



# Oliver Twist

*Elegant Catering & Legendary Events*

*Corporate Catering  
& Delivery Menu*



# Breakfast



## Traditional Continental Breakfast

*Freshly brewed coffee and hot-tea selection, chilled juice assortment, fruit & nut breads, assorted muffins and Danish pastry and market-fresh fruit displays.*

7.95-

## Executive Continental Breakfast

*Freshly brewed coffee and hot-tea selection, chilled juice assortment, bottled water, assorted muffins, fruit pastries, bakery-fresh bagels with flavored cream cheeses and market-fresh fruit displays.*

8.50-

## Healthy Start Breakfast

*Freshly brewed coffee and hot-tea selection, chilled organic-vegetable and fruit-juice assortment, bottled water, grapefruit halves, bananas, berries, yogurt cups, low-fat granola and fruit & nut bread with whipped honey butter.*

9.25-

## Biscuit Beginnings (minimum 10 guests)

*Freshly brewed coffee and hot-tea selection, chilled apple and orange juices, assorted egg, cheese and bacon or sausage biscuits, served with our Moroccan breakfast potatoes and market-fresh fruit displays.*

9.50-

## Twist Breakfast Buffet (minimum 10 guests)

*Fresh scrambled eggs with cheese, our Moroccan breakfast potatoes, Mediterranean grits with extra-virgin olive oil, cracked-black pepper and parmesan cheese, fresh-sliced fruit tray, crispy bacon, mild sausage and fresh-baked biscuits.*

12.25-

## Custom-Build-Your-Breakfast (minimum 10 guests)

*Oven-fresh biscuits or fresh croissants, fresh scrambled eggs with cheese, and choice of TWO of the following: ham, bacon or sausage. Choose from Moroccan breakfast potatoes, home fries or cottage fries. Choice of southern grits or brown sugar & cinnamon oatmeal. Choice of French toast, pancakes or waffles. Plus market-fresh fruit display.*

13.95-



### *A LA CARTE BREAKFAST ITEMS*

<i>Plain Bagels</i>	1.25-
<i>Fruit Pastries</i>	1.10-
<i>Gourmet Muffins</i>	1.50-
<i>All-Butter Croissants</i>	1.50-
<i>Assorted Cream Cheeses</i>	0.99-
<i>Biscuits</i>	3.25-
<i>Egg and cheese biscuits with your choice of ham, sausage or bacon</i>	
<i>Market-Fresh Fruit Display</i>	8.25-

### *THE BEVERAGE BAR*

<i>Freshly Brewed Coffee and Hot Tea</i>	2.50-
<i>Chilled Starbucks Frappuccino®</i>	3.95-
<i>Fruit Juices:</i>	2.25-
<i>Orange, Grapefruit, Apple, Tomato and Grape</i>	
<i>Domestic Bottled Water</i>	2.25-
<i>Imported Bottled Water</i>	2.95-
<i>Assorted Bottled Soft Drinks</i>	2.50-
<i>Sweet &amp; Unsweetened Iced Tea</i>	2.50-
<i>Specialty Beverages</i>	4.25-



# Luncheons



## Boxed Lunches

Choose from any of our signature sandwiches or wraps below; select our red-lentil salad, any of our chef's gourmet salads or our chef's choice pasta salad, served with chips, fruit, cookie and soft drink.

10.95-

## Soup, Salad & Sandwich Conference

Select any ONE of our homemade soups, any TWO of our fresh-made salads and any TWO of our signature sandwiches or wraps from below, served with your choice of fudge brownies or cookie platter, chilled soft drinks or bottled water.

12.95-

### Soups

- Chili Con Carne
- Traditional Chicken Noodle
- Caribbean Shrimp, Yam & Tomato Bisque
- New England Clam Chowder
- Curried Seafood Chowder
- Tofu Miso Soup
- Wild Mushroom Bisque
- Chef's Choice Vegetable Soup
- Spicy Brown Lentil & Spinach Soup
- French Five-Onion Soup
- Classic Tomato Soup

### Salads

- Twist House Salad
- Classic Caesar Salad
- Spinach & Strawberry Salad
- Classic Greek Salad
- Mediterranean Fattoush Salad
- Twist Red-Lentil Salad
- Chef's Choice Couscous Salad
- Chef's Choice Pasta Salad

### Sandwiches & Wraps

- Moroccan Beef Wrap
- Oven-Roasted Turkey Wrap
- Mediterranean Veggie Wrap
- Ham & Swiss Wrap
- Jerk Chicken Caesar Wrap
- Totally Turkey Club Wrap
- Twist Chicken Salad Sandwich
- Caribbean Tuna Salad Sandwich
- Classic Reuben Sandwich

Ask your event planner about our additional options



## Classic Deli Buffet (minimum 10 guests)

Not sure what to order? Let them build their own sandwiches. Choose any THREE of the following: roast beef, smoked ham, roast turkey breast, Caribbean Tuna Salad or our Twist Chicken Salad, accompanied by assorted breads, cheese tray, tomato, lettuce, red onions and pickles. Served with mustard, mayonnaise and arugula aioli, chips, Chef's Signature Salad, soft drinks and cookie platter for dessert.

13.95-



## Buffet & Plated Lunches

14.95-

Select any *ONE* of our signature entrées and choose any *TWO* accompanying side dishes. Choice of warm breads, fudge brownies or cookies and chilled soft drinks or bottled water.

### Entrees

Moroccan Chicken  
Tomato-Artichoke Chicken  
Fire-Roasted Jerk Chicken  
Chicken Robert  
Chicken Marsala  
Caribbean BBQ Pork Ribs  
Voodoo Pork Medallions  
Grilled Flank Steak Zaataar  
Grilled Tenderloin La Shish  
Grilled Shrimp La Shish  
Maple-Marinated Salmon Grille  
Tuscan Vegetable Lasagna  
Vegetable Capellini Pasta  
Stuffed Portobello Florentine

### Side Dishes

Spinach & Strawberry Salad  
Classic Greek Salad  
Mediterranean Fattoush Salad  
Classic Caesar Salad  
Twist House Salad  
Mediterranean Capellini Salad  
Twist Red-Lentil Salad  
Minted Baby Green Beans with Pine Nuts  
Herbed Broccolini & Grape Tomatoes  
Steamed Asparagus with Lemon Butter  
White-Truffle Sweet Potato  
5-Spice Roasted New Potato  
Roasted-Garlic Mashed Potatoes  
Saffron Rice Pilaf  
Scallion-Garlic Couscous  
Jeweled Couscous  
Twist Macaroni & Cheese

### Breads

Warm Dinner Rolls  
Herbed Focaccia Bread  
Italian Garlic Bread  
Toasted Greek Pita  
Sliced French Baguette

*Ask your event planner  
about our additional options*

## Afternoon Breaks

### Afternoon Bliss

9.95-

Seasonal fresh fruit and assorted cheese & cracker display, fudge brownies and Triangle Bars, with chilled soft drinks and bottled water.

### Snack Attack

9.95-

Pepperidge Farm Goldfish® and assorted chips display, assorted cookies and brownies, with chilled soft drinks and bottled water.

### Turkish Cargo

12.95-

Brilliant slices of orange with fresh strawberries, assorted baklava pastries, macadamia & pistachio nut cookies, fresh kiwi-lemonade and sparkling water.

### Traditional Mezza

14.95-

Authentic display of hummus dip, baba ghanoush with walnuts, labneh with cucumber & fresh mint, roasted garlic & artichoke spread, olives & roasted red pepper and harissa relish served with toasted, seasoned pita chips, assorted hot teas, chilled soft drinks and bottled water.

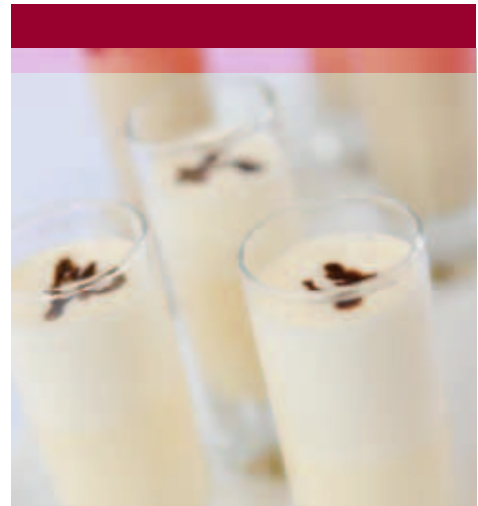


## Timeless Platters

- Domestic and Imported Cheese Platter** 8.95-  
*Assorted crackers & bread rounds*
- Fresh Vegetable Crudité Platter** 8.95-  
*With chef's choice vegetable dip*
- Mediterranean Antipasto Platter** 12.95-  
*With cured meats, cheeses, assorted vegetables, dips and breads*
- Seasonal Fresh Fruit Platter** 9.95-  
*With chef's choice fruit dip*

## Desserts

- Polar Express** 15.95-  
*Gourmet ice-cream bars and sandwiches, frozen fruit & juice bars, individually chilled Starbucks Frappuccinos® and ice-cold sweet watermelon slices.*
- Brownie Platter** 9.95-  
*With fudge brownies and Triangle Bars garnished with fresh strawberries*
- Cookie Platter** 9.95-  
*With assorted fresh-baked cookies garnished with fresh strawberries*



## Corporate Catering & Delivery Guidelines

### Placing Orders

In order to provide quality service, we ask that catering requests be made two (2) days (48 hours) prior to your scheduled event date.

Please contact our Corporate Account Executive or call Oliver Twist at 919-844-4426. Corporate Catering & Delivery orders placed less than two (2) days before the event date may be subject to limited menu offerings, in addition to limited delivery times available.

All Corporate Catering & Delivery orders are delivered in disposable containers. If requesting disposable serviceware for your event, there will be an additional charge of \$3.00 per person.

### Delivery Charges

We are centrally located in the Triangle Area in North Raleigh near I-540. Delivery fee within a 25-mile radius from our Catering & Events Center is \$30; within a 26-50-mile radius is \$50. Please consult your Corporate Account Executive to discuss extended delivery arrangements outside a 50-mile radius.

### Other Services Available

Oliver Twist Catering & Events has experience in working with many aspects of the event industry. We are happy to share our knowledge with you in arranging for services aside from catering and event design. Please ask your Corporate Account Executive to assist with floral, ice carvings, valet parking, entertainment options, lighting and sound services and specialty drink vendors.

### Rental Equipment

Oliver Twist Catering & Events has partnered with several reputable companies to assist clients with linen, tables, chairs, specialty china, glassware and flatware. White linen table coverings are available for a charge of \$6 per linen. Oliver Twist Catering & Events is happy to take on the additional convenience to the client in arranging for and managing these items. Please check with your Corporate Account Executive for styles and pricing.

### Staffing

Oliver Twist Catering & Events will provide appropriate staff for your event set-up and service. As a full-service catering company, we hire experienced chefs, knowledgeable bartenders and professional servers. All Corporate Catering staff is charged at \$50 per staff member, based on a four-hour event time in full tuxedo dress. Additional event time will be charged at \$25 per hour, per staff member.

## General Information

All services are subject to a 22% service charge and 8.75% NC Sales Tax.

### Billing

Oliver Twist Catering & Events does not bill for services. A 50% non-refundable deposit is due to secure your event. Your final payment is due two (2) days prior to the event date. Due to working with all fresh ingredients, food selections must be finalized no later than five (5) days from your event date. Final guest count must be supplied to Oliver Twist Catering & Events three (3) business days prior to the event date. If Oliver Twist Catering & Events is not contacted three (3) days prior to the event date, the minimum guest guarantee listed in the signed proposal will be the minimum accepted by Oliver Twist Catering & Events. Oliver Twist Catering & Events reserves the right to adjust your invoice if the correct guest count is not given. We will make every effort to accommodate increases in the guest count, although some menu items may vary based on availability.

### Credit Cards

We gladly accept Visa®, MasterCard® and American Express®.

### Cancellation Policy

In the event of cancellation less than two (2) days (48 hours) prior to the event date, the client shall be responsible for 100% of the total event charges. In the event of inclement weather or natural disaster that causes the cancellation of your outdoor event without a previously arranged rain date, Oliver Twist Catering & Events cannot be held responsible. In such cases, you will be charged for actual expenses incurred.

### Liability

Oliver Twist Catering & Event's general liability insurance policy does not allow for any food or food-related items to be supplemented or provided by any source other than Oliver Twist Catering & Events without full release of all responsibility on the event. The client shall not bring to the event any supplemental food or beverage and shall not contract with others to bring any food or beverage for the event without the prior written consent of Oliver Twist Catering & Events.

### Insurance

Oliver Twist Catering & Events provides workman's compensation insurance



*Corporate Account Executive | Patti Bert | 919-270-2546*

*Catering Sales Director | Khaleel Faheemud-Deen | 919-995-1860*

*Oliver Twist Catering & Event Office | 919-844-4426 | Fax : 919-844-4428*  
*chefkhaleel@theolivertwistlounge.com*