

# DELECTABLES

## HOLIDAY COCKTAIL MENU

the catering destination for higher expectations

### DELECTABLES by Holly

901 Berryhill Road, Suite A. | Charlotte | NC | 28208  
(704) 342-4800 | www.delectablesbyholly.com

December 1st - 22nd, 2022

## Season's Eatings!

Thank you for choosing DELECTABLES by Holly to be a part of your holiday celebration.

We are a full service catering company committed to serving delicious food which is artfully presented. Your Event Specialist will work closely with you to incorporate your style, color, and theme of your holiday event through food presentation and the little details to help ensure your event is a success.

A guideline for our Holiday Cocktail Menu generally consists of:

Two displayed or passed appetizers

Three Mains (Protein)

Starch

One or two Vegetables

Dessert

### DELECTABLES by Holly Minimum Requirements for Parties Requiring Service:

Monday – Thursday - \$1,250.00 food and beverage minimum

Friday and Saturday - \$1,750.00 food and beverage minimum

Sunday - \$2,000.00 food and beverage minimum

*All food and beverage minimums are prior to tax and gratuity*

### Serviced Events

DELECTABLES by Holly offers service personnel for your event if the above minimums are met. Each server is **\$25 per hour** and each bartender is **\$27 per hour, with a (4) hour minimum**. A minimum of two service personnel are required for any serviced party due to safety and liability reasons. Your Event Specialist will determine your service requirements. If you wish to have your Event Specialist in attendance, the charge is **\$30.00 per hour, with a (3) hour minimum**. Service requirements are based on location, guest count, and level of service detail.

**\*PLEASE NOTE WE REQUEST NO OUTSIDE BARS WITHOUT A DEDICATED HEATER FOR THE BARTENDER\***

All service fees are subject to a 7.25% tax rate.

### Non-Serviced Events

If you choose not to have service we do have alternative options available to you.

**PICKUPS** are available for a minimum of **\$750** in food and beverage revenue Monday - Saturday.

There is no additional charge for pick up.

**NO PICKUPS AVAILABLE ON SUNDAY.**

**DELIVERIES** are available for a minimum of **\$1000** in food and beverage revenue Monday - Thursday.

Delivery charges begin at \$50 based on your zip code and degree of difficulty to deliver. All delivery fees are subject to a 7.25% tax rate.

**NO DELIVERIES AVAILABLE FRIDAY, SATURDAY, OR SUNDAY DURING THE HOLIDAY SEASON.**

For pickup and delivery, food will be packed in disposable containers for you to set up on your platters or we will tray and garnish all food on disposable trays.

You may also bring your own platters to us 72 hours prior to your event and we will set up and garnish your platters for an additional cost of \$10.00 per platter.

All set up and platter fees are subject to a 7.25% tax rate.

All food and beverage is subject to a 8.25% tax rate.

### Rentals

DELECTABLES by Holly will be happy to assist you in renting any items necessary for your **serviced event**.

The rental companies have updated their minimum charges if the order is to be delivered. The price is \$350.00 plus delivery and damage waiver. We are not able to guarantee specific delivery times as our rental purveyors are unable to make any guarantees to us without adding additional delivery charges for setting an appointment.

If you choose to have a non-serviced event we would be more than happy to refer you directly to a local rental company.

### Gratuities

DELECTABLES by Holly does not apply an automatic service charge or gratuity to any serviced or non-serviced event. It is at your discretion how much gratuity you would like to give the staff. All gratuities are to be given to your lead team member or event planner (if onsite).

**Thank you for tipping your hard working service team.**

Thank you for choosing DELECTABLES by Holly to be a part of your holiday celebration.

# Passed Appetizers

*\*\* denotes the appetizer can be passed or set up*

## **Signature Award-Winning Ahi Tuna\*\***

*sesame seed wonton chips, wasabi cream, pickled ginger, chive garnish*

## **Signature Miniature Angel Biscuit\*\***

*country ham, brown sugar butter sauce*

## **Miniature Crab Cake**

*Creole mustard rémoulade sauce, caper, chive garnish*

## **Chicken & Waffle Skewer**

*maple cream*

## **Arancini– Wild Mushroom Risotto Ball**

*stuffed with cheese, Simply Baked cup, demi fork*

## **Andouille en Croûte**

*(Gourmet Pig in a Blanket)*

*Andouille sausage wrapped in puff pastry, honey and grainy mustard sauce*

## **Mushroom Risotto Cakes\*\***

*goat cheese, roasted red pepper, pine nuts, basil splash, balsamic drizzle (**requires service**)*

## **Seafood Thermidor Tartlet**

*pink peppercorn*

## **Miniature Tomato Basil Tartlet\*\***

*diced tomato, parmesan aioli*

## **Whipped Brie in Phyllo Shell\*\***

*house made pear compote, pistachio brittle or orange marmalade, raspberry garnish (please choose one)*

## **Boursin Filet-Wellington Beggars Purse**

*pink peppercorn*

## **Mushroom and Gruyere Tartlet**

*Wild mushroom, gruyere cheese, phyllo shell*

# Displayed Appetizers

## **Italian Sausage and Cheese Dip**

*tri-colored chips OR toasted baguettes  
(please choose one)*

## **Warm Spinach and Artichoke Dip**

*tri-colored chips*

## **Buffalo Chicken Dip**

*tri-colored chips*

## **Sweet and Spicy Mixed Nuts**

## **Chex Mix**

# Cheeses

*All cheese selections will be garnished with red grapes and fresh fruits of the season and served with assorted gourmet crackers and flatbreads.*

## **California Torte**

*goat cheese, cream cheese, pesto, roasted red pepper*

## **Sweet Baked Brie en Croûte**

*cranberry chutney, apple and walnut OR  
apple and brown sugar  
(please choose one)*

## **The Ultimate Domestic & Imported Cheese Board**

*New England aged white cheddar, gouda, manchego, apricot stilton, accompanied with fresh fruit garnish, assorted crackers, focaccia biscotti*

*\*if specific cheeses are unavailable, we will provide a suitable substitution\**

## **Cranberry Cheese Spread**

*cream cheese, orange zest, dried cranberries, pecans, shaped as a pine cone*

## **Cheddar Cheese Spread**

*cheddar, cream cheese, shaped as an apple or pear*

## **Festive Cheese Spread**

*bleu cheese, cream cheese, dates, raisins, shaped as a Christmas Tree*

# Poultry

## **Chicken Saltimbocca Skewers**

*Fontina cheese, sage, rosemary, prosciutto, Madeira wine sauce*

## **Thai Chicken Satay Skewers**

*spicy peanut sauce, on a bed of crispy noodles*

## **Greek Chicken Skewers**

*Greek seasonings, Tzatziki Sauce*

## **Peruvian Chicken Skewers**

*aji amarillo sauce (a touch of heat)*

## **Chicken Francese Medallions**

*white wine & lemon butter sauce, capers (optional) fork required*

## **Chicken Marsala Medallions**

*mushrooms, Marsala wine sauce, fork required*

## **Parmesan Chicken Medallions**

*artichoke and sundried tomato relish, fork required*

## **Miniature BBQ Chicken & Bleu Cheese Pizza Wedges**

*red onion, cilantro*

## **Chicken a la Holly**

*tomato, sage, Swiss, sherry cream sauce, fork required*

## **Crispy Chicken Tenders**

*ranch or honey mustard dipping sauce (please choose one)*

## **Herb Roasted Turkey Breast Platter**

*yeast rolls, grainy mustard sauce, cranberry orange relish*

## **Chicken Salad Finger Sandwiches**

*white and wheat, parsley pecan garnish*

## **Turkey Roulade**

*spinach stuffed  
(If we can get them. Availability could be scarce.)*

# Seafood

## **Award-Winning Ahi Tuna Platter**

*sesame seed wonton chips, wasabi, soy sauce, pickled ginger - **Market Price***

## **Signature Shrimp and Grits**

*creamy Swiss cheese grits, bacon, scallions, fork required*

## **Tail on Shrimp**

*cocktail sauce - **Market Price***

## **Chili Lime Shrimp**

*grilled, lime wedges, cilantro garnish*

## **Miniature Maryland Crab Cakes**

*rémoulade sauce - **Market Price***

## **Bacon Wrapped Maple Glazed Diver Scallops**

*grainy mustard sauce - **Market Price***

## **Shrimp Tika Masala**

*cardamom rice*

## **Salmon Filets**

*honey lime - **Market Price***

## **Smoked Salmon Display**

*chopped egg, red onion, capers, dill cream cheese, served with sea salt toasted bagel chips, mini bagels **or** pumpernickel triangles (please choose two breads)*

## **Poached Side of Salmon**

*dressed to the gills, tzatziki sauce*

# Pork

## **Pulled Pork Barbecue**

*BBQ sauce, miniature homemade seeded yeast rolls or set up as sliders*

## **Brown Sugar & Clove Glazed Black Oak Virginia Ham Platter**

*sweet potato biscuits, yeast rolls, honey mustard, red currant aioli  
(minimum of 50 guests)*

## **Marinated and Grilled Pork Tenderloin Platter**

*house made yeast rolls, sweet potato biscuits, cranberry orange relish, grainy mustard sauce*

# Beef

## Beef Tenderloin Platter

house made yeast rolls, grainy mustard sauce, creamy horseradish sauce (market price)

## Meatballs

Italian or barbecue (please choose one)

## Sirloin Patty Melts (one bite)

tomato jam, bleu cheese

## Cheeseburger Sliders

special sauce, pickle – requires service

## New York Strip

carved tableside

horseradish cream, shiraz reduction

## Standing Steamship Round

best with 200+ guests, house made yeast rolls, focaccia squares, grainy mustard sauce, creamy horseradish sauce  
**Carver required**

## Inside Round Platter

house made yeast rolls, grainy mustard sauce, creamy horseradish sauce

## Steak Bruschetta

New York strip, roasted red pepper, feta cheese spread

## Miniature Philly Cheesesteak

New York strip, provolone, peppers and onions

# Pastas and Starches

## Signature Wild Mushroom Risotto Cake

goat cheese, roasted red pepper, pine nuts, basil splash, balsamic drizzle

## Roasted Vegetable Pasta

penne, asparagus, carrots, red pepper, yellow squash

## Shrimp Tortellini Wonderful

shrimp, cheese tortellini

## Two Potato Bar

mashed potato bar with chives, bacon, cheddar cheese, sour cream and sweet potato soufflé with pecans, cinnamon and brown sugar

## One Potato Bar:

choice of mashed potato bar or sweet potato soufflé

## Grilled Chicken and Bowtie Pasta Salad

sundried tomatoes, pine nuts, spinach, Parmesan vinaigrette

## Mac 'N' Cheese

Cavatappi, cheddar cheese

## Mac 'N' Cheese Balls

on acrylic pick

## Miniature Twice Baked Stuffed Red Bliss Potato

cheddar, sour cream, scallion, bacon (optional)

## Signature Baked Ziti

four cheeses, mozzarella, parmesan, Romano, ricotta, meat sauce

## Five Cheese Penne Pasta

Fontina, bleu, parmesan, mozzarella and ricotta cheeses



"This is my wish for you: peace of mind, prosperity through the year, happiness that multiplies, health for you and yours, fun around every corner, energy to chase your dreams, joy to fill your holidays!"

# Vegetables

## Signature Spinach and Artichoke Dip

*tri colored chips and/or toasted baguette slices*

## Signature Grilled and Roasted Vegetable Platter

*yellow squash, haricot verts, zucchini, red onion, asparagus, carrots, mushrooms, red pepper, balsamic splash*

## Signature Pear Salad

*mesclun, roasted pears, toasted walnuts, bleu cheese, pickled red onion, French Vinaigrette*

## Roasted Root Veggie Platter

*brussels sprouts, turnips, parsnips, fennel, butternut squash, beets, golden beets, sweet potatoes*

## Platter of Plenty

*marinated and fresh vegetable crudités – fresh cucumber, celery, peppers, marinated carrots, cherry tomatoes, mushrooms, asparagus, sundried tomato dip*

## Steamed Asparagus Platter

*shaped like Christmas tree and decorated with grape tomato and ciliegine*

## Haricot Verts

*(French Green Beans) bleu cheese, bacon*

## Broccoli Salad

*bacon, raisins, red onion, cheddar cheese*

## Caesar Salad

*croutons, parmesan cheese, Caesar dressing*

## Winter Salad

*gourmet greens, granny smith apples, spicy toasted walnuts, dried cherries, creamy maple dressing*

# Desserts

## Festive Finger Desserts

*Chef's choice – a lovely assortment of beautiful and festive holiday desserts*

## Signature New Orleans Bread Pudding

*caramel sauce, fork required*

## Bûche de Noël

*yule log, vanilla or chocolate sponge cake, butter cream, beautifully garnished*

## Miniature Cupcake Assortment

*red velvet with peppermint, coconut, eggnog, caramel (please choose 3)*

## Assorted Dessert Bars Triangles

*Chef's choice*

## Dessert Shots with Accompaniment

## Chai Tea Truffle

*warm chai tea*

## Pumpkin Cheesecake Bite

*hot cider "Totty"*

*Our talented Pastry Chef creates all of our desserts from scratch with the finest ingredients, baked fresh right in our kitchen.*

# Beverages

**Iced Tea**.....\$1.50 per person  
*self-serve beverage station with all the trimmings sweet and unsweetened*

**Holiday Punch**.....\$2.50 per person  
*white grape or cranberry*

**Sodas**.....\$1.50 each  
*Coke, Diet Coke, Sprite*

**Gourmet Coffee Bar**.....\$2.50 per person  
*self-serve coffee station with all the trimmings- half and half, sugar sticks, sugar in the raw, chocolate shavings, cinnamon, peppermint sticks*

**Bar Mixers**.....\$3.75 per person  
*Coke, Diet Coke, Sprite, Ginger Ale, and two juices of your choice, tonic, soda, lemons, limes, and olives*

**Hot Mulled Apple Cider**.....\$3.00 per person  
*cinnamon sticks*

**Hot Russian Tea**.....\$3.00 per person  
*cinnamon sticks*

**Hot Chocolate**.....\$3.00 per person  
*milk, chocolate, spice, marshmallows, peppermint sticks*

**Ice**.....\$3.75 per 10 lb. bag  
*please advise if you would like us to bring ice*

# Appetizers Available for Pick up

From December 1st – 22nd we will only be offering our “signature” and most popular appetizers for **pick up** in increments of **two dozen only**. Served in disposable containers.

## **Signature Miniature Tomato Basil Tartlets**

*diced tomato, fresh basil, parmesan aioli*

Must be served day of pick up

\$42.95 per 2 dozen

## **Signature Cheddar Cheese Ball**

*shaped into a pinecone or Christmas tree – cheddar cheese spread*

*(please choose)*

\$18.95 each (8 oz.)

## **Signature California Torte Wedge**

*layered goat cheese with basil pesto and roasted red peppers*

\$15.95 each (8 oz.)

## **Signature Chicken Salad Finger Sandwich**

*white, wheat, pecan and parsley garnish*

\$36.95 per 2 dozen

## **Signature Spinach and Artichoke Dip**

*spinach, artichokes, red pepper, parmesan*

\$10.95 per lb. (1 pint)

## **Miniature Spinach and Artichoke Quiches**

*spinach, artichokes, red pepper, parmesan*

\$45.95 per 2 dozen

