online at www.twistededgecafe.com) We can either box these meals individually, or platter them for you.

Option 2: Choose from our list of available appetizers/tea sandwiches and dinner menus.

Option 3: Create your own menu with our chef, or combine Options 1 and 2! We're always open to new suggestions and will do our best to accommodate your wishes.

(Please Note: Options 2 & 3 require more time to prepare, as these are items we do not usually carry in-house. Please give us as minimum of 48hrs)



HORS D'OUVRES & SMALL BITES

Choose from the items below, or create a customized menu with our chef

Teriyaki Beef Skewers (served hot) \$4 each
Lemongrass Pork Skewers (served hot) \$4 each
Sweet Chili Lime Shrimp Skewers (served hot) \$4 each
Mozzarella & Tomato Skewers \$3.25 each
Balsamic Honey Fruit Skewers \$3.75 each (seasonal)

Prosciutto Wrapped Asparagus (2 each) \$4.00 per person
Puff Pastry Wrapped Asparagus (2 each) \$3.00 per person
Stuffed Mushrooms: Goat Cheese, Sun Dried Tomatoes, Scallions (2 each)
\$3.50 per person

Bacon Wrapped Dates \$4.00 per person
Meatballs (served hot) \$3.25 per person
(Marinara, Swedish, or Honey BBQ)
Mini Bleu Cheese Puff Pastries \$4.00 per person
French Onion Cups (2 each) \$3.50 per person
Bruschetta Crostini \$3.00 per person
Assorted Sliders (served hot) \$5.00-\$6.00 each (prices vary)
Assorted Mini Sandwiches & Tea Sandwiches \$3.00-\$5.00 (prices vary)

Baked Brie Wrapped in Puff Pastry \$4.00 per person
Gourmet Cheese Platter (served with assorted crackers/crostini) \$5.50 per
person
Cheese & Charcuterie (served with assorted crackers/crostini) \$6.50 per
person
Fresh Fruit Platter \$4.75 per person (seasonal)
Pinwheels- Steak, Ahi, Vegetable (4 slices) \$4.50

Prices Subject to Change

DINNER MENU OPTIONS

Here are some entrées and sides that we have done in the past!

ENTRÉES:

Chicken Piccata \$9.00 per person

Chicken Marsala \$9.00 per person

Barbeque Chicken \$9.00 per person

(Blueberry BBQ, Apricot Maple BBQ, or Strawberry Chipotle)

Herb Butter Roasted Chicken \$9.00 per person

Chicken Cacciatore \$9.00 per person

Pasta Primavera \$12.00 per person

Cracked Peppercorn Tri Tip \$11.00 per person

Blackened Flank Steak w/ Bleu Cheese Butter \$11.00 per person

Chimichurri Skirt Steak \$11.00 per person

Beef Bourguignon \$13.00 per person

BBQ Pulled Pork \$6.00 per person

Banana Leaf Wrapped Cod \$ 10.00 per person

Seared Ahi \$10.00 per person

(Coated with a Pepper Supreme Spice)

Grilled Salmon \$10.00 per person

(Chipotle Strawberry, Horseradish Maple, or Lemon Herbed Butter)

Lemon Butter Tilapia \$8.00 per person

Prices Subject to Change

SIDES:

Garlic Mashed Potatoes \$4.00 per person
Roasted Rosemary Potatoes \$4.00 per person
Parmesan Fettuccini \$4.25 per person
Veggie Medley \$5.50 per person
Large Grilled Veggies \$6.50 per person
Mint Glazed Baby Carrots \$5.25 per person
Green Bean Almondine \$5.75 per person
Roasted Parmesan Cauliflower \$5.75 per person
Garlic Sautéed Broccoli \$5.75 per person
Specialty Salads \$4.25 per person
Mixed Green Salad \$3.75 per person
Bread Rolls \$2.00 per person

TRAYS OF OUR CAFÉ FAVORITES

Mac n Cheese Full Tray (feeds 40) \$150.00
Half Tray (feeds 10) \$60.00

Entrée Salads with Chicken Full Tray (feeds 15) \$120.00
Half Tray (feeds 8) \$65.00

Specialty Salads
(Pasta Salad, Cabbage Salad, etc.)
Full Tray (feeds 40) \$135.00
Half Tray (feeds 10) \$45.00

Bread Pudding Full Tray (18 full sized portions) \$140.00
Half Tray (9 full sized portions) \$70.00
Seasonal Bread Pudding (18 full sized portions) \$160.00
Half Tray (9 full sized portions) \$80.00

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