



the catering destination for higher expectations

CATERING

Delectables by holly

1224 Charlottetowne Ave.

Charlotte, NC 28204

Phone: 704.342.4800

Fax: 704.342.4805

www.delectablesbyholly.com

Holly's Hot Bistro Lunch Menu

Hot Lunch Menu Includes:

- All chafing dishes, platters, serving pieces for presentation
- All disposable plates, cups, napkins, flatware, s & p packets and menu tent card
- Tea, sweet and unsweetened, Sweet & Low, sugar packets and sliced lemon
- Ice - \$2.50 per bag plus tax. Please advise your D by h representative

Things you need to know:

- 20 person minimum for a Hot Lunch delivery.
- Delivery charges begin at \$25.00 plus tax and go up depending on zip code and degree of difficulty. If you have a lot of stairs, loading dock procedures and/or restrictions; we have to charge more. Ask your D by h representative.
- We require a 30 minute window of time for delivery.
- Pick up of equipment begins promptly at 2:00 p.m. Leftovers are yours to keep provided they are packed up when we arrive to pick up the equipment. Our drivers have been instructed **NOT** to stop and pack up food as it interferes with our pick up schedule.
- Payment is due upon delivery unless you have established a corporate account with terms of net 15 days. Ask your D by h representative. We happily accept Visa, Master Card and American Express. Credit card orders are processed the afternoon prior to the luncheon.
- All orders subject to 8.25% sales tax plus delivery charges.
- **Deadline for all orders** - 10:00 am on the working day prior to order, however we encourage you to place your order as early as possible to guarantee your place on our calendar.
- **Cancellation Policy** - 10:00 am on the working day prior or a 50% cancellation fee is incurred.
- **Inclement Weather Policy:** D by h does not put our trucks on the road during inclement weather for obvious safety reasons. Fortunately this is rarely an issue. In the case of forecasted bad weather, a D by h representative will contact you to reschedule your luncheon.
- **Substitutions** - We will happily make substitutions and price them accordingly. Ask your D by h representative.
- **Lost and Damaged Equipment** - You are responsible for our equipment while it is on your premises. Any lost or damaged equipment will be billed to your account.
- **Dinner Buffets** - You may order any of the meals listed below for casual dinner buffets. Add \$3.00 per person for dinner size portions on deliveries after 4:00pm.

Who we are:

Delectables by holly is a full service catering company founded in October 1995 by Holly McLelland. The mission statement is simple: To insure our clients receive the highest quality foods...tastefully prepared and artfully presented at a fair price. Delectables by holly uses the finest and freshest of ingredients to create extraordinary food. Our secret ingredient? Tender loving care and attention to every detail. With each impeccably prepared entrée and head turning centerpiece, Delectables makes it uniquely yours. Delectables by holly offers a full range of catering solutions from daylight to twilight and everything in between. Full and continental breakfasts, lunch "fast" or lunch "feast", intimate parties or gala events, weddings or cocktail parties, you can be assured we take each customer relationship personally.

Office Hours: Monday - Friday, 8:00 am - 4:45 pm

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Menu Options

If your menu does not include a salad, you may add a salad.

Salads

Garden Salad \$1.75 per person

Mesclun, Romaine, Tomatoes, Carrot, Cucumber, and Red Onion with choice of Two Dressings: Ranch, Bleu Cheese, Dijon Mustard Vinaigrette, Italian, Creamy Balsamic, Parmesan Vinaigrette

Greek Salad \$2.00 per person

Iceberg, Romaine, Tomato, Cucumber, Feta Cheese, Kalamata Olives, Pepperoncini served with Greek Vinaigrette Dressing

Signature Pear Salad \$1.75 per person

Mesclun, Fresh Pears, Toasted Walnuts, Bleu Cheese, Red Onion served with French Vinaigrette Dressing

Pastas

Boneless Parmesan Chicken Breast Medallions with Mozzarella Cheese and Marinara Sauce served over Spaghetti Noodles

Garden Salad served with your choice of Italian Vinaigrette or Ranch Dressing (please choose one)

Toasted Garlic Bread

Cheese Cake Bars or Assorted Dessert Bars (your choice) **\$12.95**

Five Cheese Penne ****Vegetarian Option****

Salad of Mesclun, finely chopped Tomato, Cucumber, Carrot and Pine Nuts served with Italian Vinaigrette

Focaccia Bread Squares

Cheese Cake Bars or Assorted Dessert Bars (your choice) **\$10.95**

Penne Pasta with Roasted Vegetables in a Light Alfredo Sauce ****Vegetarian Option****

****Add Chicken for \$2.00 per person****

Salad of Mesclun, finely chopped Tomato, Carrot, Cucumber, Red Onion served with Italian Vinaigrette

Fresh Baguette Slices

Cheese Cake Bars or Assorted Dessert Bars (your choice) **\$10.95**

Chicken Piccata Medallions with Lemons and Capers served over Linguine

Roasted Vegetable Medley (Zucchini and Yellow Squash, Carrot, Red Pepper, Onion)

Focaccia Bread Squares

Cheese Cake Bars or Assorted Dessert Bars (your choice) **\$12.95**

Baked Penne Pasta with Meat Sauce and Cheeses

Caesar Salad with Caesar Dressing

Toasted Garlic Bread

Cheese Cake Bars or Assorted Dessert Bars (your choice) **\$11.95**

Traditional Meat Lasagna

(Sold in increments of 6 after a count of 24)

Caesar Salad served with Caesar Dressing

Toasted Garlic Bread

Cheese Cake Bars or Assorted Dessert Bars (your choice) **\$12.95**

Specialty Menus

Greek Festival Chicken (A mixture of white and dark bone-in chicken grilled with butter and lemon juice)

Rosemary Roasted Potatoes

Spinach Casserole with Feta

Grilled Naan Bread brushed with Olive Oil

Spice Cake Squares **\$13.95**

Chicken and Vegetable Stir Fry

Fried Rice

Napa Cabbage Cole Slaw

Orange Blossom Pound Cake **\$11.95**

King Ranch Chicken Casserole (Tex-Mex Casserole with Chilies, Cheese)

Citrus Salad (Mesclun, Mandarin Oranges, Grapefruit Segments, Red Onion) served with Tex Mex Vinaigrette

Comy Corn Bread

Cinnamon Chocolate Cake Squares **\$11.95**

Chicken and/or Beef Fajita Bar

Chicken or Beef with Sautéed Peppers and Onion

(Combination of both: add \$1.75 per person)

Soft Tortilla Shells

Shaved Iceberg Lettuce, Sour Cream, Grated Cheddar Cheese, House Made Salsa, Guacamole

South of the Border Beans and Rice

Chocolate Cinnamon Cake Squares **\$12.50**

Mexican Lasagna (Corn Tortillas, Meat Sauce, Spinach and Cheese)

Southwestern Salad (Mixed Greens, Black Beans, Roasted Corn, Tomato, Cheddar Cheese, Cilantro, Crispy Tortilla Chips) served with Chipotle Ranch Dressing

Toasted Tortilla Triangles

Chocolate Cinnamon Cake Squares **\$11.95**

Tofu Stir Fry **** Vegetarian Option****

Vegetable Fried Rice

Napa Cabbage Cole Slaw

Orange Blossom Pound Cake \$12.95

Beef and Pork

Old Fashioned Meat Loaf

Cheddar Cheese Mashed Potatoes

Green Bean Casserole with Crispy Onion Topping

Butterbrushed Buttermilk Biscuits

Lemon Pixie Bars \$12.95

Dijon Crusted Pork Loin served with Creamy Mustard and Dried Cranberry Sauce

Sweet Potato Soufflé with Marshmallows

Green Beans with Shallots and Lemon

Herbed and Buttered Yeast Rolls

Assorted Dessert Bars \$12.95

Lexington-Style Pulled Pork Barbecue served with Barbecue Sauce

Add Grilled Bone-in Dark and White Chicken with Georgia White Barbecue Sauce for \$2.00 per person

Hamburger Buns

Southern Baked Beans

Creamy Cole Slaw

Potato Chips

Banana Pudding \$11.95

Poultry

Oven Roasted Chicken with Herbs

(A mixture of bone-in white and dark meat chicken)

Hash Brown Potato Casserole

Whole Lemon Scented Green Beans

Herbed Buttered Yeast Rolls

Assorted Dessert Bars \$12.95

Grilled Barbecued Chicken served with Barbecue Sauce

(A mixture of bone-in white and dark meat chicken)

Macaroni and Cheese

Southern Green Beans

Butterbrushed Buttermilk Biscuits

Peach Cobbler \$11.95

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Parmesan Crusted Chicken Breast

(Tender Boneless Chicken Breast Medallions)

Garlic Smashed Potatoes

Sautéed Whole Green Beans with Caramelized Onion Garnish

Our Signature Mixed Green Salad, Pears, Roasted Walnuts, Red Onion, Bleu Cheese, served with French Vinaigrette

Homemade Yeast Rolls

Mississippi Mud Cake **\$12.95**

******Chef's Grilled Lemon Chicken**** A Healthy Option**

(Tender Boneless Chicken Breast)

Garden Salad served with choice of Italian Vinaigrette or Ranch Dressing (please choose one)

Roasted Carrot Chips

Angel Food Cake with Fruit garnish **\$11.95**

Chicken Pot Pie with Vegetables and Savory Crust

Salad of Mesclun, Red Grapes, Mandarin Oranges, Strawberries, Sugared Almonds served with Orange Vinaigrette

Herbed and Buttered Yeast Rolls

Variety of Dessert Bars **\$10.95**

******Turkey Meatloaf**** A Healthy Option**

Salad of Mesclun, Granny Smith Apple, Dried Cranberries, Toasted Almonds served with a light Apple Vinaigrette

Roasted Vegetable Toss

Angel Food Cake with Fruit Garnish **\$13.95**

Chicken Fried Chicken

(Tender Fried Boneless Chicken Breast)

Mashed Potatoes and Gravy or Mac 'N' Cheese (please choose one)

Southern Green Beans

Butter brushed Buttermilk Biscuits

Banana Pudding

\$12.50

Buttermilk Fried Chicken

(A mixture of bone-in white and dark meat chicken)

Mashed Potatoes and Gravy or Mac 'N' Cheese (please choose one)

Southern Green Beans

Garden Salad served with choice of Italian Vinaigrette or Ranch Dressing

Butter brushed Buttermilk Biscuits

Apple Crisp **\$12.95**

Chicken and Broccoli Divan Casserole with Rice

Salad of Mesclun, Red Grapes, Mandarin Oranges, Strawberries, Sugared Almonds served with Orange Vinaigrette
Herbed Buttered Yeast Rolls
Cream Cheese Pound Cake

\$11.50

Chicken Florentine Casserole with Rice

Salad of Mesclun, Pears, Roasted Walnuts, Red Onion, Bleu Cheese served with Ranch & Dijon Mustard Vinaigrette
Herbed Buttered Yeast Rolls
Cream Cheese Pound Cake

\$11.50

Hot Chicken Salad Casserole

Broccoli Salad
Garden Salad served with Creamy Balsamic Dressing
Herbed Buttered Yeast Rolls
Lemon Coconut Bars

\$12.95

Summer Specials

Grilled Hamburgers

**Add Hot Dogs with Chili, Slaw, Chopped Onion and Pickle Relish for \$3.00 per person
Hamburger Buns, Mustard, Mayo, Ketchup, Cheese, Bacon, Lettuce, Tomato, Onion, Dill Pickle Chips
Potato Chips
Southern Baked Beans
Cream Cheese Brownies

\$10.95

****Gazpacho**** A Healthy Option

Mixed Green Salad with Grilled Chicken, Feta Cheese, Mandarin Oranges and Pecans with
Creamy Balsamic Dressing
Toasted Pita Bread brushed with Olive Oil
Lemon Coconut Bars

\$10.95

Spiral Shrimp Pasta Pesto

Spiral Pasta, Grilled Shrimp, Pesto, Fresh Tomato, Artichoke Hearts
Garden Salad with Italian Vinaigrette Dressing
Toasted Garlic Bread
Cheese Cake Bars

\$11.95

Taco Salad Bar

Seasoned Ground Beef, Black Beans, Shredded Lettuce, Cheddar Cheese, Sour Cream, Salsa, Guacamole
Ranch Chipotle Dressing
Tortilla Chips
Cinnamon Chocolate Cake Squares \$10.95

Cuban Rubbed Boneless Chicken Breast with Pineapple Salsa

Roasted Potato Salad with Haricot Verts
Garden Salad with Green Goddess Dressing
Yeast Rolls with Herbs
Seven Layer Dessert Bars \$12.95

Add Ons

Ice - \$2.50 per bag
Canned Soda - \$1.00 each (Choose Coke, Diet Coke, Sprite)
Bottled Water - \$1.00
Lemonade - \$8.00 per gallon
Additional Iced Tea with all the fixings:
Sweet - \$7.50 per gallon, Unsweetened - \$6.50 per gallon
Add Pint (2 cups) of Salad Dressing - \$5.00

Holly's Hot Bistro Luncheon Buffet Menu

Date Needed: S M T W T h F S Number of People:	30 Minute Window for Time of Delivery:
Your Company Name:	Eating at:
Ordered By:	Payment Method: House Acct Visa MC Amex
Phone Number: Fax:	Card Number: Expiration Date:
Email Address:	Name as it Appears on Card:
Contact Person On Site (If Different From Above):	Billing Address:
Contact Person Phone Number:	
Delivery Address and Directions:	Special Instructions:

<u>Salad Selections:</u>		<u>Quantity</u>	<u>Poultry</u>		<u>Quantity</u>
Garden Salad- Dressings:	\$1.75		(Bone-In) Oven Roasted Chicken	\$12.95	
Greek Salad	\$2.00		(Bone-In) Grilled Barbeque Chicken	\$11.95	
Signature Pear Salad	\$1.75		(Boneless) Grilled Lemon Chicken- Dressing:	\$11.95	
<u>Pastas</u>			Chicken Pot Pie with Vegetables	\$10.95	
Parmesan Chicken Medallions- Dressing:	\$12.95		Turkey Meatloaf	\$13.95	
Five Cheese Penne Pasta	\$10.95		(Boneless) Chicken Fried Chicken- Potatoes OR Mac Cheese	\$12.50	
Penne Pasta with Roasted Vegetables	\$10.95		(Bone-In) Buttermilk Fried Chicken	\$12.95	
Add Grilled Chicken: \$2.00 per person			Mashed Potatoes Or Mac- N- Cheese		
Chicken Piccata Medallions	\$12.95		Chicken and Broccoli Divan Casserole	\$11.50	
Penne Pasta with Meat Sauce	\$11.95		Chicken Florentine Casserole- Dressing:	\$11.50	
Traditional Meat Lasagna	\$12.95		Hot Chicken Salad Casserole	\$12.95	
Cheese Cake Bars			(Boneless) Parmesan Crusted Chicken Medallions	\$12.95	
Assorted Dessert Bars			<u>Summer Specials</u>		
<u>Specialty Menus</u>			Grilled Hamburgers	\$10.95	
Bone-In Greek Festival Chicken	\$13.95		**Add Hot Dog Fixings	\$3.00	
Chicken and Vegetable Stir Fry	\$11.95		Shrimp Pasta Pesto	\$11.95	
King Ranch Chicken Casserole	\$11.95		Taco Salad	\$10.95	
Chicken and/or Beef Fajita Bar	\$12.50		(Boneless) Cuban Chicken Breast	\$12.95	
Combination of both: Add \$1.75 per person			Gazpacho	\$10.95	
Mexican Lasagna	\$11.95		<u>ADD Ons:</u>		
Tofu Stir Fry ***Vegetarian Option***	\$12.95		Ice- Per Bag	\$2.50	
<u>Beef and Pork</u>			Bottled Water	\$1.00	
Old Fashioned Meat Loaf	\$12.95		Canned Soda	\$1.00	
Dijon Crusted Pork Loin	\$12.95		Additional Sweet Tea- Gallon	\$7.50	
Lexington Style Pulled Pork Barbeque	\$11.95		Additional Unsweetened Tea	\$6.50	
**Add Bone-In Chicken	\$2.00		Lemonade- Gallon	\$8.00	
SPECIAL SUBSTITUTIONS (price per person)	\$		Pint (2 Cups) of Dressing	\$5.00	