



Private Event Menu Items

Appetizers

- Vegetable dumplings
- Arancini's (risotto balls)
- Hummus platter
- Assorted crostinis or flatbreads
- Spinach artichoke
- Beef empanadas w/ chipotle sour cream
- Spanakopita
- Cheese, olive + tomato skewers w/ balsamic drizzle
- Mini potato cakes served w/ sour cream
- Vegetable samosas
- Herbed deviled eggs
- Goat cheese logs rolled in spices, peppercorns, or dried fruit and nuts served w/crackers
- Stuffed mushrooms
- Korean meatballs w/ apricot sriracha glaze
- Chicken satay
- Crab cakes w/ curry aioli
- Crab or shrimp dip w/ crudities or crackers
- Sausage, cheddar + apple skewers w/ dijonnaise sauce
- Clams casino
- Antipasto platter (provolone, capicola, genoa, artichoke hearts, tomato + olives)
- Chicken wings; BBQ and/or buffalo served w/ blue cheese or ranch dressing
- Warm cranberry walnut chicken salad in phyllo cups



- Beef or chicken quesadilla
- Pigs in a blanket w/ stone ground mustard
- Smoked Salmon on cucumber w/ herbed cream cheese + capers
- Roast Beef Crostinis w/ Horseradish Aioli
- Tuna tar tare served w/ sesame crackers + wasabi
- Lobster arancini (risotto balls)
- Oysters Rockefeller
- Shrimp cocktail or Skewers
- Bacon wrapped scallops served w/ a spicy sweet chili sauce
- Coconut shrimp
- Lobster Potato Skins
- Mini beef wellingtons

Lunch/Brunch

Protein

- Quiche
- Chicken (Francese, picatta, parmesan, seasoned grilled, marsala or Asian)
- Fish (Picatta, breadcrumb topped, putanesca, Asian, bruschetta)
- Bacon, Sausage or Ham

Starch

- Potatoes: mashed, roasted, potato salad, hash browns or home fries
- Rice: Jasmine, Risotto, rice + beans, rice pilaf
- Pasta: Marinara, alfredo, mac n' cheese or pasta salad

Greens



- Salad or Chef's choice vegetable

Other

- Bagels, Pastries, Fruit cups

Sandwiches

- Caprese
- Grilled cheese w/ apple + bacon & Cheddar
- Genoa, provolone, lettuce + tomato
- Grilled chicken Caesar wraps
- Cranberry walnut chicken salad
- Pulled pork or beef sliders
- Roast beef, cheddar, caramelized onions

Dinner Buffet Items

Protein

- Chicken: Francese, picatta, parmesan, seasoned grilled, marsala or Asian
- Pork: Cuban, BBQ or Rosemary
- Beef: Meatballs, Meatloaf, Sirloin Tips or Short Ribs
- Fish (Cod or Salmon): Picatta, breadcrumb topped, putanesca, asian, bruschetta
- Sea Scallops OR Shrimp: Scampi, Skewers, Asian or Cajun
- Seafood Casserole OR Lobster Mac n' Cheese



Starch

- Potatoes: Mashed, roasted, potato salad or potato pancakes
- Rice: Jasmine, pilaf, rice+beans, risotto
- Pasta: Marinara, alfredo, scampi, pasta salad or mac n' cheese

Greens

- Chef's choice seasonal veggies or salad

Misc Items

- Assorted bread/rolls
- Soup
- Mac n' Cheese bar
- Chili Bar
- Chicken, vegetables + pasta casserole
- Pasta Bar
- Cuban Pork w/ rice + beans
- Jambalaya

Dessert: Available upon request
Coffee + Tea COMPLIMENTARY

We will do our BEST to try to accommodate any special requests
20% gratuity will be added to final bill
Prices and menu subject to change



TheTwistedVineRI.com

401-465-4417

**Call Pat at The Twisted Vine to book your party today
401-465-4417**