BITES AND SMALL PLATES

full service catering menu · please inquire for courier delivery · server drop off menus

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

mini banh mi
shredded cilantro pork | house made pickled cucumbers + red onions sriracha aioli | mini hoagie

crostini flight
fig + goat cheese crostini | honeyed apricot + vanilla ricotta crostini bacon + caramelized onion jam crostini

mozzarella stuffed chicken mini meatballs
fresh mozzarella | chicken | oregano sundried tomato + fresh basil pistou sauce | chef spoon

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

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

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

mushroom vol-au-vent
sauteed portabella mushrooms onions, thyme + parsley | flaky pastry tartlet

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

thai curried chicken mini cup
curried chicken salad | peanuts scallions | sweet + tangy thai slaw toasted wonton cup

lobster bisque shooter*
creamy bisque | lobster bites crème fraiche | demitasse cup

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

mango-chardonnay coconut shrimp
succulent jumbo shrimp | mango-chardonnay infusion | toasted coconut

chicken romano skewer
chicken breast | herbed parmesan crust | marinara dipping sauce

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BITES AND SMALL PLATES

**bacon + pimento cheese snack**
peppered bacon | cheddar cheese | sweet pimentos | fresh jalapenos | scallions | phyllo cup

**pesto chicken kabob**
tri-colored cheese tortellini | grape tomato | grilled chicken breast | house made basil pesto

**savory melon chef spoons**
juicy watermelon squares | crumbled feta | fresh mint sprigs | touch of balsamic

**veggie potsticker**
wonton dumpling pouch | diced vegetables | hoisin glaze

**bacon wrapped pineapple**
maple pepper bacon | fresh pineapple | bamboo skewer

**pretzel encrusted chicken skewer**
crushed sourdough pretzels | honey mustard | chicken tenderloin | bamboo skewer

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

**mac + cheese bite**
white cheddar mac + cheese | crumbled bacon | sliced scallions | panko breadcrumbs

**honey habanero chicken skewer**
chicken breast | sweet habanero glaze | teriyaki | sesame seeds

**fig + goat cheese crostini**
savory fig chutney | creamy goat cheese | crisp crostini round

**smoked salmon + rye**
smoked salmon spiral | rye toast | horseradish créme | herb garnish

**bahama mahi mahi spoon**
mahi mahi | macadamia nuts | coconut beurre blanc | pineapple | jalapeno fruit salsa | chef spoon

Ask about our buffet, seated, and family style dinner options and hot breakfast selections for your next event!
**BITES AND SMALL PLATES**

- **southwest tortilla cup**
  - black bean • corn salsa • diced red onion • mini tomato tortilla cup • fresh lime crema

- **greek lemon chicken skewer**
  - chicken breast • mediterranean seasonings • freshly squeezed lemon • tzatziki

- **buffalo chicken dipper**
  - spicy buffalo chicken dip • tortilla cup • buttermilk ranch • chopped celery

- **honey stung chicken skewer**
  - crispy panko chicken • honey bourbon glaze

- **chicken • waffles**
  - bite sized waffle • crispy breaded chicken • drizzle of maple syrup

- **corn • chorizo fritters**
  - sweet corn • fresh red bell peppers • spicy chorizo • queso fresca • scallions • smoky jalapeno aioli

- **beef • bleu cheese crostini**
  - thinly sliced beef • bleu cheese • horseradish • herbed crostini round • fresh chives

- **pork tostada**
  - crispy tostada round • spiced shredded pork • fresh guacamole • crumbled cotija cheese • drizzled lime crema • chopped herb garnish

- **toasted cannelloni bites**
  - lightly breaded beef cannelloni • chunky tomato marinara • parmesan • basil

- **prosciutto wrapped asparagus bundle**
  - fresh asparagus • prosciutto • herbed boursin cheese

- **vegan mini samosa**
  - curried potatoes • peas • indian spices • flaky pastry

- **asiago asparagus spear**
  - tender asparagus tips • asiago cheese • phyllo dough jacket

- **bavarian pretzel sticks**
  - soft pretzel sticks • coarse salt • honey mustard dipping sauce

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Have a vision for your menu that you don’t see here?  
Ask about customization—it’s our specialty!
BITES AND SMALL PLATES

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

**mini philly cheesesteak**
shredded beef | grilled bell peppers sweet onions | melty cheese sauce mini hoagie roll

**artisan turkey sammie**
roasted turkey breast | basil pesto aioli | smoked gouda | tomato romaine

**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

**seasonal vegetable skewer**
local, seasonal roasted vegetables fresh herbs | extra virgin olive oil

**lobster slider**
lobster | crisp romaine spicy aioli | roma tomato seeded bun

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

**asian bbq meatball**
fresh ground beef meatball sweet + spicy asian glaze

**spicy black bean cake**
mini black bean cake | edamame chipotle ranch drizzle

**spin dip bites**
house made spinach artichoke dip phyllo cup

**chicken club slider**
grilled chicken breast | cheddar cheese peppered bacon | lettuce + tomato avocado ranch spread

**spicy shrimp ceviche spoons citrus**
shrimp | jalapenos | red onions | cilantro

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

**hollyberry's famous mac + cheese**
traditional pasta shells | creamy white cheddar sauce | panko bread crumbs fresh parsley
BITES AND SMALL PLATES

**bbq chicken skewer**
chicken breast | smoky brown sugar glaze | tangy carolina mustard sauce

**mini sammie sampler**
baby blt | rosemary balsamic chicken west coast veggie | honey bbq pork lizy’s berry chicken salad

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

**bistro sirloin sammies**
thinly sliced sirloin | roma tomato spinach | horseradish aioli | mini roll

**beef bourguignon**
tender beef | burgundy wine garlic, thyme + mushrooms butter puff pastry

**pork tenderloin slider**
juicy pork tenderloin medallion fresh fruit chutney | baby spinach herbed chevre | soft sweet roll

**bbq bacon wrapped chicken kabob**
sweet tangy bbq chicken maple bacon | red onion + bell peppers

**crab rangoon wonton trumpet**
creamy crab rangoon | baked wonton cone | julienne vegetables

**shrimp cocktail shooter**
two plump juicy shrimp splash of tequila-lime cocktail sauce individual shot glass

**goat cheese-tomato mini tart**
erbed goat cheese | grape tomato savory focaccia triangle | panko breadcrumbs

**fresh fruit kabob**
cantaloupe | strawberries | honeydew pineapple | grapes | strawberry yogurt dip

**mexican street corn**
sweet corn | spicy chili aioli cotija cheese | tangy lime wedge

**moroccan lamb meatball**
savory lamb | cucumber + tomato fresh tzaziki

**szechwan pork wonton**
tender pulled pork | asian style barbeque sauce | wonton pouch
NEW REFRESHING SALADS

hollyberry’s famous harvest fruit and nut
chopped romaine | candied walnuts, almonds + pecans | strawberries halved grapes | crumbled feta mango-chardonnay vinaigrette

pesto quinoa grain salad
spring mix | chopped romaine spinach | pesto quinoa | tomato fresh mozzarella | balsamic glaze

rock the beets
fresh baby spinach | roasted beets goat cheese | sliced red onion pecans | house-made citrus vinaigrette

garden salad
chopped romaine | diced cucumber red onion | chopped tomatoes shredded cheddar | mango chardonnay vinaigrette

field greens salad
spring mix | cherry tomatoes shaved parmesan | pine nuts mango chardonnay vinaigrette

cesar salad
chopped romaine lettuce | tomato croutons | caesar dressing

greek salad
romaine lettuce | feta seedless cucumber | red onion kalamata olives | mediterranean feta dressing

tossed caprese salad
romaine lettuce | tomato | mozzarella basil | balsamic vinaigrette

fall field green salad
field greens | toasted pepitas dried cherries | feta | honey lemon vinaigrette

Hollyberry can provide anything from full-service catering with beverage service and rental organization to simple drop-off catering for your special event. Whatever your catering need may be... Hollyberry can take it off your hands!
STATIONS & STYLES

**gourmet build your own pasta station**
tri-colored cheese tortellini with rich parmesan cream sauce | penne pasta with chunky tomato marinara

**build your own toppings include:**
peppers | broccoli | mushrooms | andouille sausage chopped chicken breast peas | crumbled bacon mozzarella | feta | parmesan | fresh basil

**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

**grits two ways**
creamy cheddar grits | creole shrimp crumbled bacon | diced scallions three cheese grits | sweet onions | fresh corn chopped chives

**gnocchi station**
delicate potato gnocchi | topped with your choice of: savory vodka cream sauce | arrabbiata sauce | basil pesto sauce artisan cheeses | + other various toppings

**gourmet mac-n-cheese with toppings**
traditional pasta shells | creamy white cheddar sauce panko bread crumbs | fresh parsley

**build your own toppings include:**
steamed broccoli | shredded cheddar | crunchy onions | pepper jack | roasted red pepper pico de gallo | blue cheese | jalapenos | bacon

**grown up mac + cheese station**
mac + cheese station | one or more of these combos

The Mediterranean - mozzarella | basil pesto | sundried tomatoes

The Broccoli Cheese - steamed broccoli | crumbled bacon shredded cheese

The Western - bbq pulled pork | crunchy onions crumbled bacon

**by the sea bar**
smoked salmon or local rainbow trout | spicy shrimp ceviche spoons | ahi tuna skewer | crab rangoon wontons | shrimp cocktail shooters | mini crab cakes

**comfort food station**
creamy mac-n-cheese | sicilian-style flatbread pizza cheddar + bacon angus sliders | chicken + waffles buffalo chicken dippers

**asian station**
pad thai | crab rangoon wonton trumpets | veggie potsticker szechwan pork wontons | thai chicken satay | chicken potsticker

**a taste of the south**
cajun shrimp kabobs | mini chicken-n-biscuits | poppy seed slaw creole shrimp-n-grits | cornbread loaves | honey butter

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

**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
DIPS & SPREADS

**baked maryland crab dip**
cheddar cheese | sweet crab | scallions
toasted soft pretzel bites

**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 jalapeno
- *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

**warm cheddar + ale dip**
sharp cheddar cheese | Schlafly pale ale
fried soft pretzel bites | tri-colored tortilla chips

**hummus duo**
white bean artichoke hummus | roasted red pepper hummus

- crunchy pita chips | bell pepper | flatbread

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

**trio of dips**
honey goat cheese spread | herbed feta torte | spicy ancho
hummus crackers | pita chips | veggies

**warm buffalo chicken dip**
hot sauce | ranch | shredded chicken | mozzarella
tri-color tortilla chips

PLATTERS & TRAYS

**abundant cheese tray**
cubed swiss | cheddar | pepper-jack | fresh fruit garnish
cheese + 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

**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 | grapes | strawberries | cantaloupe | pineapple
strawberry yogurt dip

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CUSTOM DESSERT STATIONS

**cookie dough bar**
cocoa bliss | dave’s chocolate chip | sugar cookie dough
nuts | m + m’s | marshmallows | mini chocolate chips
sprinkles | coconut | heath | graham cracker crumble
chocolate + caramel sauce

donuts dunks + drizzles bar
mini cake donuts | dipping sauces | old fashion trimmings

cake pops
moist yellow cake | chocolate ganache | skewered pop

mousse shots
rich chocolate | strawberry | orange creme
key lime | smooth vanilla bean | lemon

**chunky monkey banana pie shot**
banana pudding | graham cracker crust | toffee bits
mini nilla wafer

**strawberry shortcake shot**
lemony shortcake cookies | gooey butter filling
fresh strawberries

**fudgy flourless mini cake bite - gluten free**
rich flourless chocolate cake | chocolate ganache

**Ted Drew’s topping bar**
vanilla custard in mini cups | caramel sauce | chocolate sauce | candy toppings | nuts | cherries | whip cream

**key lime pie shot**
key lime mousse | graham cracker crust | whipped cream

grasshopper cupcake
chocolate cake | crème de menthe | chocolate ganache

**salted caramel tart**
caramel | dark chocolate ganache | tart shell | sea salt

deconstructed pie station
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

**sweet dreams**
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

**stone fruit galette**
peaches + cream | sweet plums | brown sugar crumble
from scratch pie crust

cutie pies
flaky pastry pie crust | apple + cherry filling

**wild berry galette**
blueberries | strawberries | raspberries | brown sugar crumble | from scratch pie crust

**mini craveable cupcakes**
goey butter-filled cupcakes | chocolate and vanilla
fresh berry + shaved chocolate garnish

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

**key lime tart**
key lime mousse | whipped cream | tart shell
fresh lime garnish

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BAR & BEVERAGES
pricing may vary based on event location · please see a sales associate for more info.

**house open bar:**
beer + wine + soda
budweiser products | house red + white wines | coke products | water

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<th>1 hour</th>
<th>$ 9.00</th>
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**house open bar:**
liquor + beer + wine + soda
house brands of vodka, gin, rum, bourbon + scotch | red + white wines | budweiser products | coke products | water

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<th>per guest</th>
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**premium open bar:**
liquor + beer + wine + soda
premium brands vodka, gin, rum, bourbon + scotch | red + white wines | budweiser products | coke products | water

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**non-alcoholic options**
coffe and tea service: $ 4.00 per Guest
iced tea and lemonade: $ 2.75 per Guest
soft drink bar – soda, iced tea + lemonade: $ 4.00 per Guest

**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/gratuity charges · prices may vary based on event location**