



Sliders

Mini Burger \$4.25

BBQ Beef \$4.25

Slow cooked roasted beef sliders
slathered in our homemade bbq sauce
and topped with onions strings

Open Range Chicken \$3.75

Char broiled chicken breast, lettuce,
tomato with chipotle mayo

Grilled Meatloaf \$4.25

Our homemade meatloaf with chipotle bbq glaze
and sautéed onions

Crab Cakes \$5.75

Maryland style with jumbo lump crab meat
and chipotle mayo



Desserts

NY Style Cheesecake
with Berries \$7.95

Chocolate Lava Cake \$7.95

Brownie Bite \$24/Dozen

Cheesecake Bites \$30/Dozen



Twisted Fork's catering menu is designed to meet all of your needs. Whether you require a quick lunch in the office or an upscale dinner at your home, Twisted Fork can provide the food, drinks and service to make the event a success. The 'cowboy chic' restaurant is also available for private parties! From rehearsal dinners to corporate events, we have the staff and menu to impress your guests every time!



FOR MORE INFORMATION, CONTACT

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CATERING MENU

1014 Howard Street Omaha, NE 68102

(402) 932-9600

Appetizers

Chicken Bruschetta Lettuce Wraps \$2.50/piece

Bacon Wrapped Shrimp \$2.95/piece

Crab Cakes \$5.25/piece

Spinach Artichoke Dip \$97.50/pan

Crispy Coconut Chicken on a Stick \$2.25/piece
with mango Sauce

Fruit & Cheese \$5.25/person

Steak Skewers w/Horseradish Sauce \$3.25/piece

Charcuterie Display \$7.00/person
cured meat, cheese and olives

Korean Rib \$2.25/piece
with Pear Dipping Sauce

Stuffed Mushrooms \$2.00/piece
stuffed with herbed cream cheese

Cowboy Meatballs \$2.75/ea.

Deviled Egg Toast \$2/ea.

Salmon Dill Dip \$55/ 1/2 pan
Served with Toasted Ciabatta

Entrees

[offered plated or buffet style – priced as a plated entree]

Add Side Salad \$4.95/person

Bacon Gouda Pork Chop \$18.95
grilled pork chop, roasted red potatoes,
charred asparagus & bacon gouda gravy

Yukon Ribeye \$29.95

Grilled ribeye steak with crispy whole yukon potatoes, tomato
dijon aioli, and sautéed peppers and onions.

Orange Saffron Salmon \$31.95

Grilled salmon filet over apple and pepper risotto with sautéed zucchini and
orange saffron cream.

Beef Tenderloin \$31.95

Char broiled beef tenderloin with white cheddar potato gratin, charred
scallion mushroom sauce and asparagus.

Truffle Chicken Pistou \$16.95

Grilled chicken breast, roasted garlic risotto, pan charred brussel sprouts,
truffle parmesan pistou.

Meatloaf & Mac \$17.95

Chef's special meatloaf, gouda mac & cheese,
smashed potatoes demi sauce & grilled veggies

Portabello Stack \$13.95
with Mushroom risotto

Salads

[Price as plated entree]

Twisted Chef Salad \$16.95

Mixed greens, cheddar, swiss, ham, turkey, bacon and tomatoes with
Chef's creamy herbed red wine vinaigrette.

Steak and Sticks Salad \$17.95

Tender steak tips, house cut crispy fried potato sticks, mixed greens, mushrooms,
caramelized onions, tomatoes, blue cheese and horseradish ranch dressing

Buttermilk Fried Chicken Salad \$15.95

Mixed greens with avocado, deviled egg, tomatoes,
smoked bacon, topped with our buttermilk fried chicken
with pesto buttermilk dressing

Pastas

[offered plated or buffet style – priced as a plated entree]
all pastas available with chicken, shrimp, salmon, steak

Shrimp Scampi Pasta \$19.95

Angel hair pasta with jumbo shrimp & a garlic scampi sauce

Gouda Mac & Cheese \$12.95
available with Lobster

Pasta Primavera \$15.95

A mixture of seasonal vegetables and a classic primavera sauce