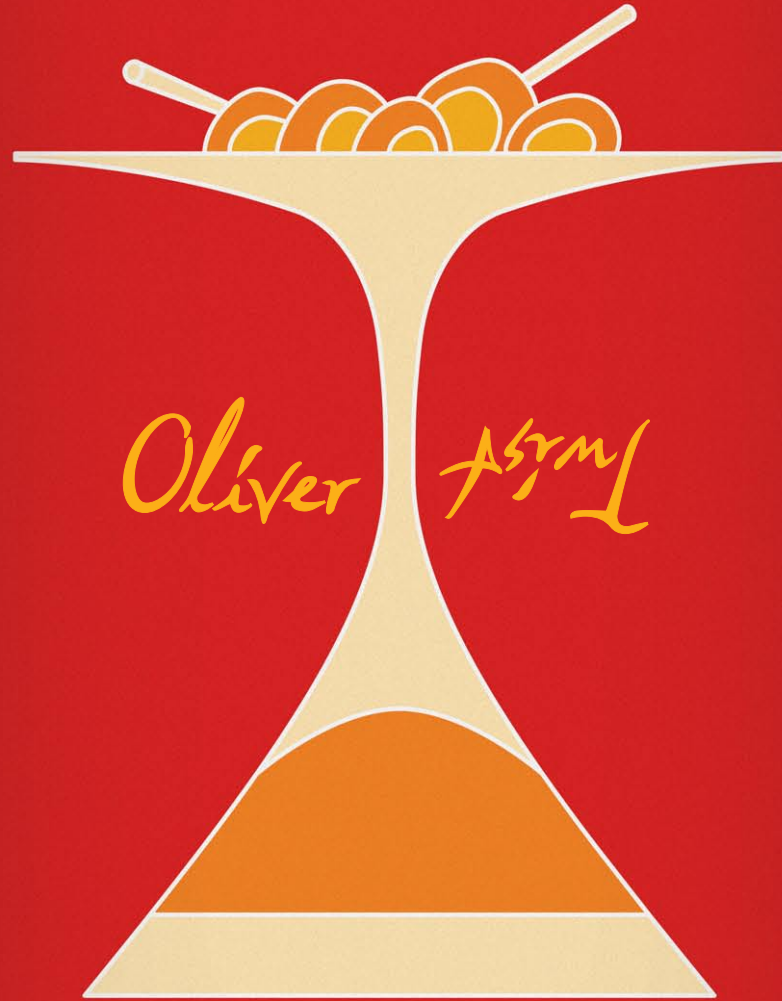


• OLIVER TWIST COMES TO YOU WITH OFFSITE CATERING, GREAT FOOD, SERVERS, BARTENERS & DJ • 919.844.4426 •

MONDAY: DINNER SPECIAL: 3 TAPAS, BOTTLE OF WINE & DESSERT-\$35

www.theolivertwistlounge.com



8111 Creedmoor Road, Raleigh

• THURSDAY: GRANT HAZES VARIETY SHOW • FRIDAY/SATURDAY: DJ AC/BELLY DANCER •

• TUESDAY: LIVE MUSIC & HALF PRICE TAPAS (4-8PM) • WEDNESDAY: LADIES NIGHT: DJ AC & HALF PRICE SIGNATURE MARTINIS •

OT
O L I V E R T W I S T

C A T E R I N G
M E N U



C I A B A T T A P I Z Z A S

\$9⁹⁵ THE TUSCAN
Italian sausage, crimini mushrooms, garlic & shredded romano cheese with house-made marinara sauce

\$9⁹⁵ THE GREEK
Feta cheese, kalamata olives, shaved white onion & garlic oregano oil

\$9⁹⁵ THE CAPRESE
Roma tomatoes, fresh mozzarella & sweet basil with house-made marinara sauce

Available Buffet Style for parties of 20 or more.
In house or offsite catering



P A R T Y P L A T T E R S

\$5⁹⁵ CHEESE DISPLAY
Assortment of Domestic & Imported Cheese served with assorted Gourmet crackers

\$6⁹⁵ ANTI-PASTA DISPLAY
A variety of cured Meats, Olives, Roasted peppers & Marinated vegetables served with spicy Mustard

\$6⁹⁵ DISPLAY OF SEASONAL FRUIT
Variety of seasonal fruits exquisitely displayed Served with Chefs choice of dip

\$3⁹⁵ FRESH VEGETABLE DISPLAY
Served with a homemade yogurt dip



P I T A ' S & P A N I N I ' S

\$9 Twisted Chicken Panini
Grilled breast of chicken, spinach & artichokes along with parmesan, romano & asiago cheeses

\$8 Muffaletta
grilled cappicola, genoa salami, provolone cheese & olive tapenade served on ciabatta bread

\$8 Grilled Vegetable Panini
Grilled eggplant, zucchini, yellow squash & roasted red peppers topped with mozzarella & asiago cheeses

\$7 Ollie Pita Pocket
Roasted red pepper hummus stuffed into a fresh pita along with lettuce, tomato English cucumbers & tahini sauce

\$9 Beef Carpaccio Pita
Rare cured beef drizzled with lemon juice, extra virgin olive oil with arugala, fresh shaved romano cheese & capers

\$8 Cuban Pork Sandwich
Cuban spiced roast pork, cappicola ham, pickle slices & provolone cheese on ciabatta bread

\$8 Smoked Chicken Salad Sandwich
Mesquite smoked chicken salad on ciabatta bread with lettuce & tomato

\$8 Jerk Chicken Pita
Jerk seasoned pulled chicken, mixed greens, diced tomato & mango chutney served in a fresh pita \$8

All served with choice of Pesto Pasta salad, Cole slaw or Chips



All dips served with warm pita points or Crostini's

D I P S & S P R E A D S

\$3⁹⁵ SPINACH & ARTICHOKE DIP

\$4²⁵ OLIVER'S SIGNATURE CRAB DIP

\$3⁹⁵ CHIPOTLE BLACK BEAN DIP

\$3⁹⁵ ROASTED RED PEPPER HUMMUS

\$3⁵⁰ TRIO OF BRUSCHETTA
Tomato Basil, Eggplant & Olive Caponata &
Wild Mushroom ragout

Available as individual box lunch items or Buffet Style catering

T A P A S

\$2⁹⁵ TUSCAN STUFFED MUSHROOM CAPS
Stuffed with Italian sausage & Herbs

\$3⁷⁵ NEW ORLEANS SPICY SHRIMP
Something bold, Something spicy

\$3⁷⁵ CRISPY THAI COCONUT SHRIMP
Accompanied by Thai Sweet Chili sauce

\$3⁰⁰ MALAYSIAN CHICKEN SATE
Accompanied by Thai Peanut Sauce

\$3⁵⁰ MALAYSIAN BEEF SATE
Accompanied by Thai Peanut Sauce

\$3⁷⁵ SCALLOPS WRAPPED IN BACON
Accompanied by Mango Chutney

\$3⁷⁵ FRESH GULF CEVICHE
A delicate marinade with Shrimp,
Scallops & Whitefish

\$3⁵⁰ MINI CRAB CAKES
Served with Cajun spice Remoulade

\$2⁷⁵ VEGETABLE KABOBS
Marinated in Balsamic vinegar &
Fresh herbs grilled to perfection

\$2⁵⁰ SPANIKOPITA
Feta & Spinach Stuffed Pastries

\$3²⁵ BEEF TENDERLOIN EMPANADILLAS
Served with fresh Pico de Gallo

\$3⁵⁰ CARIBBEAN JERK CHICKEN SKEWERS
Spicy Jamaican BBQ with Mango Chutney

\$3⁰⁰ THAI BBQ CHICKEN
With Thai Sweet Chili sauce

\$3⁵⁰ THAI BBQ RIBS
With Chinese vegetable slaw

\$2⁵⁰ PORK POT-STICKERS
With Soy-Ginger dipping sauce

\$2⁵⁰ VEGETABLE SPRING ROLLS
With Soy-Ginger dipping sauce

(20 person minimum) Available as Buffet Style catering in-house
or off-site. Ask your planner about in-house plated options.

Delivery charges apply

S A L A D S

\$7 CLASSIC GREEK SALAD

Romaine lettuce, feta cheese, kalamata olives, tomato & english cucumbers tossed in a lemon herb vinaigrette

\$7 OLIVER'S HOUSE SALAD

Fresh romaine hearts, garlic parmesan croutons and shaved Romano cheese

\$8 CLASSIC CAESAR SALAD

Hearts of Romaine tossed with house-made Caesar dressing & herbed croutons
Served with Grilled Chicken \$2.00 or Sautéed Shrimp \$2.50

\$8 SMOKED CHICKEN SALAD

Mesquite smoked chicken salad over mixed greens with seedless cherry tomatoes and cucumbers

\$8 CHEF SALAD

overflowing with fresh cuts of cappicola, Genoa salami, Honey ham & provolone cheese

\$8 COBB SALAD

Romaine lettuce, avocado, blue cheese crumbles, diced boiled egg tossed in a light herb vinaigrette

\$9 MARINATED FLANK STEAK SALAD

London broil marinated, grilled to perfection & sliced thin atop mixed greens tossed with blue cheese crumbles in a balsamic vinaigrette

\$9 CAPRESE SALAD

Vine-ripe tomatoes, fresh mozzarella, basil, shaved red onion and balsamic reduction



Chef Brian has designed our entrée selections so you are able to create a personalized meal, catered especially for your event. Choose the meat, starches and vegetables in any combination you wish.



E N T R E E S

MEATS

\$15 GRILLED BEEF TENDERLOIN

Whole beef tenderloin seasoned with cracked pepper, garlic, and fresh seasonal herbs, then grilled to perfection. (Sauce also available for an additional charge)

\$10 APPLE STUFFED PORK LOIN

Pork loin with Granny Smith Apples stuffed through the center, then slow roasted with apple cider. Served with an Apple Cider reduction.



\$11 CAJUN BREAST OF TURKEY

Roasted Boneless Turkey Breast lightly covered in Cajun Blacken seasoning.

\$12 GRILLED MARINATED LONDON BROIL

Choice quality London Broil in a tangy teriyaki marinade, grilled to medium rare and thinly sliced. (London Broil can be cooked to any desired temperature)

\$10 TWISTED CHICKEN

Poached Chicken Breast topped with artichokes, spinach, Pecorino Romano, and parmesan cheese, then wrapped in a light puff pastry. This is one of our Chef's signature dishes.

\$14 ATLANTIC SALMON

Fresh Wild Caught Atlantic Salmon grilled or lightly poached in a white wine Court Bouillon, served with Chablis dill cream sauce.



STARCH

\$2 per person per item

~ Rice Pilaf

~ Smoked Gouda mashed potatoes

~ Roasted rosemary red potatoes

~ Potato au Gratin

VEGETABLES

\$2.00 per person per item

Vegetables vary by season or availability.

When you call to plan your event Chef Brian can give you a list of available produce items



D E S S E R T S

We at Oliver twist are lucky enough to have an outstanding Chef who beyond his culinary abilities possesses a skill as a Pastry Chef second to none. You simply must try some of his Signature items listed below. Please feel free to ask Chef Brian to re-create your favorite dessert that may not be listed... Im sure you like what you have seen so far but this section of the menu truly sets us apart from the rest... Enjoy !!

All desserts are priced at \$3.95 per person. Minimum of 10 per item. Some are available in whole cakes or pieces. Special requested items will be priced to order. Starred items available for individual box lunch items

* Flourless Chocolate Cake

* New York Style Cheesecake

Praline Cheesecake

Key Lime Cheesecake

* Peanut Butter Pie

Fresh Fruit Cobblers

Sopapillas

* Margarita Pie

* Cannoli's

Apple Walnut Spice Cake

Crepes Suzette

Apple Turnover

Oliver's Cinnamon Twists

Chocolate Fondue with fresh fruit & pound cake

Swan Eclairs

Cream Puffs

