



Locations and Contact Information

South Hill

Address: 4320 South Regal

Phone: 509-443-8000

Banquet Rooms: Small room seats up to 25 people and our large room seats up to 65 people. Both rooms combined can accommodate up to 90 people. Audio, video capabilities for a nominal fee. The banquet area is stair accessible only with a balcony.

River Park Square

Address: 3rd floor River Park Square

Phone: 509-232-3376

Banquet Rooms: We have a semi-private "Rotunda" room available for approximately 30 to 35 people seated with the maximum capacity of up to 50 people for a reception event. In addition to the space in the restaurant, seating space for 50 to 150 people is available at the Kress Gallery, 3rd floor of the Riverfront Park Square Mall.

Wandermere

Address: 401 E. Farwell

Phone: 509-465-8794

Banquet Rooms: *We have a semi-private "Rotunda" room available for 30 to 75 people seated with the maximum capacity of up to 100 people for a reception event.
* Patio can be reserved for special functions during off peak times.

Valley

Address: 14728 E Indiana Ave.

Phone: 509-290-5636

Banquet Rooms: We have a private dining area that seats up to 30 guests for business meetings, rehearsal dinners, birthday parties, or any private get together.

Kennewick

Address: Columbia Center Mall

Phone: 509-735-3411

Banquet Rooms: We have a private dining area that seats up to 30 guests for business meetings, rehearsal dinners, birthday parties, or any private get togethers. We cater to all of your menu needs; buffet style plated dinners, or just appetizers and cocktails. The room has a large flat screen TV for presentations.



CATERING

MENU

www.twigsbistro.com

BOOKING YOUR EVENT

Availability: Each store has its own event calendar. To check availability please contact the Twigs that meets your group's needs.

Reservations: Reservations may be made up to 12 months in advance.

Deposit: To secure your date there is a \$50 non-refundable deposit fee. This fee will go toward your final bill if booked. Once the event is finalized and the event contract is signed, a 20% deposit is required; this also will go toward your final bill.

Canceling your Reservation: If you need to cancel your event we require at least 14 days notice. The refund policy is as follows:
-Within 14 days notice *Full refund of deposit*
-Within 72 hours notice *50% refund of deposit*
-Within 24 hours notice *50% of preliminary Bill is non-refundable*

Final Count: Final counts on all parties are needed 7 days prior to event or the preliminary guest count will become the guaranteed count.

Additional Charges: All food, beverage and A/V services are subject to 8.7% sales tax as well as a 20% service charge.

SALAD OPTIONS

Caesar Salad

Crisp romaine filet, chopped and tossed with a creamy Caesar dressing, shaved parmesan, croutons and cumin pecans.

PRICES

(per person)

\$ 3.99

Baby Spinach Salad

Baby Spinach, roasted red peppers, goat cheese, toasted almonds, balsamic vinaigrette.

\$4.49

Twigs Gorgonzola Salad

Crisp romaine, tossed with house made gorgonzola dressing then topped with diced tomato, hard boiled egg, mushrooms, bacon and gorgonzola crumbles.

\$4.49

House Salad

Fresh spring greens, romaine, gorgonzola cheese crumbles, dried cranberries, and candied walnuts tossed in our signature red wine vinaigrette.

\$3.99

*(Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.)

Buffet Menu

Taco Bar - \$11.99 per person

- choice of beef or chicken
- tortillas (flour or corn)
- condiments (cheese, lettuce, tomato, onion, sour cream, house salsa)
- Spanish rice, refried beans
- chips and salsa

Italian Pasta Bar - \$11.99 per person

- choice either linguini or penne
- choice of one sauce; pomodoro, Bolognese or alfredo
- Garlic bread
- Caesar Salad

Teriyaki Bar - \$11.99 per person

- Choice of Teriyaki or Sweet and Sour Chicken
- Steamed Rice
- Stir Fried Vegetables
- Asian Slaw
- Won Ton Crisps

Martini Classes and Private Dinners

Twigs Bistro and Martini Bar offer's many special events which range from martini classes, wine dinners and martini dinners. Any of these can be held privately and customized for your group.

Catering Off Site

Twigs Bistro does have the capability to cater events off site. Prices vary and are specific to each event. We do our best to customize each event specifically to your needs and desires.

If you are interested in Twigs Bistro and Martini Bar catering your event please call the location nearest to you and they would be happy to help you out.

Twigs lunch for the office.

We have created a special menu of wrap platters and large salad bowls for you to serve family style .

Our platters and salad bowls serve 10-12 people. When deciding on wraps you can choose two different wraps per platter.

Wrap Platters are \$59.99 each

CHICKEN CAESAR WRAP

Oven roasted chicken breast, parmesan cheese, lettuce, tomato and creamy Caesar dressing wrapped in a tomato basil tortilla.

ITALIAN WRAP

Pepperoni, prosciutto, pepperoncinis, provolone cheese romaine wrapped in a tomato basil tortilla.

GREEK WRAP

Feta cheese, kalamata olives, tomatoes, hummus, lettuce, cucumbers and red wine vinaigrette wrapped in a tomato basil tortilla.

TURKEY WRAP

Turkey breast, tomatoes, romaine, cheddar & jack cheese with dill caper aioli wrapped in a tomato basil tortilla.

CHIPOTLE CHICKEN WRAP

Chicken breast, tomatoes, scallions, spinach, cheddar cheese, tossed in a chipotle ranch dressing and wrapped in a tomato basil tortilla.

Salad Bowls are \$29.99

INSALADA MISTA

A harmonious blend of romaine and baby spring greens tossed with gorgonzola cheese crumbles, candied walnuts, and dried cranberries in a red wine vinaigrette.

TOASTED PECAN CAESAR

Chilled romaine tossed with parmesan cheese, garlic croutons and toasted cumin pecans in a creamy Caesar dressing

TWIGS PASTA SALAD

Cavatappi pasta, tomatoes, artichoke hearts, spinach, romaine spears, lemon zest, feta cheese and a lemon mint vinaigrette.

*Please allow at least 24 hours notice for all wrap platters and salad bowls.

COLD APPETIZER

Price (Per Person)

Beef Crostini

Strips of marinated beef served medium on a toasted crostini with a horseradish cream sauce and a sliver of roasted red pepper.

\$3.50

Vegetable Tray

Carrots, celery, cucumbers, broccoli florets, red peppers and cauliflower, served with ranch for dipping.

\$3.00

Fruit Tray

A selection of fresh seasonal fruit arranged in a fashion like no other.

\$3.00

Domestic Cheese Tray

Cheddar, Swiss, smoked gouda, and pepper jack cheese served with assorted crackers.

\$3.50

Twigs Meat and Cheese Tray

Italian Salami, sliced Turkey and Pastrami. Accompanied with Cheddar, Pepper Jack and Provolone cheeses served with assorted gourmet crackers.

\$5.50

Dijon Garlic Shrimp

Two jumbo poached prawns with roasted garlic, basil and Dijon mustard.

\$4.50

*Ahi Sashimi

Lightly seared sesame crusted Yellow Fin Tuna served "Rare" with spring greens, tomato confit, wasabi paste, pickled ginger and soy.

\$4.00

Twigs Mezza

Pita bread served with roasted garlic hummus, olive tapenade, marinated feta, and tomato confit topped with a drizzle of extra virgin olive oil.

\$3.50

Antipasto Platter

Kalamata olives, artichoke hearts, pepperoncinis, roasted red peppers, marinated mushrooms, provolone cheese, feta cheese.

\$3.50

HOT APPETIZER

Chicken Satay

Skewered marinated grilled chicken breast served with your choice of Thai peanut sauce or teriyaki sauce.

\$3.50

Boursin Stuffed Mushrooms

Button mushrooms stuffed with spinach and boursin cheese topped with shredded parmesan and bread crumbs cooked to golden brown.

\$4.00

Moroccan Beef

Sautéed beef tenders with a touch of Moroccan spices served with rosemary biscotti and Gorgonzola fondue.

\$5.00

Crab Artichoke Dip

Chilean crab meat, artichoke hearts and boursin cream cheese baked to golden brown served with grilled baguette.

\$4.00

DINNER ENTREES

Price Per Person

PEPPER SALMON

Pan seared filet of wild Alaskan Sockeye salmon over mashed potatoes, chef's choice of vegetables and a roasted red pepper corn relish drizzled with Creole remoulade.

\$18.99

PRAWN LINGUINI

Black tiger prawns sautéed with fresh garlic and white wine, tossed with sun dried tomatoes, capers, fresh basil, lemon juice, linguini and a touch of cream.

\$19.99

STEAK GORGONZOLA*

Twelve ounce N.Y. strip steak, seared with cracked black pepper, mashed potatoes, chef's choice of vegetables and a gorgonzola fondue.

\$27.99

SLOW ROASTED PRIME RIB *

Salt encrusted slow roasted prime rib, cooked medium rare, (unless requested otherwise), served with mashed potatoes, seasonal vegetables, horseradish sour cream and au jus.

(Prime Rib is only available on a buffet setting or pre-ordered)

\$25.99

STEAK PENNE

Beef tenders sautéed with broccolini, garlic, shallots and bacon tossed with penne and a white truffle scented parmesan cream finished with tomato.

\$16.99

PESTO CRUSTED CHICKEN

Pan seared pesto encrusted chicken breast topped with melted mozzarella and parmesan cheeses, served with mashed potatoes and seasonal vegetables.

\$17.99

PORK OSSO BUCCO

Slow cooked pork shank served over roasted garlic mashed potatoes, seasonal vegetables and a mushroom Marsala sauce.

\$21.99

BISTRO CHICKEN

French cut chicken breast roasted until crisp with sun dried tomato, bacon, artichoke hearts and a garlic pan-sauce served with mashed potatoes and seasonal vegetables.

\$16.99

CRAB MAC & CHEESE

Chilean crab meat, smoked bacon, goat cheese, cheddar and jack cheeses, in a garlic cream sauce baked with cavatappi pasta and finished with tomato.

\$18.99

PORTABELLA ALFREDO

Pesto marinated portabella mushroom, grilled and served over our house made roasted garlic alfredo sauce tossed with linguini, parmesan cheese and scallions.

\$16.99

TWIGS STIR-FRY

Napa cabbage, celery, red onion, broccolini, carrots, bell peppers and mushrooms sautéed in a spicy teriyaki sauce. Served with rice.

\$12.99

In most settings dinner entrees are available either plated or buffet!

*(Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.)

BREAKFAST BANQUET MENU

Twigs Bistro and Martini Bar not only offers a variety of options for your lunch or dinner functions, but also offers a fresh and innovative breakfast menu. Let Twigs start your morning off right.

BUFFET STYLE

\$11.99

Egg Selections (pick 1)

Simply Scrambled

Fresh eggs scrambled fluffy

Saratoga Scramble

Scrambled eggs with fresh chives and cream cheese

Cheesy Scramble

Fresh scrambled eggs with Jack & Cheddar cheese finished with fresh parsley.

Meat Selections (pick 2)

Smoked Bacon

Sausage Link

Grilled Ham

Veggie Sausage

Twigs signature rosemary potatoes

Seasonal Fruit

ADD ONS (per person)

Biscuits and Gravy

\$3.00

Twigs Benedict

\$3.00

Crème Brulee French Toast \$3.00

BEVERAGES

Four Seasons Coffee

\$20 per Gal

Juice

\$32 per Gal

Hot Teas

\$2.00 each

BAR SET UP

House wine:

\$18 per bottle

Bottled Beer:

\$4.50 per bottle

Mixed Drinks:

\$6.00/ea (Finlandia, Bombay, Jack Daniels, Dewers, Bacardi, Lunazul)

Martinis:

Available at your request

Non Alcoholic:

Sodas/Tea/coffee - \$2.50, Bottled water \$2.95

Bartender Charge:

For hosted bars there is no charge for a bartender
No host bars: \$15 charge for each hour booked