



Taco Bar

\$13.99 pp

Be honest: who doesn't love tacos? This one's a real crowd pleaser and especially perfect for large, casual events!

Includes:

Taco Shells
White Basmati and Cilantro Rice
Pinto or Black Beans
Fajita Vegetables
Ground Beef
Chicken
Iceberg Lettuce
Monterey Cheese
Sour Cream
Pico de Gallo
Mexican Street Corn
Jalapenos
Hot Salsa Verde
Fresh Mild Salsa
Chips and Queso
Guacamole

Greek Gyros Station

\$15.99 pp

Fresh, hot and delicious, a Greek Gyro buffet will give your grad party the something fun and different you've been looking for!

Toppings Includes:

Fresh Pita Bread
Beef and Lamb Gyro Meat
Chicken
Chopped Red Cabbage
Red Onion
Rice
Cucumber Tzatziki Sauce

Sides Include:

Tomato and Cucumber Salad
Classic Greek Salad
Hummus Dip and Seasonal Veggies
Spinach and Feta Cheese Tiropita



Appetizer Buffet

priced per 25 pieces
minimum order 25 pieces per item

Our beautifully arranged hor d'oeuvre buffets always deliver the wow factor, both in their visuals and in their flavors. Fully customizable, choose whatever appetizers you'd like a la carte and we'll artfully arrange them.

Caprese Skewers \$30

Tomato, fresh mozzarella, fresh basil on a bamboo stick

Watermelon and Feta Bites \$25

Round watermelon and feta balls with a sprig of mint a bamboo skewer

Roast Beef Canape \$32

Toasted black bread with our garlic cream cheese and loaded with thin sliced roast beef

Mini Quiches \$25

Bite sized with 3 flavors to choose from: 3 cheese, caramelized onion and bacon or roasted red pepper and swiss cheese

Smoked Salmon Cucumber Cups \$42

Smoked salmon salad with roasted red pepper and parsley

Bacon-Wrapped Jumbo Shrimp \$50

Served on a bamboo pick with mango sauce.

Grilled Steak Bites \$60

Grilled tenderloin with a bleu cheese stuffed tomato and scallion on a bamboo pick

Chicken Lettuce Wraps \$45

Apple cider marinated chicken wrapped in bibb lettuce with ginger, scallion, and pickled mustard sauce

Mini Egg Rolls \$38

Vegetable egg rolls served with sweet and hot chili sauce.

Russian (S)pies \$35

Fluffy pastry filled with your choice of: ground chicken, beef, eggs with green onion, mushroom, cabbage or spinach parmesan.

Creamy Spinach and Artichoke Dip \$35

Savory spinach and artichoke dip served with seasoned and warmed mini naan bread.

Mini Brie \$46

Crispy puff pastry filled with warm brie and spiced mango chutney



Cold Bar

\$14.99 pp

Includes:

Assorted Mini Sandwiches:
vegetarian, turkey, and salami sandwiches
made on Ciabatta bread

Assorted Wraps:
cranberry, oriental, chipotle, and turkey

Caesar Salad

Spinach Strawberry and Almond Salad

Fresh Vegetable and Hummus Platter

Fresh Seasonal Fruit Platter

Assorted Chips

Salsa

Garden Brunch

\$20 pp

Still don't know how many guests will actually attend? Don't worry; you had them all "brunch"!

Build-Your-Own Avocado Mini Tostada

Includes mashed avocado, bruschetta toasts and toasted mini tortillas. Choice of 5 toppings: Mexican corn, sour cream, salsa, Pico de Gallo, roasted red pepper, marinated sliced radishes, sliced green apple, crushed walnuts, lemon-dressed arulaga, feta cheese, pickled red onion, chives.

Mini Waffle Bar

Includes mini waffles. Choice of 5 toppings: sliced bananas, almond butter, peanut butter, strawberry preserves, blueberry preserves, chocolate chips, shredded coconut, whipped cream, maple syrup, honey, chocolate syrup, caramel syrup

Breakfast Casserole

Made with eggs, choice of sausage or bacon, cheese and a hash-brown "crust"

Seasonal Fruit Platter Guava,
Apple, and Orange Juice





Graduation Party Catering

We provide:

- ◇ *Delivery*
- ◇ *All necessary serving equipment and utensils in disposable form.*
- ◇ *Buffet set up.*

Optional Services Available:

- ◇ *Full staffed service throughout entire event duration.*
- ◇ *China and silverware.*
- ◇ *Disposable plates and cutlery.*
- ◇ *Linen-covered buffet tables.*
- ◇ *Stainless chafing dishes and matching serving utensils.*
- ◇ *Guest and/or buffet table centerpieces.*
- ◇ *Cocktail table linens.*
- ◇ *Beverage service (non-alcoholic).*

If you have any questions about our graduation menu, would like more information or would like to place an order with us, please don't hesitate to call us at (952)217-4212 or sending us an email at [twincitiescateringmn@gmail.com!](mailto:twincitiescateringmn@gmail.com)