



CATERING SOLUTIONS

The following solutions on our menu are suggestions to get you started. Give us a call for additional ideas to make your event special or if we should cater to a specific theme or dietary menu.

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For your Breakfast.....

<u>BREAKFAST PASTRY PLATTER</u>	\$2.50/person
Will include a variety of fruity & sweet breakfast focaccias, maple pecan & cinnamon raisin scones	
<u>COFFEE CAKE PLATTER</u>	\$2/person
Will include a variety of banana nut, cinnamon crumb, pumpkin cheesecake, lemon poppy or blueberry	
<u>BREAKFAST EMPANADAS</u>	\$2.50 each
Your favorite breakfast fillings baked inside our homemade focaccia dough – variety of Egg, Tomato Basil & Cheese, Bacon & Cheese, Egg, Sausage & Cheese or Ham, Egg & Cheese	
<u>BAKED BREAKFAST SOUFFLE (13x9 pan serves 12 people)</u>	\$28 per pan
We'll start with eggs, fresh slices of focaccia bread & you design the rest by choosing 4: <i>Smokey Ham, Sausage, Bacon, Swiss, Cheddar, Mozzarella, Swiss, Provolone, Sliced Roma Tomatoes, Fresh Basil, Bell Peppers, Caramelized Onions, Mushrooms</i>	
<u>BAKED FRENCH TOAST SOUFFLE</u>	\$28 per pan
The sweeter side of breakfast baked with maple syrup, brown sugar, pecans & cinnamon. Can add bananas or apples upon request. Served inside a convenient reheatable 13x9 foil pan.	
<u>BREAKFAST SANDWICHES</u>	\$3 each
Buttermilk Biscuit + Egg + Cheese + Bacon/Sausage/Ham	
<u>BISCUITS & GRAVY</u>	\$3.50/person
2 Buttermilk biscuits served with sausage gravy	
<u>SCRAMBLED EGGS</u>	\$1.75/person
<u>BUCKWHEAT PANCAKES</u>	\$3.50/person
Homemade fluffy buckwheat pancakes served with maple syrup & butter. Add berry syrup for \$.50/person	
<u>SOUTHERN CHICKEN SANDWICH</u>	\$3.50 each
Fried Chicken breast topped with sausage gravy and inside a flakey buttermilk biscuit	
<u>YOGURT GRANOLA PARFAIT</u>	\$4 each
Lowfat vanilla yogurt layered with seasonal fresh fruit and crunchy granola	
<u>BOXED BREAKFAST</u>	\$5.75 each
1) SWEET - 2 coffee cakes, yogurt & granola cup & can of juice (utensils included) 2) SAVORY - Breakfast empanada/sandwich & 1 coffee cake & bottled juice (utensils included)	
<u>CHOPPED FRESH FRUIT BOWL</u>	\$2/person
Seasonal fruit freshly chopped and served in large bowl ** fruit displays also available	

To Quench Your Thirst.....

ASSORTED BEVERAGES FOR THE MORNING

Bottled Juice and/or Milk Assortment \$2 each
 Bottled Waters \$1 each

COFFEE & HOT TEA to-go

Coffee – 10-12 8-oz. cups of coffee \$17 per Java Box
 Hot Tea Assortment – 10 8oz cups \$20 per airpot
****regular or decaf; includes creamers, sugars, cups****

AFTERNOON ASSORTED BEVERAGES

Bottled Water, cans of Coke or Pepsi \$1 each
 Bottled Soft Drinks \$1.50 each

Clear plastic cups available for \$.25 each
Bags of ice available – call for pricing

Smoothie/Espresso Bars available too! Please call for more info

For Your Lunch.....

BIG BROTHER BOX LUNCH

Twin Sandwich, 2 deli sides, large homemade cookie. Utensils & napkin included (add drinks for \$1)

\$8.50 each

LITTLE BROTHER BOX LUNCH

Twin Sandwich, 1 deli side, homemade cookie. Utensils & napkin included (add drinks for \$1)

\$6.50 each

TWIN BROTHER BOX LUNCH

2 Twin Sandwiches of your choice slider-style, 2 deli sides, large homemade cookie. Utensils & napkin included

\$8.50 each

BIG SISTER SALAD BOX LUNCH

Twin Salad, 1 deli side, large homemade cookie. Utensils & napkin included (add drinks for \$1)

\$8.50 each

MINI TWIN SANDWICH PLATTER

A variety of Twin Sandwiches slider-style served on a platter (3 sandwiches per person)

\$5.50/person

TWIN SANDWICH PLATTER

A variety of Twin Sandwiches cut in half and served on a platter with Saratoga chips

\$5.50/person

BIG SISTER SIDES - Choose from Twin Bistro's deli sides below

\$2/person

LITTLE SISTER SALADS - Choose from the Twin salads below; served in a large bowl

\$2.50/person

BIG SISTER SALADS - Twin Salads served as entrée with option to add on these listed below:

\$5.50/person

Grilled Chicken~~~Fried or Grilled Shrimp~~~Sliced Garlic Beef

ADD \$3.00/person

Twin Sandwiches

Chicken Salad – fresh smoked chicken mixed with granny smith apples, chopped pecans on a croissant with lettuce & tomato

Tuna Salad – all-white albacore tuna mixed with fresh herbed mayo on wheatberry bread with lettuce & tomato

Veggie Wrap – smoky hummus, fresh made cucumber & tomato bruschetta, crumbled feta with lettuce tucked inside wheat wrap

Turkey – oven-roasted turkey, provolone cheese, fresh basil & creamy balsamic dressing on wheatberry bread with lettuce & tomato

Roast Beef – sliced roast beef, swiss cheese, horsey chive sauce with lettuce & tomato on seeded rye

Ham – sliced ham, American cheese, spicy mustard, with lettuce & tomato on white bread

Twin Salads

BLT Salad – Chopped romaine with bacon, shredded cheddar, chopped roma tomatoes & ranch dressing

Caesar Salad – Chopped romaine, shredded parmesan cheese, croutons & Caesar dressing

Mixed Veggie Salad – Chopped romaine topped with fresh made cucumber & tomato bruschetta, crumbled bleu cheese & chopped pecans with balsamic dressing

Chef Salad – chopped oven-roasted turkey & ham, swiss & american cheese, cucumbers, celery & tomato

Shannon's Summer Salad – Mixed greens topped with dried fruit, nuts, feta & maple balsamic dressing

Greek Salad – Chopped romaine tossed with black olives, roasted red peppers, banana peppers & feta

Nicoise Salad **only available as entrée salad for \$8/person** – Chopped romaine topped with albacore tuna, red potatoes, egg, fresh tomatoes & green beans with balsamic dressing

Deli Sides

Chef's Pasta Salad
 Greek Macaroni Salad
 Chef's Potato Salad
 Baked Potato Salad
 House-made Cole Slaw
 Fresh Chopped Fruit
 Seasoned Saratoga Chips
 Pretzel Fluff (48-hour notice)

*Looking for something hearty & hot
 for lunch? Check the Buffet Selections*

For the Buffet.....

Little Sister Buffet

\$10/person

Your choice of TWO entrée selections and TWO side selections served buffet-style with fresh baked bread & butter

Big Sister Buffet

\$11.50/person

Your choice of TWO entrée selections and TWO side selections, a Garden, Greek OR Caesar Salad, served buffet-style with fresh baked bread & butter

PLEASE REFER TO THE FINE PRINT PAGE FOR ALL THE EXTRA FUN DETAILS!

Pricing is for self-service buffet style. Setup and cleanup charges will apply if buffet serving is requested. Plated & served dinners are an option – please call for pricing. Includes heavyweight paper plates, plastic utensils, napkins & condiments. Upgrade options available.

ENTRÉE SELECTIONS

Chicken/Poultry:

- Herbed Pulled Turkey with Lemon-butter sauce
- Chicken Parmesan in Marinara sauce
- Stuffed Chicken Breast...
 - Chicken Cordon Bleu with Dijon sauce
 - Ham & American Cheese with White Wine sauce
 - Basil & Mozzarella with creamy Tomato sauce
- White Chicken Lasagna
- Roasted Chicken Breast with Mushroom Gravy

Beef/Pork:

- Home-baked Meat Lasagna
- Gourmet Glazed Meatloaf
- Beef Tips with Buttered egg noodles...
 - ~Guinness-marinated
 - ~Stroganoff-style
 - ~Burgundy-braised
- Sliced Roast Beef
- Maple-glazed baked Ham
- Rosemary & Garlic Pork Chop
- Smoked Pulled Pork
- Breaded Pork Chops with White Gravy
- Mushroom & Sausage Stuffed Pork Chops in Marinara sauce

Seafood:

- Blackened Shrimp in Alfredo over Penne pasta
- Garlic Baked Cod with Lemon Butter sauce

Vegetarian:

- Meatless Mostaccioli smothered in Italian cheese
- Spinach Broccoli Alfredo over Linguini
- Vegetarian Lasagna

SIDE SELECTIONS

(also sold a la carte for \$2/person)

Vegetables:

- Green Beans Almondine
- Green Bean Casserole
- Glazed Baby Carrots
- Lima Beans
- Buttered Corn with Red Peppers
- Buttered Peas & Carrots
- Broccoli Au Gratin
- Cauliflower Au Gratin
- Garlic Roasted Brussel Sprouts
- Stewed Tomatoes
- Sautéed Mixed Vegetables – cauliflower, broccoli, carrots, squash & zucchini

Starches:

- Rice Pilaf
- Macaroni & Cheese **make it loaded with bacon, cheese & green onion for \$.50 more**
- BBQ Baked beans
- Homemade Stuffing
- Buttermilk Mashed Potatoes **make it loaded with bacon, cheese & green onion for \$.50 more**
- Garlic Truffle Mashed Potatoes
- Scalloped Potatoes
- Herbed Roasted Potatoes
- Sweet Potato Casserole
- Baked Potatoes with sour cream and butter

Buffet meals are served with fresh baked bread; can be substituted for cornbread

Surf & Turf Options.....

Want to impress your guests? Try our Surf & Turf option where you choose one seafood and one meat entree, 2 side selections for **\$22/person**. This also comes with fresh baked bread & a garden/Caesar/Greek salad and will be served buffet-style (one piece of each entrée is provided per person). Service and plated options are available – please call for pricing.

SURF

- Crab Stuffed Tilapia
- Garlic Lemon Dill Salmon
- Blackened Sea Scallops
- Blackened Jumbo Shrimp

TURF

- Petite Filet (cooked medium)
- BBQ Ribs
- Stuffed Pork Loin Chop
- Sliced Flat Iron Steak

Small Bite Options.....

FRESH FRUIT OR VEGGIE DISPLAYS

Seasonal fruits or vegetables artistically arranged on a platter. Veggies will be served with ranch dip

SMALL- Serves 10-15 people	\$25
MEDIUM- Serves 20-25 people	\$40
LARGE- Serves 30-35 people	\$56

CHEESE & CRACKER DISPLAYS

Choose from a display with a variety of traditional cheeses or deluxe version with gourmet cheeses, garnished with dried fruits & nuts

SMALL- Serves 10-15 people	\$35 Traditional	\$75 Deluxe
MEDIUM- Serves 20-25 people	\$60 Traditional	\$115 Deluxe
LARGE- Serves 30-35 people	\$85 Traditional	\$165 Deluxe

ASSORTED CROSTINI PLATTER

\$3/person

Jarlsberg smoked bacon-almond dip, olive tapenade & Twin Bistro's cucumber tomato bruschetta served with fresh baked crostini

CUCUMBER CROSTINI PLATTER

\$3/person

Sliced cucumber crostinis served with salmon dill mousse, tuna salad with fresh capers, and baba ghanoush hummus

ASSORTED FLATBREADS

\$2/person

Twin Bistro's signature dough rolled out thin and baked with a variety of toppings...

Garlic Beef with Roasted Red Peppers & Feta Cheese, and Smoked Salmon & Dill with capers

CUCUMBER & DILL SANDWICHES

\$2/person

Cocktail rye slices topped with an herbed cream cheese spread, cucumber slices & fresh dill

BEEF TENDERLOIN TRAY

\$6/person

Roasted, sliced and served chilled with a creamy horseradish chive sauce

PORK TENDERLOIN TRAY

\$5/person

Roasted, sliced and served chilled with a homemade chipotle cream sauce

SMOKED SALMON TERRINE

\$50 each

SMOKED CHICKEN SALAD IN ENDIVE CUPS

\$3/person

Twin Bistro's famous chicken salad with chopped pecans, granny smith apples and green onion served inside fresh endive lettuce cups.

Can also be mixed with a variety of filled endive – with salmon salad, tuna salad, ham salad and chicken salad

PROSCIUTTO WRAPPED ASPARAGUS

\$3/person

ANTIPASTO SALAD

\$2.50/person

Chopped & marinated salami, onions, roasted red peppers, green peppers, olives, banana peppers & provolone cheese

BLACKENED SHRIMP SPOONS

\$2 each

Served with Citrus Aioli, Basil Pesto or Traditional Cocktail sauce

GOURMET DEVEILED EGGS

\$2/person

A variety of traditional filling, tuna salad & ham salad

DIPS A LA CARTE – sold by the pound; ask to add Crostini/Crackers/Chips for dipping

Cucumber Tomato Basil Bruschetta	\$6
Jarlsberg Smoked Almond Dip	\$7
Smoked Hummus	\$6
Fresh Prepared Guacamole	\$8
Black Bean Salsa	\$6
Cincinnati-style Chili Dip	\$7
Salami Dip	\$7
Pretzel Fluff (48-hour notice)	\$8

More Small Bite Options.....

These selections are served in foil pans for easy reheating or can be displayed on platters for immediate serving

REUBEN CROQUETTES

\$3/person

Chopped corned beef, swiss and sauerkraut mixed with seasoned bread crumbs, fried and served with fresh made roumalade sauce

POTATO COD CROQUETTES

\$3/person

Served with a creamy dill Tartar sauce

SWEDISH MEATBALLS

\$2/person

ITALIAN STYLE MEATBALLS IN MARINARA

\$2/person

TWIN BISTRO EMPANADAS

\$2 each

Wrapped inside Twin Bistro's handmade focaccia dough, choose from the following creations:

The Vegetarian – chopped olives, peppers, onions mushrooms & cheese

Chicken Cordon Bleu – ham, swiss, chicken & Dijon sauce

Reuben – corned beef (can be substituted for turkey), swiss, homemade roumalade sauce

Pork BBQ – shredded slow smoked & pulled pork with smokey BBQ sauce

Philly Steak & Cheese – sautéed peppers & onions, beef & cheddar cheese

Spinach, Artichoke & Chicken – garlic seasoned chicken, spinach, artichoke & feta cheese

Hawaiian – pineapple, ham, cheese & cilantro;

Pepperoni, Basil & Mozzarella

KABOBS served FILIPINO-ADOBO STYLE

\$2 each

Choose from Chicken, Beef or Veggie Kabobs

KABOBS served CARRIBEAN-JERK STYLE

\$2 each

Choose from Chicken, Beef or Veggie Kabobs

BAKED BRIE & Crostini

\$20 each

Creamy Brie Cheese topped with raspberry sauce or jalapeno jelly and baked inside puff pastry

SLIDER SANDWICHES

\$30/dozen

The Reuben – Corned beef OR Turkey with swiss & house-made roumalade sauce

Chicken Parmesan – breaded chicken breast with mozzarella cheese & Italian marinara sauce

Chicken Cordon Bleu – breaded chicken & sliced ham with swiss cheese & Dijon mustard

Pulled Pork BBQ – slow roasted pulled pork with smoky BBQ sauce

Caribbean-Jerk BBQ – slow roasted jerk-marinated pork with fresh mango salsa

Shrimp Po Boy – fried shrimp with shredded lettuce and dill tartar sauce

COLD SLIDERS

\$25/dozen

Italian Muffaletta – sliced ham, salami, provolone with olive relish

Vegetarian – hummus, sliced cucumbers, tomatoes, onions, fresh basil & swiss cheese

The BBT – Bacon, fresh basil & sliced roma tomatoes with mayonnaise

Twin Decker – sliced turkey, salami, pepper jack cheese with mayonnaise

Meat & Cheese Platters.....

Sliced oven-roasted Turkey, Smoked Ham & Roast Beef arranged on a platter with American, Swiss & Provolone Cheeses

\$3.50/person

Loaves of sliced white & wheat bread are available \$5 each = ONE loaf makes 15 sandwiches

CONDIMENT PLATTER

\$2/person

Beautifully arranged fresh romaine lettuce, sliced roma tomatoes, sweet purple onion, dill pickle slices & black olives

Bottles of mayonnaise, mustard or spicy mustard are available. Please ask about pricing if you need to add these

On the Grill.....

We'll come to you and serve these pizzas right from the grill

Little Sister Pizza Grill

Your choice of TWO pizza selections served with a garden or Caesar salad.

\$10/person

Big Brother Pizza Grill

Your choice of FOUR pizza selections served with a garden or Caesar salad

\$12/person

Pricing includes grilling service for 2 hours and based on 1/2 of 12" pizza per person.

Paper/plastic plates, napkins and utensils are available – ask about options & pricing.

18% gratuity will be added for the service, setup and cleanup

Gas Grill rental available for \$50 (accommodates limited number). Additional delivery fees apply

PIZZA SELECTIONS

All pizzas are made onsite with the freshest ingredients and grilled on Twin Bistro's fresh made focaccia dough

The Philly:

Thin sliced garlic beef with bell peppers, onions & cheddar cheese sauce

Pepperoni Basil:

Pepperoni slices, fresh basil, roasted tomatoes & mozzarella

Sausage, Peppers & Onions:

Sautéed bell peppers & onions with a fresh tomato sauce & mozzarella cheese

Margherita:

Fresh basil, roma tomatoes & mozzarella cheese with a light garlic & olive oil sauce

The Hawaiian:

Chopped pineapple, fresh cilantro, smoked ham & mozzarella cheese

Spinach & Artichoke:

Garlic grilled chicken, chopped spinach, artichokes, onions, crumbled feta

The Meatball:

Meatballs, marinara & mozzarella cheese

PIZZA TOPPINGS – For an extra \$.50 per person per topping:

Caramelized onions

Banana peppers

Pepperoni

Fresh Basil

Bell Peppers

Roasted red peppers

Blue cheese crumbles

Shredded cheddar

Roma Tomatoes

Pineapple

Meatballs

Mozzarella cheese

Fresh parmesan

Smoked Ham

Artichokes

Crumbled feta

Bacon

Spinach

Cilantro

Sausage

Twin Bistro Grill (Lettuce, Tomato, Pickles, Onions, Mayo, Mustard, Ketchup, buns included) **\$10/person**

Brats, Mets, Hotdogs, Hamburgers, & Cheeseburgers (with American) with your choice of FOUR toppings:

Beer-steeped sauerkraut, sautéed mushrooms with white wine & thyme, roasted red peppers, bacon, bleu cheese, pepperjack, swiss, aged cheddar, chipotle-caramelized onions, cucumber-dill corn relish

Pricing based on TWO sandwiches per person and final choices will be made upon order confirmation. Big Sister Sides are available (see buffet section for choices) for additional \$1.50 per person.

Upgraded Grill (Comes with your choice of homemade focaccia bread or corn bread) **\$18/person**

Barbequed Chicken, Boneless Pork Chops, Shrimp & Ribs with 2 types of BBQ sauce

Choose TWO sides: BBQ Baked Beans, Bleu Cheese Cole Slaw, Chili-lime corn on the cob, Saratoga Chips, Truffle Garlic Potato Salad, Chef's Macaroni Salad, Cucumber Dill Salad, Baked Potatoes, Pretzel Fluff

Pricing includes grilling service for 2 hours

Paper/plastic plates, napkins and utensils are available – ask about options & pricing.

18% gratuity will be added for the service, setup and cleanup

Gas Grill rental available for \$50 (accommodates limited number). Additional delivery fees apply

For Everything Else In Between.....

To Satisfy Your Sweet Tooth

SPECIALTY SWEETS PLATTER	\$2.50/person
This delicious assortment will include a variety of made-from-scratch peanut butter bars, turtle brownies, mint brownies, cheesecakes	
HOMEMADE COOKIE PLATTER	\$2.00/person
Made-from-scratch oatmeal raisin and chocolate chip cookies arranged on a platter	
CHOCOLATE CUPS	\$2.50/person
These dark chocolate candy shells are filled with a variety of decadent homemade mousse	
MAPLE APPLE BREAD PUDDING SQUARES	\$2.00/person
Made with granny smith apples, raisins & pecans with rich maple syrup baked to perfection	
DECADENT CHOCOLATE COVERED STRAWBERRIES	\$18/dozen
INDIVIDUAL PIES	\$3.00/each
These mini pie shells can be filled individually so everyone can eat their own pie. Choose from Banana Cream, Fresh Berries, Apple Cinnamon, Chocolate Cream, Peanut Butter Cream, Smooth Vanilla	

Delivery Details

Delivery charges are generally \$1/mile from Covington...\$5 in downtown Covington & Cincinnati
Final delivery charge will be added upon order confirmation

Paper Products & Utensils

Heavyweight white paper plates, white dinner napkins and clear plastic utensils will be provided for the buffet selections at no additional charge.

~~For all other selections, they are available for an additional \$.35/person

~~Upgrade options for clear plastic plates & utensils are an additional \$.55/person

~~Clear plastic 9 or 16 oz. cups are available for \$.25/each

The Serving Utensils

Most platters will NOT be accompanied with serving utensils {the exception is with the Little & Big Sister Buffets}. We will do our best to ask if we should add these to your order and know that it is an additional \$1 per serving utensil, so please be sure to ask what we have available

Transportation of the Food

All food will be plattered with intention of immediate consumption. For hot hors d'oeuvres, they will be transported in foil disposable pans unless specifically requested to arrange on platters

Serving Options

Twin Bistro would be honored to be a part of your event. If you would like us to assist in setting up, serving and cleaning up, we can provide this service with an additional 18% service & gratuity over the total bill. If additional servers are requested, we can provide for an additional \$20/person/hour, which will cover their time and transportation.

Cancellation

We understand that circumstances may occur out of your control and need to cancel. Please provide adequate time in advance if this is necessary, and a 50% cancellation fee will be charged for any orders cancelled on the same day.