

SERVICE

We are a full-service catering operation equipped to customize an event to suit your needs. Our event consultants can help arrange anything from a simple pick-up or drop off, to a full-service event with servers, bus persons, bartenders, and chefs on site. We offer a full line of high quality, disposable products, or we can arrange rentals needed for your event.

EDUCATION

Mirepoix is Metro Detroit's premier resource for culinary education, geared towards the home gourmand. Our classes are culinary excursions into the world of the professional chef. Our staff is comprised of the area's finest culinary artisans. With strong ties and alliances to Schoolcraft College, the Michigan Chef's de Cuisine Association, and other top accredited organizations, Mirepoix is committed to increasing the confidence of those who love to cook. Our hands-on classes teach the nuances of cooking. While we offer demonstration classes, nothing compares to working with the ingredients yourself and building your confidence as you learn the fundamentals of professional cooking. For more information go to www.mirepoixcookingschool.com or call 248-541-1414 ext 500.

POLICIES

We request a 72 hour notice for all events, however, **due to current staffing shortages, ALL orders are subject to availability.**

Payment can be in the form of check, credit card, or cash
Holiday Catering abides by all local, state, and federal regulations and laws in regards to safe food handling, alcohol distribution and consumption, and taxation.

Passion - Taste - Service - Flavor - Presentation - Value
Corporate Events - Weddings/Showers - Intimate dinners - Graduation



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- Professional Chefs, Waitstaff, and Bartenders •
- China, Linens, and Serving Pieces •
- Unique Event Venue •

FEATURE PLATTERS

Small serves 10-15 **Medium** serves 15-20 **Large** serves 20-25
(luncheon portions) served room temperature

Beef Tenderloin Platter

marinated, grilled and served with roasted garlic and mustard potato salad, horseradish cream, and assorted rolls and butter
Small - \$250 **Medium** - \$325 **Large** - \$375

Grilled, Marinated Chicken Platter

with vegetable pasta salad or grilled vegetables, roasted garlic aioli and assorted rolls and butter
Small - \$150 **Medium** - \$185 **Large** - \$225

Roast Pork Loin Platter

with roasted garlic and mustard potato salad; coarse grain, Dijon, and honey mustards, and assorted rolls and butter
Small - \$150 **Medium** - \$185 **Large** - \$225

Spicy Peanut Pork Tenderloin Platter

with Asian sesame noodle salad, wasabi mayonnaise, and assorted rolls and butter
Small - \$150 **Medium** - \$185 **Large** - \$225

Roasted Turkey Breast Platter

sliced and plattered with brandied cranberry chutney, whole grain Dijon mayo, imported Swiss cheese, and your choice of side dish; accompanied by artisan breads and butter
Small - \$150 **Medium** \$185 **Large** - \$225

Spiral-Sliced Ham

locally-produced Dearborn ham, removed from the bone and plattered with a trio of mustards, imported Swiss cheese, and your choice of side dish; accompanied by artisan breads and butter
Small- \$150 **Medium** - \$185 **Large** - \$225

Small Platters - 5 lbs. of protein, 3 lbs. of side dish, 16 rolls
Medium Platters - 7 lbs. of protein, 4 lbs. of side dish, 24 rolls
Large Platters - 9 lbs. of protein, 5 lbs. of side dish, 30 rolls

SANDWICHES

All sandwiches are made on a 6" crispy baguette (full size) which is \$9.50, or a 3" crispy baguette (petite size) which is \$5.00. Better Made chips are available for \$1.00. Orders for less than 10 guests will be assessed an increased per person price. Choose any 3 of the following:

- **French Rosemary Ham** with shredded Gruyere
- **Premium Roasted Turkey** with dill-Havarti and a touch of mayo
- **Soppressata** (premium Italian salami) with Brie and arugula
- **Roast Beef** with shredded Gruyere, horseradish cream sauce, and arugula
- **Tuna Quinoa Salad** (hard cooked egg, capers, quinoa, onion, celery, honey, Dijon, mayo, and dill)
- **Traverse City Chicken Salad** (grilled chicken, dried Michigan cherries, celery, onion, and creamy dressing)
- **Caprese** with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze
- **Vegan 'Caprese'** with grilled portabella mushroom, roasted tomato, basil, and balsamic glaze
- **Ask us about our boxed lunch options!**

ADDITIONAL CONSIDERATIONS

Beverages

an assortment of sodas, juices, teas and sparkling waters
\$1.00 - \$3.00 per person

Paper and Plastic Products

high quality paper napkins, plastic utensils, plastic plates and tumblers
please ask for pricing

Fresh Baked Mini Cookies

assortment includes sugar, double chocolate chip, chocolate chip, and oatmeal raisin
\$7.00 per dozen

Assortment of Miniature Pastries

order in increments of one dozen individually papered

éclairs, mousse cups (raspberry, espresso, chocolate), tartlets (fruit, Key lime, or lemon curd), cannoli, cheesecake, ganache tarts, pecan truffle tarts, or cream puffs
\$25.00 - \$30.00 per dozen

Assortment of Miniature Dessert Bars

brownies, lemon, pecan, tiger, apple crisp and triple berry
\$20.00 - \$25.00 per dozen

BREAKFAST OPTIONS

Breakfast Pastries

assorted Danish, turnovers, bear claws and muffins baked fresh in our bakery
\$15.00—\$25.00 per dozen

Bagels with Cream Cheese

an assortment of your choice served with plain or flavored cream cheese
\$21.00 per dozen

Quiche

list of suggestions available upon request
\$16.99 each
\$22.95 deep dish version

Build Your Own Yogurt Bar

plain Greek yogurt, granola, fresh fruit, and whipped cream
\$5.00 per person

Smoked Salmon Platter

served with cream cheese, shaved red onion, sliced tomato, lemons and mini bagels

Small - \$125.00 (serves 10-15)
Medium - \$150.00 (serves 15-20)
Large - \$175.00 (serves 20-25)

Omelette Station*

prepared to order with your choice of vegetables, meats, and cheeses
\$8.00 per person **(plus cost of chef)**

Breakfast Buffet*

with scrambled eggs, breakfast potatoes, or hash browns, bacon or sausage, fresh fruit and an assortment of pastries
\$14.00 per person **(plus cost of chef)**

Gourmet Coffee Service

choice of regular and/or decaffeinated coffee with cream and sugar (8 ounce portions, serves 10)
\$25.00 airpot

Breakfast Platter

spiral-sliced honey-glazed ham with home-style potatoes, grilled asparagus, and tarragon aioli served with grilled English muffins

Small - \$150.00 (serves 10-15)
Medium - \$185.00 (serves 15-20)
Large - \$225.00 (serves 20-25)

Crème Brûlée French Toast

thick-cut challah bread, dipped in rich custard and sautéed, then baked in more custard; accompanied by maple syrup and mixed berry sauce
\$95 per hotel pan (30 half-slices)
\$50 per half hotel pan (15 half slices)

Fruit Salad

made from the freshest fruits available
\$9.00 per lb.

APPETIZER PLATTERS

Small serves 15-20 | **Medium** serves 25-35 | **Large** serves 35-45

Mediterranean Platter

hummus, tabbouleh, stuffed grape leaves, feta, Middle Eastern yogurt cheeses with za'atar herbs, lentil salad, assorted whole olives, and roasted peppers, served with fresh pita bread and pita chips
Small - \$150 | **Medium** - \$200 | **Large** - \$250

Smoked or Poached Salmon Platter

with minced red onion, chopped egg, capers, lemon-dill crème fraîche, and toast points
Smoked - **Small** - \$125 | **Medium** - \$150 | **Large** - \$175
Large - poached only - \$250

Antipasto Platter

an elegant selection of imported marinated vegetables, olives, imported cheeses, and Italian meats served with crackers and sliced baguette
Small - \$150 | **Medium** - \$200 | **Large** - \$250

Sushi

90-piece selection to include real crab rolls, French crunch rolls, spicy shrimp rolls, yellow California rolls, tuna rolls, rainbow rolls, and Nigiri; served with wasabi, pickled ginger and soy sauce
\$165

Custom Cheese Platter

imported and domestic cheese assortment, with dried fruit, nuts, and cracker basket
Small - \$100 | **Medium** - \$150 | **Large** - \$200

Grilled Vegetable Platter

seasonal grilled vegetable assortment, with roasted garlic aioli
Small - \$100 **Medium** - \$125 **Large** - \$150

Fresh Fruit Platter

hand selected seasonal fruits from our fresh produce department, artistically displayed
Small - \$75 **Medium** - \$100 **Large** - \$125

Crudité Platter

a beautiful arrangement of fresh and grilled vegetables, served with onion-dill dip
Small - \$100 **Medium** - \$125 **Large** - \$150

APPETIZERS

two dozen minimum for **each** item ordered

Spinach-Artichoke Dip

our popular spread, served warm with house made pita chips
4 lbs. - \$65.00 | **6 lbs.** - \$95.00

Brie én Croute

layered with house made brandy-cranberry chutney and served with baguette slices and crackers
Small - \$55.00 | **Large** - \$95.00

Petite Risotto Cakes

served with a creamy roasted tomato fennel sauce
\$2.50 each

Chicken Skewers

lemon-garlic chicken, served with tzatziki sauce on the side
\$3.25 each

Beef Skewers

beef tenderloin, lightly dusted with porcini essence
\$4.50

Coconut Shrimp

with a mustard-marmalade sauce
\$3.50 each

Spinach Artichoke Phyllo Cups

our popular dip served in a bite-sized shell
\$2.00 each

Mini Brie and Cranberry-Chutney

served in phyllo cup
\$2.00 each

Stuffed Mushroom Caps

with a sausage-garlic filling
\$2.00 each

Soy-Glazed Meatballs

\$2.00 each

Greek Meatballs

served with tzatziki sauce
\$2.00

Chicken Pot Stickers

served with a wasabi sauce
\$2.25 each

*These menu items require a Holiday Catering Chef and a minimum of 25 guests.
Groups under 25 will be assessed a higher per person price.

SIDE DISHES

Mediterranean Couscous

Israeli couscous with olives, feta cheese, fresh herbs, and dried fruits

\$8.50 per pound

Lemon Vegetable Couscous

traditional couscous with garbanzo beans, broccoli florets and marinated tomatoes

\$8.50 per pound

Sesame Noodle Salad

shredded red cabbage, julienne bell peppers, scallions, snap peas, and fresh cilantro tossed with teriyaki sesame dressing

\$9.00 per pound

Greek Pasta Salad

farfalle pasta with crumbled feta cheese, Kalamata olives, artichoke hearts, halved grape tomatoes, banana pepper rings, diced cucumber and red wine vinaigrette

\$7.50 per pound

Roasted New Potatoes

tossed with roasted red bell pepper, red onion and fresh pesto

\$8.50 per pound

Mashed Potatoes

prepared classically with butter and cream, you can also add caramelized onions, or roasted garlic

\$9.00 per pound

Roasted Yukon Potato Salad

served room temperature and dressed with roasted garlic and mustard vinaigrette

\$8.50 per pound

Redskin Potato Salad

with Maytag blue cheese, bacon, and scallions

\$8.50 per pound

Vegetable Pasta Salad

with broccoli, julienne red, orange, and yellow peppers, chick peas, and celery seed dressing

\$7.50 per pound

SALADS

small serves 10 | large serves 20

grilled chicken - small \$30.00 | large \$59.00 * grilled salmon - small \$50.00 | large

House Salad

mixed greens and romaine with grape tomatoes, cucumber, garbanzo beans, and shredded carrots; accompanied by house-made red wine vinaigrette

small \$49.00 | large \$89.00

Michigan Cherry Salad

mixed greens with dried cherries, blue cheese crumbles, and toasted slivered almonds; accompanied by our house-made maple-balsamic vinaigrette

small \$59.00 | large \$99.00

Classic Caesar Salad

crisp romaine leaves with shredded Parmesan cheese, croutons, and our signature

house-made dressing

small \$49.00 | large \$89.00

ENTRÉES

Minimum order of 10 servings for each entrée ordered

Lasagna

your choice of 2 varieties
our rich meat sauce and cheese or
grilled vegetables, ricotta and pesto

\$13.00 per pound

Italian Sausage Ragu Pasta

Orecchiette pasta, Italian sausage, broccolini, kale and Parmesan cheese

\$15.00 per serving

Stuffed Shells

jumbo spinach and ricotta filled shells
resting in a bed of marinara sauce and

topped with pesto cream
(also available a la carte)

\$12.00 per serving

Herb Roasted Chicken

served with mashed potatoes
and roasted carrots

\$14.00 per serving

Chicken Enchiladas

served with refried beans
and spicy Spanish rice

\$15.00 per serving

Turkey Meatloaf

topped with our own unique sauce and
served with mashed potatoes,

and garlic green beans

\$14.00 per serving

Cider-Glazed Pork Tenderloin

grilled, marinated tenderloin
glazed with apple cider reduction,
accompanied by cornbread stuffing

and roasted carrots

\$16.00 per serving

Salmon with Lemon Dill or Apricot-Ginger Glaze

served with herbed new potatoes
and grilled asparagus

\$19.00 per serving

Mediterranean Chicken

with grilled marinated artichoke hearts,
lemon bechamel or tzatziki sauce,
grilled asparagus, and couscous

\$16.00 per serving

Risotto

wild mushrooms, corn, asparagus,
and sun-dried tomatoes

\$12.00 per serving

\$16.00 per serving with shrimp

Braised Beef Short Ribs

fork-tender boneless short ribs with a
rich reduction of the braising sauce,
accompanied by Parmesan risotto

and garlic green beans

\$36.95 per serving

Chicken Picatta

pan-seared chicken breast in lemon-
caper white wine sauce, served with
angel hair pasta and sautéed broccolini

\$16.00 per serving