

CATERING



LET US CATER!

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



1203 S. Main St, Royal Oak, MI 48067

Phone: (248)-543-4390

holidaycatering@holiday-market.com

www.holiday-market.com

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

\$17.99 each

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 air-pot

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 air-pot

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.