



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



Minimum order of \$1,000 on all deliveries.

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

Minimum order of \$1,000 on all deliveries.

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



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 cranberry chutney;

served with baguette slices and crackers

LARGE \$95

LOADED HUMMUS PLATTER

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

\$15 PER POUND

Skewers

MINIMUM 100 OF EACH ITEM

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 horseradish cream sauce on the side

\$5 EACH

SALMON SKEWERS

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

\$4.50 EACH

Minimum order of \$1,000 on all deliveries.

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

Sandwich choices;

- **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

\$15 PER PERSON | GLUTEN FREE \$20 PER PERSON
50 PERSON MINIMUM

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 \$75

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 \$100

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

Small Bites

50 PIECE 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 tzatziki 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

CORNEBEEF 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

Main Entrées

MINIMUM ORDER OF 25 SERVINGS OF EACH ENTREE ORDERED

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

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 OR BEEF KABOB

one pound kabobs with peppers and onions, served with vermicelli rice pilaf and fresh pita and tzatziki on the side
\$18 CHICKEN OR \$22 BEEF

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

BRAISED BEEF BRISKET

served with natural jus and mashed potatoes with roasted carrots; served with assorted rolls and butter
\$34 PER SERVING

TERIYAKI FLANK STEAK

with white rice and roasted Asian vegetables;
served with assorted rolls and butter
\$20 PER SERVING

MEAT LASAGNA

rich meat sauce with ricotta cheese and garlic bread
\$16 PER SERVING

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

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

Build Your Own Entrées

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

Minimum order of \$1,000 on all deliveries.

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 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

Minimum order of \$1,000 on all deliveries.

Desserts

MINI ASSORTED DESSERT BAR PLATTER

includes classic brownies, triple berry bars, lemon bars and tiger bars

36 PIECES \$100

72 PIECES \$200

144 PIECES \$400

MINI ASSORTED DESSERT PASTRY PLATTER

includes traditional cannolis, assorted mousse cups, eclaires, key lime tarts and lemon curd tarts

36 PIECES \$120

72 PIECES \$220

144 PIECES \$420

FULL SIZE GOURMET COOKIES | \$10 PER DOZEN

ASK FOR SELECTION

BASIC CUPCAKE | \$24 DOZEN

Available white, yellow or chocolate with buttercream and festive sprinkles

GOURMET CUPCAKE | \$48 DOZEN

Ask for options

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Prices in this menu are subject to change.

