



Main Dish Buffet

Beef

Really Good Meatloaf - *Savory Angus Ground Beef Baked with Aromatics. Finished with Caramelized Brown Sugar/Tomato Glaze*

Chipotle Flank Steak - *Flank Steak Grilled Medium Rare, Sliced and Served with Spicy Chipotle Cilantro Sauce*

Beef and Noodles - *Tender Sirloin Tips Braised with Button Mushrooms, Caramelized Onions and Presented with Egg Noodles and Sour Cream Tarragon Sauce*

Grilled Sirloin Steak - *Delicately Seasoned Top Sirloin Grilled Medium Rare, Finished with Pan Juices (this selection is 2.75 additional)*

Fajita Fiesta - *Grilled Chipotle Chicken and Garlic Flank Steak with Grilled Red/Green Peppers and Onions. Served with Salsa, Sour Cream, Flour and Corn Tortillas and Crispy Tortilla Chips*

Soy Ginger Beef - *Marinated Flank Steak, Roasted Red Peppers and Green Onions and Oven Seared. Finished with Ginger-Hoisin Glaze*

Holly's Lasagna - *Layers of Pasta, Angus Beef, Sweet Italian Sausage, Ricotta Cheese and Fresh Herbs in Holly's Own Marinara. Topped with Mozzarella and Ricotta and Baked Golden*

Chicken

Buttermilk Fried Chicken - *Old Fashioned, Cruze Farms Buttermilk Marinated, Seasoned Flour Coated, Crispy, Tender Fried Chicken*

Chicken Picatta - *Boneless Breast of Chicken Sauteed and Finished in a Zesty White Wine, Garlic and Caper Sauce*

Grilled Bowtie Chicken - *Sliced Grilled Chicken Breast with Fresh Seasonal Vegetables and Bowtie Pasta. Topped with Parmesan Cheese and Baked in Parmesan Basil Cream Sauce*

Chicken Ballotine - *Oven Roasted Breast of Chicken Roulade Stuffed with Artichoke Hearts, Spinach and Sundried Tomatoes. Finished with Fresh Basil Pesto Cream*

Rosemary Grilled Chicken Breast - *Grilled Boneless Breast of Chicken Marinated in Fresh Rosemary, Garlic, Lemon Zest and Olive Oil*

Applewood Chicken - *Applewood-Smoked Bacon Wrapped Oven Roasted Breast of Chicken. Finished with Silky Dijon Cream Sauce*

Jerked Chicken - *Traditional Jamaican Sweet and Spicy Marinated Grilled Chicken. Finished with Golden Pineapple Mango Salsa*

Wangs and Thangs - *Holly's Famous Chicken Wing Assortment: Tequila-Lime, Traditional Buffalo, Spicy Vietnamese and Bacon Wrapped. Presented with Ranch, Blue Cheese, Hoisin and Red Chile Sauce. Served with Fritos and Ruffles with Hazel's Onion Dip and Celery, Carrots and Cucumber*

Soy Ginger Chicken - *Marinated Breast of Chicken with Roasted Red Peppers and Green Onions. Finished with Ginger-Hoisin Glaze*

King Ranch Casserole - *Tex-Mex Style Cheesy Chicken Casserole with Green Chiles, Mushrooms, Peppers and Onions. Presented with Guacamole, Pico de Gallo and Sour Cream*

Hot Italian Pasta Casserole - *Pasta with Grilled Chicken, Italian Sausage, Artichoke Hearts, Tomatoes and Topped with Asiago Cheese. Baked Golden in Your Choice of Alfredo or Marinara Sauce*

Pork

Cajun Pork Loin - *Slow Roasted Pork Loin Rubbed with Creole Spices, Sliced and Presented with Caramelized Onion Demi Glace*

Herb Rubbed Pork Loin - *Pork Loin Rubbed with Fresh Rosemary, Sage and Thyme and Slow Roasted*

Old Fashioned BBQ Dinner - *Holly's Really Good Slow Roasted Pulled Pork Served with Buns, BBQ Sauce, Sliced Onions, Jalapenos, Mustard and Dill Pickles*

Jerked Pork - *Traditional Jamaican Sweet and Spicy Marinated Grilled Pork. Finished with Golden Pineapple Mango Salsa*

Seafood

Blackened Fillet of Salmon - *Fresh Salmon Blackened in Cast Iron. Finished with Fennel-Horseradish Cream*

Fresh Seasonal Selections - *Call for Fresh Seasonal Seafood Selections and Preparation. Market Price*

Vegetarian

Vegetarian Lasagna - *Layers of Pasta, Fresh Spinach, Broccoli, Mushrooms, Artichokes, Sundried Tomatoes, Ricotta Cheese and Fresh Herbs in Holly's Own Marinara or Roasted Garlic Cream Sauce. Topped with Mozzarella and Ricotta Cheeses and Baked Golden*

Tex Mex Vegetarian Casserole - *Cheesy Vegetable Casserole with Green Chiles, Mushrooms, Peppers and Onions. Presented with Guacamole, Pico de Gallo and Sour Cream*

Holly's Vegetarian Pasta Casserole - *Pasta with Mushrooms, Artichoke Hearts, Tomatoes, Roasted Red Peppers and Topped with Asiago Cheese. Baked Golden in Your Choice of Alfredo, Basil Cream or Marinara Sauce*

Accompaniments

Vegetables

Smoky Green Beans

Sesame Green Beans

Green Beans Almondine

Mixed Greens with Benton's Ham Hock

Asparagus with Lemon Vinaigrette

Marinated Artichokes on Romaine w/Roasted Red Pepper Dressing

Sesame Broccoli

Broccoli Trees with Lemon and Fresh Dill

Holly's Selection of Fresh Seasonal Vegetables

Grilled Fresh Vegetables with Balsamic Glaze

Roast Carrots with Garlic and Thyme

Slow Slaw

Spicy Ginger Napa Cabbage Slaw

Refried or Charro Beans

Black Bean and Corn Salad

Spiced Black Beans

Jailhouse Bean Salad

Baked Beans

Potatoes

Real Mashed Potatoes
Smashed Red Potatoes with Butter and Cream
Oven Roasted Potatoes with Rosemary and Garlic
Hazel's Potato Salad

Rice/Pasta

Herb Rice Pilaf
Saffron Rice with Feta and Kalamata Olives
Red Rice with Green Olives
Holly's Macaroni and Cheese
Wild Mushroom Risotto Casserole

Desserts

Luscious Lemon Bars
Double Fudge Brownies
Chocolate Chip, Oatmeal, Peanut Butter or Sugar Cookies
Caramel Apple Bar

Additional Beverage Choices

Lemonade
Seasonal Lemonade Flavor
Canned Coca-Cola Products
Bottled Holly Water

Additional Selections are Limited Only by Your Imagination