

*The holidays may still be a couple of months away, but it's not too early to start planning your corporate lunches and parties. From hot breakfasts right through to divine desserts we'll help you set up the perfect, freshest menu for your holiday event!*

### *Two Sisters Catering Holiday Dinner Menus*

*Cashew Crusted Salmon with Red Thai Curry Sauce – thirty three  
Jasmine scented rice & Asian slaw*

*Herbed Goat Cheese Stuffed Chicken with Cranberry-Farragon  
Chutney – twenty-five*

*Herbed couscous, organic green salad with mandarin oranges and  
toasted pine nuts*

*Roasted Turkey - twenty*

*House made stuffing, maple orange cranberry sauce, roasted garlic  
smashed potatoes, & pan gravy*

*Apple Stuffed Pork Loin with Onion Marmalade - eighteen  
Roasted Potatoes, roasted beet salad with yogurt dressing*

*Linguine tossed with Pumpkin Sage Cream Sauce - sixteen  
Red pear, grape, pecan salad & fresh-baked breads*

*The above menus are accompanied by your choice of the following:*

- ★ Green beans sautéed in garlic & almonds*
- ★ Brown sugar glazed carrots*
- ★ Caramelized Brussels sprouts with red onions & pistachios*

### *Holiday Desserts*

*Spiced Pumpkin Cheesecake*

*Chocolate Pomegranate Torte*

*Ginger Crème Brulee (for groups of up to 15)*

*Brandy Spiced Pumpkin Meringue Pie*

*Lava Cakes with Homemade Truffle Filling & Raspberry Coulis  
(for groups of up to 15)*

*Ginger Cake Trifle with Caramelized Apples, Cranberries, &  
Whipped Cream*

