

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# MEDITERRANEAN WEDDING MENU

BRIGHT FLAVORS | BEAUTIFUL PRESENTATION

### CLASSIC

STARTING AT \$24 PER GUEST

- Choose 1 chicken entree
- Choose rice pilaf or couscous
- Choose 1 roasted vegetable
- Lemon chicken or shawarma
- Greek or cucumber-tomato salad
- Hummus, pita & tzatziki

### SIGNATURE

STARTING AT \$32 PER GUEST

- Choose 2 entrees
- Choose 2 starches
- Hummus trio, pita & sauces
- Chicken, kofta or falafel
- Choose 1 salad & 1 vegetable
- Choose baklava or lemon cake

### PREMIER

STARTING AT \$42 PER GUEST

- Choose 3 premium entrees
- Mediterranean mezze display
- Choose 2 salads or vegetables
- Choose 2 miniature desserts
- Chicken, kofta, salmon or lamb
- Choose 2 starches
- Full pita, dip & sauce bar

### DETAILED BUFFET SELECTIONS

#### ENTREES

Lemon-oregano chicken, chicken shawarma, chicken souvlaki, beef-lamb kofta, garlic-herb salmon, or falafel.

#### STARCHES

Herbed rice pilaf, turmeric basmati rice, pearl couscous, lemon-roasted potatoes, or rosemary potatoes.

#### SALADS & VEGETABLES

Greek salad, cucumber-tomato salad, fattoush, roasted Mediterranean vegetables, lemon green beans, or grilled zucchini.

#### BREADS, DIPS & DESSERTS

Pita or focaccia; classic hummus, roasted-red-pepper hummus, or tzatziki; baklava, lemon olive-oil cake, or pistachio cookies.

### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# MEDITERRANEAN WEDDING MENU

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### ENTREE OPTIONS

#### Lemon-Oregano Chicken

Tender chicken marinated with fresh lemon, garlic, oregano, and olive oil, then roasted until juicy.

#### Chicken Shawarma

Warm-spiced chicken with cumin, paprika, turmeric, garlic, and lemon, sliced for easy buffet service.

#### Chicken Souvlaki

Grilled herb-marinated chicken pieces with lemon and garlic, served with cool tzatziki.

#### Beef-Lamb Kofta

Seasoned ground beef and lamb with parsley, onion, garlic, cumin, and coriander, formed into tender kebabs.

#### Garlic-Herb Salmon

Roasted salmon finished with lemon, dill, parsley, garlic, and extra-virgin olive oil.

#### Greek Chicken Meatballs

Baked chicken meatballs seasoned with feta, spinach, garlic, oregano, and lemon zest.

#### Crispy Falafel

Chickpea and herb patties with parsley, cilantro, cumin, and garlic; a hearty vegetarian choice.

#### Mediterranean Stuffed Peppers

Bell peppers filled with herbed rice, chickpeas, tomatoes, spinach, and feta; available without cheese.

### STARCH, SIDE & SALAD OPTIONS

#### Herbed Rice Pilaf

Long-grain rice simmered with broth, onion, garlic, parsley, and toasted vermicelli.

#### Turmeric Basmati Rice

Fragrant basmati rice seasoned with turmeric, cumin, garlic, and a touch of lemon.

#### Pearl Couscous

Toasted pearl couscous tossed with herbs, lemon, tomatoes, cucumber, and olive oil.

#### Greek Lemon Potatoes

Oven-roasted potato wedges cooked with lemon juice, garlic, oregano, and savory broth.

#### Spanakopita

Flaky phyllo triangles filled with spinach, feta, herbs, and onion.

#### Roasted Mediterranean Vegetables

Zucchini, peppers, red onion, tomatoes, and eggplant roasted with herbs and olive oil.

#### Greek Salad

Cucumber, tomato, red onion, olives, and feta with oregano vinaigrette.

#### Fattoush Salad

Romaine, tomato, cucumber, herbs, and crisp pita with bright lemon-sumac dressing.

#### Lemon Green Beans

Green beans sauteed with garlic, lemon, olive oil, and toasted almonds.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# ITALIAN WEDDING MENU

TIMELESS COMFORT | MADE FOR CELEBRATING

### CLASSIC

STARTING AT \$23 PER GUEST

- Choose 1 chicken entree
- Choose roasted potatoes or polenta
- Choose 1 seasonal vegetable
- Parmesan, piccata or marsala
- Caesar or house Italian salad
- Focaccia or garlic knots

### SIGNATURE

STARTING AT \$31 PER GUEST

- Choose 2 entrees
- Choose 2 Italian-style sides
- Focaccia, knots or breadsticks
- Chicken, sausage or porchetta
- Choose 1 salad & 1 vegetable
- Choose cannoli or lemon cake

### PREMIER

STARTING AT \$41 PER GUEST

- Choose 3 premium entrees
- Choose 2 premium sides
- Antipasto display
- Choose 2 miniature desserts
- Short rib, salmon, chicken or pork
- Choose 2 salads or vegetables
- Artisan Italian breads

### DETAILED BUFFET SELECTIONS

#### ENTREES

Chicken parmesan, chicken piccata, chicken marsala, porchetta, sausage with peppers, braised short rib, or Tuscan salmon.

#### STARCHES - NO PASTA

Rosemary potatoes, garlic mashed potatoes, parmesan polenta, roasted fingerling potatoes, parmesan rice, or potato gratin.

#### SALADS & VEGETABLES

Caesar salad, house Italian salad, caprese salad, Tuscan vegetables, garlic green beans, balsamic carrots, or roasted zucchini.

#### BREADS & DESSERTS

Focaccia, garlic knots, or breadsticks; mini cannoli, tiramisu cups, lemon cake, panna cotta, or Italian cream cake bites.

### BUFFET SERVICE ONLY - NO PASTA INCLUDED

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# ITALIAN WEDDING MENU

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### ENTREE OPTIONS

#### Chicken Parmesan

Breaded chicken cutlets topped with slow-simmered marinara, mozzarella, and parmesan, then baked.

#### Chicken Piccata

Pan-seared chicken in a bright lemon-butter sauce with capers, garlic, and parsley.

#### Chicken Marsala

Tender chicken with sauteed mushrooms in a rich Marsala wine pan sauce.

#### Italian Porchetta

Herb-roasted pork seasoned with rosemary, fennel, garlic, and citrus, sliced for buffet service.

#### Sausage, Peppers & Onions

Italian sausage roasted with sweet bell peppers, onions, garlic, and tomato-herb jus.

#### Braised Beef Short Rib

Slow-braised beef in red wine, tomatoes, herbs, and aromatics until fork-tender.

#### Tuscan Salmon

Roasted salmon with spinach, sun-dried tomatoes, garlic, parmesan, and light cream sauce.

#### Eggplant Parmesan

Breaded eggplant layered with marinara, mozzarella, and parmesan; a satisfying vegetarian entree.

### PASTA-FREE STARCH & SIDE OPTIONS

#### Rosemary Roasted Potatoes

Baby potatoes roasted with rosemary, garlic, olive oil, sea salt, and cracked pepper.

#### Creamy Parmesan Polenta

Slow-cooked cornmeal finished with butter, parmesan, and cream for a smooth, savory side.

#### Garlic Mashed Potatoes

Whipped potatoes blended with roasted garlic, butter, cream, and Italian herbs.

#### Parmesan Herb Rice

Fluffy rice pilaf with parmesan, parsley, basil, garlic, and savory broth.

#### Italian Potato Gratin

Thin potatoes baked in garlic cream with parmesan, mozzarella, and fresh herbs.

#### Tuscan Roasted Vegetables

Zucchini, peppers, onions, mushrooms, and tomatoes roasted with balsamic and herbs.

#### Garlic Green Beans

Green beans sauteed with garlic, olive oil, lemon, and parmesan.

#### Balsamic Glazed Carrots

Roasted carrots finished with balsamic reduction, honey, rosemary, and cracked pepper.

#### Italian Chopped Salad

Romaine, tomato, cucumber, olives, pepperoncini, red onion, and parmesan with Italian vinaigrette.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# PASTA BAR | EVERYDAY PACKAGES

BUFFET SERVICE | 20-GUEST MINIMUM | TEA INCLUDED

### MINIMAL BAR

**\$12 PER GUEST**

- Choose 1 Classic Favorite pasta
- Garlic bread
- Tea service included
- Garden salad available as an upgrade

### SIMPLE BAR

**\$15 PER GUEST**

- Choose 1 Classic Favorite pasta
- Garden salad
- Garlic bread
- Tea service included

### CLASSIC BAR

**\$18 PER GUEST**

- Choose 2 Classic Favorite pastas
- Garden salad
- Garlic bread
- Parmesan and red pepper flakes
- Tea service included

### COMPLETE BAR

**\$20 PER GUEST**

- Choose 3 Classic Favorite pastas
- Garden salad
- Garlic bread
- Parmesan and red pepper flakes
- Tea service included

### BUDGET QUOTE EXAMPLES FOR 40-50 GUESTS

- Minimal: 40 guests \$480 | 50 guests \$600; Simple: 40 guests \$600 | 50 guests \$750.
- Classic: 40 guests \$720 | 50 guests \$900; Complete: 40 guests \$800 | 50 guests \$1,000.
- Tea allowance: approximately 2 gallons per 10 guests.

Delivery, setup, staffing, equipment, travel and applicable tax quoted separately.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# PASTA BAR | SIGNATURE PACKAGES

CHOOSE A CURATED BUFFET OR BUILD YOUR OWN

### CLASSIC BAR

**\$18 PER GUEST**

- Choose 2 Classic Favorite pastas
- Garden salad
- Garlic bread
- Parmesan and red pepper flakes
- Tea service included

### SIGNATURE BAR

**\$22 PER GUEST**

- Choose 3 pastas
- Up to 1 Signature pasta
- Garden salad
- Garlic bread
- Parmesan and red pepper flakes
- Tea service included

### PREMIUM BAR

**\$27 PER GUEST**

- Choose 3 pastas
- Up to 1 Premium or Seafood pasta
- Garden salad
- Garlic bread
- Parmesan and red pepper flakes
- Tea service included

### BUILD-YOUR-OWN BAR | STARTING AT \$24 PER GUEST

- Choose 2 noodles, 3 sauces, 2 proteins and 5 toppings.
- Protein choices: chicken, Italian sausage, meatballs, steak or shrimp.
- Customize sauce, protein and topping selections for your event.

### AVAILABLE UPGRADES

- Additional pasta +\$3; steak or shrimp +\$4; premium seafood +\$6 per guest.
- Caesar salad +\$2; dessert bar +\$5; disposable plates, napkins and utensils +\$2 per guest.

Final menu selections and guest count due 7 days before the event.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# DETAILED PASTA SELECTIONS

CHOOSE FROM CLASSIC, SIGNATURE AND PREMIUM FAVORITES

### CLASSIC FAVORITES

- Spaghetti marinara
- Spaghetti with meat sauce
- Spaghetti and meatballs
- Baked spaghetti
- Chicken fettuccine Alfredo
- Chicken broccoli Alfredo
- Penne alla vodka
- Baked ziti

### SIGNATURE PASTAS

- Creamy Tuscan chicken
- Marry Me chicken pasta
- Lemon ricotta chicken
- Cajun chicken and sausage
- Jerk chicken Rasta pasta
- Chicken Romano
- Beef stroganoff
- Green chile steak mac

### PREMIUM AND SEAFOOD

- Shrimp Alfredo
- Jalapeno shrimp pasta
- Blackened salmon Alfredo
- Seafood pasta
- Lobster mac and cheese

### VEGETARIAN AND VEGAN

- Pasta primavera
- Creamy garlic tomato
- Caramelized onion pasta
- Vegan Marry Me pasta
- Spaghetti squash scampi

### DIETARY OPTIONS AND SERVICE

- Vegetarian and vegan selections available. Gluten-friendly pasta by request.
- Garden salad, garlic bread, parmesan and red pepper flakes vary by package.
- All wedding pasta bars are offered as buffet service.

Selections may vary by package level; specialty ingredients may affect the final quote.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# ELEVATED PASTA BAR

CHEF-INSPIRED WEDDING BUFFET OPTIONS

### CHEF-INSPIRED PASTAS

- Braised short rib ragu
- Steak gorgonzola penne
- Truffle mushroom pappardelle
- Chicken marsala pasta
- Pesto chicken tortellini
- Roasted red pepper burrata pasta

### SEAFOOD AND LUXE

- Lobster ravioli with lemon cream
- Crab-stuffed shells
- Blackened salmon lemon pasta
- Shrimp and scallop Alfredo
- Cajun crab mac and cheese
- Sun-dried tomato pesto shrimp

### ELEVATED BAR

**\$32 PER GUEST**

- Choose 3 pastas
- Up to 2 chef-inspired selections
- Garden or Caesar salad
- Artisan garlic bread
- Parmesan service
- Tea service included

### LUXE BAR

**\$39 PER GUEST**

- Choose 3 pastas
- Up to 1 seafood or luxe favorite
- Garden, Caesar or caprese salad
- Artisan bread basket
- Parmesan service
- Tea service included

### ELEVATED UPGRADES

- Antipasto display +\$8; caprese skewers +\$4; roasted vegetables +\$4 per guest.
- Chicken or meatballs +\$4; steak or salmon +\$7; shrimp or scallops +\$8 per guest.
- Mini dessert trio +\$7 per guest.

20-guest minimum | Delivery, setup, staffing and equipment quoted separately.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# ASIAN FUSION WEDDING MENU

BOLD, MODERN & CROWD-PLEASING

### CLASSIC

STARTING AT \$25 PER GUEST

- Choose 2 entrees
- Choose jasmine or fried rice
- Spring rolls or dumplings
- Sesame, teriyaki or Korean BBQ
- Choose 1 vegetable
- Two house sauces

### SIGNATURE

STARTING AT \$34 PER GUEST

- Choose 3 entrees
- Choose 2 rice or noodle sides
- Spring rolls & dumplings
- Beef, chicken, pork or tofu
- Choose 2 vegetables or salads
- Three sauces & fortune cookies

### PREMIER

STARTING AT \$44 PER GUEST

- Choose 3 premium entrees
- Bao bun appetizer display
- Choose 2 vegetables or salads
- Choose 2 miniature desserts
- Salmon, shrimp, beef or chicken
- Choose 2 rice or noodle sides
- Full sauce & garnish bar

### DETAILED BUFFET SELECTIONS

#### ENTREES

Korean BBQ beef, sesame chicken, teriyaki chicken, sweet chili pork, orange chicken, ginger-soy salmon, garlic shrimp, or sesame tofu.

#### RICE & NOODLES

Steamed jasmine rice, vegetable fried rice, coconut rice, lo mein noodles, sesame noodles, or garlic noodles.

#### SIDES & VEGETABLES

Garlic green beans, wok vegetables, sesame broccoli, Asian cucumber salad, edamame, spring rolls, or dumplings.

#### SAUCES & DESSERTS

Teriyaki, sweet chili, spicy mayo, sesame-soy, or Korean BBQ sauce; mango cheesecake, mochi, fortune cookies, or coconut cake bites.

### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# ASIAN FUSION WEDDING MENU

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### ENTREE OPTIONS

#### Korean BBQ Beef

Thin-sliced beef marinated with soy, pear, brown sugar, garlic, ginger, and sesame, then caramelized.

#### Sesame Chicken

Crisp chicken pieces glazed with a sweet-savory sesame sauce and finished with green onions.

#### Teriyaki Chicken

Grilled chicken glazed with soy, ginger, garlic, brown sugar, and pineapple-kissed teriyaki sauce.

#### Sweet Chili Pork

Tender roasted pork tossed in sweet chili-garlic glaze with peppers and onions.

#### Ginger-Soy Salmon

Roasted salmon glazed with soy, honey, fresh ginger, garlic, and sesame oil.

#### Garlic Chili Shrimp

Sauteed shrimp with garlic, ginger, scallions, and a mildly spicy chili sauce.

#### Orange Chicken

Crisp chicken coated in a bright orange-ginger glaze with just enough sweetness.

#### Sesame Tofu

Crisp tofu with broccoli and peppers in a sticky sesame-soy glaze; fully plant-based.

### RICE, NOODLE & SIDE OPTIONS

#### Steamed Jasmine Rice

Fragrant jasmine rice steamed until fluffy; a simple base for sauced entrees.

#### Vegetable Fried Rice

Rice stir-fried with egg, peas, carrots, scallions, sesame, and soy.

#### Coconut Rice

Jasmine rice simmered with coconut milk and a hint of lime.

#### Garlic Noodles

Tender noodles tossed with roasted garlic, soy, butter, sesame, and scallions.

#### Sesame Noodles

Chilled or warm noodles coated in creamy sesame-soy dressing with cucumber and scallions.

#### Wok-Tossed Vegetables

Broccoli, peppers, snap peas, carrots, and mushrooms cooked in light garlic-soy sauce.

#### Sesame Broccoli

Roasted broccoli with sesame oil, garlic, soy, and toasted sesame seeds.

#### Asian Cucumber Salad

Crisp cucumbers with rice vinegar, sesame, chili, garlic, and scallions.

#### Dumplings or Spring Rolls

Choose pork, chicken, or vegetable dumplings, or crisp vegetable spring rolls with dipping sauce.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION



# MACARONI MARTINI BAR

AN ELEVATED WEDDING FAVORITE SERVED IN MARTINI-STYLE CUPS



### CLASSIC

STARTING AT \$22 PER GUEST

- Choose 1 signature macaroni
- Choose 2 classic proteins
- Choose 4 finishing garnishes
- Choose 2 finishing sauces
- Clear martini-style cups
- Styled self-serve presentation

### SIGNATURE

STARTING AT \$30 PER GUEST

- Choose 2 signature macaronis
- Choose 3 proteins
- Choose 6 premium garnishes
- Choose 3 finishing sauces
- Garden or Caesar salad
- Garlic crostini or focaccia bites

### GRAND MARTINI

STARTING AT \$40 PER GUEST

- Choose 3 signature macaronis
- Choose 4 premium proteins
- Choose 8 elevated garnishes
- Choose 4 finishing sauces
- Salad and artisan bread bites
- Attended martini-bar presentation

### CURATED MARTINI-BAR SELECTIONS

#### SIGNATURE MACARONI

Classic three-cheese, smoked gouda, white cheddar garlic-parmesan, roasted poblano pepper-jack, or truffle-fontina.

#### PREMIUM PROTEINS

Herb chicken, blackened chicken, crisp bacon, smoked brisket, braised short rib, Italian sausage, sauteed shrimp, or lobster upgrade.

#### ELEVATED GARNISHES

Chives, tomato confit, roasted mushrooms, broccoli florets, caramelized onions, jalapenos, crispy shallots, parmesan crumbs, or toasted brioche.

#### FINISHING SAUCES

Hot honey, buffalo, bourbon barbecue, garlic cream, pesto cream, ranch crema, truffle oil, queso drizzle, or red-wine demi-glaze.

BUFFET SERVICE ONLY | LOBSTER, TRUE TRUFFLE & SPECIALTY GLASSWARE AT MARKET PRICE  
MIDLAND, TEXAS | CUSTOM WEDDING CATERING

# MACARONI MARTINI BAR

CHOOSE A CURATED PRESENTATION OR CREATE A CUSTOM MARTINI BAR

## SIGNATURE MACARONI CREATIONS

### The Southern Belle

White-cheddar mac, braised short rib, caramelized onions, crispy shallots, and bourbon-barbecue glaze.

### Smoked Gouda Brisket

Smoked-gouda mac, chopped brisket, scallions, bacon crumble, toasted brioche, and savory barbecue drizzle.

### Luxe Lobster Martini

Garlic-parmesan mac, buttered lobster, chives, lemon zest, brioche crumbs, and champagne cream. Market-price upgrade.

### Truffle Garden Martini

Truffle-fontina mac, roasted mushrooms, spinach, caramelized onions, parmesan, and truffle crumbs. Vegetarian.

### Buffalo Chicken Martini

Three-cheese mac, blackened chicken, buffalo sauce, ranch crema, blue-cheese crumble, scallions, and crispy onions.

### Poblano Shrimp Martini

Roasted poblano pepper-jack mac, sauteed shrimp, roasted corn, jalapeno, queso fresco, and hot-honey finish.

## GARNISHES, SAUCES & SERVICE

### Fresh & Savory Garnishes

Chives, scallions, tomato confit, broccoli, spinach, roasted corn, jalapenos, mushrooms, caramelized onions, and diced peppers.

### Cheese & Crunch Finishes

Sharp cheddar, smoked gouda, parmesan, pepper jack, blue cheese, queso fresco, crispy shallots, bacon crumble, brioche crumbs, and parmesan crisps.

### House Finishing Sauces

Buffalo, bourbon barbecue, ranch crema, hot honey, garlic cream, pesto cream, truffle oil, queso, and red-wine demi-glace.

### Presentation Choices

Choose composed macaroni martinis prepared for guests or an interactive attended station where each martini is finished to order.

### Martini-Style Serviceware

Clear premium disposable cups are included. Reusable acrylic or traditional glass martini vessels may be quoted as a rental upgrade.

### Salads & Artisan Breads

Garden salad, Caesar salad, garlic crostini, rosemary focaccia bites, parmesan breadsticks, or soft dinner rolls.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on selections, guest count, staffing, rentals, venue and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# LOADED POTATO BAR

COZY, CUSTOMIZABLE & GUEST-APPROVED

### CLASSIC

STARTING AT \$15 PER GUEST

- Oversized baked russet potatoes
- Choose 6 classic toppings
- Butter, sour cream & chives
- Choose 2 proteins
- Choose cheese sauce or gravy
- Disposable serveware

### SIGNATURE

STARTING AT \$20 PER GUEST

- Russet & sweet potato choices
- Choose 8 toppings
- Garden or Caesar salad
- Choose 3 proteins
- Choose 3 sauces
- Dinner rolls

### PREMIER

STARTING AT \$26 PER GUEST

- Russet & sweet potato choices
- Short rib and shrimp available
- Choose 4 sauces
- Styled buffet presentation
- Choose 4 premium proteins
- Choose 10 toppings
- Salad & dinner rolls

### DETAILED BUFFET SELECTIONS

#### POTATOES & PROTEINS

Baked russet or sweet potatoes; grilled chicken, bacon, taco beef, pulled BBQ beef, braised short rib, sausage, chili, or shrimp.

#### CHEESE & CLASSIC TOPPINGS

Cheddar, pepper jack, cheese sauce, butter, sour cream, chives, green onions, broccoli, tomatoes, jalapenos, or fried onions.

#### PREMIUM TOPPINGS & SAUCES

Roasted corn, sauteed mushrooms, avocado, queso, gravy, barbecue sauce, buffalo sauce, ranch, hot honey, or garlic cream.

#### BUFFET SIDES

Garden salad, Caesar salad, cucumber-tomato salad, dinner rolls, cornbread, roasted vegetables, green beans, or glazed carrots.

### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# LOADED POTATO BAR

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### POTATO & PROTEIN OPTIONS

#### Baked Russet Potatoes

Oversized russet potatoes baked until fluffy inside with crisp, seasoned skins.

#### Baked Sweet Potatoes

Naturally sweet potatoes baked until tender; excellent with savory or sweet toppings.

#### Classic Proteins

Grilled chicken, bacon, taco beef, sliced sausage, shredded chicken, or house chili.

#### Premium Proteins

Pulled BBQ beef, braised short rib, blackened chicken, sauteed shrimp, or smoked brisket.

#### Vegetarian Protein

Seasoned black beans, roasted chickpeas, sauteed mushrooms, or plant-based crumbles.

### TOPPING, SAUCE & SIDE OPTIONS

#### Classic Toppings

Butter, sour cream, cheddar, chives, green onions, broccoli, tomatoes, and jalapenos.

#### Premium Toppings

Pepper jack, queso, roasted corn, avocado, sauteed mushrooms, caramelized onions, and crispy fried onions.

#### Sauce Choices

Cheese sauce, brown gravy, barbecue, buffalo, ranch, hot honey, garlic cream, or salsa verde.

#### Garden or Caesar Salad

Choose fresh garden greens with vegetables or romaine with parmesan and croutons.

#### Roasted Vegetables

Seasonal vegetables roasted with garlic, herbs, olive oil, salt, and pepper.

#### Green Beans

Choose Southern-style bacon green beans or bright garlic-lemon green beans.

#### Bread Choices

Dinner rolls, cornbread, garlic bread, or rosemary focaccia with butter.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# TACO & FAJITA STATION

A FESTIVE TEXAS WEDDING FAVORITE

### CLASSIC

STARTING AT \$20 PER GUEST

- Choose 2 taco proteins
- Choose rice & bean styles
- Two salsas
- Flour and corn tortillas
- Choose 6 toppings
- Chips & queso

### SIGNATURE

STARTING AT \$28 PER GUEST

- Choose 3 taco or fajita proteins
- Choose 2 sides
- Salsa, queso & guacamole
- Peppers and onions
- Choose 8 toppings
- Chips & street corn

### PREMIER

STARTING AT \$36 PER GUEST

- Steak, chicken & shrimp fajitas
- Choose 10 premium toppings
- Queso & guacamole
- Choose churros or tres leches
- Choose 3 sides
- Full salsa and sauce bar
- Chips and street corn

### DETAILED BUFFET SELECTIONS

#### PROTEINS

Seasoned ground beef, shredded chicken, chicken fajitas, steak fajitas, carnitas, barbacoa, shrimp fajitas, or roasted vegetables.

#### RICE & BEANS

Spanish rice, cilantro-lime rice, Mexican rice, charro beans, refried beans, or seasoned black beans.

#### TOPPINGS & SAUCES

Lettuce, tomato, cheese, pico, corn salsa, onions, cilantro, jalapenos, sour cream, guacamole, queso, salsa roja, or salsa verde.

#### SIDES & DESSERTS

Chips and salsa, street corn, esquites, Mexican slaw, fajita vegetables, churro bites, sopapillas, or tres leches cups.

### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# TACO & FAJITA STATION

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### ENTREE & PROTEIN OPTIONS

#### Chicken Fajitas

Citrus-marinated chicken grilled with peppers, onions, garlic, and fajita spices.

#### Steak Fajitas

Marinated beef seared with peppers and onions, then sliced for easy serving.

#### Shrimp Fajitas

Shrimp sauteed with lime, garlic, peppers, onions, and mild chile seasoning.

#### Barbacoa

Beef slowly braised with chiles, garlic, cumin, and citrus until tender enough to shred.

#### Carnitas

Pork slow-cooked with orange, garlic, and spices, then crisped around the edges.

#### Seasoned Ground Beef

Classic taco beef simmered with tomato, cumin, garlic, onion, and mild chile spices.

#### Shredded Salsa Chicken

Tender pulled chicken simmered with tomatoes, peppers, onion, and Mexican spices.

#### Roasted Vegetable Fajitas

Peppers, onions, mushrooms, zucchini, and corn roasted with lime and fajita seasoning.

### RICE, BEAN & SIDE OPTIONS

#### Spanish Rice

Tomato-seasoned rice cooked with onion, garlic, cumin, and mild peppers.

#### Cilantro-Lime Rice

Fluffy rice tossed with lime juice, cilantro, and a touch of garlic.

#### Charro Beans

Pinto beans simmered with tomato, onion, peppers, spices, and optional bacon.

#### Seasoned Black Beans

Black beans with garlic, cumin, onion, tomato, and lime; vegetarian-friendly.

#### Street Corn

Roasted corn on the cob with creamy lime sauce, cotija, chile, and cilantro.

#### Esquites

Off-the-cob street corn tossed with lime crema, cotija, chile, and herbs.

#### Mexican Slaw

Cabbage, carrot, cilantro, and peppers in a tangy lime dressing.

#### Chips, Salsa & Queso

Crisp tortilla chips served with red salsa, green salsa, and creamy queso.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# SOUTHERN COMFORT WEDDING MENU

GENEROUS, WARM & BEAUTIFULLY FAMILIAR

### CLASSIC

STARTING AT \$23 PER GUEST

- Choose 1 Southern entree
- Choose garden or Caesar salad
- Biscuits or dinner rolls
- Choose 2 homestyle sides
- Choose 1 seasonal vegetable
- Tea service included

### SIGNATURE

STARTING AT \$31 PER GUEST

- Choose 2 entrees
- Choose 3 homestyle sides
- Biscuits with honey butter
- Chicken, brisket, pork or meatloaf
- Choose 1 salad
- Choose cobbler or banana pudding

### PREMIER

STARTING AT \$40 PER GUEST

- Choose 3 premium entrees
- Choose 3 premium sides
- Biscuits & cornbread
- Choose 2 miniature desserts
- Short rib, brisket, salmon or chicken
- Choose 2 salads or vegetables
- Tea service included

### DETAILED BUFFET SELECTIONS

#### ENTREES

Herb-roasted chicken, blackened chicken, meatloaf, smoked brisket, pulled pork, pork chops, braised short rib, fried catfish, or glazed salmon.

#### STARCHES

Creamy mashed potatoes, loaded mashed potatoes, mac and cheese, white-cheddar grits, cornbread dressing, rice pilaf, or sweet potato casserole.

#### VEGETABLES & SALADS

Southern green beans, collard greens, glazed carrots, roasted vegetables, fried okra, garden salad, Caesar salad, or Southern chopped salad.

#### BREADS & DESSERTS

Biscuits, cornbread, or dinner rolls; peach cobbler, banana pudding, bread pudding, chocolate cake, or mini pecan pies.

### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# SOUTHERN COMFORT WEDDING MENU

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### ENTREE OPTIONS

#### Herb-Roasted Chicken

Juicy chicken roasted with garlic, thyme, rosemary, butter, and savory pan juices.

#### Blackened Chicken

Chicken seasoned with bold Cajun spices, seared, and finished with garlic butter.

#### Homestyle Meatloaf

Seasoned beef meatloaf baked with onion, peppers, herbs, and sweet-tangy tomato glaze.

#### Smoked Brisket

Slow-smoked beef brisket sliced and served with house barbecue sauce.

#### Braised Short Rib

Beef short ribs slowly cooked in rich gravy with herbs and aromatics until fork-tender.

#### Brown-Sugar Pork Chop

Thick pork chops glazed with brown sugar, mustard, garlic, and warm spices.

#### Fried Catfish

Cornmeal-crusted catfish fried golden and served with lemon and house tartar sauce.

#### Bourbon-Glazed Salmon

Roasted salmon brushed with bourbon, brown sugar, garlic, and Dijon glaze.

### STARCH, SIDE & SALAD OPTIONS

#### Creamy Mashed Potatoes

Whipped potatoes with butter, cream, salt, and pepper; gravy available.

#### Loaded Mashed Potatoes

Creamy potatoes folded with cheddar, bacon, sour cream, and green onions.

#### White-Cheddar Grits

Slow-cooked stone-ground grits finished with white cheddar, butter, and cream.

#### Cornbread Dressing

Savory cornbread baked with celery, onion, herbs, broth, and butter.

#### Sweet Potato Casserole

Whipped sweet potatoes with brown sugar, warm spices, and pecan or marshmallow topping.

#### Southern Green Beans

Green beans slow-simmered with bacon, onion, garlic, and savory broth.

#### Collard Greens

Tender greens slow-cooked with smoked turkey, onion, garlic, and a touch of vinegar.

#### Glazed Carrots

Roasted carrots with butter, brown sugar, honey, and thyme.

#### Southern Chopped Salad

Romaine, tomato, cucumber, corn, bacon, cheddar, and crispy onions with ranch.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# WEDDING BRUNCH

FOR MORNING VOWS & DAY-AFTER GATHERINGS

### CLASSIC

STARTING AT \$20 PER GUEST

- Choose 1 egg dish
- Choose potatoes or cheese grits
- Biscuits or mini muffins
- Choose bacon or sausage
- Fresh seasonal fruit
- Coffee and juice service

### SIGNATURE

STARTING AT \$27 PER GUEST

- Choose 2 egg dishes
- Chicken and waffle bites
- Fruit display & pastries
- Choose 2 breakfast meats
- Choose 2 breakfast sides
- Coffee and juice service

### PREMIER

STARTING AT \$35 PER GUEST

- Omelet-style buffet selections
- Smoked salmon bagel display
- Fruit, pastries & parfaits
- Choose 1 brunch dessert
- Chicken and waffles
- Choose 3 breakfast sides
- Coffee, tea and juice service

#### DETAILED BUFFET SELECTIONS

##### EGG DISHES & MEATS

Scrambled eggs, cheese eggs, vegetable egg casserole, ham-cheddar casserole, bacon, pork sausage, chicken sausage, or smoked ham.

##### BREAKFAST STARCHES

Breakfast potatoes, hash brown casserole, cheese grits, biscuits and gravy, French toast bake, pancakes, waffles, or mini bagels.

##### FRESH & SAVORY SIDES

Seasonal fruit, yogurt parfaits, smoked-salmon bagel display, avocado toast bites, tomato-cucumber salad, or mixed greens.

##### PASTRIES & DRINKS

Cinnamon rolls, mini muffins, scones, danishes, croissants, coffee cake, coffee, hot tea, orange juice, or fruit-infused water.

#### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# WEDDING BRUNCH

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### EGG, MEAT & FEATURE OPTIONS

#### Soft Scrambled Eggs

Creamy scrambled eggs seasoned simply and held gently for buffet service.

#### Vegetable Egg Casserole

Baked eggs with spinach, mushrooms, peppers, onions, and cheddar.

#### Ham-Cheddar Egg Casserole

Baked eggs layered with smoked ham, cheddar, potatoes, and green onions.

#### Chicken & Waffle Bites

Crisp chicken pieces over mini waffles with maple syrup and hot honey.

#### Breakfast Meats

Choose crisp bacon, pork sausage, chicken sausage, smoked ham, or turkey bacon.

#### Smoked-Salmon Bagel Display

Mini bagels with smoked salmon, cream cheese, capers, tomato, cucumber, and red onion.

#### Avocado Toast Bites

Toasted artisan bread topped with seasoned avocado, tomato, herbs, and optional feta.

### STARCH, SIDE & PASTRY OPTIONS

#### Breakfast Potatoes

Roasted potatoes with peppers, onions, garlic, and breakfast herbs.

#### Hash Brown Casserole

Shredded potatoes baked with cheddar, sour cream, onion, and crisp buttery topping.

#### Biscuits & Sausage Gravy

Buttermilk biscuits with creamy peppered sausage gravy.

#### French Toast Bake

Brioche baked with vanilla custard, cinnamon, brown sugar, and streusel.

#### Pancake or Waffle Buffet

Fluffy pancakes or waffles with butter, syrup, fruit, whipped cream, and chocolate chips.

#### Seasonal Fruit Display

Fresh seasonal fruit arranged for easy buffet service with optional yogurt dip.

#### Yogurt Parfaits

Vanilla yogurt layered with berries, fruit preserves, and crunchy granola.

#### Pastry Assortment

Choose cinnamon rolls, muffins, scones, danishes, croissants, or coffee cake.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# LATE-NIGHT SNACK BAR

KEEP THE DANCE FLOOR GOING

### CLASSIC

STARTING AT \$14 PER GUEST

- Choose 1 snack buffet
- Choose 4 toppings
- Disposable serviceware
- Nachos, popcorn, pretzels or fries
- Choose 2 sauces
- One-hour buffet service

### SIGNATURE

STARTING AT \$19 PER GUEST

- Choose 2 snack buffets
- Choose 6 toppings
- Styled buffet setup
- Add sliders, wings or mini tacos
- Choose 3 sauces
- Disposable serviceware

### PREMIER

STARTING AT \$25 PER GUEST

- Choose 3 snack buffets
- Loaded fries or nachos
- Choose 4 sauces
- Late-night dessert bites
- Choose 2 premium proteins
- Choose 8 toppings
- Styled buffet presentation

#### DETAILED BUFFET SELECTIONS

##### SNACK BUFFETS

Loaded nachos, loaded fries, soft pretzels, gourmet popcorn, slider buffet, wing buffet, mini taco buffet, or hot-dog buffet.

##### PROTEINS

Beef sliders, chicken sliders, pulled pork, taco beef, shredded chicken, buffalo wings, barbecue wings, mini corn dogs, or sausage bites.

##### TOPPINGS & SAUCES

Queso, cheddar, bacon, jalapenos, pico, onions, pickles, chili, barbecue, ranch, buffalo sauce, honey mustard, or spicy mayo.

##### SWEET ADDITIONS

Brownie bites, cookies, mini cinnamon rolls, churro bites, cereal treats, donut holes, chocolate-dipped pretzels, or mini cupcakes.

#### BUFFET SERVICE ONLY

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# LATE-NIGHT SNACK BAR

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### SNACK BUFFET OPTIONS

#### Loaded Nacho Buffet

Tortilla chips with queso, taco meat, beans, jalapenos, pico, sour cream, salsa, and guacamole.

#### Loaded French Fry Buffet

Crisp fries with cheese, bacon, chili, pulled meat, jalapenos, onions, ranch, and gravy.

#### Soft Pretzel Buffet

Warm pretzels with queso, beer cheese, honey mustard, cinnamon sugar, and chocolate dip.

#### Slider Buffet

Choose cheeseburger, fried chicken, pulled pork, meatball, or barbecue beef mini sandwiches.

#### Wing Buffet

Bone-in or boneless wings with buffalo, barbecue, garlic parmesan, sweet chili, and lemon pepper.

#### Mini Taco Buffet

Small flour and corn tortillas with two proteins, queso, toppings, salsa, and lime.

#### Gourmet Popcorn Buffet

Buttery, cheddar, caramel, ranch, cinnamon-sugar, and spicy popcorn with mix-ins.

#### Hot-Dog Buffet

All-beef hot dogs with chili, cheese, onions, relish, jalapenos, slaw, mustard, and ketchup.

### SAVORY SIDES & SWEET ADDITIONS

#### Mozzarella Sticks

Crisp breaded mozzarella served with warm marinara and ranch.

#### Mini Corn Dogs

Bite-size corn-battered hot dogs served with mustard, ketchup, and honey mustard.

#### Mac-and-Cheese Bites

Breaded creamy macaroni bites fried golden with ranch or buffalo sauce.

#### Seasoned Chips & Dips

Choose tortilla chips, kettle chips, or pita chips with queso, salsa, ranch dip, or hummus.

#### Brownie & Cookie Bites

Fudge brownies and assorted cookies sized for easy late-night snacking.

#### Mini Cinnamon Rolls

Soft bite-size rolls with cinnamon filling and vanilla cream-cheese icing.

#### Churro Bites

Cinnamon-sugar churros served with chocolate, caramel, or dulce de leche.

#### Donut Holes

Glazed, powdered, cinnamon-sugar, and chocolate donut holes displayed in grab-and-go cups.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**

## TWISTED SISTERS DINNERS

WEDDING COLLECTION

# BLACK-TIE LUXURY WEDDING MENU

CAVIAR, TRUFFLES & THE GRANDEST CELEBRATION

### ELEGANT

STARTING AT \$85 PER GUEST

- Welcome hors d'oeuvre display
- Choose 3 chef-finished sides
- Artisan bread service
- Choose 2 luxury entrees
- Choose 1 composed salad
- Choose 2 miniature desserts

### SIGNATURE

STARTING AT \$125 PER GUEST

- Caviar blini welcome display
- Choose 4 luxury sides
- Artisan bread & cultured butter
- Choose 3 premium entrees
- Choose 2 composed salads
- Choose 3 miniature desserts

### GRAND LUXE

STARTING AT \$175 PER GUEST

- Grand caviar & seafood display
- Filet, lamb and lobster available
- Two salads & artisan breads
- Market-price upgrades available
- Choose 4 grand-luxe entrees
- Choose 5 chef-finished sides
- Four-piece dessert collection

### DETAILED BUFFET SELECTIONS

#### GRAND DISPLAYS

Caviar and blini service, chilled seafood display, artisan cheese table, or luxury passed-hors-d'oeuvre presentation.

#### PREMIUM ENTREES

Filet mignon, beef tenderloin, rack of lamb, lobster, sea bass, salmon, duck breast, chicken roulade, or truffle mushroom Wellington.

#### CHEF-FINISHED SIDES

Truffle pommes puree, potato gratin, parmesan risotto, lobster mac and cheese, haricots verts, asparagus, glazed carrots, or wild mushrooms.

#### SALADS, BREADS & DESSERTS

Burrata, heirloom tomato, pear-walnut, or baby-green salads; artisan breads; creme brulee, chocolate mousse, macarons, tartlets, or petit fours.

### LUXURY BUFFET SERVICE ONLY - MARKET PRICE ITEMS

Packages may be customized for dietary needs, guest count and venue requirements.

Final pricing is based on selections, service style, staffing, rentals and location.

MIDLAND, TEXAS | CUSTOM WEDDING CATERING

## TWISTED SISTERS DINNERS

DETAILED BUFFET SELECTIONS

# BLACK-TIE LUXURY WEDDING MENU

EVERY DISH CAN BE CUSTOMIZED TO CREATE YOUR WEDDING BUFFET

### GRAND DISPLAYS & ENTREE OPTIONS

#### Caviar & Blini Service

Premium caviar presented over ice with warm buckwheat blini, creme fraiche, chopped egg, chives, shallot, and lemon.

#### Chilled Seafood Display

Poached shrimp, lobster tail, oysters, and crab claws with mignonette, cocktail sauce, remoulade, and fresh citrus.

#### Herb-Crusted Beef Tenderloin

Whole-roasted beef tenderloin carved and served with red-wine jus, horseradish cream, and wild-mushroom sauce.

#### Filet Mignon Medallions

Tender filet medallions seared and finished with cabernet demi-glace, roasted shallots, and herb butter.

#### Rosemary Rack of Lamb

Herb-crusted lamb roasted medium and served with port reduction, mint gremolata, and roasted garlic jus.

#### Butter-Poached Lobster

Lobster tail gently poached in herb butter and finished with lemon, chives, and optional champagne beurre blanc.

#### Miso-Glazed Chilean Sea Bass

Buttery sea bass roasted with white-miso glaze, ginger, scallion, sesame, and citrus.

#### Truffle Mushroom Wellington

Wild mushrooms, spinach, shallots, herbs, and truffle wrapped in golden puff pastry; a vegetarian showpiece.

### LUXURY STARCH & SIDE OPTIONS

#### Black-Truffle Pommes Puree

Silky whipped potatoes enriched with cultured butter, cream, parmesan, and shaved black truffle.

#### Gruyere Potato Gratin

Thinly sliced potatoes layered with garlic cream, Gruyere, parmesan, thyme, and browned butter.

#### Parmesan Champagne Risotto

Arborio rice slowly cooked with champagne, shallots, stock, mascarpone, and aged parmesan.

#### Lobster Macaroni & Cheese

Tender pasta with lobster, white cheddar, Gruyere, parmesan cream, and buttered brioche crumbs.

#### Haricots Verts Almondine

French green beans with brown butter, toasted almonds, lemon, shallots, and sea salt.

#### White-Wine Asparagus

Roasted asparagus with white-wine butter, lemon zest, parmesan, and crisp prosciutto.

#### Wild Mushroom Ragout

Cremini, shiitake, and oyster mushrooms sauteed with shallots, thyme, garlic, madeira, and butter.

#### Honey-Glazed Baby Carrots

Rainbow carrots roasted with honey, orange, thyme, cultured butter, and pistachio.

#### Burrata & Heirloom Tomatoes

Creamy burrata with heirloom tomatoes, basil oil, balsamic pearls, flaky salt, and toasted pine nuts.

**BUFFET SERVICE ONLY | SELECTIONS MAY VARY BY PACKAGE LEVEL**

Final pricing is based on menu selections, guest count, staffing, rentals and location.

**MIDLAND, TEXAS | CUSTOM WEDDING CATERING**