# 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
- Pumpkin Butterscotch Muffin
- Lemon Poppy Seed Muffin
- Carrot Cake Muffin
- Buttermilk Biscuit
- Coffee Cake
- Bacon Cheddar Chive Scone
- 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 | *regular or decaf with all the fixins! sugar, Sweet 'n' Low, Splenda, Half 'n' Half* | |

# Corporate Boxed & Trayed Lunch

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

## Sandwich Selections

$13.95 - chips side only
$15.95 - choice of pasta, potato, or seasonal fruit as a side

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
**( 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* (except garden salad)

**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, craisins, 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

**House Made Lemonade** ..... $14.95 per gallon

**Strawberry Lemonade** ..... $17.95 per gallon

**Bottled Water** ..... $2.95 each

**Canned Soda** ..... $2.95 each
*Coke, Diet Coke or Sprite*

**Sweet Tea**..... $12.95 per gallon

**Unsweetened Tea** ..... $12.95 per gallon

**House Made Salad Dressing** .... $12.95 each
Per Pint (2 Cups)
*Ranch, Italian Vinaigrette, 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***
***Beef only $19 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 barbecue 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 all the trimmings - $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
*$17 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 accoutrement, 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 | **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) *Ranch, Italian Vinaigrette, Creamy Balsamic or Balsamic Vinaigrette* | |
| **Canned Soda** ..... *Coke, Diet Coke or Sprite* | $2.95 each | | |

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

**Dessert Tray**
Assorted cookies & bars
*$5.95 per person*