



Kim

# Menu

**TWIN OAKS**  
*Garden Estate*

## CLASSIC HORS D'OURVRES

### PETITE ALLUMETTE VEGETABLES

Colorful array of crisp, seasonal julienne cut vegetables delicately arranged atop your choice of two gourmet spreads such as Vegetable & Herb Dip or Roasted Garlic Tahini.

### STACKED FRUIT SKEWERS

Fresh, chilled seasonal fruit skewers beautifully and carefully presented.

### ANTIPASTO CANAPES

Imported Italian Salami and Prosciutto with Mediterranean Cheeses resting on an assortment of gourmet crackers and paired with Sicilian Olives.

### STUFFED BUTTON MUSHROOM CAPS

Medium White Mushroom Caps stuffed with a combination of four cheeses, bacon, sun-dried tomatoes, spinach, artichokes and chopped bell peppers.

### EUROPEAN CHEESE SKEWERS

Combination of three cheeses with basil and delicious, fresh cherry tomatoes.

### COCKTAIL MEATBALLS

House made meatballs offered in Sweet and Sour, Barbecue and Swedish.

### PITA BREAD

Served with your choice of hummus or spinach artichoke dip.

### TOMATO BISQUE SHOOTER

WITH GRILLED CHEESE

Roasted tomato, basil, and goat cheese bisque with a three cheese grilled sandwich on asiago and olive bread

### FRIED RAVIOLI

Breaded ravioli, stuffed with jalepeno cheese and served with avocado ranch a churrasco sauce

### BRUSCHETTA

Diced Roma Tomato, fresh sweet basil, garlic, extra virgin olive oil, and balsamic.

### BUFFALO CHICKEN EMPANADAS

Buffalo style chicken with blue cheese in a crispy empanada topped with avocado ranch.

### PROSCIUTTO WRAPPED ASPARAGUS

Stuffed with herb cream cheese.

### CAPRESE KABOBS

Skewered fresh mozzarella, basil, and heirloom tomatoes with a balsamic drizzle.

### ANDOUILLE SAUSAGE KABOBS

Grilled with red bell peppers, red onions, and served with a mustard sauce.

TWIN OAKS  
*Garden Estate*

*Hors D'oeuvres*

PREMIUM HORS D'OURVRES • \$7.50 PER PERSON

**SEARED AHI**

Sushi grade ahi tuna with a wasabi creme fraiche pickled ginger, cucumber.

**CRAB AND LOBSTER WONTONS**

Lump crab, Maine lobster and goat cheese in a crispy wonton shell with sweet chili and soy wasabi.

**MINI CEVICHE TOSTADA**

Fresh local halibut ceviche on crispy tortilla with avocado salsa and chipotle aioli.

**PITA BREAD**

Served with your choice of smoked salmon or crab dip.

**BACON WRAPPED SCALLOPS**

WITH CHIVE AIOLI

**CHORIPAN SLIDERS**

Flavorful South American grilled sausage served on mini baguettes with chimichurri sauce.

**MINI BEEF WELLINGTON**

Beef tenderloin wrapped in puff pastry with caramelized onion and balsamic vinegar.

TWIN OAKS  
*Garden Estate*

*Salads*

MADE WITH LOCALLY GROWN VEGETABLES

BABY HEIRLOOM SPINACH SALAD

Red and green baby heirloom spinach, hearts of palm, blanched asparagus, slivered almonds, heirloom tomatoes, and wasabi micro greens with a lemon herb vinaigrette.

GOAT CHEESE & STRAWBERRY

BABY KALE SALAD

Organic baby kale, fresh strawberries, goat cheese, macadamia nuts, sweet peppers, and pea tendrils with a house balsamic vinaigrette.

CRANBERRY WALNUT SALAD

Sun-dried cranberries, caramelized walnuts, and gorgonzola crumbles with a house balsamic vinaigrette.

CAPRESE SALAD

Heirloom tomatoes, buffalo mozzarella, arugula, fresh basil, with balsamic vinegar and Himalayan pink salt.

TWIN OAKS  
*Garden Estate*

*Accompaniments*

YUKON GOLD SMASHED POTATOES

WILD LONG GRAIN RICE

ROASTED ROOT VEGETABLES

WILD MUSHROOM RISOTTO CAKE

ASPARAGUS WITH TRUFFLE OIL

RATATOUILLE

TWIN OAKS | *Entrees*  
*Garden Estate*

VEGETARIAN & VEGAN ENTREES

VEGETARIAN

**RAVIOLI**

Butternut squash, wild mushroom or artichoke ravioli in your choice of cream sauce or pomodoro.

**SPINACH & ROASTED  
GARLIC TORTELLONI**

Roasted garlic and spinach mixed with fontina, ricotta, and grana padano cheeses.

**VEGETABLE LASAGNA**

Mushroom, garlic, onion, zucchini, tomato, and spinach in a basil marinara.

**EGGPLANT PARMESEAN**

Italian Eggplant breaded with fresh herbs and Parmesan cheese topped with house-made marinara and fresh Mozzarella Cheese.

VEGAN

**RED CURRY POTATOES & PEAS**  
WITH JASMINE RICE

**STUFFED PORTABELLA MUSHROOM**  
Wild rice, black beans, roasted red pepper, spinach, and corn.

**STUFFED BELL PEPPER**  
Brown rice, chick peas, green peas, arugula and wild mushrooms.

CLASSIC & PREMIUM ENTREES

CLASSIC

PRIME RIB

Roasted, hand carved and served with au jus and creamy horseradish.

ASIAGO CHICKEN

Jumbo, tender chicken breast stuffed with Asiago and Romano cheeses, sun-dried tomatoes, basil & heavy cream topped with a creamy Asiago sauce.

SANTA MARIA TRI-TIP

Marinated, grilled, and served with a blue cheese demi-glaze.

CHICKEN POMODORO

Marinated grilled chicken breast topped with an heirloom tomato, basil, and garlic sauce.

BEEF MEDALLIONS

Pan seared Torrey Pines tenders topped with a wild mushroom Dijon demi glaze.

CHICKEN CORDON BLEU

Fresh baked chicken breast rolled with ham and Swiss cheese. Breaded with Panko bread crumbs & basil, topped with a creamy tarragon sauce with roasted red peppers.

ARROSTO DI TUSCANY

Roast Beef marinated with garlic, Dijon mustard, olive oil and salt & pepper, charbroiled and topped with tomatoes, basil, garlic, anchovies, au jus sauce.

PREMIUM

\$10.50 PER PERSON

FILET

Grilled beef tenderloin with crab stuffed prawns and béarnaise sauce.

HALIBUT

Alaskan halibut stuffed with crab salsa and topped with a cilantro lemon cream sauce.

NEW ZEALAND RACK OF LAMB

Served with tzatziki sauce and an olive cucumber salad.

BLACK & WHITE STRIPED

LOBSTER RAVIOLI

North Atlantic lobster, cream with leeks and ricotta cheese wrapped in squid ink pasta in a fresh tomato basil sauce.

STUFFED SOCKEYE SALMON

Pacific Sockeye Salmon stuffed with sundried tomato, goat cheese, and topped with a peri-peri sauce.

BRAISED SHORT RIB

Slow cooked tender with bourbon and whole grain mustard.

PANCETTA WRAPPED CHICKEN

Chicken breast stuffed with arugula, basil, sundried tomato, and fresh mozzarella cheese wrapped up with crispy pancetta with a fresh thyme jus.

## DETAILS & PRICING

### OLD FASHIONED MINI PIE SAMPLING

\$3 PER PERSON

Includes up to 4 options from the following choices.

- Apple Pie
- Cherry Pie
- Peach Pie
- Lemon Meringue
- Key Lime Pie
- Blackberry Pie
- Pumpkin Pie
- Banana Cream
- Coconut Cream
- Chocolate Cream

### ICE CREAM BAR

\$3 PER PERSON

Includes chocolate, vanilla, and strawberry ice cream, whipped cream, chocolate syrup, and up to 3 toppings.

- Toasted Coconut
- Oreo Crumbles
- Chocolate Sprinkles
- Rainbow Sprinkles
- Raspberries
- Waffle Cone Pieces
- Graham Pieces
- Crushed Peanuts
- Mini Marshmallows

### CANDY BUFFET

\$3 PER PERSON

Includes up to 5 options from the following choices.

- Jelly Beans
- Hershey's Kisses
- Reese's Pieces
- Tootsie Rolls
- Twizzlers
- Chocolate Malt Balls
- Chocolate Raisans
- Swirl Lollypops
- Candy Sticks
- Chocolate Drops
- Peppermint Candies
- Hot Tamales

### CHILLED MILK SERVED IN PETITE

VINTAGE MILK JUGS can be added to any dessert for an additional \$1.50 per guest.

### FRESH BAKED COOKIE BAR

\$3 PER PERSON

Includes up to 5 Cookie flavors from the following choices.

- Chocolate Chunk
- PB & J
- Oatmeal Raisin
- Salted Caramel
- Pistachio
- Snickerdoodles
- Reese's
- Ginger Molasses
- Coconut Macarons
- Pumpkin Choc Chip
- Funfetti Sugar
- Carrot Cake Cookie

### CUPCAKE DISPLAY

\$3 PER PERSON

Includes up to 2 cupcake flavors.

- Triple Vanilla
- Chocolate Covered Strawberry
- Lemon Raspberry
- Chocolate Peanut Butter
- Orange Creamsicle
- Lemon Meringue
- Chocolate Toffee Caramel Crunch
- Mocha Espresso
- Banana Nut
- Red Velvet
- Neopolitan
- Spiced Caramel Apple
- French Toast

### CHOCOLATE FOUNTAIN

\$3 PER PERSON

Includes up to 3 dipping items. Additional dipping items may be added for .75 cents per person.

- Strawberries
- Marshmallows
- Brownie Bites
- Pound Cake
- Pretzels
- Pineapple
- Rice Krispy Treats
- Graham Crackers