

# DELECTABLES

## HOLIDAY DINNER 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 Dinner Menu generally consists of:

Two displayed or passed appetizers

One salad

One or two entrees

One or two starches

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

## Crab Beignet

Creole mustard rémoulade sauce, caper, chive garnish

## Chicken & Waffle Skewer

maple cream

## Arancini– Wild Mushroom Risotto Ball

stuffed with cheese, Simply Baked cup

## 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

# Salad

## Signature Pear Salad

gourmet greens, roasted pears, bleu cheese, toasted walnuts, dried cranberries, red onion, French vinaigrette

## Garden Salad

mixed greens, carrot, cucumber, tomato, onion; ranch, bleu cheese, honey mustard, thousand island, and/or Italian vinaigrette (**please choose two dressings**)

## Winter Salad

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

## Spinach Salad

spinach, spicy pecans, feta, strawberries, raspberry vinaigrette

## Hearts of Palm Salad

Bibb lettuce, hearts of palm, goat cheese, red onion, red radish, kalamata olives, Italian vinaigrette

## Caesar Salad

romaine, garlic croutons, fresh Parmesan, Caesar dressing

## Holly's Artisanal Salad

artisanal greens, white cheddar, pepitas, blueberries, Dijon orange vinaigrette

# Vegetarian

## Vegetable Strudel

assorted roasted vegetables, feta cheese

## Vegetarian Lasagna

roasted vegetables, béchamel sauce

## Stuffed Portobello Mushrooms

yellow and zucchini squash, barley, cheese, spinach, herbs

## Eggplant Parmesan

## Five cheese Penne Pasta

fontina, bleu, parmesan, mozzarella and ricotta cheeses

# Poultry

**New: Signature Mascarpone Chicken**  
*mascarpone cream, mushrooms, Fusilli*

**Signature Chicken a la Holly**  
*tomato, sage, Swiss, sherry cream sauce*

**Chicken Saltimbocca**  
*prosciutto, Fontina cheese, sage, Madeira wine sauce*

**Chicken Francese**  
*white wine & lemon butter sauce, capers (optional)*

**Thyme Chicken Marsala**  
*marsala wine, mushrooms*

**Mediterranean Chicken**  
*grilled, roasted red pepper, toasted pine nuts, goat cheese, basil oil, balsamic reduction*

# Beef

**Signature Tenderloin of Beef**  
*Shiraz reduction - Market Price*

**Beef Bourguignon**  
*pearl onions, mushrooms*

**Prime Rib Roast**  
*au jus, horseradish sauce- Market Price*

# Pork

**Dijon Crusted Pork Tenderloin**  
*creamy mustard sauce, dried cranberries*

**Marinated Pork Loin**  
*sautéed cinnamon apples*

**Black Oak Ham**  
*baked, brown sugar, mustard, pineapple, cherry garnish*

**Mascarpone Stuffed Pork Tenderloin**  
*tarragon cream sauce*

# Pasta

**Chicken Piccata**  
*linguine, lemon, capers*

**Chicken and Bow Tie Pasta**  
*country ham, asparagus, parmesan, alfredo cream sauce*

**Tortellini Shrimp Wonderful**  
*cheese tortellini, light cream sauce*

**Traditional Meat Lasagna**

# Seafood

**Signature Charleston Shrimp & Grits**  
*creamy Swiss cheese grits, bacon, scallions*

**Jumbo Lump Crab Cakes**  
*Market Price*

**Honey Lime Salmon Filets**

# Lamb

**Signature Rosemary and Dijon Crusted Rack of Lamb**  
*mint jelly and au jus - Market Price*

**Spice Rubbed Boneless Leg of Lamb**  
*Market Price*



# Starches

## Signature Sweet Potato Soufflé

*pecan praline topping*

## Orzo Au Gratin

## Sea Salt & Rosemary Roasted New Potatoes

## Herbed Rice Pilaf

*pecans, fresh parsley*

## Parmesan Whipped Potatoes

*Yukon gold*

## Garlic Smashed Potatoes

## Signature Swiss Cheese Grits

## Signature Scalloped Potatoes

## Herbed White and Wild Rice Pilaf

## Au Gratin Potatoes

## Twice Baked Potatoes

*cheddar cheese, sour cream, scallions, bacon (bacon optional)*

## Wild Mushroom Risotto Cakes

*roasted red pepper, toasted pine nuts, goat cheese, balsamic reduction, basil oil*

# Vegetables

## Honey Glazed Baby Carrots

## Haricot Verts

*French green beans: bleu cheese, bacon*

## Grilled and Roasted Vegetable Platter

*summer squash, zucchini, carrots, mushrooms, asparagus, haricot verts, Bermuda onions, assorted peppers*

## Vegetable Medley

*haricot verts, red pepper, carrots, green peas, yellow squash, zucchini, red onion, assorted peppers*

## Root Vegetable Platter

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

## Butternut Squash Soufflé

## Broccoli Casserole

## Baby Green Peas

*pearl onions*

## Vegetable Napoleon

*phyllo crust, yellow squash, zucchini, red onion, red pepper, stacked and secured with rosemary skewer*

## Grilled Asparagus

*roasted shallots, grilled lemon garnish*

# Breads

## Signature Herbed Cheese Biscuits

## Knotted Yeast Rolls

*brushed with herbed butter*

## Corny Corn Muffins

## Sweet Potato Biscuits

## Honey Rosemary Biscuits

# Desserts

## Festive Finger Desserts

*pastry chef's choice*

## Signature New Orleans Style Bread Pudding

*caramel sauce*

## Bûche de Noël

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

## Southern Pecan Pie

*whipped cream garnish*

## Flourless Chocolate Torte

*creme anglaise, candied orange rind garnish*

## Tiramisu

## Apple Cranberry Crisp

*whipped cream*

# 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*

**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