

CREATING THE WEDDING FEAST OF

Your Dreams

DELECTABLES BY HOLLY

New concepts and trends in catering are revolutionizing the way that couples look at their weddings. Food is taking center stage with inventive and gourmet cuisine that enhances and elevates the overall wedding experience. Give your guests something to rave about with stylish food, attractive presentation and polished service.

Holly McLelland, owner of DELECTABLES by holly catering, has more than 20 years of experience in working one-on-one with couples to create the wedding feast of their dreams.

“With each wedding, my goal is to create the couple’s perfect day with a completely unique and absolutely delicious menu,” says Holly. “When it comes to event planning, menu design and decor, we strive to exceed the bride and groom’s expectations.”

From cocktail hour to dessert, here are a few of Holly’s twists on traditional wedding food.

Outstanding Appetizers: chilled gazpacho soup shots or smoked salmon blinis are a great way to start off the event.

Tantalizing Entrees: think beyond chicken or beef – try sake glazed salmon, roasted sea bass with soy mirin glaze or pan seared sea scallops with butter sauce.

Sensational Stations: get creative with an ethnic flair. Our award-winning seared ahi tuna with wonton chips is one of our most requested items for an Asian themed station.

Dazzling Desserts: serve an assortment of decadent bite-sized desserts including mini cannoli and lemon chiffon cake or choose a magnificent tiered cupcake tree to satisfy your guest’s sweet tooth.

DELECTABLES by holly caters to chic wedding receptions, bridal showers, day after brunches, rehearsal dinners, engagement celebrations and spa parties. Let Holly make your wedding celebration the talk of the town with sophisticated fare, artfully designed presentation and modern trends. From the simplistic to the sublime, DELECTABLES by holly pays careful attention to every detail enabling you to enjoy being a guest on your big day.

