



TWINLEAF CATERING

WEDDING
PACKAGES





INDIVIDUAL & PERSONAL ATTENTION

At Twinleaf Catering, we know that your event is one of the most important days of your life. Our team will ensure the cuisine and presentation reflect your individual tastes. We create customized menus for every experience by getting to know you, asking about your tastes, your personal story and the history that makes this day so important to you. The result is a celebration as unique as you are.

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COCKTAIL HOUR

Pairing food and beverage is our specialty, and we want your cocktail hour to be a reflection of your personalities. We have professional bartenders that can make custom cocktails that pair perfectly with our hand crafted hors d'oeuvres. We offer both displayed hors d'oeuvres as well as passed hors d'oeuvres, so your cocktail hour can be as elegant or laid back as you would like it to be.



HORS D'OEUVRES



CRAB STUFFED MUSHROOMS

Boursin cheese, lump crab, bread crumbs

MINI BACON, EGG & CHEESE

bird head biscuits

STREET STLYE TACOS

chorizo, charred pineapple salsa

HOT HONEY CHICKEN SKEWERS

b&B pickle, texas toast

CAJUN SHRIMP SKEWER

andouille, smokey bbq butter sauce

SWEET CORN CAKES

bbq chicken, tobacco onions

DUCK CONFIT QUESADILLA

brie, chipotle crema

MINI LOBSTER ROLLS

toasted sweet roll, aioli, chives

CRISPY FALAFEL

tzatziki sauce, feta, pickled onions

TRUFFLE FRIES

parmesan, chili flakes, truffle aioli

BRAISED LAMB CROSTINI

mint basil pesto, fried shallots

VEGETABLE SAMOSAS

cilantro mint chutney, tamarind glaze

CHESAPEAKE CRABCAKES

cajun remoulade, chives

CRISPY MAC N' CHEESE CUBES

panko breaded, applewood bacon, spicy tomato jam

GREEK SALAD SKEWERS

feta, olive, marinated tomato, pepperoncini



HORS D'OEUVRES



ARTISAN FLATBREAD

grilled vegetables, goat cheese, balsamic

MINI GRILLED CHEESE

creamy tomato soup shooter

BACON WRAPPED DATES

black pepper bacon, blue cheese, honey

PASTRAMI REUBEN EGG ROLL

dijon cream sauce

SAUSAGE STUFFING BALLS

brown butter gravy

CHERMOULA SHRIMP SKEWERS

herb marinated, grilled shrimp

COCONUT SHRIMP

charred pineapple, pina colada sauce

CAPRESE TORTELLINI SKEWERS

marinated mozzarella, fresh basil

BRIE & ONION TART

onion jam, candied bacon



TOFU SATAY

spicy peanut sauce

STEAKHOUSE KABOBS

pearl onions, herb butter mushrooms

LAMB LOLLIPOPS

garlic-herb crusted, chimichurri

FILET MIGNON TOAST

mini garlic toast, Boursin, onion jam

BACON WRAPPED SCALLOPS

horseradish gremolata

MISO MAPLE SALMON BITES

crispy rice, scallions





STATIONARY APPETIZERS

CHEESE BOARD

chef's selection of locally sourced cheeses, jams, mustards, crackers and accoutrements

CHEESE & CHARCUTERIE BOARD

chef's selection of locally sourced cheeses, cured meats, jams, mustards, crackers and accoutrements

GRILLED MARINATED VEGETABLE BOARD

balsamic marinated seasonal vegetables, char-grilled

ANTIPASTO BOARD

chef's selection of locally sourced cured meats, mustards, crackers and accoutrements

ARTICHOKE & PARMESAN DIP

cream cheese, parmesan, house made garlic pita chips

LUMP CRAB DIP

Chesapeake crab, cream cheese, old bay, house made garlic pita chips

CRUDITE BOARD

fresh cut farm vegetables, onion dip, buttermilk herb dip, blue cheese

MEDITERRANEAN DIPS

harissa red-pepper hummus, tzatziki, tabbouleh, marinated feta, olive tapenade, pita chips, crudite vegetables

CANDIED BACON, SPICED PECANS & TRUFFLED POPCORN

applewood bacon, turbinado sugar, homemade spiced pecans, freshly popped popcorn, white truffle salt

DEVILED EGGS

some with candied bacon, some without, chives

ASSORTED NIGIRI SUSHI

soy sauce, wasabi, pickled ginger

TRUFFLE FRENCH FRY CONES


confit garlic aioli

BEEF MEATBALLS

chipotle cranberry glaze

BRUSCHETTA BOARD

marinated heirloom tomato, whipped ricotta, grilled sourdough



MAIN MEAL

Twinleaf Catering is committed to using local, sustainable agriculture in our catering. We have established relationships with many farms in the area, and work diligently to use fresh, seasonal produce and organic vegetables and dairy in all of our recipes. All the food we makes is elegant and handcrafted from scratch. We offer individually plated meals, family style, as well as a buffet option for a more casual experience .



BUFFET OPTIONS

CAJUN

Garden Vegetable House Salad with creole mustard vinaigrette

Cheddar Jalapeno Cornbread | honey butter

Blackened Salmon | charred corn coulis, pepper relish

Maple Pork Chops | creamy mustard sauce, tobacco onions

Jambalaya Penne | garlic shrimp, andouille, tasso cream sauce

Cajun Style Red Beans & Rice

Green Bean Almandine | lemon zest, flakey salt

ITALIAN FEAST

Classic Ceaser Salad | shaved parmesan, house croutons

Freshly Baked Ciabatta | seasoned olive oil

Chicken Cacciatore | roasted peppers, onions, herb tomato sauce

Slow Braised Beef Tips | garlic butter, fresh herbs

Tomato Basil Shrimp Scampi | garlic, olive oil, lemon

Penne Primavera | San Marzano tomato, seasonal vegetables

Zucchini, parmesan, sun dried tomato, crispy onions

MEDITERRANEAN MEZZE

Panzanella salad | mozzarella, tomato, croutons, balsamic, torn basil

House made garlic pita chips

Grilled Chicken Breast | garlic-herb marinated, preserved lemon jus

Slow Braised Beef Tips | garlic butter, fresh herbs

Falafel | pickled onions, tzatziki, feta cheese

Couscous Salad | chopped vegetables, fresh oregano

Grilled Seasonal Vegetables | herbed olive oil, maldon salt

BUFFET OPTIONS

SOUTHERN COMFORT

House Made Sweet Potato Biscuits | whipped honey butter

Chopped Salad | charred corn, tomato, dijon vinaigrette

Buttermilk Fried Chicken | herbed creamy gravy

Slow Cooked Beef Brisket | mustard horseradish sauce

Mac n' Cheese | elbow noodles, sharp cheddar bechamel

Corn Pudding | sweet corn custard, jalapeno, cheddar

Brussels Sprouts | applewood bacon, cranberries, pecans

CLASSIC STEAKHOUSE

Classic Ceaser Salad | shaved parmesan, house croutons

Assortment of freshly baked breads & salted organic butter

Flank Steak au Poivre | brandy, cream, peppercorns

Garlic-Herb Crusted Shrimp | romesco sauce

Tarragon Chicken | grilled breast, white wine beurre blanc

Potato Gratin | cream, parmesan, roasted garlic

Blistered Asparagus | lemon, olive oil

TEX-MEX

Southwest Chopped Salad | black beans, heirloom tomato, charred corn,
cilantro vinaigrette

Fire Roasted Poblano Cornbread | honey butter

Carne Asada | fire roasted tomato salsa, cilantro chimichurri

Ancho Braised Chicken | slow cooked thigh, charred onions

Enchilada Style Baked Rice | Oaxacan cheese

Charro Beans | seasoned pinto beans, bacon, onions

Fire Grilled, Marinated Seasonal Vegetables

PLATED OPTIONS: TIER 1

SELECT ONE SALAD

Twinleaf Salad | organic greens, heirloom tomato, cucumber, housemade croutons, creamy herb vinaigrette

Caesar Salad | crisp romaine, garlic herb croutons, creamy garlic dressing, parmesan cheese

SELECT TWO ENTREES

Garlic-herb marinated flank steak | dijon cream sauce

Maple Glazed Pork Chop | bourbon butter sauce, tobacco onions

Garlic-Herb Grilled Chicken Breast | preserved lemon jus

Pesto Crusted Salmon | lemon pepper cream sauce

Stuffed Bell Pepper | vegan dirty rice, san marzano tomato sauce

SELECT ONE VEGETABLE SIDE

Grilled Seasonal Vegetables | olive oil, maldon salt

Green Bean Almandine | lemon zest, olive oil, flaky salt

SELECT ONE STARCH SIDE

Garlic-Chive Whipped Potatoes

Grandma's Rice | chicken stock, onions, butter

Creamy cheddar cheese grits with salted butter

PLATED OPTIONS: TIER 2

SELECT ONE SALAD

Organic greens, parmesan cheese, chopped bacon, red onion, french mustard vinaigrette

Greek Salad | romaine, marinated feta, seasonal vegetables, tuscan herb vinaigrette

Spinach Salad | roasted pistachios, feta cheese, peach vinaigrette

SELECT TWO ENTREES

Braised Chicken Thigh | ratatouille vegetables, san marzano tomato, white wine

Bourbon Black Pepper Glazed Chicken | fire roasted onions

Grilled Filet Mignon | red wine demi glace, buttered mushrooms

Spiced Pork Tenderloin | apple butter Jus

Blackened Salmon | charred corn coulis, pepper relish

Garlic-Herb Marinated Shrimp Skewers | romesco sauce, grilled lemon

SELECT ONE VEGETABLE SIDE

Sauteed Broccolini | roasted garlic, sea salt

Brussels Sorouts | bacon, cranberries, toasted pecans

SELECT ONE STARCH SIDE

Brown Butter Whipped Potatoes

Potato Gratin | parmesan, cream, herbs

Mushroom Risotto Cake | panko breaded, parmesan

PLATED OPTIONS: TIER 3

SELECT ONE SALAD

Autumn Salad with roasted delicata squash, spiced pepitas, champagne vinaigrette

Ping Pong Caprese Salad with cherry tomatoes, mozzarella, fresh basil

Organic greens, parmesan, chopped bacon, red onion, french mustard vinaigrette

SELECT TWO ENTREES

Filet & Crabcake | grilled filet mignon, Chesapeake crabcake, red wine demi glaze, cajun remoulade

Chicken Oscar | crispy breaded chicken breast, lump crab, hollandaise sauce

Pesto Crusted Halibut | lemon pepper cream sauce

Miso-Maple Glazed Salmon | crispy shallots

Crispy Skin Duck Breast | fig and port wine sauce

Dijon Marinated Lamb Chops | brandied cherry jus

SELECT ONE VEGETABLE SIDE

Brussels Sorouts | bacon, cranberries, toasted pecans

Roasted Zucchini | sun dried tomato, parmesan, crispy onions

SELECT ONE STARCH SIDE

Twice Baked Potato

Duck Fat Roasted Fingerling Potatoes

Mushroom Risotto Cake | panko breaded, parmesan

BEVERAGE PACKAGES

All packages include a selection of coke products, water, ice and garnishes. Juices and mixers included in liquor packages.



BEER & WINE OPEN BAR

\$35/per guest

Michelob Ultra	Cabernet Sauvignon
Stella Artois	Chardonnay
DB Vienna Lager	Pinot Noir
White Claw	Pinot Grigio

VINEYARD PACKAGE

\$40/per guest

Tito's Vodka	Michelob Ultra
Tanqueray Gin	Stella Artois
Jack Daniels	DB Vienna Lager
Jim Beam	White Claw
Bacardi Rum	
Jose Cuervo Silver	



FULL OPEN BAR

\$45/per guest

Tito's Vodka	Michelob Ultra
Tanqueray Gin	Stella Artois
Jack Daniels	DB Vienna Lager
Jim Beam	White Claw
Bacardi Rum	
Jose Cuervo Silver	
Cabernet Sauvignon	
Chardonnay	
Pinot Noir	
Pinot Grigio	



ADDITIONAL BAR OPTIONS

Wine service with dinner | \$8 per guest

Sparkling toast | \$6 per guest

Twinleaf Catering is an ABC-licensed caterer and does carry all necessary insurance. Bar package pricing is based on events hosted for up to five hours. Client may also choose to provide their own alcoholic beverages and Twinleaf can offer mixer packages and/or bartending services.

TABLESCAPING & DECOR

Twinleaf Catering proudly partners with Select Event Rentals to provide our clients with an abundance of table rental options to customize your guests experience. The big day is your chance to have everything exactly as you like it. We customize our tabletop presentation to reflect your tastes, personal stories and the time of year and place where the wedding happens. We will schedule a call to get to know all about you and your vision, then we will schedule a time for you to pick out your décor from the Select Event Rental warehouse, so you know you will be getting exactly what you want.



NEXT STEPS



It is our honor to work with you on one of the most important days of your life. Your wedding is a once-in-a-lifetime opportunity to celebrate your individual and shared lives among your loved ones. That means the world to us, and we work our hardest to make sure that every event feels unique, personal, and special. We are excited to collaborate with you to bring your vision to life. Contact us today to begin planning!

CONTACT US

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Thank you and Credit to:
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