

The logo for twiztd café is centered in the upper half of the page. It features the brand name in a white, lowercase, sans-serif font. 'twiztd' is on the top line and 'café' is on the bottom line. The text is enclosed within a thick, yellow, hand-drawn style outline that forms a rounded, irregular shape. This shape is part of a larger graphic that includes a yellow line extending from the left and another from the right, both ending in rounded, loop-like shapes that frame the central text.

twiztd
café

CATERING MENU

COLD LUNCH BUFFET – \$13.99

Lunch will be served in room as buffet. Ice water included as beverage.
15% event production fee will be included

✿ Choose 1 Entrée

- ☐ Hoagie Sandwich Assortment
(Turkey, Ham, & Veggie)
- ☐ Twizt'd Wrapz
(Chicken Caesar, Turkey, & Veggie)

✿ Choose 1 Dessert

- ☐ Cookies
- ☐ Brownies

✿ CHOOSE 1 SIDE

- ☐ Potato Chips
- ☐ Cookies
- ☐ Brownies
- ☐ Potato Salad
- ☐ Pasta Salad
- ☐ Watermelon Mint Salad
- ☐ Mixed Green Salad

HOT LUNCH BUFFET – \$16.99

Lunch will be served in room as buffet. Ice water included as beverage.
15% event production fee will be included

✿ CHOOSE 1 ENTREE

- ☐ Turkey Sliders
- ☐ Pork Sliders
- ☐ Roast Beef Sandwiches
- ☐ Huli Huli Chicken Breasts
- ☐ BBQ Beef
- ☐ Chicken Alfredo
- ☐ Taco Bar

✿ CHOOSE 2 SIDES

- ☐ Potato Chips
- ☐ Potato Salad
- ☐ Pasta Salad
- ☐ Baked Beans
- ☐ Mashed Potatoes
- ☐ Waffle Fries
- ☐ Tator Tots

- ☐ Mixed Green Salad
- ☐ Corn
- ☐ Green Beans
- ☐ Watermelon Mint Salad
- ☐ Au Gratin Potatoes

PREBUILT HOT LUNCH BUFFETS – \$16.99

Includes water station. 15% production fee. Must be catered. Will be served in the requested room.

- ☐ **Tater Tot Casserole**
Mixed greens salad and dinner role

- ☐ **Chicken Casserole**
Mixed greens salad and dinner role

- ☐ **Chicken Alfredo**
Mixed greens salad and bread stick

- ☐ **Spaghetti**
Mixed greens salad and bread stick
(dairy free and vegetarian friendly, gluten free available upon request)

**There is a 20 person minimum on buffets*

COLD BOXED LUNCH - \$13.99

Includes a bag of potato chips, and a chocolate chip cookie, labeled with what is inside. A water station is also included for \$13.99 per person plus 15% production fee if delivered to the requested room. Please provide the time of drop off and pick up for the water dispenser.

Choose from 1 (HOAGIE or WRAPZ)

🌟 HOAGIE SANDWICHES

- ☐ Sliced Turkey
- ☐ Roast Beef
- ☐ Ham
- ☐ Vegetarian

🌟 WRAPZ

- ☐ Buffalo Chicken
- ☐ Chicken Caesar
- ☐ Smoked Turkey
- ☐ Italian
- ☐ Veggie

HOT BOXED LUNCH - \$14.99

A water station is also included for \$14.99 per person plus 15% production fee if delivered to the requested room. Please provide the time of drop off and pick up for the water dispenser.

🌟 Entrée

- ☐ Chicken Sandwich
- ☐ Chicken Ranch Wrap
- ☐ Cheeseburger

🌟 CHOOSE 1

- ☐ Waffle Fries
- ☐ Tator Tots

🌟 CHOOSE 1

- ☐ Brownies
- ☐ Chocolate Chip Cookies

BREAKFAST

Breakfast will be served in room as buffet. Ice Water included as beverage.
15% event production fee will be included.

Build your own Burrito Bar ☐ **\$12.99**

Includes scrambled eggs, hashbrowns, sausage, bacon, shredded cheese, onions, peppers, salsa, water and coffee

Continental Breakfast ☐ **\$7.99**

Yogurt, donut & muffin assortment, water and coffee

A la Carte

☐ \$3	Sausage Links	☐ \$5	Waffles
☐ \$3	Bacon	☐ \$5	Fresh Fruit
☐ \$5	Pancakes	☐ \$2.50	Orange Juice
☐ \$3	Hashbrowns	☐ \$2	lemonade
☐ \$3	Raised Donuts	☐ \$2	Coffee
☐ \$2	Cake Donuts		

BULK COFFEE AND WATER

☐ \$98	Large Coffee Dispenser (Serves 50)
☐ \$19	Small Coffee Airpot (Serves 10)

☐ \$9	Hot Water Airpot (Serves 10)
☐ \$48	Bulk Ice Water Dispenser (Serves 50)

XL 16" PIZZAS - \$19.99 EACH

Pizza can be cut into 8 large or 16 medium slices. Pizzas will be served in room as buffet. Ice Water included as beverage. 15% event production fee will be included

☐ Pepperoni	☐ Sausage	☐ Cheese	☐ Veggie	☐ Gluten-Free (10")
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BULK PICKUP

All bulk pickup orders must be placed by full pans and picked up during regular business hours unless other arrangements have been made with James. No production fee charged on bulk orders.

What is provided- prepared food in a warmer and serving utensils. You must provide all plates, silverware, napkins and etc. We provide the food and utensils to serve it, you do the rest.

FULL SIZE PANS (Feeds 40-50 people)

- ☐ Tator Tot Hotdish | \$200
- ☐ Spaghetti | \$175
- ☐ Chicken Casserole | \$200
- ☐ Egg Bake | \$150
- ☐ Mixed Green Salad | \$125
- ☐ Penne Alfredo | \$200
- ☐ Lasagna | \$250 (Feeds 30 people)

TRAYS (Feeds 20)

- ☐ Veggie Tray and Dip | \$75
- ☐ Fruit Tray | \$75
- ☐ Meat, Cheese & Crackers Tray | \$75

A LA CARTE

- ☐ Donuts | \$36/dozen
- ☐ Cookies | \$24/dozen
- ☐ XL 16" Pizza (8 or 16 slices) | \$19.99
- ☐ Coffee & Cream | \$2.00
- ☐ Sodas (bottled) | \$3 ea.
- ☐ Soda (canned) | \$1.50 ea.
- ☐ Soda (pitcher) | \$7 ea.

ORDER PROCESS & PROCEDURES

Step 1

Place your order with **James Gonzalez** by email **james.gonzalez@abritin.com**, or by phone, **612-339-0222**.

We require a week notice for most catering and pickup orders. Some larger or specialty options may require more time. Please contact your Food and Beverage Coordinator James as soon as possible to get scheduled. Pizza Orders require 48 hours notice.

Step 2

Required information:

Name, Phone, and Email

Date

Time

Location

Minimum Guest Count*

Any Special Requests (allergies, ect.)

PO# or other acceptable forms of payment

Step 3

James will send you a copy of the agreement and wait for your approval. After receiving approval, she will send you an E-signable Agreement, sign it, and your all booked.

Step 4

Bill will be sent to accounts payable to be paid.

Acceptable Forms of Payment

- **PO#: Official Vendor Name is "This Little Piggy" when requesting PO#'s**
- **Non-College issued credit cards**
- **Checks**
- **Twizt'd Gift Cards**

**Minimum guest count cannot decrease.*

You can add additional guests up to 1 week before your event date



EVENT PRODUCTION SERVICES

All catering events will include event production services. Event production covers everything needed to successfully cater your event. These items include staffing, buffet set-up, clean-up, all serving equipment, sternos, plates, utensils, napkins, water station with cups, delivery and much more.

DON'T SEE WHAT YOU'RE LOOKING FOR?

No problem! Contact James to discuss more catering options that we offer to find what's right for you.

James Gonzalez, Food & Beverage Coordinator
james.gonzalez@abritin.com | 612-339-0222

