



HOLIDAY
MARKET

Let Us Cater!

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



1203 S. Main St, Royal Oak, MI 48067 | 248-543-4390
holidaycatering@holiday-market.com | Holiday-Market.com
Office Hours: Monday - Saturday 8 a.m. - 5 p.m.

Featured 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

EXTRA LARGE SERVES 25-30 | 11 LBS. OF PROTEIN | 6 LBS. OF SIDE DISH | 36 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 \$375 | MEDIUM \$450

LARGE \$525 | EXTRA LARGE \$600

GRILLED CHICKEN PLATTER

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

SMALL \$200 | MEDIUM \$225

LARGE \$250 | EXTRA LARGE \$300

TERIYAKI PORK TENDERLOIN PLATTER

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

SMALL \$200 | MEDIUM \$225

LARGE \$250 | EXTRA LARGE \$300

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 \$200 | MEDIUM \$225

LARGE \$250 | EXTRA LARGE \$300

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 \$200 | MEDIUM \$225

LARGE \$250 | EXTRA LARGE \$300

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 | EXTRA LARGE SERVES 45-55

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 \$200 | MEDIUM \$250 | LARGE \$300 | EXTRA LARGE \$350

SMOKED SALMON PLATTER

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

SMALL \$175 | MEDIUM \$200 | LARGE \$225

POACHED SALMON PLATTER

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

SMALL \$225 | LARGE \$300 WHOLE FISH

HOT SMOKED CITRUS SALMON FILLET PLATTER

with a Creole remoulade and toast points

SMALL \$200 | LARGE \$275

ANTIPASTO PLATTER

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

SMALL \$200 | MEDIUM \$250 | LARGE \$300 | EXTRA LARGE \$350

CUSTOM CHEESE PLATTER

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

SMALL \$150 | MEDIUM \$200

LARGE \$250 | EXTRA LARGE \$300

FRESH VEGETABLE PLATTER

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

SMALL \$125 | MEDIUM \$150

LARGE \$175 | EXTRA LARGE \$200

GRILLED VEGETABLE PLATTER

seasonal grilled vegetable assortment; served with roasted garlic aioli

SMALL \$150 | MEDIUM \$175

LARGE \$200 | EXTRA LARGE \$225

FRESH FRUIT PLATTER

hand selected seasonal fruits from our fresh produce department

SMALL \$125 | MEDIUM \$150

LARGE \$175 | EXTRA LARGE \$200



Appetizers

SPINACH-ARTICHOKE DIP

our popular spread served warm with tortilla chips

4 LBS \$75 | 6 LBS \$100

BRIE ÉN CROUTE

layered with house-made cinnamon pear; served with baguette slices and crackers

SMALL \$55 | LARGE \$95

LOADED HUMMUS PLATTER

cucumber, Feta, Divina tomatoes, Kalamata olives, sweetie drops, parsley and pita chips

\$15 PER POUND

CHICKEN TENDERS

served with ranch

\$15 PER POUND

COCONUT CHICKEN TENDERS

served with orange marmalade

\$16 PER POUND

CAJUN SHRIMP \$20 PER POUND

LEMON GARLIC SHRIMP \$20 PER POUND

TUNA QUINOA SALAD \$13 PER POUND

TRAVERSE CITY CHICKEN SALAD \$15 PER POUND

SMOKED WHITEFISH PATÉ \$17 PER POUND

SMOKED TROUT PATÉ \$14 PER POUND

Sushi Platters

ALL SERVED WITH WASABI, PICKLED GINGER & SOY SAUCE

BASIC PLATTER

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

32 PIECE SELECTION \$50

ADVANCED PLATTER

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

48 PIECE SELECTION \$70

EXPERT PLATTER

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

64 PIECE SELECTION \$90

CUSTOM SUSHI PLATTER

to include real crab rolls, French crunch rolls, spicy shrimp rolls, yellow California rolls, tuna rolls, rainbow rolls and Nigiri

90 PIECE SELECTION \$165

Skewers

TWO DOZEN MINIMUM FOR EACH ITEM ORDERED

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

ANTIPASTO SKEWERS

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

\$3 EACH

LEMON GARLIC CHICKEN SKEWERS

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

\$3.50 EACH

GRILLED CHICKEN SKEWERS

served with hummus

\$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

\$5 EACH

SALMON SKEWERS

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

\$4.50 EACH

Poke Bowls

NO MINIMUM!

SALMON POKE BOWL

sushi rice, Hawaiian style salmon with a citrus-soy dressing, avocado, cucumber and leaf lettuce

\$11 EACH

TUNA POKE BOWL

sushi rice, Hawaiian style tuna with a citrus-soy dressing, avocado, cucumber and leaf lettuce

\$11 EACH

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 & CRANBERRY-CHUTNEY

served in phyllo cups (ready-to-bake)

\$2 EACH

PETITE RISOTTO CAKES

served with a creamy roasted tomato fennel sauce

\$3 EACH

COCONUT SHRIMP

served with a mustard-marmalade sauce

\$3.50 EACH

JUMBO SHRIMP COCKTAIL

served with tangy sauce

\$3.50 EACH

MINI GREEK MEATBALLS

served with tzatziki sauce

\$2.75 EACH

MINI MICHIGAN CHERRY MEATBALLS

petite beef meatballs in Michigan cherry BBQ sauce

\$2.75 EACH

STUFFED MUSHROOM CAPS

with a sausage-garlic filling

\$2.50 EACH

VEGETARIAN STUFFED MUSHROOM CAPS

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

\$2.50 EACH

CHICKEN POT STICKERS

served with a wasabi sauce

\$2 EACH

LOADED POTATO SKINS

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

\$3 EACH

VEGETARIAN POTATO SKINS

Parmesan cheese and diced grilled vegetables; served with sour cream

\$3 EACH

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SPINACH & FETA PHYLLO TRIANGLES

spinach and feta cheese wrapped in phyllo

\$2 EACH

BITE SIZE VEGAN "CRAB" CAKES

with red chili aioli

\$3 EACH

BITE SIZE CRAB CAKES

with red chili aioli

\$4.50 EACH

BITE SIZED FALAFEL

with tahini sauce

\$2 EACH

PETITE TENDERLOIN BRIOCHE SANDWICH

silver-dollar size brioche rolls topped with sliced tenderloin, baby arugula, aged cheddar, and horseradish cream sauce

\$6.50 EACH

CORNED BEEF MINI RUEBENS

Wigley's corned beef, sauerkraut, Swiss cheese; served with house-made Ukrainian dressing on rye bread

\$4.50 EACH

Flatbreads

\$12 EACH | READY TO BAKE

RED MARGHERITA FLATBREAD

arugula with a balsamic drizzle, red sauce, a five cheese blend, fresh mozzarella and multi-color cherry tomatoes

WILD MUSHROOM FLATBREAD

wild mushrooms, thyme, oregano, brie, caramelized onion and a five cheese blend

PEPPERONI FLATBREAD

red sauce, five cheese blend and pepperoni

FIVE CHEESE FLATBREAD

red sauce & five cheese blend

BOURBON BBQ CHICKEN FLATBREAD

BBQ bourbon sauce, five cheese blend, candied honey bacon, bourbon BBQ chicken and pickled red onions

Chicken Entrées

HERB ROASTED CHICKEN

served with mashed potatoes and roasted carrots;
served with assorted rolls and butter

BONE-IN \$15 PER SERVING

BONELESS \$17 PER SERVING

MEDITERRANEAN CHICKEN

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

\$17 PER SERVING

BREADED CHICKEN CUTLETS

with buttered egg noodles, a mushroom cream sauce, and
sauteed avocado corn; served with assorted rolls and butter

\$17 PER SERVING

CHICKEN MARSALA OR PICATTA

with angel hair noodles and grilled asparagus;
served with assorted rolls and butter

\$17 PER SERVING

CHICKEN ENCHILADAS

two enchiladas served with refried beans and Spanish rice

\$17 PER SERVING

CHICKEN POT PIE

double-crust pot pie, filled with bite-sized pieces of tender
poached chicken, carrots, potatoes, celery,
pearl onions and rich sauce

HALF PAN \$100 SERVES 10-15

FULL PAN \$200 SERVES 25-35

KOREAN GOCHUJANG CHICKEN

with peppers, onions and white rice

\$17 PER SERVING

CHICKEN OR BEEF KABOB

MINIMUM SIX EACH

one pound kabobs with peppers and onions, served with
vermicelli rice pilaf and fresh pita and tzatziki on the side

\$20 CHICKEN OR \$24 BEEF

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MINIMUM ORDER OF 10 SERVINGS OF EACH ENTREE ORDERED

Beef & Pork Entrées

BBQ GLAZED PORK TENDERLOIN

grilled, marinated pork tenderloin, glazed with
sweet BBQ sauce; served with white cheddar grits, roasted
carrots; served with assorted rolls and butter

\$17 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; served with assorted rolls and butter

\$42 PER SERVING

SMOKED RIBS & HALF BBQ CHICKEN

served with macaroni and cheese and collard greens;
served with cornbread and butter

\$22 per serving

BRAISED BEEF BRISKET

served with natural jus and mashed potatoes with roasted
carrots; served with assorted rolls and butter

\$34 PER SERVING

STEAK & GUINNESS PIE

double-crust pot pie, filled with bite-sized pieces of braised beef,
carrots, potatoes, celery, pearl onions, and rich Guinness sauce

HALF PAN \$250 | SERVES 10-15

FULL PAN \$400 | SERVES 25-35

TERIYAKI FLANK STEAK

with white rice and roasted Asian vegetables;
served with assorted rolls and butter

\$20 PER SERVING



Salmon Entrées

SALMON WITH LEMON DILL OR HONEY-LIME CILANTRO GLAZE

served with herbed potatoes and grilled asparagus;
served with assorted rolls and butter

\$20 PER SERVING

POTATO-CRUSTED SALMON

served with rice pilaf, roasted Brussel sprouts and a side of red chili aioli; served with assorted rolls and butter

\$20 PER SERVING

ORANGE GLAZED SALMON WITH TOASTED WALNUTS

served wild rice pilaf and grilled asparagus;
served rolls and butter

\$20 PER SERVING

Vegetarian Entrées

WILD MUSHROOM PARMESAN RISOTTO

\$14 PER SERVING

QUINOA STUFFED PEPPERS

tri-colored quinoa with black beans, corn, green onions and roasted sweet potato

\$14 PER SERVING

SHIITAKE MUSHROOM WHITE LASAGNA

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

\$15 PER SERVING

STUFFED SHELLS

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

\$14 PER SERVING

FAMILY PENNE PASTA

pasta tossed in rich cheese sauce, layered with San Marzano tomatoes and topped with Parmigiano-Reggiano cheese

\$15 PER SERVING

Pasta Entrées

MEAT LASAGNA

rich meat sauce with ricotta cheese and garlic bread

\$16 PER SERVING

BEEF STROGANOFF

tender steak tips and egg noodles served with a rich cream sauce and garlic bread

\$19 PER SERVING

SHRIMP SCAMPI

over spaghetti noodles with sautéed vegetables

\$20 PER SERVING

Build Your Own Entrées

MINIMUM ORDER OF 25 PEOPLE

TACO BAR

crispy corn and soft flour tortillas, with seasoned steak and chicken, queso fresco, shredded lettuce, pico de gallo, salsa roja, salsa verde and sour cream

\$14 PER PERSON

BURRITO BOWLS

cilantro-lime rice with seasoned steak and chicken, black beans, queso fresco, shredded lettuce, pico de gallo, salsa roja, salsa verde and sour cream

\$14 PER PERSON

Build Your Own Salad Bar

mixed greens and chopped romaine; accompanied by shredded cheddar cheese, grape tomatoes, shredded carrots, diced cucumbers, hard-cooked egg, sunflower seeds, sliced grilled chicken, applewood smoked bacon, house made croutons; with balsamic, celery seed, and buttermilk ranch dressing options; served with assorted rolls and butter

\$17 PER PERSON | MIN 25 PEOPLE

The SMOKEHOUSE



SMOKEHOUSE APPETIZERS

TWO-DOZEN MINIMUM ORDER FOR APPETIZERS

Chip & Dip Platter

Holiday Market tortilla chips with jalapeño queso dip and Smokehouse salsa

\$50 PER PLATTER

Crispy Wings

marinated for 12 hours then smoked for 3 hours; available flavors lemon pepper, sweet chili, teriyaki, BBQ, and dry BBQ

\$20 PER DOZEN

Smokehouse Signature Salad

HALF PAN SERVES 12-15 | FULL PAN SERVES 25-30
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 \$100

SMOKEHOUSE MEATS

HALF PAN 6 POUNDS | SERVES 15-20

WHOLE PAN 12 POUNDS | SERVES 30-40

Baby Back Ribs

seasoned with sweet and spicy rub or salt and pepper rub

\$28 PER SLAB

St. Louis Ribs

seasoned with sweet and spicy rub or salt and pepper rub

\$28 PER SLAB

Sliced Smoked Turkey Breast

HALF PAN \$100 | WHOLE PAN \$180

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

Sliced Beef Brisket

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

HALF PAN \$180 | WHOLE PAN \$325

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 \$180 | WHOLE PAN \$325

Smoked Salmon

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

HALF PAN \$150 | WHOLE PAN \$280

SMOKEHOUSE SIDES

HALF PAN SERVES 15-20 | FULL PAN SERVES 30-40

Macaroni n' Cheese

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

HALF PAN \$80 | FULL PAN \$150

Braised Collard Greens

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

HALF PAN \$75 | FULL PAN \$130

BBQ Baked Beans

BBQ beans with some of our smoked brisket sprinkled in

HALF PAN \$75 | FULL PAN \$120

Coleslaw

horseradish and secret spices

HALF PAN \$50 | FULL PAN \$75

Red Beans & Rice

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

HALF PAN \$75 | FULL PAN \$125

Hash Brown Casserole

shredded potatoes and onions baked into a creamy cheddar cheese sauce

HALF PAN \$75 | FULL PAN \$125

House-Made Cornbread Squares

served with butter

\$12 PER DOZEN

Jalapeno Grits

\$60 HALF PAN | \$110 FULL PAN

Real Good **BBQ** From Holiday

Build Your Own Lunch Buffet

**\$14 PER PERSON | 20 PERSON MINIMUM
INCLUDES THE FOLLOWING**

- Boars Head sliced roast beef, turkey and ham
- Boars Head 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
- Freshly baked full-sized cookie

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

Oh So Easy Lunch Buffet

**\$15 PER PERSON | 20 PERSON MINIMUM
PRE-MADE 3" PETITE SANDWICHES ON A BAGUETTE WITH FULL-SIZED
COOKIE | 1 1/2 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

Sandwiches

Made on a 6" crispy baguette for \$10 each or a 3" crispy baguette for \$5.50 each; Potato chips are available for \$1 a bag. Sandwiches made with gluten free wraps are \$2 extra for each size.

PREMIUM ROASTED TURKEY SANDWICH

with dill-Havarti and a touch of mayonnaise

SOPPRESSATA SANDWICH

with premium Italian salami, Brie cream and arugula

TRAVERSE CITY CHICKEN SALAD SANDWICH

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

CAPRESE SANDWICH

with fresh mozzarella, roasted tomatoes, basil and balsamic glaze

FRENCH ROSEMARY HAM SANDWICH

with shredded Gruyere cheese and butter

TUNA QUINOA SALAD SANDWICH

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

ROAST BEEF SANDWICH

with shredded Gruyere cheese, horseradish cream sauce and arugula

VEGAN 'CAPRESE' SANDWICH

grilled portabella mushroom, roasted tomato, basil and balsamic glaze

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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

\$15 PER PERSON | 20 PERSON MINIMUM

Side Dishes

ASIAN NOODLE SALAD

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

\$11 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

\$11 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

\$11 PER POUND

FINGERLING POTATO SALAD

chopped egg, crispy Applewood Smoked Bacon, capers and fresh herbs

\$12 PER POUND

VEGETABLE PASTA SALAD

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

\$10 PER POUND

FARRO SALAD

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

\$12 PER POUND

BLT PASTA SALAD

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

\$11 PER POUND

FREEKEH SALAD

with walnuts, pistachios, apricots, dried currants, roasted sweet potatoes, kale, and crumbled goat cheese tossed with a honey white balsamic vinaigrette

\$12 PER POUND

ESQUITES

grilled Mexican sweet corn; served off-the cob and warmed with grated queso fresco

\$10 PER POUND

ANTIPASTO SALAD

Cavatappi pasta, chub salami, mozzarella balls, Parmesan, Kalamata olives, yellow pepper rings, artichokes, Davina tomatoes and red wine vinaigrette

\$12 PER POUND

VEGETABLE SIDES

\$10 PER POUND

- Brussel Sprouts
- Asparagus
- Garlic Green Beans
- Roasted Carrots
- Seasonal Vegetable Medley
- Broccolini
- Sautéed Corn with Butter
- Roasted Asian Vegetables

Salads

SMALL SERVES 10 | LARGE SERVES 20

ADD GRILLED CHICKEN | SMALL \$30 | LARGE \$60

ADD GRILLED SALMON | SMALL \$50 | LARGE \$100

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

KALE CAESAR SALAD

crisp kale with shredded Parmesan cheese and house-made croutons; served with our house-made with lemon-Caesar vinaigrette

SMALL \$49 | LARGE \$89

Breakfast Options

MINI BREAKFAST PASTRIES

assorted Danish, turnovers and bear claws;
baked fresh in our bakery
\$30 PER DOZEN

PETITE HOUSE MADE SCONES

with marmalade butter
\$25 PER DOZEN

FRUIT SALAD

made from the freshest fruits available
\$12 PER POUND

BAGELS WITH CREAM CHEESE

assorted bagels; served with cream cheese
\$26 PER DOZEN

ASSORTED MINI BAGELS

assorted bagels; served with cream cheese
\$20 PER DOZEN

APPLEWOOD SMOKED BACON

\$18 PER POUND

BREAKFAST SAUSAGE LINKS

\$12 PER POUND

BREAKFAST POTATOES

with peppers and onions
\$10 PER POUND

BREAKFAST SANDWICHES

fried egg, choice of pork or turkey sausage and
cheese on a English muffin; individually wrapped
\$5 EACH

LARGE YOGURT PARFAITS

choice of strawberry, raspberry or blueberry parfaits
\$6 EACH

HOLIDAY'S CORNED BEEF HASH

Yukon potatoes, red peppers, onions and jalapenos
\$12 PER POUND

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 \$55 | 15 HALF SLICES

WHOLE PAN \$100 | 30 HALF SLICES

QUICHE OR FRITTATA

- 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
- 9" \$18 EACH | 3" \$4 EACH**

BREAKFAST BUFFET

with individual frittatas, breakfast potatoes,
bacon or sausage, fresh fruit and an
assortment of breakfast pastries
\$16 PER PERSON

Gourmet Coffee Service

choice of regular and/or decaffeinated coffee
with cream and sugar and cardboard cups with lids
\$35 EACH | 8 OUNCE PORTIONS | SERVES 10



Desserts

MINI BAR PACKAGE

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

\$30 PER DOZEN

MINI PASTRY PACKAGE

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

\$35 PER DOZEN

MINI DESSERT BARS

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

\$25 PER DOZEN | ONE DOZEN MINIMUM EACH

MINI CLASSIC PASTRIES

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

\$30 PER DOZEN | ONE DOZEN MINIMUM EACH

Let Us Cater! 248-543-4390
holidaycatering@holiday-market.com
Holiday-Market.com

Prices in this menu are subject to change.

FULL SIZE GOURMET COOKIES

ASK FOR SELECTION | \$10 PER DOZEN

BASIC CUPCAKE | \$2 EACH

GOURMET CUPCAKE | \$4 EACH

TIRAMISU

traditional dessert of lady fingers dipped in espresso, mascarpone, and whipped cream topped with cocoa, light and delicious

\$60 HALF PAN SERVES 15 | \$120 FULL PAN SERVES 35

