

twentytwenty Grille

TO-GO CATERING

BOARDS, PLATTERS, AND DIPS

SERVES 8-10

48 HOUR NOTICE

CHARCUTERIE BOARD

THINLY SLICED BRASEOLA, PORK LOIN/COPPA, PEPPERONI, SALAMI, MANCHEGO, GORGONZOLA, OLIVES, CHERRY DROP PEPPERS AND GRILLED BAGUETTE.

\$160

CHEESE AND FRUIT BOARD

A BLEND OF PARMESAN, GORGONZOLA, AGED CHEDDAR, MANCHEGO, SOFT BRIE, GRAPES, KIWI, FRESH BERRIES, AND CRACKERS.

\$130

SLICED PERUVIAN TENDERLOIN BOARD

AJI AMARILLO RUBBED BEEF LOIN, COOKED MEDIUM RARE, THINLY SLICED. SERVED WITH BAGUETTE AND TOPPED WITH AJI VERDE.

\$200

MASCARPONE TORTA

LAYERS OF MASCARPONE CHEESE, KALMATA OLIVE, SLOW ROASTED TOMATO, AND BASIL PESTO. SERVED WITH BAGUETTE.

\$120

BAKED BRIE IN FLAKY PASTRY

TOPPED WITH PORT WINE CHERRIES.

\$65

SMOKED SALMON PLATTER

OUR HOUSE CURED AND SMOKED SALMON, SEARED ON RICE CRACKERS, SERVED WITH CAPER AIOLI, LEMON, AND DILL.

\$135

SEARED TUNA PLATTER

FENNEL SEARED TUNA, SERVED ON CRISPY RICE WITH EEL SAUCE AND SEAWEED SALAD.

\$135

SPINACH AND ARTICHOKE DIP

SERVED WITH CRISPY PITA CHIPS.

\$65

BUFFALO SHRIMP AND CORN DIP

SERVED WITH CRISPY PITA CHIPS.

\$85

HORS D'OEUVRES

\$30 PER DOZEN, 2 DOZEN MINIMUM

- MACADAMIA AND COCONUT CHICKEN SPEAR WITH GUAVA DIPPING SAUCE.
 - FRIED PICKLES WITH ZESTY TOMATO SAUCE.
- TRUFFLED MAINE LOBSTER AND BRIE PROFITEROLES.
 - SAUSAGE STUFFED MUSHROOMS.
 - PETITE CRAB CAKES WITH LEMON AIOLI.
 - MEATBALLS WITH POMODORO SAUCE.
 - PORCINI TENDERLOIN ON BAGUETTE.
- SEARED TUNA ON CRISPY RICE WITH EEL SAUCE.
- SMOKED PORK BELLY DUMPLING WITH GARLIC CONFIT DIPPING SAUCE.

FAMILY MEALS

SERVES 8-10

MEAT LASAGNA WITH ROASTED TOMATO/BASIL SAUCE

LAYERS OF ITALIAN SAUSAGE, GROUND BEEF, RICOTTA CHEESE, RICH TOMATO SAUCE, BASIL, OREGANO, MOZZARELLA, AND PARMESAN CHEESES. \$130

TRADITIONAL MAC N CHEESE

CORKSCREW PASTA BAKED IN A CHEDDAR, PARMESAN, MANCHEGO CHEESE SAUCE. \$65

TRUFFLED LOBSTER MAC N CHEESE

CORKSCREW PASTA BAKED IN OUR THREE CHEESE SAUCE WITH CHUNKS OF MAINE LOBSTER AND TRUFFLE. \$105

CHICKEN MARSALA

QUICK SEARED BONELESS CHICKEN BREAST, SHIITAKE MUSHROOMS, MARSALA WINE, RICH DEMI-GLACE. \$140

CHICKEN PARMESAN

LIGHTLY BREADED AND SAUTEED CHICKEN BREAST, BAKED WITH OUR TOMATO/BASIL SAUCE, MOZZARELLA AND PARMESAN CHEESES. \$150

SALISBURY STEAK

GROUND BEEF PATTIES SEASONED WITH ONION, GARLIC, AND SPICED, SEARED THEN FINISHED IN A PORTABELLO RED WINE VEAL REDUCTION. \$140

SALADS

SERVES 8-10

ARTISAN WEDGE

WITH MILLION DOLLAR BACON, HARD EGG, CHERRY TOMATO, MANGO, GORGONZOLA BLITZ. \$85

BABY ARUGULA

WITH CHARRED PEPPER, CUCUMBER, BANANA PEPPER, FRESH MOZZARELLA, GUAVA VINAIGRETTE. \$85

TENDER SPINACH

WITH RED ONION, ARTICHOKE HEART, KALAMATA OLIVE, TOMATO, HOUSE RANCH. \$85

CHOPPED SALAD

ROMAINE, CUCUMBER, CARROT, PICKLED ONION, OUR ITALIAN DRESSING. \$85

QUICHES

SERVES 8-10 \$40 EACH

- ASPARAGUS, SHIITAKE, TRUFFLE AND ASIAGO.
- PANCIETTA, ROASTED RED PEPPER, POTATO, AND CHEDDAR.
- CHARRED TOMATO, ARTICHOKE AND PARMESAN.
- MAINE LOBSTER, ASPARAGUS, TRUFFLE AND BRIE.
- BBQ PORK, SPINACH, CORN, AND CHEDDAR.