



Lingrow Farm Catering Menu

Prepared By Farm to Table Restaurant, Twisted Thistle

The menu includes seasonal and locally grown ingredients, while incorporating specialty artisanal items, and is always presented in an artful fashion.

À la Carte Menu

Mix and match to create a custom menu or choose from one of our all inclusive packages.

Please inquire about any special requests not listed on our menu -

Our Chef is happy to work with you. Buffets priced as the average of two entrée selections.

Menu I. Buffet Style | 65.95 Seated | 70.45

Artfully Displayed Anti Pasta Board with Fruit

Jumbo Shrimp Cocktail Shot

Choice of Any Five of Our Passed Hors d'oeuvres

Any Family Style Gourmet Salad

One Farm Vegetable and One Potato or Pasta Option

Any Two Entrées with Artisanal Bread + Amish Butter & Sea Salt

Menu II. Buffet Style | 58.25 Seated | 61.5

Artfully Displayed Anti Pasta Board + Grapes

Vegetable Crudités Display with Dipping Sauces

Choice of Any Four Passed Hors d'oeuvres

One Family Style Gourmet Salad

One Farm Vegetable and One Potato or Pasta Option

Any Two Entrées with Artisanal Bread + Amish Butter

Menu III. Buffet Style | 46.95 Seated | 51.95

Artfully Displayed Cheese Board with Fruit Display

Choice of Any Two (II.) Passed Hors d'oeuvres

One Family Style Lingrow or Caesar Salad

One Farm Vegetable and One Potato or Pasta Option

Two *Starred Entrées with Artisanal Bread + Amish Butter

Menu IV. | Available for Friday & Sunday Weddings Buffet Style | 30 Seated | 35

Artfully Displayed Vegetable Crudités with Dipping Sauce

One Family Style Lingrow or Caesar Salad

One Farm Vegetable and One Potato or Pasta Option

One *Starred Entrées with Artisanal Bread + Amish Butter

6% tax and 20% gratuity on all food items;

prices and recipes are subject to change without notice due to availability | 2.2022

starters

Stationary Hors d'oeuvres | *Priced Per Person*

Anti-Pasta *A variety of Cured Meats, Domestic & Imported Cheeses, and Crackers Add Fruit for an upcharge*

Cheese Board *Assorted Domestic & Imported Cheeses with Marinated Olives, Fresh Fruit, and Crackers*

Vegetable Crudités *Local Vegetables with Assorted Dipping Sauces*

I. Passed Hors d'oeuvres | 3.75 per/person

Rolling Hills Heritage Farm Petite Taco *Local, Grass-Fed Beef, Salsa Verde, Arugula Micro Greens in a House Made Crispy Shell*

Spicy Petite Tuna Taco *Sushi Grade Yellowfin, Cucumber, Scallions, and Nori with Wasabi and Sriracha Mayo in a House Made Crispy Shell - Guest Favorite!*

Jumbo Shrimp Cocktail Shot *Served with House-Made Cocktail Sauce in a Shot Glass*

Seasonal Fruit Shooter *Fresh Fruit Blended with Bacardi Rum - Served in a Shot Glass*

Mini Florentine *Tender Chicken, Garlic, Lemon, Fresh Spinach, and Mozzarella on Toasted Crostini*

Beef & Scallion Roulade *New York Strip Wrapped with Scallions - House-Made Teriyaki Drizzle*

Spoons *Served in a Ceramic, Asian, Soup Spoon*

Buffalo Chicken Bites *Hand Breaded Boneless Breast and Fried with House Buttermilk Ranch*

Macaroni 'n Cheese *A Taste of Twisted Thistle's Famous Five Cheese Mac*

Stuffed Portobello *Topped with Our Crab Cake Mix, Drizzled with Lemon, Herb Sauce*

Locally Handcrafted Ravioli from FRESH CITY Pasta in the North Side of Pittsburgh

Sundried Tomato *Roasted Garlic, Ricotta and Romano Cheeses, in Red Pepper Pasta with Pesto*

Southwest *Seasoned Black Beans and Cheddar Cheese Stuffed in Jalapeno Pasta with Pico de Gallo*

Kaboucha Pumpkin *Mascarpone, Ricotta and Romano Cheeses, with Honey-Chipotle, Browned Butter*

II. Passed Hors d'oeuvres | 2.25 per/person

Spinach Artichoke Crostini *Caramelized Onions & Creamy Blend of Smokey Cheeses on Artisanal Bread*

Classic Bruschetta *Olive Oil, Tomato, Fresh Basil, Garlic, and Aged Romano*

Sweet Corn Fritters *Fresh Sweet Corn off the Cob, Lime, Chili - Flash-Fried and Served with Sriracha Aioli*

Skewered Sausage *Local Sausage with a Maple Glaze - Beautiful Balance of Sweet and Spicy*

Chicken Satay *Marinated in Thai Spices, Skewered and Grilled - Served with House Peanut Sauce*

Yakitori *Skewered Grilled Chicken - Served with House Teriyaki Sauce*

Barbequed Pulled Pork Wrap *Smoked Cheddar Cheese, Spicy Slaw in a Soft Tortilla - Rolled & Sliced*

Chicken Potstickers *Chinese-Style Dumpling - Steamed then Pan Fried in Ginger-Soy Sauce*

Catering by Twisted Thistle is Always Artfully Presented and Made with the Freshest Farm Ingredients. Classics Reinvented with a "Twist".

supper

- ***Grilled Chicken** Succulent Breast Meat in a White Wine, Dill, Italian Parsley and Basil Marinade 29.50
- ***Chicken Caprese** Seared Tender Breast, Topped with Fresh Mozzarella, Basil and Tomato - Balsamic Glaze Drizzle 29.50
- ***Chicken Marsala** Perfectly Moist Breast Fillet Smothered in a Rich and Creamy Sauce of Garlic, Mushrooms, and Marsala Wine 29.50
- ***Chicken Romano** Dredged in Egg and Aged Parmesan - Topped with a Tangy Sauce of Lemon, Capers and White Wine Butter 29.5
- ***Stuffed Chicken Breast** Spicy Andouille Sausage, Cornbread & Vegetables with Farm House Gravy 29.50
- ***Deconstructed Chicken Pot Pie** Shredded Breast Meat, Mushrooms & Peas in a Tarragon Cream Sauce Over a Light and Flakey Puff Pastry "Biscuit" 29.5
- Crab Stuffed Chicken** Lump Crabmeat and Fresh Herbs - Topped with Ginger Buerre Blanc | Market Price
- Premium Center Cut Pork Tenderloin** Seared and Served with an Apple Cider-Mango Reduction 32.25
- Beef Tenderloin** Grilled Upper Chuck Tenderloin with Sautéed Peppers, Mushrooms and Caramelized Onions 32.95
- ***Roast Beef** Slow Roasted Top Round Served with Au Jus or Country Gravy 29.50
- New York Strip** Hand Cut and Grilled - Served with Sautéed Wild Mushrooms in a Burgundy Sauce 35.25
- Filet Mignon** Hand Cut and Roasted - Wrapped in Applewood Bacon with Pears, Drizzled with a Sauce of Maytag Blue Cheese 38.50

- Mahi Mahi** Grilled and Topped with a Tropical Fruit Compote - Sweet and Mild Flavor Profile 35
- Faroe Island Organic Salmon** Marinated and Grilled for a Firm and Flakey Inside - Topped with House-Made Teriyaki Sauce 36.25
- Jumbo Lump Crab Cakes** Panko Crusted and Lightly Pan Fried with Lemon Basil Aioli | Market

Chef's Carving Station | Please Ask for a Quote

Available for Buffet Service Only of any of the following Entrées
Pork Tenderloin | Beef Tenderloin | New York Strip



supper

Sides | Choose One Vegetable and One Pasta or Potato

Vegetables	Potato	Penne Pasta
<i>Honey-Ginger Glazed Carrots</i>	<i>Roasted Garlic Mashed Potatoes</i>	<i>Aglio Olio</i>
<i>Fresh Green Beans + Garden Tomato & Sautéed Onion</i>	<i>Fresh Thyme Roasted Red Skin Potatoes</i>	<i>San Marzano Tomato Basil Marinara</i>
<i>Steamed Broccoli + Olive Oil & Sea Salt</i>	<i>Classic Mashed + Amish Butter & Seat Salt</i>	<i>Vodka Cream</i>
<i>Seasonal Farm Medley Squash, Zucchini, Carrots +</i>		

Salads | Choose One Family Style Salad

Lingrow *Local Seasonal Vegetables - Balsamic Vinaigrette or House Ranch* | upcharge \$4 for both

Twisted Thistle *Roasted Grape Tomatoes, Sunflower Seeds, Golden Raisins & Carrots - Balsamic Vinaigrette*

Caesar *House Made Croutons with Traditional Caesar Dressing - Parmesan Shavings*

Harvest *Vermont White Cheddar, Apple, Walnuts, Dried Cranberries, Honey-Cider Vinaigrette* - upcharge +3

Strawberry Patch *Spring Strawberries, Toasted Almonds, Tangy Feta - White Balsamic Vinaigrette* +3

Specialty Meals

Children 25

House Breaded Chicken Tenders with Homemade Mac n' Cheese and Fruit

Vegetarian , Vegan & Gluten Free - Please Specify 32

Dragon Noodles *Linguini and Farm Veggies, Smothered in a Tangy and Mildly Sweet Sauce of Sesame & Soy*

Pasta Prima *Seasonal Vegetables Tossed with Garlic, Olive Oil, Tomato and Aged Parmesan Over Linguini*

Portabella Napoleon *Layers of Mushrooms, Zucchini, Yellow Squash, Roasted Red Peppers, and Mozzarella Topped with San Marzano Marinara {vegetarian only}*

Featured On Pittsburgh Eats

[See the Show HERE](#)