

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, 2023

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 Hollys' 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 **\$26 per hour** and each bartender is **\$28 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 **\$32.00 per hour, with a (3) hour minimum based on availability of Event Planner**. Service requirements are based on location, guest count, and level of service detail.

PLEASE NOTE WE REQUIRE 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 employ service we do have alternative options available to you.

PICKUPS are available for a minimum of **\$750** in food and beverage revenue Monday - Thursday and a minimum of **\$1000** on Friday & Saturday.

NO PICKUPS AVAILABLE ON SUNDAY.

There is no additional charge for pick up.

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 for an additional fee.

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 8.25% 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**.

Delectables by Holly does not deliver rentals. Our rental partners offer delivery for rental orders totaling a minimum of \$500.00 plus delivery fees 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

Mushroom Risotto Cakes**

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

Miniature Tomato Basil Tartlet**

diced tomato, parmesan aioli

Andouille en Croûte

(gourmet pig in a blanket)
andouille sausage wrapped in puff pastry, honey and grainy mustard sauce

Latkes

sour cream and chive OR house made apple sauce
(**please choose one**)

Miniature Crab Cake– market price

creole mustard rémoulade sauce, caper, chive garnish

Maple Glazed Scallops– market price

wrapped in bacon

Whipped Brie in Phyllo Shell**

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

Mushroom and Gruyere Tartlet

Wild mushroom, gruyere cheese, phyllo shell

Grit Cake

with roasted roma tomatoes and kalamata olives

Soup Sippers

oyster stew with seasoned crutes OR tomato basil bisque with grilled cheese (**please choose one**)

Spanakopita

spinach pie



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

Holiday Charcuterie– Not available for pickup

Prosciutto, Pepperoni, Hard Salami
Assorted Cheeses- Chefs Choice
Marinated Medley of Olives
Peppers- Roasted Red Pepper Tamponade, Hummus
Peppadews, Cornichons
Nuts, Dried Apricots
House Made Fig Preserves, House Made Strawberry Jam
Assorted Crackers, Baguette, Kiwi, Grapes, Strawberries
Grainy Mustard Sauce



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**)

Cranberry Cheese Spread

cream cheese, orange zest, dried cranberries, pecans
shaped as a pinecone.

Cheddar Cheese Spread

cheddar, cream cheese, shaped as a pear

The Ultimate Domestic & Imported Cheese Board

New England aged white cheddar, gouda, manchego, apricot stilton, accompanied with fresh fruit garnish, assorted crackers, seasoned crutes
if specific cheeses are unavailable, we will provide a suitable substitution

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 verde

Chicken Marsala Medallions

mushrooms, Marsala wine sauce, fork required

Chicken a la Holly

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

Herb Roasted Turkey Breast Platter

yeast rolls, grainy mustard sauce, cranberry orange relish

Chicken Salad Finger Sandwiches

white and wheat, parsley pecan garnish

Crispy Chicken Tenders

ranch or honey mustard dipping sauce (please choose one)

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

miniature sweet potato biscuits, yeast rolls, honey mustard, cranberry orange relish (**minimum of 50 guests**)

Maple Bacon Wrapped and Grilled Pork Tenderloin Platter

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

Beef

Beef Tenderloin Platter

horseradish cream, shiraz reduction (market price)

Meatballs

Italian or tamale (**please choose one**)

Sirloin Patty Melts (one bite)

tomato jam, bleu cheese

New York Strip

carved tableside horseradish cream, shiraz reduction

Steak Bruschetta

New York strip, roasted red pepper, feta cheese spread, scallion

Miniature Philly Cheesesteak

New York strip, provolone, peppers and onions

Beef Bourguignon

pearl onions, mushrooms

Cheeseburger Sliders

special sauce, pickle - **requires service**

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 souffle

Mac 'N' Cheese

Cavatappi, cheddar cheese

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

Salads & Vegetables

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

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

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

Buche de Noel

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

Miniature Cupcake Assortment

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

Assorted Dessert Bars Triangles

Chefs choice

Dessert Shots with Accompaniment

Chai Tea Truffle

warm chai tea

Pumpkin Cheesecake Bite

hot cider "Totty"

Beverages

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

Holiday Punch.....\$2.95 per person
white grape or cranberry

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

Gourmet Coffee Bar.....\$3.00 per person
self-serve coffee station with all the trimmings- half and half, sugar sticks, sugar in the raw, chocolate shavings, cinnamon, peppermint sticks

Ice.....\$3.95 per 10 lb. bag
please advise if you would like us to bring ice