

full-service catered events creative small plates buffet stations

bites and small plates appetizers

new items in red

cajun shrimp kabob

andouille sausage | cajun-rubbed shrimp | sweet marinated peppers | baby baked potato

mexican sweet corn

sweet corn | spicy chili aioli | cojita cheese | tangy lime wedge

fig + goat cheese crostini

savory fig chutney | creamy goat cheese | crisp crostini round

mango-chardonnay coconut shrimp

succulent jumbo shrimp | mango-chardonnay infusion | toasted coconut

sirloin empanada

sirloin steak | creamy queso | red peppers | cilantro | crescent pastry shell | sweet chili dipping sauce

mushroom vol-au-vent

sautéed portabella mushrooms | onions, thyme + parsley | flaky pastry tartlet

almond-encrusted duck tenderloin

oven-roasted duck tenderloin | crunchy almond crust | sweet thai chili sauce

lobster bisque shooter*

creamy bisque | lobster bites | crème fraiche | demitasse cup

chicken romano skewer

chicken breast | herbed parmesan crust | marinara dipping sauce

savory watermelon chef spoon**

juicy watermelon squares | crumbled feta | fresh mint sprigs | touch of balsamic

ahi tuna skewer

seared ahi tuna | black + white sesame crust | drizzled honey teriyaki glaze

beef + bleu cheese crostini

thinly sliced beef | bleu cheese horseradish | herbed crostini round | fresh chives

thai chicken satay

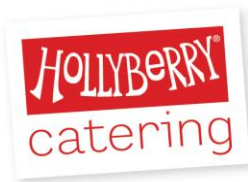
grilled chicken breast | spicy thai peanut sauce | black + white sesame seeds

goat cheese-tomato mini tart

herbed goat cheese | grape tomato | savory focaccia triangle | panko breadcrumbs

*requires rental of demitasse cups and limited to parties under 200

** seasonal item | inquire for availability



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bites + small plate appetizers (cont.)

shrimp cocktail shooter

plump juicy shrimp | splash of tequila-lime cocktail sauce | individual shot glass

crab rangoon wonton trumpet

creamy crab rangoon | baked wonton cone | julienne vegetables

pineapple chicken wonton petal

diced chicken breast | juicy pineapple | sweet chiles | crisp wonton flower

antipasti skewer

tri-colored cheese tortellini | grape tomato | fresh mozzarella + basil | sweet italian dressing

veggie potsticker

wonton dumpling pouch | diced vegetables | hoisin glaze

southwest tortilla cup

black bean + corn salsa | mini tomato tortilla cup | fresh lime crema

buffalo chicken dipper

spicy buffalo chicken dip | tortilla cup | buttermilk ranch | chopped celery

bacon wrapped pineapple

maple pepper bacon | fresh pineapple | bamboo skewer

bavarian pretzel sticks

soft pretzel sticks | coarse salt | honey mustard dipping sauce | monterey jack queso

honey bbq chicken quesadilla purse

chicken breast | tangy honey-mustard bbq sauce | diced tomatoes | spinach tortilla cup | monterey jack

beef tenderloin skewer

red + yellow peppers | red onion | marinated beef tenderloin | toasted sesame seeds

cheddar + bacon angus slider

angus mini burger | sharp cheddar | maple-pepper bacon | pretzel bun

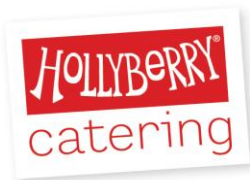
lobster slider

lobster mini burger | crisp romaine | spicy aioli | roma tomato | seeded bun

Ask about our large portion dinner options and hot breakfast selections for your next event!

hollyberrycatering.com

PHONE (314) 968-9239 (800) 690-1974 FAX (314) 963-1303 284 EAST AVENUE ST. LOUIS, MO 63119



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bites + small plate appetizers (cont.)

smoked salmon cucumber round
salmon mousse | cool cucumber | fresh herbs

toasted cannelloni bites
lightly breaded beef cannelloni | chunky tomato marinara | parmesan + basil

asiago asparagus spear
tender asparagus tips | asiago cheese | phyllo dough jacket

spin dip bites
housemade spinach artichoke dip | phyllo cup

chicken potsticker
wonton dumpling | chicken breast | diced veggies | hoisin glaze

mini crab cake
lump crab meat | light breading | spicy creole remoulade | freshly chopped herbs

luau chicken kabob
honey balsamic glazed chicken | fresh pineapple | green pepper | red onion

mini sammie sampler
baby blt | rosemary balsamic chicken | bistro sirloin with horseradish aioli | honey bbq pork

spinach goat cheese turnover
herbed spinach | goat cheese | flaky phyllo dough

fresh fruit kabob
cantalope | strawberries | honeydew melon | pineapple | grapes | strawberry yogurt dip

dill cheese puff
fresh dill | cream cheese | bite sized pastry puff

mini marsala chicken pot pie
chicken breast | mushrooms | fresh thyme | chopped celery | marsala sauce | puff pastry topping

szechwan pork wonton
tender pulled pork | asian style barbeque sauce | wonton pouch

**Hollyberry Catering can provide full-service or drop-off pricing for
your special event · from full bar service to linens + rentals...
Hollyberry can take it off your hands!**

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station style concepts

gourmet build your own pasta station

spaghetti | tri-colored cheese tortellini | penne
savory vodka cream sauce | chunky tomato marinara | rich parmesan sauce
peppers | broccoli | mushrooms | andouille sausage | chopped chicken breast
mozzarella | feta | parmesan | fresh basil

by the sea bar

smoked salmon or local rainbow trout | capers | cucumbers | red onions | housemade dill sauce
crab rangoon wontons | shrimp cocktail shooters | mini crab cakes

mashed potato bar*

skin-on red potato mash | sharp cheddar | maple pepper bacon | salted butter
sour cream | fresh chives | zesty salsa

sweet potato bar

sweet potato mash | brown sugar | candied walnuts + pecans
dried cranberries | baby marshmallows

comfort food station

creamy mac-n-cheese | flatbread pizza variety | cheddar + bacon angus sliders

chinese take-out station

ginger mandarin slaw | crab rangoon wonton trumpets | sweet + spicy asian noodles
szechwan pork wontons | thai chicken satay | chopsticks + glossy red takeout boxes

a taste of the south

cajun shrimp kabobs | mini chicken-n-biscuits | cornbread loaves + honey butter | poppyseed slaw

st. louis happy hour bar

toasted cannelloni bites + chunky tomato marinara | mini pulled pork sammies
baked spinach-artichoke dip with flatbread + tortilla chips | bacon wrapped pineapple | buffalo chicken
dippers

bruschetta bar

roasted red pepper hummus | caprese salad | olive tapenade | herbed feta torte
baked spinach artichoke dip
crostini rounds, seeded flatbread + pita



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dips + spreads

baked tomato + goat cheese dip

seasoned tomato sauce | creamy goat cheese | fresh chopped herbs
olive oil + garlic brushed focaccia sticks

fruit salsas + cinnamon tortilla chips

caribbean salsa : fresh mango | juicy pineapple | ripe peaches | touch of habañero
sweet summer salsa : succulent strawberries | fresh raspberries | crisp apples | tart kiwi
housemade cinnamon tortilla chips

baked spinach artichoke dip

fresh spinach | marinated artichokes | mozzarella + parmesan + cream cheese | hint of garlic
tri-colored tortilla chips + seeded flatbread

savory hummus dip

roasted red pepper hummus | crunchy pita chips | bell pepper

honey goat cheese spread

mild goat cheese | dried cranberries | candied walnuts, almonds + pecans | drizzled honey | crackers

platters + trays

meat + cheese trays

abundant cheese tray : cubed swiss | cheddar | pepper-jack | fresh fruit garnish
crackers + flatbread

gourmet cheese selection : baby gouda | herbed feta spread | mild brie | fresh fruit garnish
crackers + flatbread

gourmet meat + cheese display : chef's selection savory meats | artisan cheeses | fresh fruit garnish
crackers + flatbread

antipasto platter : roasted red peppers | artichoke hearts | kalamata olives | marinated tomatoes
salami slices | capicola ham | fresh herbed mozzarella | artisan breads

vegetable platters

garden vegetable platter : baby carrots | grape tomatoes | cucumber slices | pepper strips
broccoli + cauliflower florets | housemade veggie dip

vegetable crudité display : asparagus spears | crisp cucumber + zucchini slices | grape tomatoes
julienne baby carrots | broccoli + cauliflower florets | housemade veggie dip

fresh fruit platter

honeydew melon | grapes | strawberries | cantelope | pineapple | strawberry yogurt dip



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custom dessert stations + displays

dessert pops

cake pops | cherry pie pops | rice krispie treat pop

cookie bites + milk

dave's double chip | cocoa bliss | oatmeal crannies
individual shots of milk

gooey butter bar

our original gooey butter cake | decadent chocolate gooey butter cake | fresh berry garnish | dessert sauces
confectioner's sugar shakers

chocolate-dipped cookies

pb rounder | cocoa bliss | dave's double chip | dipped in white and dark chocolate

fondue fun

pineapple | strawberries | marble fudgy brownies | cocoa bliss cookies | dave's double chip cookies
pretzel sticks | marshmallows | graham crackers | melted chocolate

craveable cupcakes

gooey butter-filled cupcakes | chocolate and vanilla | fresh berry + shaved chocolate garnish

sweet dreams

mini or full-size chocolate + original gooey butter cake | marble fudgy brownies | holly dolly dessert bars
dave's double chip cookies | lemon heaven cookies | cocoa bliss cookies | fresh berry garnish

cutie pies in mason jars*

flaky pastry pie crust | apple + cherry filling | miniature mason jars

*minimums and lead times apply- please inquire

**Ask our event specialists for help mixing and matching desserts
to create a display that's sure to wow your guests!
Mousse parfaits, mini sandwich cookies, dessert spoons, custom
logo/monogram sugar cookies – ask us for more options and
we'll create your dream dessert station!**



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bar and beverage options

house open bar : beer + wine + soda

budweiser products | house red + white wines | coke products | water

per guest

1 hour	\$ 7.00
2 hours	\$ 9.00
3 hours	\$ 11.00
4 hours	\$ 13.00

house open bar : liquor + beer + wine + soda

house brands of vodka, gin, rum, bourbon + scotch | red + white wines | budweiser products
coke products | water

per guest

1 hour:	\$ 9.00
2 hours:	\$ 12.00
3 hours:	\$ 15.00
4 hours:	\$ 18.00

premium open bar : liquor + beer + wine + soda

premium brands of vodka, gin, rum, bourbon + scotch | red + white wines | budweiser products
coke products | water

per guest

1 hour:	\$ 13.00
2 hours:	\$ 15.00
3 hours:	\$ 17.00
4 hours:	\$ 20.00

non-alcoholic options

coffee and tea service (2 hours): \$ 4.00 per Guest
iced tea and lemonade (2 hours): \$ 4.00 per Guest
soft drink bar – soda, iced tea + lemonade (4 hours): \$ 8.00 per Guest
espresso bar: pricing may vary - please inquire

hollyberry catering also offers:

champagne toasts | tableside wine service | consumption bar | wine and beer pairings
please inquire for more information

above pricing does not include taxes or labor/gratuuity charges