



catering

20th Anniversary DINNER BUFFET/SEATED menu

ARTISAN BREAD BASKET

house made cornbread | locally baked rolls + sliced bread | seeded flatbread | bavarian pretzel sticks

SALAD (CHOOSE ONE)

field greens | greek | caesar | garden | harvest fruit + nut | tossed caprese

PROTEIN (CHOOSE ONE)

prosciutto wrapped chicken breast | salmon fillet | tuscan chicken | gourmet mushroom + cheese ravioli
chicken marsala | mozzarella stuffed chicken | roasted stuffed pepper | pretzel encrusted chicken
chicken romano | quinoa-stuffed portabella | creole shrimp + grits | parmesan polenta cake |
moroccan stuffed acorn squash | shrimp skewer

STARCHES (CHOOSE ONE)

kale + butternut quinoa | sesame rice pilaf | sweet potato mash | creamy cheddar grits | roasted baby bakers
rustic smashed potatoes | roasted red pepper penne | three cheese tortellini | pesto or arrabiata gnocchi | pesto quinoa
creamy polenta | mac + cheese

VEGGIES (CHOOSE ONE)

haricot verts | tomato, cucumber + fennel salad | braised greens | edamame succotash | cauliflower-potato puree
vegetable gratin | seasonal roasted vegetables | asparagus with boursin sauce | thyme roasted carrots
mexican street corn | cauliflower rice

FOUR HOUR HOUSE OPEN BAR

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

\$37.95 per person*
plus tax (based on 150 guests)

*Delivery, service, rental costs and sales tax not included. Prices subject to change and may vary by venue. Special pricing for events prior to September 30, 2020.

HOLLYBERRYCATERING.COM

P: 314.835.9977 **F:** 314.835.9981 | 10037 Manchester Road St. Louis, MO 63122