

sample small plates dinner menu

greek salad kabob

fresh cherry tomato | cucumber wedge | cubed feta | kalamata olive | drizzle of greek dressing

lobster bisque shooter

creamy bisque | lobster bites | crème fraiche | demitasse cup

mexican sweet corn

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

mango-chardonnay coconut shrimp

succulent jumbo shrimp | mango-chardonnay infusion | toasted coconut

asiago asparagus spear

tender asparagus tips | asiago cheese | phyllo dough jacket

bbq bacon wrapped chicken kabob

sweet + tangy bbq chicken | maple bacon | red onion | bell pepper

mini banh mi sammie

shredded cilantro pork | housemade pickled cucumbers + red onions | sriracha aioli | mini hoagie

honey 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

sweet + mashed potato bar

sweet potato mash | brown sugar | candied walnuts + pecans | dried cranberries | baby marshmallows
skin-on red potato mash | sharp cheddar | maple pepper bacon | salted butter | sour cream | fresh chives | zesty salsa

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four hour premium open bar

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

\$59.50 per person

(based on 150 guests)

*Delivery, service, rental costs, and sales tax not included

Prices subject to change and may vary by location

HOLLYBERRY
catering