

# Dream

EVENTS & CATERING

## **BUILD-YOUR-OWN MEAT N' THREE**

Choose 2 Proteins Jack Daniels Whiskey Pecan Chicken | Traditional Meatloaf | Coca-Cola Ham | BBQ Shrimp | BBQ Pulled Pork | Nashville Hot Fried Chicken  
Choose 3 Sides Roasted Carrots | Country Green Beans | Coleslaw | Deviled Eggs | Cornbread Muffins | Garden Salad | Hashbrown Casserole | Potato Salad | Roasted Fingerling Potatoes  
Choose 1 Dessert Chess Pie | Pecan Pie | Strawberry Shortcake

## **TRADITIONAL DINNERS**

### **SOUTHERN DELIGHT**

Yeast Rolls | Butter | MARKET SALAD Buttermilk Ranch & Balsamic Vinaigrette JACK DANIELS WHISKEY PECAN CHICKEN Roasted Brussels Sprouts | Roasted Sea Salt Fingerling Potatoes  
DESSERT Salted Caramel Brownies

### **DREAM DINNER MENU**

Parker House Rolls | ROASTED APPLE Pomegranate Vinaigrette & Creamy Bleu Cheese PANCETTA AND SAGE CHICKEN & BOURBON GLAZED SALMON Roasted Asparagus with Roasted Red Pepper Pesto | Garlic Whipped Potatoes DESSERT Nashville Bread Pudding with Bourbon Raisin Sauce

### **HOME AWAY FROM HOME DINNER**

Artisan Rolls | Herbed Butter ROASTED CAPRESE SALAD Balsamic Reduction & Citrus Champagne Vinaigrette HONEY BALSAMIC CHICKEN Wild Mushroom Pilaf & Sautéed Haricot Vert DESSERT Tennessee Tea Cake Dessert Shooters

### **THE TWIN OAKS**

Yeast Rolls | Whipped Butter SPINACH SALAD Creamy Balsamic & Raspberry Vinaigrette ROASTED PORK LOIN & APPLE STUFFED CHICKEN WITH BRIE Brown Butter Carrots | White Cheddar Sage Whipped Potatoes DESSERT Tennessee Whisper Creek Apple Crisp with Whipped Topping

**COOKOUT HAMBURGERS | HOT DOGS** | Southern Potato Salad | Kettle Chips | Baked Beans | Lettuce | Tomato | Pickles | Onions | Mustard | Mayonnaise | Ketchup FRUIT COBBLER with Vanilla Bean Ice Cream

Add Ons: Ribs & BBQ Chicken

**Chef Add On** - A Chef will bring prepped items and cook any of the above menu options on site - The Chef will serve guests and give a simple explanation about the food

**Full Chef Experience** - A Chef will bring all raw ingredients, prepare all items and cook all items on site - The Chef will explain all flavor profiles and preparation techniques to guests while serving guests - The Chef can prepare the above menus in this way, or a customized menu can be created.

## Meet Kirby Miller...Let's Connect in the Kitchen -

"Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people eat together." Guy Fieri

Kirbee Miller is the owner and Chief Culinary Experience Curator at KiNiMi Kitchen. The foundational purpose of KiNiMi Kitchen is to cultivate culinary experiences that promote inclusion and connection.

Kirbee is a sought-after Lifestyle contributor that launched a multidimensional brand to share her love for food and people. Kirbee has used unique ways to connect via an online cooking show, cooking classes, kitchen consultations, as well as TV appearances and Pop-Up shops. Kirbee sees food and cooking as opportunities to connect and create community. She is passionate about helping others Live their Best Life!

During your time in the kitchen there is **One** Essential Rule.... Have fun. Nobody gets left behind. You will leave with a full belly, accessible + delicious recipes for your toolkit, and unparalleled memories!

### Select Your Menu

PREPARATION

### Protein

Select 1

- Parmesan & Panko Salmon
- Nashville Hot Chicken
- Tenderloin Steak Diane

### Sides

Select 2

- Garlic Herb Mashed Potatoes
- Parmesan Couscous
- Steamed Herb Broccoli
- Herb Garlic Collard Greens
- Sweet + Smokey Bacon Wrapped Green Bundles
- Sneaky Heat Sweet Potato Wedges
- Creamy Corn Casserole

### Bread

Select 1

- Toasted Focaccia
- Sweet Golden Cornbread
- No Knead Soft Rolls

### Dessert

Select 1

- Juicy Peach Crumble
- Delicious Cherry Crumble
- Rich Chocolate Texas Sheet Cake



KIRBEE MILLER  
OWNER & CHIEF CULINARY EXPERIENCE CURATOR  
KINIMI KITCHEN  
FLAVORFUL CREATIVE





## Twin Oaks Guest Ranch

### Homecooked Southern Style Meals

#### The Round Up

St. Louis BBQ Ribs  
Garden Salad  
Garlic Bread  
Cowboy Beans  
Corn on the Cob  
Potato Salad  
Dessert (choose 1) – Red Velvet Cake,  
Pecan Pie, Bananas Foster

#### The Giddy Up

Southern Fried Chicken  
Coleslaw or Garden Salad  
Garlic Bread  
Cowboy Beans  
Corn on the Cob  
Mashed Potatoes with Southern Country Gravy  
Dessert (choose 1) – Red Velvet Cake, Pecan  
Pie, Bananas Foster

#### The Wrangler

Tri-Tips Steak  
Caesar Salad  
Country Garlic Biscuits  
Cowboy Beans  
Fresh Cut Green Beans with Bacon  
Twice Baked Potatoes  
Dessert (choose 1) – Red Velvet Cake,  
Pecan Pie, Bananas Foster