

# 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 - 21st, 2024

## 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 event has a captain which is **\$28 per hour** and a server that is **\$26 per hour with a (4) hour minimum**. We also have bartenders available which are **\$28 per hour**. 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 \$75 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

Starting at \$12.95 per person

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

# Salad

## Signature Pear Salad

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

## Italian Garden Salad

romaine, chiffonade iceberg, mesclun, tomato, seeded cucumber, carrots, red pepper, sliced black olives, sliced banana pepper, red onion, feta, red wine vinaigrette

## 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

## Stuffed Red Pepper

orzo au gratin

## Vegetarian Lasagna

roasted vegetables, béchamel sauce

## Mushroom & White Bean Gratin

cremini, portabella, great northern beans

## Stuffed Portobello Mushrooms

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

## Eggplant Parmesan Napolean

marinara, mozzarella, ricotta

## Five Cheese Penne Pasta

fontina, bleu, parmesan, mozzarella and ricotta cheeses

# Poultry

## Artichoke Chicken Florentine

*artichoke, spinach, feta, roasted red pepper 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

*lemon, capers, over linguine*

## Chicken & Bow Tie Pasta

*country ham, asparagus, parmesan, alfredo cream sauce*

## Tortellini Shrimp Wonderful

*cheese tortellini, light cream sauce*

## Traditional Meat 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*

## 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 & au jus*

## Spice Rubbed Boneless Leg of Lamb- market price

# Starches

## Signature Scalloped Potatoes\*\*

*potatoes sliced thin, heavy cream, swiss, salt & pepper*

## 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

*orzo lightly toasted, heavy cream, parmesan, parsley, breadcrumbs*

## Signature Swiss Cheese Grits

## Herbed White and Wild Rice Pilaf

## Au Gratin Potatoes

*cheddar*

## 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 temp

## Vegetable Medley

broccoli florets, red pepper, carrots, green peas, yellow squash, zucchini, red onion, assorted peppers— served warm

## Root Vegetable Platter

turnips, brussels sprouts, beets, carrots, parsnips, fennel, butternut squash, sweet potatoes— served room temp

**Broccoli Casserole**— broccoli, cheddar, cream

## Grilled Asparagus

roasted shallots, grilled lemon garnish— served warm

## Honey Glazed Tri Colored Carrots

## Haricot Verts

French green beans: bleu cheese, bacon

## Asparagus Tree

steamed asparagus designed in the shape of a tree with tomato, mozzarella pearls, starfruit, balsamic reduction — served room temp

## 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

assorted miniature 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

### Cookie Trays

assorted holiday cookies

## Beverages

**Iced Tea**.....\$1.95 per person

self-serve beverage station with all the trimmings  
sweet & unsweetened

**Holiday Punch**.....\$2.95 per person

white grape or cranberry

**Sodas**.....\$1.95 each

Coke, Diet Coke, Sprite

**Gourmet Coffee Bar**.....\$3.00 per person

self-serve coffee station with all the trimmings - half and half,  
sugar in the raw, chocolate shavings,  
cinnamon, peppermint sticks

**Bar Mixers**.....\$3.75 per person

Coke, Diet Coke, Sprite, Ginger Ale, & two juices of your choice,  
tonic, soda, lemons, limes, & 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