

CATERING



## LET US CATER!

We're creative, we're focused on quality and we make customer service our #1, always.



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Office Hours: Tuesday - Saturday 8 a.m. - 5 p.m.

# FEATURE PLATTERS

## 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 with 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, served with 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 served with artisan breads and butter

Small- \$150 | Medium - \$185 | Large - \$225

Small Serves 10-15 | 5 lbs. of protein, 3 lbs. of side dish, 16 rolls  
Medium Serves 15-20 | 7 lbs. of protein, 4 lbs. of side dish, 24 rolls  
Large Serves 20-25 | 9 lbs. of protein, 5 lbs. of side dish, 30 rolls

# SMALL BITES

Two dozen minimum  
for **each** item ordered

## Mini Spinach Artichoke Phyllo Cups

our popular dip served in a bite-sized shell

\$2.00 each

## Petite Risotto Cakes

served with a creamy roasted tomato fennel sauce

\$2.50 each

## Coconut Shrimp

with a mustard-marmalade sauce

\$3.50 each

## Mini Soy-Glazed Meatballs

\$2.00 each

## Mini Greek Meatballs

served with tzatziki sauce

\$2.00

## Chicken Skewers

lemon-garlic chicken, served with tzatziki

sauce on the side

\$3.25 each

## Mini Brie and Cranberry-Chutney

served in phyllo cup

\$2.00 each

## Stuffed Mushroom Caps

with a sausage-garlic filling

\$2.00 each

## Stuffed Vegetarian Mushroom Caps

chopped spinach, minced artichoke,

Boursin, and panko filling

\$2.00 each

## Chicken Pot Stickers

served with a wasabi sauce

\$2.25 each

## Michigan Cherry Meatballs

petite beef meatballs in Michigan

cherry BBQ sauce

\$2.00 each

## Shrimp Cocktails

jumbo shrimp with tangy sauce

\$3.00 each

## Chicken Pot Stickers

served with a wasabi sauce

\$2.25 each

## Potato Skins

with cheddar cheese, bacon bits,

and green onions

\$2.25 each



# SALADS

Small serves 10

Large serves 20

## House Salad

mixed greens and romaine with grape tomatoes, cucumber, garbanzo beans, and shredded carrots and our 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 and our house-made maple-balsamic vinaigrette

Small \$59.00 | Large \$99.00

## Greek Salad

crisp romaine leaves with grape tomatoes, cucumber, roasted beets, garbanzo beans, Kalamata olives, crumbled feta and our house-made Greek dressing

Small \$59.00 | Large \$99.00

## Spinach-Orzo Salad

fresh baby spinach combined with orzo pasta and garnished with julienne sun-dried tomatoes, pistachios, and shredded Parmesan cheese and our

house-made lemon 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

## Add Grilled Chicken

Small \$30.00 | Large \$59.00

## Add Grilled Salmon

Small \$50.00 | Large \$100.00



# APPETIZER PLATTERS

Small Serves 15-25  
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 fraiche, 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**

## 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

## Build Your Own Bruschetta

two crostini per person, with roasted tomato and basil topped with

Parnigiano-Reggiano cheese

\$2.50 per person

# SKEWERS

Two dozen minimum for **each** item ordered

## Antipasto Skewers

olives, salami, cornichons, fresh mozzarella in a peppadew pepper, and marinated mushroom, all bite-size, on a skewer

\$2.50 each

## Salmon Skewers

marinated, grilled, and glazed with apricot-ginger sauce

\$4.50 each

## Chicken Skewers

lemon-garlic chicken, served with tzatziki sauce on the side

\$3.25 each

## Beef Skewers

three bite-sized cubes of beef tenderloin lightly dusted with porcini essence

\$4.50 each

## Caprese Skewers

cherry-sized fresh mozzarella and grape tomatoes, marinated in basil oil and white balsamic vinegar, seasoned with sea salt and freshly-ground black pepper

\$2.50 each

## Fruit Skewers

\$3.00 each



# SANDWICHES

All sandwiches are made on a 6" full size crispy baguette for \$9.50 ea.

Or a 3" petite size crispy baguette for \$5.00 ea. 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 and butter

## 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

# SUSHI TRAYS

## Basic

tray of 32 pieces, 8 California rolls (spicy optional), 8 French crunchy rolls, 8 teriyaki chicken rolls, 8 vegetable rolls  
\$49.99

## Advanced

tray of 48 pieces, 8 California rolls (spicy optional), 8 spicy tuna or salmon rolls, 8 cali rainbow rolls, 8 eel rolls, 8 osaka rolls, and 8 nigiri rolls  
\$69.99

## Expert

tray of 64 pieces, 8 California rolls (spicy optional), 8 real crab rollz, 8 chubby ninja rolls, 8 spicy tuna special rolls, 8 osaka rolls, 8 summer loving, and 16 nigiri rolls  
\$89.99

## Sushi Platter

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



# 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

**\$8.50 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

**\$9.50 per pound**

## **Fingerling Potato Salad**

with chopped egg, crispy Applewood smoked bacon, capers, and fresh herbs

**\$9.95 per pound**

## **Vegetable Pasta Salad**

with broccoli, julienne red, orange, and yellow peppers, chick peas, and our house- made celery seed dressing

**\$8.50 per pound**

## **Farro Salad**

dried cranberries, roasted pepitas, roasted butternut squash, roasted brussels sprouts, farro, Parmesan cheese, and tossed in white balsamic vinaigrette

**\$9.50 per pound**

# VEGETABLE SIDE

sold by the pound | \$10 lb.

## **Brussel Sprouts**

## **Asparagus**

## **Garlic Green Beans**

## **Roasted Carrots**

## **Seasonal Vegetable Medley**

## **Broccoli**

## **Sauteed Corn with Avocado Butter**

# ENTRÉES

Minimum order of **10 servings**  
for each entree ordered.

## Lasagna

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

**\$14.00 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 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, served with 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**



# 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  
\$6.00 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)

## 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.

## Gourmet Coffee Service

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

The following items require a Holiday  
Catering Chef on site and a minimum of  
25 guests. Groups under 25 will assessed a  
higher per person rate.

## 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  
\$15.00 per person (plus cost of chef)

# DESSERTS

## Mini Bar Assortment Standard Package

three classic brownies, three lemon bars, three tiger bars, three pecan bars

## Variety Package

select any four in season mini bars, three of each flavor for a total of 12 minis per variety package order

\$25.00 per platter

## Assorted Cheesecake

mini cheesecakes may include the following flavors: plain, caramel, chocolate, marble, raspberry and blueberry

\$25.00 per dozen

## Mini Pastry Assortment Platter

two key lime, two eclairs, two pecan chocolate tart, two mocha mousse cup, four assorted cheesecakes

\$30.00 per dozen

## Classic & Seasonal Mini Bars

One dozen minimum, \$20.00 per dozen

## Holiday's Classic Brownie

## Lemon Bar

## Pecan Bar

## Tiger Bar

## Apple Crisp Bar

## Classic Pastries

One dozen minimum, \$25.00 per dozen

## Traditional Cannoli

## Chocolate Cannoli

## Cream Puffs

## Chocolate Cup with Mousse

## Eclairs

## Ganache Tart

## Fruit Tart

## Key Lime Tart

## Lemon Curd Tart

## Pecan Chocolate Tart



# ADDITIONAL CONSIDERATIONS

## **Beverages**

an assortment of sodas, juices, teas and sparkling waters

**\$1.00 - \$3.00 per person**

## **Gourmet Coffee Service**

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

**\$25.00 airpot**

Paper and plastic products high quality paper napkins, plastic utensils, plastic plates and tumblers

**please ask for pricing**

## **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.

## **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.

**Prices in this menu are subject to change.**