

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, 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 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 **\$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. 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 apart 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

Peppadeus, Cornichons

Nuts, Dried Apricots

House Made Fig Preserves, House Made Strawberry Jam

Assorted Crackers, Baguette, Kiwi, Grapes, Strawberries

Grainy Mustard Sauce

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

Caesar Salad

romaine, garlic croutons, fresh Parmesan, Caesar dressing

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

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

Turkey Roulade

spinach stuffed
(if we are able to get them. availability may be scarce.)

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

Vegetarian Lasagna

Beef

Signature Tenderloin of Beef- market price

Shiraz reduction

Beef Bourguignon- market price

pearl onions, mushrooms

Prime Rib Roast- market price

au jus, horseradish sauce

Seafood

Signature Charleston Shrimp & Grits

creamy Swiss cheese grits, bacon, scallions

Jumbo Lump Crab Cakes- market price

Honey Lime Salmon Filets- market price

Pork

Dijon Crusted Pork Tenderloin

creamy mustard sauce, dried cranberries

Mascarpone Stuffed Pork Tenderloin

tarragon cream sauce

Marinated Pork Loin

sautéed cinnamon apples

Black Oak Ham

baked, brown sugar, mustard, pineapple, cherry garnish

Lamb

Signature Rosemary and Dijon Crusted Rack of Lamb market price

mint jelly and au jus

Spice Rubbed Boneless Leg of Lamb- market price

Starches

Signature Scalloped Potatoes**

Wild Mushroom Risotto Cakes

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

Twice Baked Potatoes

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

Signature Sweet Potato Soufflé

pecan praline topping

Orzo Au Gratin

Signature Swiss Cheese Grits

Herbed White and Wild Rice Pilaf

Au Gratin Potatoes

Twice Baked Potatoes

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

Sea Salt & Rosemary Roasted New Potatoes

Signature Mac & Cheese

Cavatappi, cheddar cheese (FORK REQUIRED)

Garlic Smashed Red Skin Potatoes

Vegetables

Grilled and Roasted Vegetable Platter

summer squash, zucchini, carrots, mushrooms, asparagus, haricot verts, Bermuda onions, assorted peppers— served room temperature

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

Vegetable Napoleon

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

Grilled Asparagus

roasted shallots, grilled lemon garnish

Honey Glazed Baby Carrots

Haricot Verts

French green beans: bleu cheese, bacon

Breads

All bread are house made

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.....\$2.95 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

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

Spicy Iced Tea.....\$3.00 per person

includes tea, sugar, lemon juice, pineapple juice, orange juice,
cloves, cinnamon, mint, gallon jug

Ice.....\$3.95 per 10 lb. bag

please advise if you would like us to bring ice