
TWISTED SISTERS

EXPANDED HORS D'OEUVRES MENU

Beautiful bites for celebrations of every style - from familiar favorites to unforgettable luxury service.

BUILD YOUR OWN MENU

Mix approachable party favorites, elevated wedding bites, signature creations and luxury additions.

PRICED BY THE PIECE

Every listed piece price is for one individual hors d'oeuvre. A 12-piece minimum applies to each selection.

PLAN FOR YOUR CROWD

Allow 5 to 7 pieces per guest for a light reception or 10 to 12 pieces when hors d'oeuvres replace a meal.

DISPLAY PRICING

Grazing displays and hosted experiences are priced per guest and may carry separate service requirements.

12-PIECE MINIMUM PER SELECTION | ADVANCE BOOKING REQUIRED

TWISTED SISTERS DINNERS

PARTY FAVORITES

Bourbon-glazed meatballs	\$2.25 each
Tender beef meatballs lacquered with a rich, sweet-savory bourbon glaze.	
Chicken-and-waffle bites	\$2.75 each
Crisp chicken over petite waffles, finished with warm hot honey.	
Crispy mac-and-cheese bites	\$2.25 each
Creamy macaroni and cheese in a golden crumb crust with cheese sauce.	
Loaded baby potatoes	\$2.25 each
Roasted baby potatoes layered with cheddar, bacon, sour cream and chives.	
Southwest chicken egg rolls	\$2.75 each
Seasoned chicken, corn, black beans and cheese with avocado ranch.	
Bacon-wrapped jalapeno chicken	\$2.75 each
Juicy chicken with creamy jalapeno filling wrapped in smoky bacon.	
Mini corn dogs	\$2.00 each
Golden battered cocktail sausages with honey-mustard dipping sauce.	
Buffalo chicken phyllo cups	\$2.50 each
Creamy buffalo chicken tucked into crisp pastry with ranch drizzle.	
Pretzel bites with beer cheese	\$2.25 each
Buttery soft pretzel bites served with warm cheddar beer cheese.	
Crispy chicken Parmesan bites	\$2.75 each
Breaded chicken, house marinara, mozzarella and Parmesan.	
Sausage-stuffed mushrooms	\$2.50 each
Roasted mushroom caps filled with herbed sausage and Parmesan.	
Mini twice-baked potatoes	\$2.50 each
Whipped potato, cheddar, bacon and chives in petite potato shells.	

TWISTED SISTERS DINNERS

CHILLED BITES

Mini lobster rolls	\$4.75 each
Buttered petite rolls filled with tender lobster and bright lemon-chive dressing.	
Smoked salmon cucumber rounds	\$2.75 each
Cool cucumber, dill cream cheese, smoked salmon and fresh herbs.	
Cajun shrimp cocktail shooters	\$3.25 each
Chilled seasoned shrimp with zesty house cocktail sauce.	
Caprese skewers	\$2.00 each
Ripe tomato, fresh mozzarella and basil finished with balsamic glaze.	
Prosciutto-wrapped melon	\$2.50 each
Sweet melon wrapped in prosciutto with whipped goat cheese.	
Antipasto skewers	\$2.25 each
Salami, mozzarella, olives and marinated peppers on petite skewers.	
Deviled eggs with bacon jam	\$1.75 each
Silky seasoned yolk filling topped with smoky-sweet bacon jam.	
Chicken salad crostini	\$2.25 each
Herbed chicken salad with candied pecans on toasted crostini.	
Watermelon-feta bites	\$2.00 each
Juicy watermelon, feta, fresh mint and balsamic reduction.	
Caviar potato crisps	\$6.50 each
Crisp potato rounds topped with creme fraiche, chives and caviar.	
Ahi tuna cucumber bites	\$4.25 each
Sesame-seared ahi tuna, cucumber and wasabi-lime aioli.	
Steakhouse crostini	\$4.50 each
Chilled sliced beef tenderloin, horseradish cream and pickled onion.	
Peach and burrata spoons	\$3.25 each
Creamy burrata, seasonal peach, basil oil and balsamic pearls.	
Crab salad endive boats	\$4.25 each
Delicate lump crab salad with citrus, herbs and crisp endive.	

TWISTED SISTERS DINNERS

WARM & ELEVATED BITES

Mini beef Wellington bites	\$4.50 each
Tender beef and mushroom duxelles wrapped in flaky golden pastry.	
Mini crab cakes	\$4.00 each
Lump crab cakes seared golden and paired with Cajun remoulade.	
Brie-and-raspberry phyllo cups	\$2.25 each
Creamy brie and raspberry preserve in delicate crisp phyllo.	
Spinach-artichoke mushrooms	\$2.25 each
Roasted mushrooms filled with creamy spinach, artichoke and Parmesan.	
Short-rib grilled cheese	\$3.50 each
Slow-braised short rib and melted cheese on buttery toasted bread.	
Fried green tomato bites	\$2.50 each
Crisp green tomato layered with pimento cheese and pepper jelly.	
Coconut shrimp	\$3.50 each
Crisp coconut-crusted shrimp with mango sweet-chile sauce.	
Prosciutto-wrapped asparagus	\$2.75 each
Roasted asparagus wrapped in prosciutto with lemon-Parmesan finish.	
Baked brie pastry bites	\$2.75 each
Flaky pastry filled with warm brie, fig preserve and toasted pecan.	
Crab-stuffed mushrooms	\$3.75 each
Roasted mushroom caps with crab, herbs, cream cheese and Parmesan.	
Chimichurri steak skewers	\$5.25 each
Grilled beef tenderloin skewers brushed with fresh herb chimichurri.	
Maple-bacon scallops	\$5.50 each
Seared sea scallops wrapped in bacon with a maple-bourbon glaze.	

TWISTED SISTERS DINNERS

MINI HANDHELDS

Petite steak sandwiches	\$4.25 each
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Tender sliced steak, horseradish cream and caramelized onion on petite rolls.

Pulled-pork biscuit sliders	\$3.25 each
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Slow-cooked pulled pork, house barbecue sauce and crisp slaw on biscuits.

Nashville hot chicken sliders	\$3.50 each
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Crispy hot chicken, pickles and cooling ranch on soft slider buns.

Cheeseburger sliders	\$3.25 each
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Seasoned beef, American cheese, pickles and Twisted Sisters sauce.

Birria grilled-cheese bites	\$3.75 each
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Slow-braised birria and melted cheese with warm consomme for dipping.

Mini shrimp po boys	\$4.00 each
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Crisp shrimp, lettuce, tomato and remoulade on petite rolls.

Chicken Parmesan sliders	\$3.25 each
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Breaded chicken, house marinara, mozzarella and garlic butter.

Blackened salmon tacos	\$4.00 each
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Blackened salmon, citrus slaw and creamy lime crema.

Street-corn chicken tostadas	\$3.25 each
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Seasoned chicken, street corn, cotija, lime and chile crema.

Portobello sliders	\$3.00 each
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Marinated portobello, caramelized onion and herb aioli.

French dip sliders	\$3.75 each
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Shaved roast beef, provolone and caramelized onion with au jus.

Mini lobster BLTs	\$5.50 each
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Buttered lobster, crisp bacon, tomato and lemon aioli on brioche.

Korean barbecue beef tacos	\$4.00 each
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Tender Korean-style beef, sesame slaw and gochujang crema.

Crispy fish tacos	\$3.75 each
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Crisp white fish, cabbage, pico de gallo and lime crema.

TWISTED SISTERS DINNERS

ELEGANT CUPS & SHOOTERS

Lobster macaroni and cheese	\$6.00 each
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Butter-poached lobster folded into rich cheese sauce with toasted crumbs.

Shrimp and grits	\$4.25 each
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Seasoned shrimp over creamy grits with a buttery Cajun pan sauce.

Short rib over whipped potatoes	\$4.75 each
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Red-wine-braised short rib over silky potatoes with crispy onion.

Cajun chicken pasta	\$3.75 each
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Blackened chicken and pasta in a creamy Parmesan Cajun sauce.

Tomato bisque shooter	\$2.75 each
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Velvety tomato bisque served with a petite grilled-cheese dipper.

Chicken pot pie cup	\$3.25 each
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Creamy chicken and vegetables tucked beneath flaky pastry.

Loaded mashed-potato martini	\$3.00 each
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Whipped potatoes layered with cheddar, bacon, sour cream and chives.

Mini gumbo cup	\$3.75 each
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Slow-simmered chicken-and-sausage gumbo served with rice.

Beef tenderloin and garlic mash	\$5.50 each
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Tender beef over roasted-garlic potatoes with red-wine reduction.

Creamy poblano chicken cup	\$3.75 each
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Roasted poblano chicken in a silky cream sauce over seasoned rice.

Truffle risotto cup	\$4.25 each
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Creamy Parmesan risotto finished with wild mushrooms and truffle oil.

Crab bisque shooter	\$4.25 each
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Silky crab bisque finished with sherry cream and chives.

Braised pork belly and grits	\$4.50 each
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Glazed pork belly over smoked-cheddar grits with onion jam.

Tuscan chicken cup	\$4.00 each
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Herb chicken, sun-dried tomato and spinach in Parmesan cream.

TWISTED SISTERS DINNERS

VEGETARIAN & PLANT-FORWARD

Wild mushroom tartlets	\$2.25 each
Savory wild mushrooms, herbs and creamy cheese in crisp pastry.	
Whipped feta crostini	\$2.25 each
Whipped feta, slow-roasted tomatoes, basil and olive oil.	
Vegetable spring rolls	\$2.00 each
Crisp vegetable rolls with house sweet-chile dipping sauce.	
Goat cheese and onion tartlets	\$2.25 each
Tangy goat cheese, caramelized onion and fresh thyme.	
Crispy cauliflower bites	\$2.25 each
Golden cauliflower tossed in buffalo or sweet-chile glaze.	
Mediterranean cucumber cups	\$2.00 each
Cucumber cups filled with hummus, olive, tomato and herbs.	
Pimento cheese tea sandwiches	\$1.75 each
Creamy pimento cheese and pepper jelly on soft petite bread.	
Spinach-feta phyllo triangles	\$2.25 each
Flaky phyllo filled with spinach, feta and fresh herbs.	
Mini vegetable empanadas	\$2.50 each
Flaky pastry filled with seasoned vegetables and served with chimichurri.	
Sweet potato coins	\$2.50 each
Roasted sweet potato, whipped goat cheese, pecan and hot honey.	
Crispy avocado bites	\$2.75 each
Panko-crusted avocado with chile-lime crema.	
Vegan stuffed mushrooms	\$2.50 each
Mushrooms filled with spinach, herbs, toasted breadcrumbs and garlic.	
Tomato confit polenta bites	\$2.75 each
Crisp polenta topped with tomato confit and basil pesto.	
Falafel tasting spoons	\$2.75 each
Herbed falafel, hummus, cucumber relish and lemon tahini.	

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UNIQUE SIGNATURE BITES

Duck confit phyllo cups	\$3.75 each
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Slow-cooked duck confit with sour-cherry gastrique and fresh thyme.

Black truffle arancini	\$3.25 each
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Crisp risotto spheres with a molten fontina center and roasted-garlic aioli.

Foie gras brioche bites	\$5.75 each
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Silky foie gras mousse, fig preserve and flaky salt on toasted brioche.

Seared scallop tasting spoons	\$5.25 each
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Seared scallop over sweet-corn puree with crisp pancetta.

Beef tataki wonton crisps	\$4.25 each
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Pepper-seared beef, wasabi aioli, sesame and scallion.

Korean short-rib bao	\$4.50 each
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Tender short rib, pickled vegetables and gochujang glaze in steamed bao.

Oysters Rockefeller bites	\$4.25 each
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Baked oysters with spinach, herbs and Parmesan crumb.

Beet-cured salmon macarons	\$4.50 each
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Savory macarons filled with beet-cured salmon, dill cream and pickled shallot.

Smoked brisket profiteroles	\$4.25 each
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Savory choux filled with smoked brisket, horseradish mousse and onion jam.

Crispy polenta coins	\$3.25 each
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Golden polenta topped with wild-mushroom ragout and truffle.

Mini lamb lollipops	\$8.00 each
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Herb-seared lamb with rosemary jus and whipped feta.

Hot honey halloumi bites	\$3.50 each
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Seared halloumi with hot honey, pistachio, mint and citrus.

Peking duck wonton cups	\$4.50 each
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Crisp wonton cups with duck, hoisin, cucumber and scallion.

Candied bacon beignets	\$3.25 each
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Savory beignets with candied bacon and maple-bourbon glaze.

Lobster cornbread bites	\$5.25 each
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Brown-butter cornbread, lobster salad and chile-honey drizzle.

Coffee-rubbed steak spoons	\$5.50 each
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Sliced beef tenderloin with bourbon demi-glace and crispy shallot.

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SAVORY TARTLETS

Lobster Thermidor tartlets	\$5.75 each
Buttery lobster in cognac cream with Gruyere in a crisp pastry shell.	
Short rib and onion-jam tarts	\$4.25 each
Braised short rib, sweet onion jam and horseradish cream.	
Truffle mushroom tartlets	\$3.50 each
Wild mushrooms, Gruyere, thyme and aromatic truffle.	
Pear and blue cheese tarts	\$3.00 each
Caramelized pear, blue cheese, walnut and honey.	
Roasted tomato burrata tarts	\$3.25 each
Roasted tomato, creamy burrata, basil pesto and balsamic pearls.	
Beet and goat cheese tartlets	\$3.00 each
Roasted beet, whipped goat cheese, pistachio and orange zest.	
Smoked salmon dill tartlets	\$3.75 each
Smoked salmon, herbed cream cheese, dill and capers.	
Fig, prosciutto and brie tarts	\$3.50 each
Fig preserve, prosciutto, creamy brie and rosemary.	
French onion tartlets	\$3.25 each
Deeply caramelized onion, Gruyere and thyme.	
Crab Rangoon tartlets	\$4.00 each
Creamy crab filling, sweet-chile glaze and scallions.	
Asparagus leek tartlets	\$3.00 each
Tender asparagus, sauteed leek, Parmesan custard and lemon.	
Pimento cheese tomato tarts	\$3.00 each
Pimento cheese, roasted tomato, pepper jelly and crisp bacon.	
Caramelized apple and brie tarts	\$3.25 each
Warm apple, creamy brie, thyme and pecan crumble.	
Crawfish etouffee tartlets	\$4.25 each
Louisiana crawfish in a rich seasoned sauce with scallion.	
Steak and blue cheese tartlets	\$4.75 each
Seared beef, blue cheese mousse and balsamic onion jam.	
Artichoke Parmesan tartlets	\$3.00 each
Creamy artichoke, Parmesan, lemon and toasted breadcrumb.	

TWISTED SISTERS DINNERS

MARKY'S CAVIAR COLLECTION

Marky's Hackleback blini	\$5.75 each
American Hackleback caviar, creme fraiche and chive on a petite blini.	
Caviar deviled eggs	\$4.25 each
Silky deviled egg topped with Marky's American Hackleback and chive.	
Osetra potato pave	\$8.75 each
Golden layered potato, creme fraiche, chive and Marky's Osetra Royal Amber.	
Kaluga crispy potato nests	\$9.50 each
Crisp potato nest, lemon cream and Marky's Kaluga Hybrid Royal Amber.	
Osetra buckwheat blini	\$8.25 each
Marky's Osetra, creme fraiche and delicate egg mimosa.	
Kaluga oyster presentation	\$10.00 each
Fresh oyster, cucumber mignonette and Marky's Kaluga caviar.	
Osetra lobster tartlets	\$11.50 each
Buttered lobster, creme fraiche and Marky's Osetra in crisp pastry.	
Hackleback caviar cannoli	\$7.50 each
Savory shell filled with smoked-trout mousse and Hackleback caviar.	
Osetra sesame cones	\$9.00 each
Delicate sesame tuile with creme fraiche and Marky's Osetra.	
Caviar tasting flight	\$34 per guest
Hackleback, Osetra and Kaluga with traditional accompaniments.	
Classic caviar bar	\$45 per guest
Three caviars with blini, creme fraiche and elegant accompaniments.	
Champagne and caviar pairing	\$48 per guest
Two guided caviar tastes paired with two champagne pours.	

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GRAZING & DISPLAY ADDITIONS

Artisan cheese and charcuterie	\$13 per guest
Curated meats, artisan cheeses, seasonal fruit, preserves, nuts and crackers.	
Mediterranean grazing display	\$10 per guest
Hummus, vegetables, olives, feta, marinated selections and warm pita.	
Seasonal fruit display	\$7 per guest
A colorful arrangement of fresh-cut seasonal fruit and berries.	
Vegetable crudite display	\$6 per guest
Crisp seasonal vegetables with two house-made dips.	
Gourmet crostini bar	\$9 per guest
Toasted crostini with three chef-selected savory toppings.	
Baked brie display	\$8.50 per guest
Warm brie with fruit preserve, toasted nuts, crackers and sliced bread.	
Seafood tower	\$24 per guest
Chilled shrimp, oysters and seasonal seafood with classic sauces.	
Caviar and champagne service	\$32 per guest
An elegant caviar presentation accompanied by one champagne pour.	
Southern grazing table	\$12 per guest
Pimento cheese, smoked meats, pickled vegetables, biscuits and spreads.	
Antipasto display	\$12 per guest
Italian meats, cheeses, olives, marinated vegetables and artisan bread.	
Dessert bite display	\$10 per guest
An assortment of petite cakes, tartlets, truffles and seasonal sweets.	
Raw bar presentation	\$22 per guest
Chilled oysters and shrimp with mignonette, cocktail sauce and lemon.	

SERVICE & BOOKING NOTES

Passing and presentation: Tray-passed service, stationary presentation, attendants, specialty rentals and custom display styling may be added to match the event.

Dietary needs: Vegetarian, vegan, gluten-conscious and other custom selections are available with advance notice. While care is taken, a completely allergen-free kitchen cannot be guaranteed.

Final pricing: Menu pricing is subject to ingredient availability, market pricing, staffing, service style, rentals, travel and event requirements. Caviar and seafood selections are confirmed by custom quote.

Ordering: A 12-piece minimum applies to every piece-priced selection. Final quantities, guest count and service details are confirmed during booking.

LET US BUILD YOUR PERFECT BITE-SIZE EXPERIENCE

Twisted Sisters Dinners | Midland, Texas | 432-271-8470