

TWISTED SISTERS DINNERS

CHRISTMAS CATERING COLLECTION

COMFORTING CLASSICS • GLOBAL HOLIDAY MENUS • ELEGANT CAVIAR SERVICE

A complete collection of buffet menus for family celebrations, office parties, weddings and elegant holiday events - from price-friendly favorites to prime beef, seafood, champagne and Marky's caviar.

Every package includes a water and freshly brewed tea station. Menus may be customized for dietary needs, guest count and venue requirements.

**BUFFET SERVICE • PLATED UPGRADES •
FOOD STATIONS • STAFFED EVENTS**

Midland, Texas | 432-271-8470

TRADITIONAL CHRISTMAS

The familiar holiday table - offered at two approachable price levels.

Merry & Bright

\$24 per guest

Choose 1 entrée, 3 sides, 1 dessert

Entrées

- Herb-roasted turkey with gravy
- Brown-sugar glazed ham
- Homestyle meatloaf with brown gravy
- Smothered chicken
- Vegetarian holiday loaf with mushroom gravy

Sides

- Cornbread dressing
- Creamy mashed potatoes
- Green bean casserole
- Sweet potato casserole
- Baked macaroni and cheese
- Honey-glazed carrots
- Buttered corn
- Roasted seasonal vegetables

Christmas Classic

\$34 per guest

Choose 2 entrées, 3 sides, 1 salad and 2 miniature desserts

Entrées

- Herb-roasted turkey
- Glazed spiral ham
- Cranberry-glazed chicken
- Apple-cider pork loin
- Beef tips with mushroom gravy
- Vegetarian stuffed portobellos

Premium Sides & Salads

- White-cheddar macaroni
- Loaded mashed potato casserole
- Green beans almondine
- Maple-bacon Brussels sprouts
- Wild-rice pilaf
- Cranberry-pecan greens
- Winter apple salad

SOUTHERN CHRISTMAS

Comforting, generous and made for Texas holiday gatherings.

Southern Comfort

\$25 per guest

Choose 1 entrée, 3 sides and 1 dessert

Entrées

- Brown-sugar glazed ham
- Herb-roasted turkey
- Chicken-fried chicken with cream gravy
- Smoked pulled pork
- Southern meatloaf
- Smothered pork chops

Sides

- Cornbread dressing
- Baked macaroni and cheese
- Mashed potatoes and gravy
- Southern green beans
- Corn casserole
- Candied yams
- Black-eyed peas
- Braised cabbage

Southern Signature

\$37 per guest

Choose 2 entrées, 4 sides, 1 salad and 2 desserts

Signature Entrées

- Bourbon-glazed ham
- Smoked turkey breast
- Braised short ribs
- Pecan-crusted chicken
- Cranberry-balsamic pork tenderloin
- Blackened salmon with Cajun cream

Desserts

- Pecan pie tartlets
- Banana pudding
- Peach cobbler
- Bread pudding with bourbon sauce
- Red velvet cake bites
- Sweet potato cheesecake

ITALIAN CHRISTMAS

Italian-inspired holiday dining with more than pasta on the table.

Tuscan Holiday

\$29 per guest

Choose 1 entrée, 2 sides, 1 vegetable, salad and bread

Entrées

- Chicken piccata
- Chicken Marsala
- Herb-roasted pork loin with balsamic glaze
- Italian sausage with peppers and onions
- Eggplant Parmesan
- Tuscan chicken with sun-dried tomato cream

Sides & Vegetables

- Rosemary roasted potatoes
- Parmesan polenta
- Wild-mushroom risotto
- Garlic green beans
- Balsamic roasted vegetables
- Broccolini with lemon and Parmesan

Italian Celebration

\$43 per guest

Choose 2 entrées, 3 accompaniments, antipasti display and 2 desserts

Premium Entrées

- Braised beef short ribs with Chianti jus
- Chicken saltimbocca
- Porchetta-style pork loin
- Salmon with lemon-caper butter
- Beef tenderloin with rosemary demi-glace
- Wild-mushroom Wellington

Included

- Antipasti display with Italian meats, cheeses, olives and vegetables
- Caesar or arugula-pear salad
- Focaccia and whipped herb butter
- Tiramisu cups, cannoli, panna cotta or chocolate-hazelnut tartlets

MEDITERRANEAN CHRISTMAS

Bright herbs, roasted meats and colorful winter flavors.

Mediterranean Holiday

\$30 per guest

Choose 1 entrée, 3 accompaniments, salad and pita

Entrées

- Lemon-herb chicken
- Chicken shawarma
- Garlic-roasted pork loin
- Beef kofta
- Spinach and feta stuffed portobellos
- Roasted cauliflower steaks with tahini

Accompaniments

- Herbed rice pilaf
- Lemon roasted potatoes
- Couscous with cranberries and almonds
- Roasted vegetables
- Hummus
- Tzatziki
- Greek salad
- Fattoush

Mediterranean Premier

\$45 per guest

Choose 2 entrées, 3 sides, mezze display and 2 miniature desserts

Premium Entrées

- Herb-crusted lamb with rosemary jus
- Pomegranate-glazed salmon
- Braised beef with red wine and herbs
- Chicken roulade with spinach and feta
- Seared sea bass with lemon and capers
- Vegetable moussaka

Mezze & Sweets

- Hummus, whipped feta, baba ghanoush, olives, vegetables and warm pita
- Baklava
- Orange-almond cake
- Pistachio cheesecake bites
- Honey-yogurt panna cotta

TEX-MEX CHRISTMAS

A festive West Texas favorite with easy crowd-pleasing choices.

Feliz Navidad

\$25 per guest

Choose 2 mains, 2 sides and all classic toppings

Mains

- Red or green chile chicken enchiladas
- Beef enchiladas
- Chicken fajitas
- Seasoned ground beef tacos
- Green chile pork
- Roasted vegetable and black bean enchiladas

Sides & Toppings

- Spanish rice
- Cilantro-lime rice
- Refried beans
- Charro beans
- Street corn
- Chips, salsa and queso
- Lettuce, cheese, pico de gallo, sour cream and jalapeños

Holiday Fiesta

\$39 per guest

Choose 3 premium proteins, 3 sides, queso display and 2 desserts

Premium Proteins

- Carne asada
- Beef or chicken fajitas
- Barbacoa
- Birria
- Citrus shrimp
- Brisket enchiladas
- Poblano chicken

Desserts

- Churro bites
- Tres leches cups
- Mexican chocolate tartlets
- Sopapilla cheesecake
- Dulce de leche flan

ASIAN FUSION CHRISTMAS

Colorful, modern flavors for a holiday party that feels different.

Asian Holiday

\$28 per guest

Choose 2 entrées, 2 sides and 1 appetizer

Entrées

- Korean barbecue beef
- Teriyaki chicken
- Orange chicken
- Sweet-and-sour pork
- Thai basil chicken
- Vegetable tofu stir-fry

Sides & Appetizers

- Steamed jasmine rice
- Vegetable fried rice
- Garlic noodles
- Sesame green beans
- Ginger roasted vegetables
- Vegetable spring rolls
- Pork dumplings
- Crab rangoon

Asian Fusion Premier

\$46 per guest

Choose 2 premium entrées, 3 sides, 2 passed bites and 2 desserts

Premium Entrées

- Miso-glazed salmon
- Korean short ribs
- Five-spice beef tenderloin
- Coconut curry shrimp
- Sesame-crusted tuna
- Ginger-soy sea bass

Passed Bites & Desserts

- Korean meatballs
- Tuna wonton crisps
- Mini bao buns
- Coconut shrimp
- Pork belly skewers
- Matcha cheesecake
- Mango mousse
- Chocolate sesame tartlets

TEXAS CHRISTMAS BARBECUE

Smokehouse favorites dressed up for the holidays.

Texas Christmas Barbecue

\$27 per guest

Choose 2 meats, 3 sides, pickles, onions, bread and sauce

Meats

- Smoked brisket
- Pulled pork
- Smoked turkey breast
- Jalapeño-cheddar sausage
- Barbecue chicken
- Brown-sugar glazed ham

Sides

- Smoked Gouda macaroni and cheese
- Loaded mashed potatoes
- Baked beans
- Green chile corn
- Potato salad
- Coleslaw
- Southern green beans
- Broccoli salad

Premier Smokehouse

\$42 per guest

Choose 3 meats, 4 sides, appetizer and 2 desserts

Premium Additions

- Coffee-rubbed beef tenderloin
- Smoked prime rib
- Bourbon-glazed pork belly
- Smoked salmon
- Brisket queso
- Barbecue charcuterie board

Desserts

- Bourbon bread pudding
- Pecan pie bars
- Banana pudding
- Peach cobbler
- Chocolate sheet cake
- Red velvet cake bites

CHRISTMAS BRUNCH

For Christmas mornings, office brunches and daytime celebrations.

Christmas Morning Brunch

\$24 per guest

Choose 2 mains, 3 sides and assorted breakfast breads

Mains

- Fluffy scrambled eggs
- Biscuit and sausage gravy casserole
- French toast bake
- Chicken and waffles
- Breakfast enchiladas
- Vegetable and cheese frittata

Sides

- Bacon
- Sausage
- Breakfast potatoes
- Cheesy hashbrown casserole
- Seasonal fruit
- Yogurt parfaits
- Cinnamon rolls
- Bagels with cream cheese

Elegant Holiday Brunch

\$42 per guest

Choose 2 mains, 3 sides, grazing display and 2 sweets

Premium Mains

- Beef tenderloin eggs Benedict
- Crab cake Benedict
- Smoked salmon frittata
- Chicken and red velvet waffles
- Shrimp and Gouda grits
- Croissant French toast with berry compote

Display & Additions

- Bagel and smoked salmon display
- Miniature pastry assortment
- Fresh fruit tower
- Hot cocoa or coffee bar
- Mimosa and Bloody Mary service quoted separately

HOLIDAY STATIONS & DISPLAYS

Interactive additions that make the menu part of the celebration.

Holiday Food Stations

Starting at \$16

Add one station to a package or combine several for a cocktail-style event

Upscale Macaroni Martini Bar

- Traditional, smoked Gouda and white-cheddar macaroni
- Chicken, brisket, bacon and shrimp
- Broccoli, mushrooms, caramelized onions, cheeses and specialty sauces
- Lobster macaroni available as an upgrade

Mashed Potato Martini Bar

- Classic mashed potatoes, garlic-Parmesan potatoes and sweet potato purée
- Beef tips, pulled pork or roasted chicken
- Bacon, cheddar, chives, gravy, sour cream and crispy onions

Carving Station

- Prime rib
- Beef tenderloin
- Glazed ham
- Herb-roasted turkey
- Porchetta-style pork loin
- Includes rolls, au jus, horseradish cream, mustards and cranberry chutney

Grazing & Dessert Displays

- Christmas charcuterie and artisan cheese table
- Seafood display
- Hot chocolate and coffee bar
- Christmas cookie and dessert table
- Fruit tower
- Late-night slider station

ELEGANT CHRISTMAS & CAVIAR

Formal attended service, premium ingredients and an unforgettable presentation.

Elegant Christmas

\$85 per guest

Choose 3 welcome bites, 2 entrées, 3 sides, salad and 3 desserts

Welcome Bites

- Petite beef Wellington
- Mini crab cakes
- Bacon-wrapped shrimp
- Smoked salmon cucumber rounds
- Pear, Brie and prosciutto crostini
- Truffle mushroom tartlets
- Lobster macaroni spoons

Entrées

- Carved beef tenderloin
- Prime rib
- Braised short ribs
- Herb-roasted airline chicken
- Pan-seared salmon
- Crab-stuffed flounder
- Wild-mushroom Wellington

Grand Luxe Christmas & Caviar

\$125 per guest

Marky's caviar presentation, 4 passed bites, 2 grand entrées, 3 sides and dessert display

Caviar Presentation

- Marky's caviar selection
- Buckwheat blini and toast points
- Crème fraîche, chopped egg, chives, shallots, cornichons and lemon
- Mother-of-pearl serving spoons

Passed Hors d'Oeuvres

- Osetra caviar blini
- Mini lobster rolls
- Beef tartare toast points
- Lamb lollipops
- Chilled jumbo shrimp
- Duck confit tartlets
- Foie gras mousse crostini
- Seared scallops

Grand Entrées

- Chateaubriand with truffle demi-glace
- Prime rib carving station
- Herb-crusted rack of lamb
- Lobster tail
- Chilean sea bass
- Duck breast with cherry-port reduction
- Truffle wild-mushroom Wellington

BOOKING, UPGRADES & SERVICE DETAILS

Every holiday celebration can be customized.

Included With Every Package

- Water and freshly brewed tea station
- Buffet setup and appropriate serving pieces
- Menu consultation and final menu planning
- Standard disposable dinnerware

Available Upgrades

- Plated dinner service
- Passed hors d'oeuvres
- Chef-attended carving or finishing stations
- Uniformed servers and bartenders
- China, flatware, glassware and linens
- Custom menus and place cards
- Champagne, mocktail, coffee and hot cocoa service
- Caviar, seafood, grazing and dessert displays

Pricing Notes

- Prices are starting estimates and may change with final selections.
- Final pricing is based on guest count, staffing, rentals, venue requirements and location.
- Premium seafood, tenderloin and caviar are subject to current market price.
- Caviar variety and portion size are finalized according to guest count and budget.
- Alcohol arrangements must follow venue and licensing requirements.
- Minimum guest counts may apply.

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Let the sisters create a Christmas table your guests will talk about long after the last toast.

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