



Twisted Citrus

An Urban Daytime Eatery

Party Room Available All day on Monday or Any event starting at 4:00pm Tuesday through Sunday.

Let us host your
Corporate Event or Meeting
Retirement Party
Bridal & Baby Showers
Rehearsal Dinners
Class or Family Reunion
Birthday Parties
Charity Function
Team Banquet
Bereavement Meal

Groups from 25-75 people
No Room Rental Fee
Themed Buffets from \$20 pp*
Customizable Menus Available
Cash Bar, Beer & Wine, or Full Service Bar Options
Full Set Up & Tear Down Service
Delivery Service is Available for Off-site Events

**Call 330-305-9680 or email
events@thetwistedcitrus.com**

Menu Options

We offer several themed buffets in these price ranges; this is a small selection.
Customizable menus over \$35 p.p.

\$20 per person (Brunch)

Parfait Station with fresh fruit, yogurt and homemade granola
Individual breakfast tacos w/ salsa and sour cream, Twisted Taters, French toast casserole, thick cut bacon, mini quiches
Croissants, Bagels, Cream Cheese, Jellies & Butter. Choice of tuna or chicken salad.

\$20 per person (Tenders & Wraps)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip or spinach dip)
Chicken Tender Platter with dipping sauces, Pinwheel Wrap Platter, Salad Station with dressing choices, plus homemade chips.
Dessert table with fruit tray and assorted cookies or brownies

\$20 per person (Italian Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip or spinach dip)
Chicken Parmesan Pasta, Meatball Sliders, Italian Cobb Salad Station with dressing choices, Garlic Bread
Dessert table with fruit tray and assorted cookies or brownies

\$22 per person (Southwestern Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip or spinach dip)
Two hot appetizers (Chicken or Cheese Quesadilla & Southwest Boneless Wings)
Taco Bar: Your choice of the two of the following: Ground Beef, Chicken, Shrimp and Grilled Fish with all the toppings (pico, cheese, sour cream, guacamole, etc.) with black beans & rice
Dessert Table with fruit tray & assorted cookies or brownies

\$22 per person (Pub Style Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip or spinach dip)
Two hot appetizers (Stuffed Hot Peppers, Hot Tots w/ spicy ketchup, or pretzel bites w/ nacho cheese
Gourmet Mac n Cheese, Meatball Sliders, Chicken Tenders with Dipping Sauce, Salad with dressings, Homemade Chips
Dessert table with fruit tray and assorted cookies or brownies

Appetizer & Dessert Buffet options for \$25 per person

Please select up to 6 different appetizers. Please note, some selections are an additional per person charge.

Dessert Table includes fresh fruit and assorted cookies and brownies.

Standard Selections

Vegetable Tray w/ Dip

Cheese Tray with Crackers

Hot Spinach & Artichoke Dip, Served w/ Tortilla Chips.

Homemade Potato Chips w/ French Onion Dip

Chorizo Queso Dip w/ Tortilla Chips

Buffalo Chicken Dip w/ Tortilla Chips

Vegetarian Quesadillas

Mini Quiches

Hot Tots

French Bread Bruschetta w/ Balsamic Drizzle

Tortellini Skewers w/ Grape Tomatoes, Fresh Basil, & Mozzarella

Traditional Deviled Eggs

Avocado Deviled Eggs

Chicken Quesadilla w/ Salsa & Sour Cream

Spinach & Feta Pastry's

Southwest Spicy Chicken Skewers

Hand Breaded Chicken Tenders w/ Dipping Sauces

Cocktail Franks in a Pastry w/ Deli Mustard

Jalapeno Poppers

Sweet & Spicy Meatballs

Pinwheel Platter-Roast Beef w/ Roasted Red Peppers & Provolone. Baja Turkey w/ Pepperjack, Cheese, Guacamole & Pico De Gallo, & Italian Meat & Cheese

Additional Charge Selections

Coconut Shrimp w/ Orange Marmalade (Add \$3 per person)

Mini Beef Burger or Pulled Pork Sliders (Add \$2 per person)

Steakhouse Bruschetta-Steak, Sauteed Mushrooms & Onions, Bleu Cheese Crumbles

(Add \$3 per person)

Bacon Wrapped Shrimp Poppers (Add \$3 per person)

Mini Maryland Crab Cakes w/ Remoulade Sauce (Add \$3 per person)

Hot Maryland Seafood Dip w/ Backfin Crab Meat, Cream Cheese, & Old Bay Seasoning.

Served w/ French Bread (Add \$2 per person)

Grilled & Chilled Cilantro Lime Shrimp (Add \$2 per person)

Bar Options

All non-alcoholic drinks are included in the per person food price. Alcoholic beverages can be handled in the following ways.

Cash Bar: Host must decide in advance on beer & wine or full liquor options. The following estimates based on host selections:

- Domestic Beer Bottles: \$3.50
- Premium Beer Bottles: \$5.00
- House Wines: \$6-\$7 per glass
- Premium Wines: \$8-\$9 per glass
- Well Cocktails: \$5-\$6 each
- Premium Cocktails: \$8+
- Top Shelf Cocktails: \$10+

3 Hour Open Host Beer & Wine Bar: \$15.00 per person- 2 domestic beer choices, 3 premium beer choices, 2 red wine choices, 2 white wine choices plus our tailgate punch.

3 Hour Open Full Bar: This option can range from \$20-\$25 per person depending on the bar brands that are selected. Due to our responsible serving policy, no “shots” are offered as part of the open bar.

\$20 Per Person includes well bar selections of vodka, rum, tequila, gin, and whiskey plus mixers to make standard cocktails,

\$22.50 Per Person includes premium bar brands like the following: Absolute Vodka, Bacardi or Captain Morgans Rum, Cuervo Tequila, Beefeater Gin, Jim Beam Whiskey, Buffalo Trace Bourbon plus mixers for cocktails.

\$25 Per Person includes top shelf bar brands like the following: Grey Goose Vodka, Bacardi Gold and Captain Morgan Rum, Patron Tequila, Bombay Sapphire Gin, Crown Royal Whiskey, Woodford Reserve Bourbon plus a selection of mixers for cocktails,