



WE LOVE WHAT WE DO

BESPOKE CATERING & EVENTS

TwistedRadish.com



WHO WE ARE

Twisted Radish, led by visionary Beau, creates unforgettable culinary experiences with genuine hospitality. We turn your event dreams into reality, revolutionizing the industry. Our focus on organic, locally-sourced ingredients ensures sustainability and exceptional flavor. From catering to luxury picnics and grazing services, our diverse team values the connection between food, nourishment, and enjoyment. We prioritize simplicity and transparency, using recognizable ingredients that satisfy our guests. With artful presentations and customization for dietary needs, we bring your unique vision to life for an extraordinary culinary experience.



A menu that reflects your vision and tastes so good.

MENU SELECTION AND CREATION

Twisted Radish takes pride in our wide range of cuisine and services, as showcased in this menu. We specialize in crafting personalized menus, including options for vegans, vegetarians, and various dietary preferences.

Every menu at Twisted Radish is uniquely tailored to each event we cater. If you don't find your desired items in our sample menu, don't hesitate to reach out to us today. We are ready to bring your dream menu to life.

YOUR VENUE IS OUR VENUE

Twisted Radish is excited to partner with the most sought-after venue spaces, offering you the flexibility to host your event at a stunning location or bring the celebration to your residence or workplace! With our expertise, we can assist you in finding the perfect space that matches your guest count, style, and budget. Don't hesitate to contact us by phone or email to obtain pricing and venue details and embark on your journey to the ideal venue today!









BESPOKE & SEASONAL MENUS

EXCLUSIVE VENUES

BUFFET SAMPLE MENU



A delightful assortment of enticing appetizers and familiar yet elevated main dishes, presented in a buffet-style setting, provides the ideal culinary experience for all types of occasions.

PASSED APPETIZERS

Caprese Bites \mid fresh mozzarella, basil, aged balsamic

Raspberry Brie Bites | raspberry, brie, phyllo

Waldorf Salad Endive | celery, apple, endive, walnut, grape

BUFFET

Roasted Beet Salad | beets, onion, preserved lemon, greek yogurt

Earth Oven Chicken | seasoned & slowly cooked in our portable earth ovens

Bone-in Short Ribs \mid onions, carrots, celery, dry red wine, and herbs

ACCOMPANIMENTS

CHEF FOOD STATION SAMPLE MENU



Energize your guests with a captivating dining experience of globally-inspired appetizers and interactive chef stations, promoting movement and socializing.

PASSED APPETIZERS

Panzanella Salad Cups

Chili Butter Cauliflower

Cochinita Pibil Tacos

CHEF FOOD STATIONS

CHICAGO STREET FOOD

Mini Chicago Dog \mid vienna beef, sweet pickle relish, onion, tomato, yellow mustard, sport peppers

Italian Beef Sandwich \mid au jus, bell peppers, hot giardiniera

Elotes | butter, herbs, spices, mayonnaise

Shoestring Fries | ketchup, garlic aioli

MEDITERRANEAN FLAVORS

Chicken Marabella \mid garlic, oregano, capers, dates, wine

Lemon Basil Orzo | asparagus, garlic, tomato, cheese

Blistered Tomatoes & Capers | pepper, trf honey

Limoncello Ice Cream

FAMILY STYLE SAMPLE MENU



Experience a nourishing, wholesome, and gratifying family-style catering for your wedding or special occasion.

PASSED APPETIZERS

Miso Ramen Deviled I	Egg B
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Baked Balsamic Bruschetta

Vegan Crab Bites

Gala Meatballs

Carrot Bacon Wrapped Apple

Polish Mistake

MENU INSPIRATIONS

MENU INSPIRATIONS

Microgreens Salad

Poached Pear Salad

Wedding Day Salmon

Mushroom Bourguignon

Asian Braised Short Rib

Mashed Potatoes

Miso Glazed Rainbow Carrots

Herby Pasta Salad

Garlic Broccolini

Meringue Basket

Matcha Ice Cream w/ Black Sesame

TRC Signature Berry Dessert



PLATED SAMPLE MENU

Indulge in the distinctive Twisted Radish catering experience, where you'll savor our signature appetizers, savor an exquisite plated dinner.

PASSED APPETIZERS

Seared ahi with avocado crema, jalapeño vinny, pomegranate & sesame seeds

Rainbow Taco's

Smashed fingerling potato, lemon crème fraîche & trout roe

SALAD

Beet-iful Salad | fresh greens, beets, cheese, nuts

Summer Salad | peaches, snap peas, little gem, watermelon radish, mint, pea tendrils

Farmers Market Salad | grilled nectarine, burrata, mint, arugula, pistachios

ACCOMPANIMENTS

Veg Delishishness | roasted sweet potatoes, arugula, marinated red onion, toasted macadamia nuts, sesame vinny

Herb Roasted Russian Fingerling Potatoes | fresh herbs & olive oil

MAIN

Grilled Skirt Steak | chimichurri sauce

Grilled Lamb | mint pesto

Tuscan Chicken Breast | fennel & olive vinaigrette

TWISTED GRAZING & BUTTER BOARDS



Experience the unique Twisted Grazing Board, featuring a delectable assortment of charcuterie and artisan cheeses, farm-fresh market vegetables, marinated olives and artichokes, cured tomatoes, an array of spreads and dips, dried fruit, honeycomb, accompanied by a selection of crackers and freshly baked house-made bread.

Our custom grazing & butter boards are meticulously crafted to suit your event. We offer a variety of pre-designed boards, such as the Little Italy, Baguettes, Brie & Beret's, and Chaat & Chutney, each featuring distinctive elements that transport you and your guests to a specific destination.

LIBATIONS



Bartenders



Our bartenders are carefully selected and trained by our in-house Bar Manager, ensuring that you receive top-notch service from highly skilled mixologists. They possess expertise in both mixology and the exceptional customer service we are renowned for.

Mixology



If you require assistance in crafting a personalized cocktail, our in-house mixology team is here to assist you.



Signature Drinks



Choose from an extensive selection of Signature Cocktails, ranging from margaritas to martinis, to find the ideal beverages that reflect your unique style on your special occasion.

Enhance your event with a bar experience that flawlessly matches your occasion. Whether you desire a basic beer and wine bar or sophisticated topshelf cocktails, we offer packages tailored to meet your requirements. Here's to enjoying your drinks in elegant style:

PRICING

At Twisted Radish, our pricing is influenced by various factors including the venue, event size, duration, and your desired service style. In addition to providing delicious food and beverages, we also offer supplementary items such as tables, chairs, linens, and captivating tablescapes. To receive a detailed quote tailored to your needs, please reach out to us. We are excitedly anticipating the opportunity to create a remarkable catering experience for you and your guests!



At Twisted Radish, our primary objective is to create a remarkable and personalized experience that caters to your unique needs. We understand that every event has its own distinct requirements, which is why we encourage you to get in touch with us. By reaching out, we can fully understand your vision and tailor our services accordingly.

To learn more about how we can help you bring your event to life, we invite you to visit our website at www.TwistedRadish.com. There, you'll find detailed information about our offerings and services. We are eagerly awaiting the opportunity to discuss your event in depth and work closely with you to create an unforgettable occasion.

TWISTED RADISH FARMS



At Twisted Radish Farms, we prioritize the culinary experience at special events, knowing it often falls short of expectations. That's why we've established our own beehives and maintain a garden where bees pollinate our garden-fresh produce, ensuring the freshest and most exquisite ingredients for an exceptional event. In addition to our assortment of vegetables and herbs, we nurture a flock of chickens and ducks, providing farm-fresh eggs that create a delectable dessert. Don't miss out on this crowd-pleasing treat:



MEET OUR FARMERS

Rachael & Craig

Prior to joining our team, Rachael and Craig dedicated themselves to sustainable agriculture, as well as the preservation of organic and heirloom seeds. Since becoming part of our team, they have established a thriving two-acre garden, brimming with an abundance of fresh and flavorful produce. In addition to their work at the farm, both Rachael and Craig contribute their expertise in our kitchen, playing a vital role in crafting our extraordinary meals.

RENTAL



Our primary goal is to craft a stunning and personalized experience tailored to your specific needs. To achieve this, we offer a wide range of rental items that encompass both timeless classics and contemporary designs. We understand the importance of staying current with evolving trends, which is why we continuously update our inventory to include modern, bespoke, blended, and design-forward items.

While we strive to provide an extensive selection, we acknowledge that every event has its own distinct requirements. If there is something specific you desire that is not currently part of our collection, we have established partnerships with other trusted vendors. Through these collaborations, we ensure that we can source exactly what you are looking for, ensuring your vision becomes a reality.

For more information about our rental offerings or to discuss your event in detail, please do not hesitate to contact us. Our dedicated team is eager to assist you in creating a truly remarkable occasion. We look forward to working with you and helping you bring your event to life.

