

TWISTED CATERING IMPECCABLE SERVICE

- **Full Service** includes delivery & set-up, with full-time attendants who will refresh food and beverages as needed. Clean-up is also included. Add full beverage service with iced tea & lemonade for \$1 per person, per beverage type. Service Fee of 20% added on total bill. Maximum one-way travel time is 1 hour.
- **Drop & Go** includes delivery & culinary set-up for your event. Delivery fee based on mileage and order volume. Maximum one-way travel time is 1 hour.
- **Pick-Up** for your catering is also available and is included at no extra charge.
- All orders are subject to administrative fee

RENTALS & EXTRAS

- **Linen Rental** is available for \$5 per table cover and 25¢ per napkin. Available in white or black.
- **Disposable Dinnerware** includes a dinner plate, cup, cutlery & napkins for \$1/setting
- **Dinnerware** includes a dinner plate, water glass, silverware and linen napkin in white or black for \$5.25/setting. Add \$1 per additional plate and 50¢ per extra piece of silverware (ie. cake forks)
- **Chafing Dishes** are available for rental and cost \$5 per set. If returned within 24 hours of the event, your money is returned.



FEATURED LOCAL PARTNER FAIRWAY PACKING CO. DETROIT, MI

Located in the heart of Detroit's Eastern Market, Fairway Packing Co. has provided the highest quality prime meats to local restaurants since 1989. Fairway sources the finest and most sustainable farm programs to raise their cattle. Fairway is the only Michigan restaurant meat distributor to be voted to the National Top 200 Purveyors by Meat Processing Magazine.

CONTACT US

GRAND RAPIDS

1600 East Beltline Ave. NE
Grand Rapids, MI 49525
616.301.8171

CHESTERFIELD

45225 Marketplace Blvd.
Chesterfield, MI 48501
586.949.1470

GET A FREE QUOTE: TWISTED-ROOSTER.COM



Twisted Rooster

Simply Impeccable Catering

CATERING MENU



We are committed to provide each guest with a distinctively unique dining experience. Our Culinary Team uses the freshest local ingredients whenever possible in our seasonal menus.

STARTERS

FRUIT & YOGURT PLATTER

fresh sliced fruit with honey-peach yogurt \$2.79/person, minimum 25 people.

CHEESE & DRIED FRUIT PLATTER

michigan cheese and cracker platter with dried fruit \$3.29/person, minimum 25 people

SPINACH ARTICHOKE DIP

house-made dip with spinach, artichoke and cheddar, served with a side of fresh tomato salsa, sour cream and warm tortilla chips \$3.29/person

GREENS

add grilled chicken to any salad \$3.99

"TR" HOUSE SALAD

mixed greens, blue cheese, strawberries, apple chips, traverse city dried cherries, cinnamon toast croutons, roasted pecans & cherry maple vinaigrette \$3.49/person

SIMPLE SALAD

mixed greens, cucumbers, halved cherry tomatoes, shredded cheddar, and freshly toasted croutons tossed in your choice of dressing \$2.49/person

MESA CHOPPED

chopped lettuce, blackened chicken, roasted sweet corn, black beans, roasted red pepper, sliced green onion, and white cheddar dressed in chipotle ranch, and topped with crunchy chickpeas and tortilla crisps \$3.25/person

CHEF'S PLATTERS

THE ROO | 1 protein and 2 sides \$9.29/person

DUO | 2 proteins and 2 sides \$12.29/person

TRIO | 3 proteins and 2 sides \$15.29/person

Choose Your Protein

bbq pork • grilled chicken • grilled salmon
bbq or memphis style ribs

Choose Your Sides

corn and black bean salad
sweet and spicy slaw • rice pilaf
sautéed vegetables • garlic mashed potatoes

GRILLED, STACKED AND STUFFED

*all sandwiches are served with 1 side.
additional sides are \$1 each.
\$6.29/person*

BBQ PORK WITH SWEET AND SPICY SLAW

GRILLED CHICKEN WITH LETTUCE & TOMATO

ROAST BEEF WITH CRISPY ONION STRAWS AND HORSERADISH SAUCE

FAMOUS TWISTED TACOS

two tacos with fresh pico, white cheddar, sweet and spicy slaw and warm tortillas choice of beer battered fish, bbq pork or grilled chicken \$6.95/person



ASSORTED 2 LITERS
\$2.99

FAMOUS MAC & CHEESE

LOBSTER

cavatappi pasta, bold five cheese blend, poached maine lobster, sweet peas, roasted corn, fresh spinach, old bay bread crumbs, fresh herbs \$9.79/person

CLASSIC

cavatappi pasta, bold five cheese blend, toasted cheddar bread crumbs, fresh herbs \$4.59/person

TWISTED

cavatappi pasta, bold five cheese blend, smoked chicken, devries bacon, roasted broccoli, sweet peas, roasted tomatoes, toasted cheddar bread crumbs, fresh herbs \$5.29/person

DESSERTS

ASSORTED COOKIES

assortment of fresh-baked cookies \$1/person

BROWNIE BITES

extra rich, flourless brownie topped with house-made fresh whipped cream and drizzled with melted chocolate \$.75/person



COMMIT TO THE MITT

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