

CATERING



LET US CATER!

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



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www.Holiday-Market.com

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

FEATURE PLATTERS

Served at room temperature

Small Serves 10-15 | 5 lbs. of protein, 3 lbs. of side dish, 12 rolls

Medium Serves 15-20 | 7 lbs. of protein, 4 lbs. of side dish, 18 rolls

Large Serves 20-25 | 9 lbs. of protein, 5 lbs. of side dish, 24 rolls

Beef Tenderloin Platter

marinated, grilled and served with your choice of one side dish and horseradish cream; served with assorted rolls and butter

Small \$300 | Medium \$375 | Large \$450

Grilled Chicken Platter

marinated and grilled, with your choice of one side dish and roasted garlic aioli; served with assorted rolls and butter

Small \$175 | Medium \$200 | Large \$225

Teriyaki Pork Tenderloin Platter

sliced and plattered, with your choice of one side dish and wasabi mayonnaise; served with assorted rolls and butter

Small \$175 | Medium \$200 | Large \$225

Roasted Turkey Breast Platter

sliced and plattered, with brandied cranberry chutney, whole grain Dijon mayonnaise, imported Swiss cheese and your choice of one side dish; served with artisan breads and butter

Small \$175 | Medium \$200 | Large \$225

Spiral-Sliced Ham Platter

locally-produced Dearborn ham, removed from the bone and plattered with mustards, imported Swiss cheese, and your choice of side dish; served with artisan breads and butter

Small \$175 | Medium \$200 | Large \$225

Choice of Sides

Grilled Vegetables

Vegetable Pasta Salad

Roasted Yukon Potato Salad

Farro Salad

Asian Noodle Salad

Greek Pasta Salad



APPETIZER PLATTERS

Small Serves 15-25 | Medium Serves 25-35 | Large Serves 35-45

Mediterranean Platter

hummus, tabbouleh, stuffed grape leaves, feta, tzatziki, 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 \$175 | Medium \$225 | Large \$275

Smoked Salmon Platter

with minced red onion, chopped egg, capers, lemon-dill crème fraiche and toast points

Small \$150 | Medium \$175 | Large \$200

Poached Salmon Platter

with minced red onion, chopped egg, capers, lemon-dill crème fraiche and toast points

Small \$200 | Large \$275 (Whole Fish)

Hot Smoked Citrus Salmon Fillet Platter

with a Creole remoulade and toast points

Small \$175 | Large \$225

Antipasto Platter

an elegant selection of imported marinated vegetables, olives, imported cheeses and Italian meats; served with crackers and sliced baguette

Small \$175 | Medium \$225 | Large \$275

Custom Cheese Platter

imported and domestic cheese assortment, with dried fruit and nuts; served with a cracker basket

Small \$125 | Medium \$175 | Large \$225

Fresh Vegetable Platter

a beautiful arrangement of fresh vegetables; served with onion-dill dip

Small \$100 | Medium \$125 | Large \$150

Grilled Vegetable Platter

seasonal grilled vegetable assortment; served with roasted garlic aioli

Small \$125 | Medium \$150 | Large \$175

Fresh Fruit Platter

hand selected seasonal fruits from our fresh produce department

Small \$100 | Medium \$125 | Large \$150



APPETIZERS

Two dozen minimum for each item ordered

Spinach-Artichoke Dip

our popular spread served warm with tortilla chips

4 lbs. \$75 | 6 lbs. \$100

Brie en Croute

layered with house-made brandy-cranberry chutney;
served with baguette slices and crackers

Small \$55 | Large \$95

Build Your Own Bruschetta

two crostini per person, with roasted tomato and basil
and topped with Parmigiano-Reggiano cheese

\$3 per person

SKEWERS

Two dozen minimum for each item ordered

Antipasto Skewers

bite size olives, salami, cornichons, fresh mozzarella,
a peppadew pepper and a marinated mushroom

\$3 each

Salmon Skewers

two bite-sized cubes of marinated salmon;
glazed with honey-lime cilantro

\$4.50 each

Chicken Skewers

two bite-sized cubes of lemon-garlic chicken;
served with tzatziki sauce on the side

\$3.50 each

Beef Skewers

two bite-sized cubes of beef tenderloin lightly dusted
with za'atar herbs, served with tzatziki sauce on the side

\$4.50 each

Caprese Skewers

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

Full Size (4 pieces) \$2.50 each

Mini (2 pieces) \$1.50 each

Fruit Skewers

seasonal fresh fruit from our produce department;
artfully displayed

\$3.50 each

SUSHI PLATTERS

All served with wasabi, pickled ginger and soy sauce

Basic Platter

32 piece selection, 8 California rolls (spicy optional),
8 French crunchy rolls, 8 teriyaki chicken rolls and 8
vegetable rolls

\$49.99

Advanced Platter

48 piece selection, 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 Platter

64 piece selection, 8 California rolls (spicy optional),
8 real crab rolls, 8 chubby ninja rolls, 8 spicy tuna special
rolls, 8 osaka rolls, 8 summer loving rolls and 16 Nigiri rolls

\$89.99

Custom 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

\$165

SMALL BITES

Two dozen minimum for each item ordered

Mini Spinach Artichoke Phyllo Cups

our popular dip served in bite-sized shells
(ready-to-bake)

\$2 each

Mini Brie and Cranberry-Chutney

served in phyllo cups (ready-to-bake)

\$2 each

Petite Risotto Cakes

served with a creamy roasted tomato fennel sauce

\$2.50 each

Coconut Shrimp

served with a mustard-marmalade sauce

\$3.50 each

Jumbo Shrimp Cocktail

served with tangy sauce

\$3.50 each

Mini Soy-Glazed Meatballs

\$2.25 each

Mini Greek Meatballs

served with tzatziki sauce

\$2.25 each

Mini Michigan Cherry Meatballs

petite beef meatballs in Michigan cherry BBQ sauce

\$2.25 each

Stuffed Mushroom Caps

with a sausage-garlic filling

\$2 each

Vegetarian Stuffed Mushroom Caps

with chopped spinach, minced artichoke,
Boursin cheese and panko filling

\$2 each

Chicken Pot Stickers

served with a wasabi sauce

\$2 each

Potato Skins

with cheddar cheese, bacon bits and green onions;
served with sour cream

\$3 each

Vegetarian Potato Skins

with Parmesan cheese and diced grilled vegetables;
served with sour cream

\$3 each

Pigs In A Blanket

served with yellow mustard

\$2 each

Spinach and Feta Phyllo Triangles

spinach and feta cheese wrapped in phyllo

\$2 each



SALADS

Small Serves 10 | Large Serves 20

House Salad

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

Small \$49 | Large \$89

Michigan Cherry Salad

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

Small \$59 | Large \$99

Greek Salad

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

Small \$59 | Large \$99

Spinach Berry Salad

fresh baby spinach, quinoa, goat cheese, roasted almonds, fresh blueberries and strawberries; served with our house-made honey lemon vinaigrette

Small \$69 | Large \$99

Classic Caesar Salad

crisp romaine with shredded Parmesan cheese and house-made croutons; served with our house-made Caesar dressing

Small \$49 | Large \$89



Add Grilled Chicken

Small \$30 | Large \$60

Add Grilled Salmon

Small \$50 | Large \$100

ENTRÉES

Minimum order of 10 servings of each entree ordered

Meat Lasagna

rich meat sauce with ricotta cheese

\$16 per pound

Shiitake Mushroom White Lasagna

creamy alfredo sauce loaded with shiitake mushrooms, sautéed leeks, then layered with ricotta, Parmesan and mozzarella cheeses

\$15 per pound

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 per serving

Wild Mushroom Parmesan Risotto

\$12 per pound

Herb Roasted Chicken

served with mashed potatoes and roasted carrots

Bone-in \$14 per serving

Boneless \$16 per serving

Turkey Meatloaf

topped with our own unique sauce; served with mashed potatoes and garlic green beans

\$18 per serving

BBQ Glazed Pork Tenderloin

grilled, marinated pork tenderloin, glazed with sweet BBQ sauce; served with cornbread stuffing and roasted carrots

\$16 per serving

Salmon with Lemon Dill or Honey-Lime Cilantro Glaze

served with herbed potatoes and grilled asparagus

\$19 per serving

Mediterranean Chicken

with grilled marinated artichoke hearts and lemon bechamel sauce; served with grilled asparagus and rice pilaf

\$16 per serving

Braised Beef Short Ribs

fork-tender short ribs in a rich reduction of the braising sauce; served with wild mushroom Parmesan risotto and garlic green beans

\$38 per serving

Chicken Picatta

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

\$16 per serving

Chicken Marsala

sautéed chicken breast in a rich mushroom sauce; served with mashed potatoes and grilled asparagus

\$16 per serving

Potato-Crusted Salmon

served with rice pilaf, roasted Brussel sprouts and a side of red chili aioli

\$19 per serving

BREAKFAST OPTIONS

Mini Breakfast Pastries

assorted Danish, turnovers and bear claws;
baked fresh in our bakery

\$19.95 per dozen

Bagels with Cream Cheese

assorted bagels; served with cream cheese

\$21 per dozen

Build Your Own Yogurt Bar

plain Greek yogurt, granola,
fresh fruit and whipped cream

\$6 per person

Crème Brûlée French Toast

thick-cut challah bread, dipped in rich custard and
sautéed, then baked in more custard;
served with maple syrup and mixed berry sauce

Half pan \$50 (15 half slices)

Whole pan \$95 (30 half-slices)

Fruit Salad

made from the freshest fruits available

\$9 per lb.

Quiche 9"

- Maple Breakfast Sausage, Roasted Potato and Caramelized Onion
- Spinach, Mushroom and Gruyere
- Broccoli and Cheddar
- Grilled Chicken, Chevre and Sun-Dried Tomato
- Smoked Salmon with Dill and Havarti
- Bacon and Sautéed Leek
- Grilled Vegetable and Boursin Cheese
- Ham and Swiss
- Bacon and Cheddar
- Roasted Red Pepper, Feta and Basil
- Asparagus and Parmigiano-Reggiano

\$17.99 each

Gourmet Coffee Service

choice of regular and/or decaffeinated coffee
with cream and sugar and cardboard cups with lids

\$35 air-pot | 8 ounce portions | serves 10

The following items require a Holiday Catering Chef on site and a minimum of 25 guests.

Omelette Station

prepared to order with your choice of
vegetables, meats and cheeses

\$10 per person (plus cost of chef)

Breakfast Buffet

with scrambled eggs, breakfast potatoes,
bacon or sausage, fresh fruit and an
assortment of breakfast pastries

\$15 per person (plus cost of chef)



SANDWICHES

Made on a 6" crispy baguette for \$9.50 each or a 3" crispy baguette for \$5 each; Potato chips are available for \$1 a bag. Sandwiches made with gluten free wraps are \$2 extra for each size.

French Rosemary Ham

with shredded Gruyere cheese and butter

Premium Roasted Turkey

with dill-Havarti and a touch of mayonnaise

Soppressata

with premium Italian salami, Brie cream and arugula

Roast Beef

with shredded Gruyere cheese, horseradish cream sauce and arugula

Tuna Quinoa Salad

with hard cooked egg, capers, quinoa, onion, celery, honey, Dijon, mayonnaise and dill

Traverse City Chicken Salad

with grilled chicken, dried Michigan cherries, celery, onion and creamy dressing

Caprese

with fresh mozzarella, roasted tomatoes, basil and balsamic glaze

Vegan 'Caprese'

grilled portabella mushroom, roasted tomato, basil and balsamic glaze

GOURMET BOXED LUNCH

Limit of 3 choices of sandwiches per order; served on a 3" crispy baguette
Boxed lunches include fruit salad, vegetable pasta salad, full-size cookie, fork and napkin
\$12.95 per person | 20 person minimum



BUILD-YOUR-OWN LUNCH BUFFET

Includes the Following

- Selection of premium Boarshead sliced roast beef, turkey and ham
- Selection of premium Boarshead sliced Swiss, cheddar and Havarti cheeses
- Tuna salad and egg salad
- Lettuce and tomato slices
- Wheat and rye bread and white rolls
- Selection of condiments

Your Choice of Two

- House salad with mixed greens and romaine, grape tomatoes, cucumber, garbanzo beans, shredded carrots and house-made red wine vinaigrette
- Classic Caesar salad with house-made croutons and dressing
- Redskin potato salad
- Vegetable pasta salad

Also Includes

- Freshly baked full-sized cookie

\$12.95 per person | 20 person minimum

OH-SO-EASY LUNCH BUFFET

Pre-made 3" petite sandwiches on a baguette with full-sized cookie

1.5 sandwiches per person

Client's choice of three selections:

- French Rosemary Ham with shredded Gruyere cheese and butter
- Premium Roasted Turkey with dill-Havarti and a touch of mayonnaise
- Soppressata with premium Italian salami, Brie cream and arugula
- Roast Beef with shredded Gruyere cheese, horseradish cream sauce and arugula
- Tuna Quinoa Salad with hard cooked egg, capers, quinoa, onion, celery, honey, Dijon, mayonnaise and dill
- Traverse City Chicken Salad made with 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

Choice of two accompaniments:

- House salad with mixed greens and romaine, grape tomatoes, cucumber, garbanzo beans, shredded carrots and house-made red wine vinaigrette
- Classic Caesar salad with house-made croutons and Caesar dressing
- Redskin potato salad
- Vegetable pasta salad

\$13.95 per person, 20 person minimum

SIDE DISHES

Lemon Vegetable Couscous

traditional couscous with garbanzo beans, broccoli florets and marinated tomatoes

\$9.50 per pound

Asian Noodle Salad

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

\$9.50 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

\$9.50 per pound

Mashed Potatoes

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

\$10 per pound

Roasted Yukon Potato Salad

served room temperature and dressed with roasted garlic and mustard vinaigrette

\$9.50 per pound

Fingerling Potato Salad

chopped egg, crispy Apple-wood smoked bacon, capers and fresh herbs

\$10.50 per pound

Vegetable Pasta Salad

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

\$9.50 per pound

Farro Salad

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

\$9.50 per pound

BLT Pasta Salad

pasta with crispy bacon, shredded lettuce, chopped green onion and cherry tomatoes; covered in a creamy dressing

\$9.50 per pound

Rice Pilaf with Vermicelli Noodles

basmati rice with al dente vermicelli noodles; loaded with fresh leeks and celery

\$8.50 per pound

Vegetable Sides

\$10 lb.

Brussel Sprouts

Asparagus

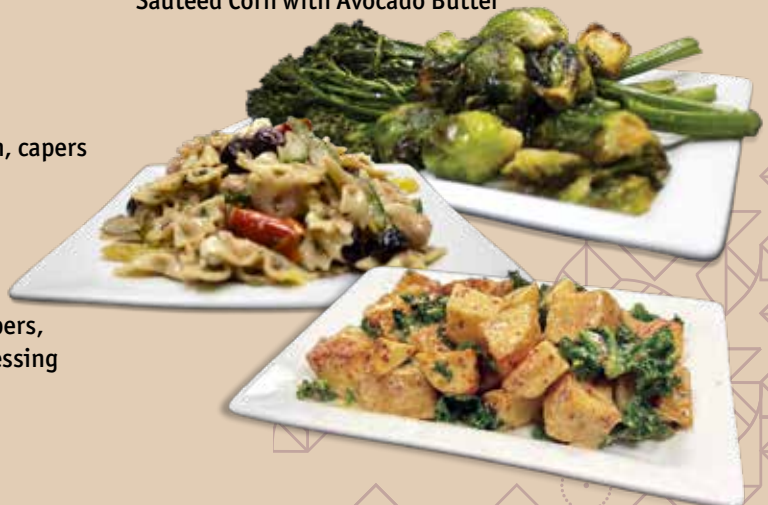
Garlic Green Beans

Roasted Carrots

Seasonal Vegetable Medley

Broccolini

Sautéed Corn with Avocado Butter



The **SMOKEHOUSE**

SMOKEHOUSE APPETIZERS

Two-dozen minimum order for appetizers

Pulled Pork Mini Egg Rolls

smoked pulled pork, Napa cabbage, cilantro and scallions;
served with BBQ plum sauce

\$20 per dozen

BBQ Meatballs

house-mixed pulled pork and certified Angus ground beef
meatballs smoked and served in Smokehouse classic BBQ sauce

\$25 per dozen

Chip & Dip Platter

house-made tortilla chips with jalapeño queso dip and
Smokehouse salsa

\$45 per platter

Crispy Wings

marinated for 12 hours then smoked for 3 hours

\$20 per dozen

SMOKEHOUSE MEATS

RIBS

Baby Back Ribs

seasoned with sweet and spicy rub or salt and pepper rub

\$135 | 5 slabs | Serves 10-14

St. Louis Ribs

seasoned with sweet and spicy rub or salt and pepper rub

\$135 | 5 slabs | Serves 10-14

TURKEY

Sliced Smoked Turkey Breast

Half pan \$100 | Whole pan \$180

PORK & CHICKEN

Smoked Pulled Pork

smoked and juicy pulled pork

Half pan \$100 | Whole pan \$180

Smoked Pulled Chicken

deliciously smoked and juicy pulled chicken

Half pan \$100 | Whole pan \$180

BEEF

Sliced Beef Brisket

slow cooked beef brisket with a side of our full bodied sauce

Half pan \$160 | Whole pan \$300

Burnt Ends

brisket cap smoked for 14 hours then chopped into 2 oz.
pieces and smoked again in our brisket sauce for one hour

Half pan \$160 | Whole pan \$300

FISH

Smoked Salmon

seasoned with a citrus chili rub and smoked;
can be portioned to preferred specifications or
served as a whole fillet

Half pan \$140 | Whole pan \$260

Half Pan 6 lbs. serves 15-20

Whole Pan 12 lbs. serves 30-40

SMOKEHOUSE SALAD

Half pan serves 12-15 | Full pan serves 25-30

Smokehouse Signature Salad

chopped romaine, corn, and black bean salsa, shredded cheddar, scallion, cherry tomato halves, house-made pickled jalapeños and crispy tortilla strips; served with salsa ranch dressing

Half pan \$60 | Full pan \$95

SMOKEHOUSE SIDES

Half pan serves 15-20 | Full pan serves 30-40

Mac n' Cheese

real cheese melted to perfection and mixed over spiral noodles that hold on to that molten cheese

Half pan \$75 | Full pan \$140

Braised Collard Greens

slow cooked with black eyed peas, corned beef and turkey for an authentic, home-cooked flavor

Half pan \$65 | Full pan \$120

BBQ Baked Beans

BBQ beans with some of our smoked brisket sprinkled in

Half pan \$55 | Full pan \$100

Coleslaw

horseradish and secret spices

Half pan \$35 | Full pan \$60

Red Beans & Rice

Dearborn andouille sausage, green bell peppers, onions, and Cajun seasoning

Half pan \$65 | Full pan \$120

Hash Brown Casserole

shredded potatoes and onions baked into a creamy cheddar cheese sauce

Half pan \$65 | Full pan \$120

House-Made Cornbread Squares

served with butter

\$10 per dozen

SMOKEHOUSE DESSERT

Half pan serves 15-20 | Full pan serves 30-40

Sweet Potato Bread Pudding with Bourbon Sauce

Half pan \$65 | Full pan \$95

DESSERTS

Mini Bar Package

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

\$25 a dozen

Mini Pastry Package

two key lime tarts, two eclairs, two pecan chocolate tarts, two mocha mousse cups and four assorted cheesecakes

\$30 per dozen

Mini Dessert Bars

- Holiday's Classic Brownie
- Triple Berry Bar
- Magic Bar
- Lemon Bar
- Pecan Bar
- Tiger Bar
- Apple Crisp Bar

\$20 per dozen | one dozen minimum

Mini Classic Pastries

- Traditional Cannoli
- Chocolate Cannoli
- Cream Puffs
- Chocolate Cup with Mousse
- Eclairs
- Ganache Tart
- Fruit Tart
- Key Lime Tart
- Lemon Curd Tart
- Pecan Chocolate Tart

\$25 per dozen | one dozen minimum

Full Size Gourmet Cookies

Ask for selection

\$9 a dozen

