



LAVENDER HAZE

Hospitality Group



DON'T TAKE CHANCES WITH YOUR HOSPITALITY
EXPERIENCE.

CATERING & EVENTS

LavenderHazeHospitality.com



WHO WE ARE

Lavender Haze Hospitality, led by seasoned entrepreneur Beau Williams, is the visionary brand behind the bespoke Twisted Radish Catering, Twisted Radish Farms, the budget-friendly Pollen & Platter Catering, and the upcoming venue experience, Bespoke On. With an unwavering passion for fine dining and a dedication to delivering unparalleled hospitality solutions, LH seamlessly blends tailored catering with cutting-edge event design, creating an immersive experience that goes beyond exceptional cuisine. Beau Williams spearheads the company's overall vision, infusing it with fanciful design elements that both tell a story and serve as captivating displays of creativity.



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OUR BRANDS FOR YOUR EVENT



Twisted Radish Catering, where it all began, our flagship brand, offers an immersive dining experience characterized by the highest level of hospitality. Be assured that you and your guests will receive the utmost care and attention. Renowned for its on-site cooking prowess, Twisted Radish Catering crafts a restaurant-like atmosphere for your dining pleasure.

Explore a diverse array of service options, including plated, family-style, or interactive chef stations. This brand caters to individuals who build their vacations around culinary delights, avidly follow the hottest restaurants in town, boast extensive cookbook collections, or simply prioritize quality above all else.

Pollen & Platter Catering, part of the Lavender Haze Hospitality Group, delivers an impressive food and beverage experience without compromising on quality. We achieve this by streamlining food production and minimizing the staffing required to orchestrate your exceptional event. This option is ideal for powering productive business meetings, appeasing even the most discerning palates, or when budget constraints apply to wedding planning committees.



POLLEN & PLATTER
CATERING



Twisted Radish Farms, a member of the Lavender Haze Hospitality Group, places paramount importance on culinary excellence during special events. Recognizing that such experiences often fall short of expectations, we have taken steps to ensure the finest ingredients. Our own beehives and garden facilitate the pollination of our garden-fresh produce by bees, guaranteeing freshness and exceptional quality. In addition to a variety of vegetables and herbs, we raise a flock of chickens and ducks, yielding farm-fresh eggs that enhance delectable desserts. Don't miss out on this crowd-pleasing treat!

YOUR VENUE IS OUR VENUE

Lavender Haze Hospitality 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!

“ WE ENGAGED TWISTED RADISH TO HOST A SPANISH WINE AND TAPAS EVENT... THEY ABSOLUTELY EXCEEDED OUR EXPECTATIONS. ”

DEWITT LLP., EVENT CLIENT



FULL SERVICE



BESPOKE & SEASONAL MENUS



EXCLUSIVE VENUES



Twisted Radish

CATERING



Delicious food presented with a modern twist.

Twisted Radish stands out as a top pick for catering and events in Southern Wisconsin. Our commitment to delivering exceptional experiences is fueled by our fervor for celebrating life's momentous occasions with the finest foods and unparalleled personalized service. We take pride in presenting great food, prepared with the freshest and top-notch ingredients, served with a contemporary flair.

At Twisted Radish, our specialty lies in crafting a diverse menu, sourcing premium local produce, and bringing loved ones together to create unforgettable memories, one delectable bite at a time.

“ I WOULD 100% RECOMMEND TWISTED RADISH FOR ANY FUTURE EVENTS NEEDING DELICIOUS AND BEAUTIFUL FOOD. I FEEL EXTREMELY LUCKY THEY WERE AVAILABLE BECAUSE I FEEL LIKE WE GOT THE VERY BEST OF THE BEST! ”

KELSI E., WEDDING CLIENT



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.

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 | 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 | onions, carrots, celery, dry red wine, and herbs

ACCOMPANIMENTS

Creamed Leeks & Fennel / Romesco Potatoes

CHEF FOOD STATION SAMPLE MENU



“ IF WE COULD GIVE TWISTED RADISH 10 STARS WE WOULD! WE LOVED THE IDEA OF HAVING MULTIPLE FOOD STATIONS THROUGHOUT OUR HOME TO CELEBRATE OUR ENGAGEMENT. ”

RANDY M., ENGAGEMENT CLIENT

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 | vienna beef, sweet pickle relish, onion, tomato, yellow mustard, sport peppers

Italian Beef Sandwich | au jus, bell peppers, hot giardiniera

Elotes | butter, herbs, spices, mayonnaise

Shoestring Fries | ketchup, garlic aioli

MEDITERRANEAN FLAVORS

Chicken Marabella | 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 Egg

Baked Balsamic Bruschetta

Vegan Crab Bites

Gala Meatballs

Carrot Bacon Wrapped Apple

Polish Mistake

MENU INSPIRATIONS

Microgreens Salad

Wedding Day Salmon

Asian Braised Short Rib

Miso Glazed Rainbow Carrots

Garlic Broccolini

Matcha Ice Cream w/ Black Sesame

MENU INSPIRATIONS

Poached Pear Salad

Mushroom Bourguignon

Mashed Potatoes

Herby Pasta Salad

Meringue Basket

TRC Signature Berry Dessert



“ I WAS BLOWN AWAY! MY HUSBAND AND I WORKED WITH BEAU AND HIS TEAM FOR OUR WEDDING... THE FOOD WAS ABSOLUTELY STUNNING, BOTH IN TASTE AND PRESENTATION. OUR GUESTS COULD NOT SAY ENOUGH. ”

RACHEL G., WEDDING CLIENT

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

Searched 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.

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.

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 top-shelf cocktails, we offer packages tailored to meet your requirements. Here's to enjoying your drinks in elegant style!



POLLEN & PLATTER

CATERING



CATERING FOR THE MODERN EVENT

Pollen & Platter Catering, a budget-friendly option within the Lavender Haze Hospitality Group, is your go-to choice for affordable dining experiences. Our primary focus is buffet-style dining, providing an economical yet satisfying catering solution.

BUFFET SAMPLE MENU



At Pollen & Platter, we are experts in crafting unforgettable experiences for all your important life celebrations and special events.

STARTERS

Antipasta Skewer | artichoke, sun-dried tomato, mozzarella cheese, and olive (v)

Beef Empanada | juicy chunks of beef tenderloin

Spinach & Cheese Stuffed Mushrooms | mushroom caps stuffed with spinach, cream cheese and feta

BUFFET

Mediterranean Salad | cucumbers, bell peppers, tomato & olives w/ mediterranean feta dressing

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

Brisket | slow roasted for a minimum of 12 hours, sliced

ACCOMPANIMENTS

Garlic & Herb Mashed Potatoes / Street Corn



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.



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