

DELECTABLES

by holly

Corporate Drop Off & Delivery Menu

Breakfast through Afternoon Break

Monday - Friday 7am - 3pm

Saturday minimum of 50 people

Where culinary excellence meets seamless service

Things you need to know

General

- ◆ Deadline for all orders and all changes to orders is 10:00am on the working day prior to your delivery.
- ◆ We will happily make substitutions and price them accordingly. Ask your DbyH representative.
- ◆ No after hours pick ups.

Delivery

- ◆ If you have a lot of stairs, an extremely large order, or loading dock procedures and/or restrictions, there will be an increase in delivery price.
- ◆ All delivery orders are subject to a 7.25% sales tax on all non-food items and a 8.25% food and beverage tax plus delivery charges.
- ◆ We do not offer pick up or delivery on Sundays.
- ◆ Credit card orders are processed the morning of your event and the receipt and a copy of the invoice will be delivered to you.
- ◆ We accept all major credit cards.
- ◆ Gratuity: Please remember your delivery drivers.

Equipment Pick Up

- ◆ Pick-up of equipment begins promptly 2:00pm. 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.
- ◆ You are responsible for our equipment. Any lost or damaged equipment will be billed to your account.
- ◆ Pick up/return of equipment can be coordinated for next day.

Cancellation

- ◆ Cancellations must be made 48 hours prior to the date of your delivery or a 50% cancellation fee will incur.

Inclement Weather

- ◆ Delectables by Holly does not put our vans or personnel on the road during inclement weather.
- ◆ We rely on the expertise of our local news, government and city safety warnings.

Corporate Breakfast

Minimum of 25 people

Breakfast Menu One

Traditional Continental

\$10.95- includes two bakery items per person

Your choice of two (2)
fresh baked items.

- | | |
|-------------------------------|-----------------------------|
| - Blueberry Crumble Muffin | - Buttermilk Biscuit |
| - Pumpkin Butterscotch Muffin | - Coffee Cake |
| - Lemon Poppy Seed Muffin | - Bacon Cheddar Chive Scone |
| - Carrot Cake Muffin | - Banana Nut Bread |

Breakfast Menu Two

\$14.95 per person

Scrambled Eggs- 3 pp

Bacon (3 pp) or Sausage Patties (2 pp) - Choose One

Southern Grits

Buttermilk Biscuits- 3 inch

Butter, Jelly, Salt & Pepper

Breakfast Menu Three

\$18.95 per person

Choose One:

- Sausage & Egg Breakfast Casserole
- Sausage Gravy & Biscuit Casserole
- Artichoke, Spinach & Feta Frittata

*-Vegetarian &
Gluten Free*

also to include:

Southern Grits
Seasonal Fruit Salad
Pastry Chef's Choice of Muffin

Breakfast Add Ons

Sausage Biscuit 3 inch	\$3.95 per person	Substitute Hashbrowns for Grits	\$2.95 per person
Ham Biscuit 3 inch	\$3.95 per person	Add Hashbrowns	\$4.95 per person
Bacon & Cheese Biscuit 3 inch	\$4.95 per person	Add Additional Meats	\$4.95 per person
Swiss Cheese Grits	\$3.95 per person	16oz Bottled Water	\$2.95 each
Seasonal Fresh Fruit Salad	\$4.95 per person	Bottled Orange Juice	\$2.95 each
Yogurt Parfait	\$6.95 per person	Coffee	\$2.95 per person
Additional Bakery Item	\$3.50 per person	<i>regular or decaf with all the fixins! sugar, Sweet 'n' Low, Splenda, Half 'n' Half</i>	

Corporate Boxed & Trayed Lunch

Minimum of 10 people for delivery
Please no more than 4 choices

VG = Vegan | V = Vegetarian | GF = Gluten Free | W = May Change to a Wrap

Sandwich Selections

\$13.95 - chips side only - Boxed

\$14.95 - chips side only - Trayed

\$15.95 - choice of pasta, potato, or seasonal fruit as a side - Boxed

\$16.95 - choice of pasta, potato, or seasonal fruit as a side - Trayed

Includes sandwich, one side, pickle spear, peppermint, Pastry Chef's choice of dessert

Gobble It Up {#1 Favorite & Here to Stay}

shaved turkey breast, provolone cheese, sliced tomatoes, crispy lettuce, house made Parmesan herbed focaccia, sun-dried tomato aioli
(Lettuce Wrap or GF Wrap for additional \$2.95 | W)

Caprese Sandwich

fresh mozzarella, tomatoes, arugula, ciabatta, roasted red peppers, basil aioli, house made creamy balsamic
Add grilled chicken \$4.95
(V | W)

French Dip Revisited

shaved medium rare top round roast beef dipped in Au Jus with house made onion spread, provolone, arugula on a crusty baguette.

Italian Hero

salami, pepperoni, ham, provolone, leaf lettuce, banana peppers, diced tomatoes, pickled onions, house made Italian dressing on a crusty baguette.
(Lettuce Wrap or GF Wrap for additional \$2.95 | W)

Santa Fe Chicken Wrap

tomato tortilla wrap, spicy grilled chicken strips, shredded lettuce, cheddar cheese, black bean and corn salsa, crispy tortilla strips, house made chipotle ranch

(V available with spicy zucchini strips | Lettuce Wrap or GF Wrap for additional \$2.95)

Clubhouse Stack

multigrain bread, peppered bacon, lettuce, tomatoes, shaved turkey breast, smoked ham, sliced cheddar cheese, Delectables "Dijon-naise" sauce

Fire-Roasted Veggie Sandwich

grilled flatbread filled with a medley of farmer's market fresh grilled vegetables, feta aioli
(V | VG without the feta aioli)

Delectables Signature Almandine Chicken Salad

chicken breast, celery and onion "confetti", toasted almonds, fresh parsley, "just enough" mayonnaise, crispy lettuce, croissant
(Lettuce Wrap or GF Wrap for additional \$2.95 | W)

BBQ Chicken Wrap

spinach tortilla, grilled & julienned BBQ chicken breast, peppered bacon crumbles, cheddar cheese, Roma tomatoes, chiffonade lettuce, sweet BBQ sauce
(Lettuce Wrap or GF Wrap for additional \$2.95 | W)

Side Selections

no more than (2) side choices per boxed lunch order (can mix & match) | **no more than (1) side choice per trayed lunch order** (may add additional side items with upcharge) **additional (double) side item for boxed lunch \$3.95 per person** | **additional side item for trayed lunch \$4.95 per person**

Signature House Pasta Salad

gemelli pasta, baby mozzarella "pearls" tossed in basil oil, grape tomatoes, red onions, chopped parsley, chiffonade basil, Parmesan, house made Italian vinaigrette (V)

Signature House Potato Salad

redskin potatoes, carrots, kosher dill pickles, onions, parsley, fresh herbs, mayo
(GF | V)

Seasonal Fresh Fruit Salad

Options could include: strawberries, grapes, honey dew, cantaloupe, pineapples
(GF | V | VG)

Potato Chips

Carolina Sea Salt Kettle Chips
(GF | V | VG)

Salad Selections

\$13.95- Boxed

\$14.95- Trayed

Includes peppermint and Pastry Chef's choice of dessert
Please specify if your lunch needs to be vegan or gluten free

Bistro Salad

mixed salad greens, grape tomatoes, cucumbers, shredded carrots, fresh broccoli florets, Bermuda onion, shredded cheddar cheese, choice of house made ranch dressing or house made Italian vinaigrette, herbed butter yeast roll

Add "Southern style" fried chicken strips or grilled chicken \$4.95/

To make a Chef's Salad add Turkey & Ham for \$3.95

Add chick pea veggie burger \$4.95
(V | GF available)

Southwestern Tortilla Salad

mixed salad greens, cucumbers, shredded cheddar cheese, black beans, cilantro, corn and tomato salsa, crispy corn tortilla strips, house made chipotle ranch dressing, herbed butter yeast roll

Add grilled chicken \$4.95

Add chick pea veggie burger \$4.95
(V | GF available)

Greek Salad

shredded crispy romaine hearts, fresh chopped baby kale, tomatoes, cucumbers, Kalamata olives, roasted red pepper strips, pepperoncini, marinated shaved onions, Asiago cheese, sliced red radish, house made feta - rosemary vinaigrette, oven roasted pita points
Add Greek marinated and grilled chicken \$4.95
Add chick pea veggie burger \$4.95
(V | GF available)

Strawberry Almond Salad

organic mixed super greens, baby kale, mesclun, strawberries, toasted almonds, cucumbers, raisins, crumbled goat cheese, pickled Bermuda onion, house made orange vinaigrette, sliced baguette
Add grilled chicken \$4.95
Add chick pea veggie burger \$4.95
(V | VG available | GF available)

Add Ons

Ice	\$4.25 per bag	Sweet Tea.....	\$12.95 per gallon
House Made Lemonade	\$14.95 per gallon	Unsweetened Tea	\$12.95 per gallon
Strawberry Lemonade	\$17.95 per gallon	House Made Salad Dressing	\$12.95 each
Bottled Water	\$2.95 each	Per Pint (2 Cups)	
Canned Soda	\$2.95 each	Ranch, Italian Vinaigrette,	
<i>Coke, Diet Coke or Sprite</i>		Creamy Balsamic or	
		Balsamic Vinaigrette	

Corporate Hot Lunch

Pasta

Gemelli with Medallions of Chicken Piccata

gemelli pasta, lemon caper sauce, roasted vegetable medley (zucchini, yellow squash, carrots, red peppers, broccoli florets, onions, mushrooms), garlic bread, assorted cookies
\$17 per person

Penne Pasta

roasted vegetables (zucchini, yellow squash, carrots, red peppers, broccoli florets, onions, mushrooms), light alfredo sauce, Greek salad, garlic bread, assorted cookies
\$13 per person
Add chicken to pasta \$4 per person

Baked Penne with Meatballs

ricotta cheese, house made marinara, basil, fresh mozzarella, meatballs, Caesar salad, garlic bread, assorted cookies
\$17 per person

Ramen Noodle Bar

hearty chicken bone broth, ramen noodles, bento box style vegetable accoutrement, julienned chicken, Napa cabbage cole slaw, soy sauce, Siracha fortune cookies, chopsticks
\$16 per person- Dairy Free
May substitute for vegetable broth & remove chicken for vegetarians

Chicken Parmesan

marinara sauce, fresh mozzarella cheese, over linguine, classic garden salad, Italian vinaigrette, ranch dressing, toasted garlic bread, assorted cookies
\$18 per person

Poultry

Parmesan Crusted Chicken Breast Medallions

boneless chicken breast, garlic smashed potatoes, sautéed whole green beans, caramelized onion garnish, herbed butter brushed yeast rolls, assorted cookies
\$16 per person

Oven Roasted Herbed Greek Spiced Chicken

bone-in white and dark meat chicken, rosemary roasted red bliss potatoes, spinach casserole, Naan bread, assorted cookies
\$17 per person

Buttermilk Fried Chicken

bone in white and dark meat chicken, mac 'n' cheese, southern style green beans, garden salad, buttermilk ranch, buttermilk biscuits, assorted cookies
\$18 per person

Signature Chicken Pot Pie

vegetables, a savory rosemary biscuit style crust, signature pear salad, assorted cookies
\$15 per person

Chicken Fajita Bar

grilled chicken, sautéed peppers, onion, soft tortilla shells, shaved iceberg lettuce scallion toss, diced tomatoes, sour cream, grated cheddar cheese, house made salsa, south of the border beans & rice, assorted cookies
\$17 per person

Combination of chicken & beef \$22 per person

Add on chips, pico de gallo, & guacamole \$5 per person

Grilled Barbecued Chicken

bone-in white and dark meat chicken, southern barbecue sauce, mac 'n' cheese, green beans, butter brushed buttermilk biscuits, assorted cookies
\$17 per person

General Tso's Chicken

Schezwan chicken, irresistibly sticky sweet and spicy glaze, fried rice, steamed broccoli, fortune cookies, chopsticks
\$16 per person

Beef & Pork

Lexington-Style Pulled Pork Barbecue

hamburger buns, baked beans, creamy cole slaw, potato chips, sweet barbecue sauce, assorted cookies

\$16 per person

Add grilled bone in dark and white chicken with Georgia white bbq sauce - \$7 per person

Add carved Texas brisket - \$9 per person

Swedish Meatballs

traditional dill sherry cream, buttered egg noodles, parsley, green beans, spinach salad (pickled red onion, crispy bacon, hardboiled eggs, croutons) with creamy Dijon vinaigrette, assorted cookies

\$16 per person

Tacos – 2 per person

seasoned ground beef, sour cream, house made salsa, Holly's exclusive shredded lettuce salad topper (cilantro, scallions, diced tomatoes), shredded cheddar cheese, rice & beans, flour tortillas, assorted cookies

\$16 per person

Add on chips, pico de gallo, & guacamole - \$5 per person

Beef Bulgogi

Korean beef barbeque, traditional cold cucumber salad, Hawaiian rolls, steamed rice, stir fry vegetable medley, fortune cookie

\$18 per person

BadaZing!® Style Orange Glazed Loin of Pork

our Executive Chefs Italian style hot sauce with an orange twist, rice pilaf, haricot verts, garlic buttered yeast rolls, assorted cookies

\$19 per person

Grilled Hamburger Bar - 1pp

Build Your Own: hamburger buns, mustard, mayo, ketchup, cheese, bacon, lettuce, tomato, onion, dill pickle chips, potato chips, baked beans, assorted cookies

\$14 per person

Add all beef hot dogs with chili, slaw, relish, diced onion - \$6 per person

Beef Fajita Bar

grilled beef, sautéed peppers, onion, soft tortilla shells, shaved iceberg lettuce scallion toss, diced tomatoes, sour cream, grated cheddar cheese, house made salsa, south of the border beans & rice, assorted cookies

\$19 per person

Combination of chicken & beef - \$22 per person

Add on chips, pico de gallo, & guacamole - \$5 per person

Healthy Options

Grilled Chicken Bruschetta

boneless chicken breast, tomatoes, fresh basil, red onion, extra virgin olive oil, cracked black pepper, roasted vegetable medley (zucchini, yellow squash, carrots, red peppers, broccoli florets, onions, mushrooms), garden salad with Italian vinaigrette, fresh fruit salad

\$17 per person- Dairy & Gluten Free

Asian Chicken Lettuce Wraps– 2 per person

Wok-seared diced chicken, water chestnuts, mushrooms, scallions, grated ginger, garlic, soy sauce, leaf lettuce cups, crunchy rice noodles, steamed brown rice, Asian inspired vegetables, peanut ginger dressing, fortune cookies, chopsticks

\$17 per person- Dairy Free

Keto Friendly Southwest Grilled Chicken

Roasted broccoli, black bean & corn salad, Keto “fat bomb” (peanut butter cheesecake ball rolled in Keto friendly chocolate)

\$17 per person

Vegetarian & Vegan Entrée Options

Accommodate your vegetarian or vegan guests with one of these entrees to compliment the meal you have chosen for the entire group

Mediterranean Chick Pea Burger

House made chick pea burger with accompaniment, Naan bread, house made Tzatziki

\$16 per person

Can substitute Tzatziki for a Vegan experience

Tofu Stir Fry

seasoned tofu and Asian inspired vegetables

\$16 per person– Dairy & Gluten Free

Grilled Tofu

seasoned tofu

\$12 per person– Dairy & Gluten Free

Chefs Choice Pasta

\$14 per person– Dairy & Gluten Free

Side Salad Selections

Signature Pear Salad

mesclun, fresh pears, toasted walnuts,
bleu cheese, red onion, French vinaigrette
\$5 per person

Garden Salad

iceberg, romaine, tomatoes, carrot,
cucumber, red onion, Italian vinaigrette & ranch
\$5 per person

Greek Salad

iceberg, romaine, tomatoes, cucumber, feta cheese, Kalamata
olives, banana peppers, Greek vinaigrette
\$6 per person

Caesar Salad

Romaine lettuce, Parmesan cheese,
seasoned croutons, creamy Caesar dressing
\$5 per person

Strawberry Salad

mesclun, strawberries, mandarin oranges, red grapes,
pickled Bermuda onion, feta cheese,
orange vinaigrette
\$6 per person

Seasonal Fruit Salad

Options could include: strawberries, grapes, honey dew,
cantaloupe, pineapples
\$5 per person

Croutons can be omitted from your salad for a gluten free experience .

Add Ons

Ice	\$4.25 per bag
House Made Lemonade	\$14.95 per gallon
Strawberry Lemonade	\$17.95 per gallon
Bottled Water	\$2.95 each
Canned Soda	\$2.95 each
<i>Coke, Diet Coke or Sprite</i>	

Sweet Tea.....	\$12.95 per gallon
Unsweetened Tea	\$12.95 per gallon
House Made Salad Dressing	\$12.95 each
Per Pint (2 Cups)	
<i>Ranch, Italian Vinaigrette,</i>	
<i>Creamy Balsamic or</i>	
<i>Balsamic Vinaigrette</i>	

Corporate Snacks

Minimum of 15 people - Trayed & delivered with breakfast or lunch

Seasonal Fresh Fruit Platter

Options could include: strawberries, grapes, honey dew,
cantaloupe, pineapples
\$4.95 per person

Charcuterie Board

Prosciutto, pepperoni, hard salami, a medley of
assorted cheeses- 3 of Chef's choice, marinated
medley of olives, nuts, hummus, house made jams &
preserves, assorted crackers, flatbreads, grapes, grainy
mustard sauce
\$14.95 per person

Hummus Dip

Tandoori spiced house made hummus,
toasted pita chips
\$6.95 per person

Add a medley of vegetables - \$2.95

Grab & Go - 2 items per person

Assortment of protein bars, granola bars, crackers, mixed
nuts, & trail mix
\$9.95 per person

Dessert Tray

Assorted cookies & bars
\$5.95 per person