

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

