

Taco Bar

\$11 pp

Be honest: who doesn't love tacos? This one's a real crowd pleaser and especially perfect for large, casual events!

Includes:

Taco Shells White Basmati and Cilantro Rice Pinto or Black Beans Fajita Vegetables Ground Beef Chicken Iceberg Lettuce Monterey Cheese Sour Cream Pico de Gallo Mexican Street Corn Jalapenos Hot Salsa Verde Fresh Mild Salsa Chips and Queso \$1.00 pp Extra Guacamole

Greek Gyros Station

\$12 pp

Fresh, hot and delicious, a Greek Gyro buffet will give your grad party the something fun and different you've been looking for!

Toppings Includes:

Fresh Pita Bread
Beef and Lamb Gyro Meat
Chicken
Chopped Red Cabbage
Red Onion
Rice
Cucumber Tzatziki Sauce

Sides Include:

Tomato and Cucumber Salad
Classic Greek Salad
Hummus Dip and Seasonal Veggies
Spinach and Feta Cheese Tiropita



Appetizer Buffet

priced per 25 pieces minimum order 25 pieces per item

Our beautifully arranged hor dourve buffets always deliver the wow factor, both in their visuals and in their flavors. Fully customizable, choose whatever appetizers you'd like a la carte and we'll artfully arrange them.

Caprese Skewers 14.50

Tomato, fresh mozzarella, fresh basil on a bamboo stick

Watermelon and Feta Bites 14.59

Round watermelon and feta balls with a sprig of mint a bamboo skewer

Roast Beef Canape 18.00

Toasted black bread with our garlic cream cheese and loaded with thin sliced roast beef

Mini Quiches 18.00

Bite sized with 3 flavors to choose from: 3 cheese, caramelized onion and bacon or roasted red pepper and swiss cheese

Smoked Salmon Cucumber Cups 32.00

Smoked salmon salad with roasted red pepper and parsley

Bacon-Wrapped Jumbo Shrimp 32.00

Served on a bamboo pick with mango sauce.

Grilled Steak Bites 32.00

Grilled tenderloin with a bleu cheese stuffed tomato and scallion on a bamboo pick

Chicken Lettuce Wraps 28.00

Apple cider marinated chicken wrapped in bibb lettuce with ginger, scallion, and pickled mustard sauce

Mini Egg Rolls 24.00

Vegetable egg rolls served with sweet and hot chili sauce.

Russian (S)pies 24.00

Fluffy pastry filled with your choice of: ground chicken, beef, eggs with green onion, mushroom, cabbage or spinach parmesan.

Creamy Spinach and Artichoke Dip 18.00

Savory spinach and artichoke dip served with seasoned and warmed mini naan bread.

Mini Brie 28.00

Crispy puff pastry filled with warm brie and spiced mango chutney



Cold Bar

\$9.90 pp

Includes:

Assorted Mini Sandwiches: vegetarian, turkey, and salami sandwiches made on Ciabatta bread

Assorted Wraps: cranberry, oriental, chipotle, and turkey

Caesar Salad

Spinach Strawberry and Almond Salad

Fresh Vegetable and Hummus Platter

Fresh Seasonal Fruit Platter

Assorted Chips

Salsa

Garden Brunch

Still don't know how many guests will actually attend? Don't worry; you had them all "brunch"!

Build-Your-Own Avocado Mini Tostada

Includes mashed avocado, bruschetta toasts and toasted mini tortillas. Choice of 5 toppings:
Mexican corn, sour cream, salsa, Pico de Gallo, roasted red pepper, marinated sliced radishes, sliced green apple, crushed walnuts, lemon-dressed arulaga, feta cheese, pickled red onion, chives.

Mini Waffle Bar

Includes mini waffles. Choice of 5 toppings: sliced bananas, almond butter, peanut butter, strawberry preserves, blueberry preserves, chocolate chips, shredded coconut, whipped cream, maple syrup, honey, chocolate syrup, caramel syrup

Breakfast Casserole

Made with eggs, choice of sausage or bacon, cheese and a hash-brown "crust"

Seasonal Fruit Platter
Guava, Apple, and Orange Juice
Coffee





Graduation Party Catering

We provide, at no extra cost:

- **♦** *Delivery*
- ♦ All necessary serving equipment and utensils in disposable form.
- ♦ Buffet set up.

Optional Services Available:

- ◆ Full staffed service throughout entire event duration.
- China and silverware.
- lacktriangle Disposable plates and cutlery.
- ◆ Linen-covered buffet tables.
- ◆ Stainless chafing dishes and matching serving utensils.
- ♦ Guest and/or buffet table centerpieces.
- Cocktail table linens.
- ♦ Beverage service (non-alcoholic).

If you have any questions about our graduation menu, would like more information or would like to place an order with us, please don't hesitate calling us at (952)217-4212 or sending us an email at twincitiescateringmn@gmail.com!