



New Holiday Menu Ideas

Pick + pair our seasonal offerings below with your favorite hollyberry small plates to create a memorable event your guests will not soon forget!

sugar plum fairy

pearl plum vodka | white cranberry juice
champagne | frozen cranberry garnish

spiked winter sips

hot cocoa | fresh brewed coffee | hot tea varieties
frangelico | crème de menthe | bailey's irish cream
honey swizzle sticks | mint chocolate stirrer
gourmet flavored syrups | mini marshmallows | whipped cream

frosty's eggnog blitz

eggnog | spiced rum | cinnamon

pork tenderloin slider

juicy pork tenderloin medallion | cranberry chutney
baby spinach | herbed chevre | soft sweet roll

bacon-wrapped date

goat cheese stuffed date | maple pepper bacon

mini crab cake

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

roasted beet skewers

purple + golden beets | pecan crusted goat cheese
honey balsamic drizzle

mushroom vol-au-vent

sautéed portabella mushrooms
onions, thyme + parsley flaky pastry tartlet

butternut squash soup shooter

butternut squash | nutmeg | cream | brown sugar

kale + butternut quinoa

quinoa | kale | butternut squash | fresh herbs
honey dried cranberries | chopped pecans

ahi tuna skewer

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

pumpkin + brie dip

pumpkin | brie | pecans | fall spices
butter crackers | pretzel rods

mozzarella stuffed chicken mini meatballs

fresh mozzarella | chicken | oregano
sundried tomato + fresh basil pistou sauce | mini fork

braised short rib canape

cabernet braised short rib | caramelized red onion jam
toast round | bleu cheese crema | fresh herb garnish

lobster bisque shooter

creamy bisque | lobster bites | crème fraiche

sweet potato hummus

sweet potato | chickpeas | tahini | spices

deconstructed pie station

cinnamon-sugar + pie dough crisps
warm apple + cherry filling
cool pumpkin + french silk mousse

fudgy flourless mini cake bite

rich flourless chocolate cake | chocolate ganache

salted caramel tart

caramel | dark chocolate ganache | tart shell | sea salt

grasshopper cupcake

chocolate cake | creme de menthe
chocolate ganache

snowball cake pops

moist yellow cake | white chocolate | silver sprinkles
skewered pop

*minimums may apply, contact our sales department for more details

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