Hot Buffet Menu

One Dish Meals

Includes Salad w/Assorted Dressings and Bread & Butter

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

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

Grilled Cavatappi Chicken – Sliced Grilled Chicken Breast with Fresh Seasonal Vegetables and Cavatappi Pasta. Topped with Parmesan Cheese and Baked in Parmesan Basil Cream Sauce

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

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

Main Dish

Served with Bread & Butter

Beef

Really Good Meatloaf –Finished with Caramelized Brown Sugar/Tomato Glaze

Beef Tips and Mushrooms with Noodles – Tender Sirloin Tips Braised with Button Mushrooms and Caramelized Onions, Sour Cream Tarragon Sauce.

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

Grilled Sirloin Steak – Delicately Seasoned Top Sirloin Grilled Medium Rare, Finished with Pan Juices

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

Chicken

Buttermilk Fried Chicken – Boneless Chicken Breast, Cruze Buttermilk Marinade, Fried Crispy

Chicken Marsala – Sautéed Boneless Breast of Chicken, Creamy Marsala Sauce

Chicken Ballotine – Oven Roasted Breast of Chicken Roulade Filled with Artichoke Hearts, Spinach and Sundried Tomatoes, Fresh Basil Pesto Cream

Sundried Tomato Chicken - Oven Roasted Breast of Chicken Roulade Filled with Sundried Tomatoes and Parmesan Cheese, 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 –Oven Roasted Breast of Chicken Wrapped in Applewood-Smoked Bacon, Dijon Cream Sauce

Soy Ginger Chicken – Marinated Breast of Chicken with Roasted Red Peppers and Green Onions, Ginger-Hoisin Glaze

King Ranch Casserole – Tex-Mex Style Cheesy Chicken Casserole with Green Chiles, Mushrooms, Peppers and Onions. Served with Guacamole, Pico de Gallo and Sour Cream. Also available vegetarian

Pork

Cajun Pork Loin – Sliced, Slow Roasted Pork Loin Rubbed with Creole Spices, Caramelized Onion Demi Glace

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

Dijon Roasted Pork Loin – Finished with Mushroom Cream Sauce

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

Seafood

Cast Iron Blackened Filet of Fresh Salmon –Fennel-Horseradish Cream

Fresh Seasonal Selections – Call for Fresh Seasonal Seafood Selections and Preparation.

Accompaniments

Potatoes

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

Rice/Pasta

Herbed Rice Pilaf
Saffron Rice with Feta and Kalamata Olives
Red Rice with Green Olives
Holly's Macaroni and Cheese
Wild Mushroom Risotto Casserole (Add $2.00 per guest)

Vegetables

Garden Salad with Homemade Dressings
Caesar Salad with Creamy Caesar Dressing
Smoky Green Beans
Sesame Green Beans
Green Beans Almondine
Mixed Greens with Benton's Ham Hock
Asparagus with Lemon Vinaigrette (Add $1.00 per guest)
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

Dessert Selections

Double Fudge Brownies
Blondie Toffee Bar
Caramel Apple Bar
Meltaway Bar (chocolate, walnuts, butterscotch and coconut)
Fresh Baked Cookies

Beverages

Luzianne Iced Tea (Sweet or Unsweet)
Lemonade
Seasonal Lemonade Flavor
Canned Coca-Cola Products
Bottled Holly Water

Additional Selections Are Limited Only by Your Imagination