



DAPHNE'S CATERING CO

• BY TWISTED LAUREL •





## LUNCH MENU

### Boxed Lunches

Includes housemade chips, cookie, pickle, cutlery. Substitute chips and cookie for house salad and a granola bar

#### Turkey Cheddar

turkey, sharp cheddar, lettuce, tomato, onion, sprouted multigrain bread

#### Ham and Swiss

ham, swiss, honey mustard, lettuce, tomato, onion, brioche bun

#### Veggie (V)

marinated and roasted vegetables, hummus, pita

#### Pesto Mozz

fresh mozzarella, pesto mayo, balsamic tomato, brioche bun  
add chicken

#### Italian

salami, prosciutto, ham, smoked provolone, banana peppers, lettuce, tomato, onion, hoagie

#### Chicken Salad

chef's seasonal selection, sliced italian bread

#### Mediterranean Chicken Wrap

diced greek chicken, pickled red onions, feta, olives, romaine, tomato, greek dressing, tzatziki

Substitute any sandwich for a wrap at no extra charge

GF Bread Option Available







## CASUAL LUNCH BUFFETS

Lunch pricing available before 4 PM

### **Sandwich or Wrap Platter**

Choice of 3 sandwich or wrap varieties, condiments, chips, cookies.  
Per person pricing based on sandwiches chosen (see **Boxed Lunches** for selections)

#### **Add-ons**

Chef's Seasonal Pasta Salad

Crudités

Seasonal Fruit Salad

### **Greek Bar**

pita, feta, kalamata olives, tomato, romaine, pickled red onions

#### **Choose 2 Proteins**

Greek Chicken, Roasted Vegetables, Falafel, Beef & Lamb Gyro, Shawarma Beef

#### **Choose 2 Sauces**

Hummus (Plain, Red Pepper, Rosemary, Roasted Garlic), Tzatziki, Baba Ganoush, Greek Dressing

#### **Add-ons**

Greek Salad

Mediterranean Pasta Salad

Horiatiki Salad

Spanakopita





### **Taco Bar**

flour and corn tortillas, pickled cabbage, diced onion, cilantro, shredded cheese, crema

#### **Choose 2 Sides**

Cilantro Lime Rice, Seasoned Black Beans or Refried Beans

#### **Choose 2 Proteins**

Seasoned Chorizo Ground Beef, Chipotle Chicken, Pork Carnitas, Cilantro-Adobo Tempeh, Carne Asada, Grilled Shrimp

#### **Choose 2 Salsas**

Pico De Gallo, Pineapple Salsa, Salsa Verde, Salsa Roja

#### **Add-ons**

Guacamole

Queso

Salsa Con Queso

Mexican Street Corn Salad

### **Pasta Bar**

garlic bread, grated parmesean

#### **Choose 1 Salad**

House (greek or ranch dressing) or Caesar Salad

#### **Choose 1 Pasta**

Penne, Bowtie, Cavatappi

#### **Choose 2 Sauces**

Alfredo, Marinara, Meat Sauce

#### **Choose 2 Proteins**

Meatballs, Grilled Chicken, Italian Sausage, Seasoned Tempeh, Grilled Shrimp

#### **Add-ons**

Additional Protein

Vegetable Medley

Sub Gluten Free Pasta









## HORS D'OEUVRES

### **BBQ Pork Sliders**

Choice of Carolina Gold, Alabama White or House BBQ sauces

### **Everything Bagel Smoked Salmon Canapé**

salmon mousse, caper cucumber relish, everything bagel chip

### **Cajun-Spiced Shrimp and Andouille Sausage Skewers**

smoked pepper sauce

### **Tomato Bruschetta**

garlic crostini

### **Brie & Spiced Fruit Tartlets**

spiced fig and pear jam, brie, pastry tart, pancetta

### **Shrimp Ceviche**

avocado, bell pepper, red onion, cilantro, lime juice

### **Prosciutto-Wrapped Stuffed Dates**

spiced nuts, goat cheese

### **Deviled Eggs**

chef's seasonal selection

### **Mushroom and Caramelized Onion Tarts**

goat cheese mousse

### **Parmesan Herb Stuffed Mushrooms**

### **Shrimp Cocktail Skewer**

bloody mary cocktail sauce

### **Caprese Skewers**

balsamic reduction, flaked sea salt

### **Greek Meatballs**

mediterranean aioli

### **Mini Meatball Crostini**

whipped feta

### **Melon + Prosciutto Skewers**

### **Spanakopita Triangles**

Vegan options available upon request









## HORS D'OEUVRE PLATTERS AND DIPS

### Antipasto

#### Beer Cheese Dip

house potato chips

#### Salsa Con Queso

tortilla chips

#### Spinach and Artichoke Dip

tortilla chips

#### Hummus Trio

crudité, grilled pita wedges

### Assorted Seasonal Fruit

#### Housemade Potato Chips and Dip

Choice of Tzatziki, Ranch, French onion, or Dill Pickle Dip

#### Vegetable Crudité

Choice of Ranch, Blue Cheese, French Onion, Tzatziki, Dill Pickle Dip

#### Artisanal Cheese and Fruit Platter

chef's selection of artisanal cheeses, fresh fruit, preserves, crackers

#### Charcuterie

chef's selection of cured meats, antipasto, mustards, crackers

#### Grazing Board

chef's selection of artisanal cheeses, dried + fresh fruit, preserves, nuts, cured meats, antipasto, mustard, crackers, baguette





## DINNER MENU

Vegan options available upon request

### Mediterranean

classic hummus, pita wedges, choice of Greek or House Salad, choice of two entrées

### Tier one

#### Greek Chicken

chicken marinated with greek spices, pita, tzatziki

#### Sliced Beef + Lamb Gyro

pita, tzatziki

#### Falafel

pita, tzatziki

#### Greek Meatballs

greek-style spiced meatballs, marinara

#### Pastitso

greek pasta, meat sauce & béchamel bake

#### Spanakopita

spinach & feta filling layered in flaky phyllo dough

### Tier two

#### Sliced Beef Tenderloin

yogurt + herb marinated and grilled, served with tzatziki & pita

#### Moussaka

layers of eggplant, potato, cheese, béchamel and meat sauce

#### Red Wine Braised Beef Short Ribs

olive crumble

#### Souvlaki

choice of Chicken, Beef, or Pork greek-spiced kabobs served with tzatziki & pita

#### Add-ons

Roasted Vegetables

Hummus with pita chips

Mediterranean Bowtie Pasta Salad

Horiatiki Salad









## Southern

Choice of Cornbread, Dinner Rolls or Garlic Gouda Biscuits, choice of House Salad or Coleslaw, choice of two entrées and two sides

## Tier one

### Pulled Pork

Choice of Carolina Gold, Alabama White, or House BBQ Sauce

### Roasted Chicken

garlic herb roasted bone in chicken

### Meatloaf

ketchup glazed, mushroom brown gravy

### Chicken & Dumplings

braised light & dark meat chicken, housemade egg dumplings, vegetable infused veloute

### Sirloin Tips

mushroom cream gravy

## Tier two

### Roasted Tri Tip

au jus, horseradish cream

### Roasted Beef Tenderloin

bacon bordelaise, herbed butter

### Pork Tenderloin

apple shallot gastrique

### Louisiana Style Gumbo

andouille, shrimp, chicken thigh, trinity



## Tier three

### Jumbo Lump Crab Cakes

mustard sauce, remoulade, bloody mary cocktail sauce

### Perloo

clams, mussels, shrimp, oysters, chicken thighs, roasted tomatoes, chiles, rice

### Prime Rib Roast

salt butter crust, au jus, horseradish cream, yorkshire pudding

### Beef Brisket

smoked, salt & pepper crusted, pickles, onion, white bread

## Sides

Mac & Cheese

Seasonal Potato Salad

Cole Slaw

Garlic Mashed Potatoes

Crispy Garlic Parmesan Roasted Potatoes

Pimento Cheese Grits

Roasted Brussels Sprouts

Braised Collards

Hoppin' John

Cowboy Caviar

Green Beans



## Italian

garlic bread, choice of House or Caesar salad, choice of two entrées

### Tier one

#### Chicken Marsala

sautéed chicken with mushrooms & marsala wine sauce

#### Lasagna

Spinach or Meat

#### Baked Ziti

three-cheese ziti with Meat sauce or Marinara

#### Meatballs

pasta, marinara

#### Chicken Alfredo

pasta

### Tier two

choice of two entrees and two sides

#### Chicken Picatta

sautéed chicken, lemon butter caper sauce, chef selected pasta

#### Shrimp Scampi

garlic & herb seared shrimp

#### Blackened Salmon

citrus fennel slaw

#### Mushroom Risotto

grilled chicken, crispy pancetta

#### Red Wine Braised Beef Short Ribs

tomato mushroom jus

### Sides

3-Cheese Polenta

Rosemary Roasted Potatoes

Alfredo or Marinara Pasta

Parmesan Asparagus

Roasted Carrots

Sautéed Mixed Vegetables

Garlic Broccoli





## CASUAL DINNER BUFFETS

### **Greek Bar**

pita, tzaziki, feta, kalamata olives, choice of salad

### **Choose 1 Salad**

House, Greek, Horiatiki (add 1.5 per person)

### **Choose 2 Proteins**

Greek Chicken, Roasted Veggies, Falafel, Gyro-Style Lamb

### **Choose 1 Hummus**

Classic, Red Pepper, Rosemary, Roasted Garlic

### **Greek Bar Add-ons**

Tabouleh

Spanakopita

Mediterranean Bowtie Pasta Salad

Horiatiki Salad

### **Taco Bar**

Tortillas (flour or corn), tortilla chips, pickled cabbage, diced onion, cilantro, shredded cheese, crema

### **Choose 2 Sides**

Cilantro Lime Rice, Seasoned Black Beans or Refried Beans

### **Choose 2 Proteins**

Seasoned Chorizo Ground Beef, Chipotle Chicken, Carnitas Pork, Cilantro-Adobo Tempeh, Carne Asada, Shrimp

### **Choose 2 Salsas**

Pico De Gallo, Pineapple Salsa, Salsa Verde, Salsa Roja (medium)

### **Taco Bar Add-ons**

Guacamole

Salsa Con Queso

Queso

Mexican Street Corn





**Pasta Bar**

garlic bread, grated parmesan

**Choose 1 Salad**

House (Greek or Ranch dressing) or Caesar Salad

**Choose 2 Pastas**

Penne, Bowtie, Cavatappi

**Choose 2 Sauces**

Alfredo, Marinara, Meat sauce

**Choose 2 Proteins**

Meatballs, Grilled Chicken, Italian Sausage, Seasoned Tempeh, Shrimp  
Scampi

**Choose 2 Toppings**

Roasted Peppers & Onions, Roasted Mushrooms, Sautéed Broccoli,  
Bacon, Olives, Fresh Basil

**Add-ons**

Additional protein

Additional topping

Substitute gluten free pasta





## BRUNCH

### Tier one

#### Choose 1 Bread

Brioche, Multirain Bread, Biscuits

#### Choose 2 Proteins

Bacon, Breakfast Sausage, Country Ham

#### Choose 3 Sides

Fruit Platter, Sausage Gravy, Mini Frittatas, Stone-Ground Cheese Grits, Seasonal Hash, Steel-Cut Oatmeal

### Tier two

#### Choose 1 Bread

Brioche, Multigrain Bread, Biscuits, Seasonal Bread

#### Choose 2 Proteins

Fried Chicken Strips, Corned Beef Hash, Smoked Maple Tempeh, Griddled Pork Chops & Cinnamon Apples, Shrimp & Grits, Bacon, Breakfast Sausage, Ham

#### Choose 3 Sides

Yogurt & Granola Parfait, Mini Frittatas, Fruit Platter, Seasonal Oatmeal, Lemon Ricotta Pancakes, Seasonal Hash, Stone-Ground Cheese Grits, Sausage Gravy

### Biscuits and Gravy Bar

buttermilk biscuits, housemade jam, whipped butter  
(small upcharge when added to brunch tiers)

#### Choose 2

Classic Sausage Gravy, Chicken Veloute, Mushroom Gravy, Creamy Sundried Tomato Gravy, Red-Eye Gravy, Bourbon-Bacon Jam, Citrus-Berry Compote, Cinnamon Apples

### Pancake Bar

maple syrup and whipped butter  
(small upcharge when added to brunch tiers)

#### Choose 2 Pancakes

Buttermilk, Multigrain, Seasonal Fruit, Chocolate Chip, Johnny Cake

#### Choose 4 Toppings

Berry Compote, Bacon Jam, Toasted Coconut, Bananas Foster, Cinnamon Apples, Chocolate Chips, Fresh Fruit, Whipped Cream, Hot Honey

### BYO Breakfast Sandwich or Burrito

scrambled eggs

#### Choose 2 Proteins

Bacon, Sausage, Ham, Maple Tempeh, Chicken Strips

#### Choose 2 Breads

Biscuits, Wrap, Multigrain, Brioche Bun

#### Choose 3 Toppings

Roasted Peppers & Onions, Roasted Mushrooms, Sliced Tomatoes, Pickled Red Onions, Pico De Gallo, Feta cheese, Cheddar Cheese, Maple Syrup









## DESSERTS

### By the Dozen

Fresh Baked Cookies

Caramel & Pretzel Brownies

Lemon Bars

Baklava

Banana Pudding Cups

Individual Cheesecakes

### Whole Pies

NY Cheesecake (serves 12)

Chocolate Torte (GF, serves 16)

### By the Half Pan

Bread Pudding

Seasonal Cobbler

### Add Ons

8oz Housemade Berry Compote

8oz Mexican Chocolate Sauce

Custom orders available for both sweet and savory menu items.  
Inquire for availability and pricing.

Twisted Laurel | Daphne's Catering

## BEVERAGES

Unsweet Iced Tea

Sweet Iced Tea

Lemonade

