



5107 Kingston Pike
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gourmetsmarketandcafe.com

Creative • Unique • Delicious

Good Morning

Order in groups of 10 or more



Build Your Own Grits

9.00 per guest, choice of pork or chicken
upgrade to Shelton Farm grits +1

Pork Carnitas	Chipotle Chicken	Pork Belly +2
Salsa Roja or Verde	Crumbled Bacon	Crumbled Sausage
Sausage Gravy	Cheddar Cheese	Diced Veggies

Savory Breakfast Casserole or Burrito: egg, sausage, ham, cheese, mushrooms, red onions 7.00 per guest

Hollyhock or Daily Quiche: spinach, artichoke hearts, asparagus & cheese, Serves 8 35.00 each/ mkt price

French Toast Casserole: baked with seasonal fruits served with 100% Vermont maple syrup 7.00 per guest

Biscuit Sandwiches: scrambled egg & cheese with: choice of bacon, sausage or ham; fried chicken (+2.50) 4.50 per guest

Biscuits, Bagels, Pastries

Warm Buttermilk Biscuits with butter & preserves 2.95 per guest
Upgrade to Butter Croissant +1

TN Best Peach Butter
3.95 per guest

Sausage Gravy
4.95 per guest

Muddy Pond Honey
2.95 per guest

Brooklyn Bagels: everything or plain with cream cheese, butter & preserves 3.75 per guest

Assorted Mini Muffins & Danish: 2.50 per guest

Fresh Fruit:
platter with sliced seasonal fruits 4.50 per guest
seasonal fruit salad bowl 3.95 per guest

Yogurt Parfait: Greek yogurt, berries & homemade granola 3.95 per guest

A la Carte

2.95 per guest

Boursin Cheese Grits	Applewood Smoked Bacon	Scrambled Eggs
Hashbrown Casserole (+1)	Country Sausage Patties	Cheese Grit Casserole (+1)

Sandwiches & Wraps

Available as Boxed Lunches or Platters



11.95 per guest
with chips & cookie

12.95 per guest
with chips, cookie, featured side

Choose 3 varieties. Fourth option available as vegetarian.

Holly's Southern Chicken Salad: poached chicken breast,
diced celery, Duke's mayo, lettuce & tomato

HGM Muffaletta: ham, salami, smoked turkey, provolone,
olive relish on ciabatta roll (+1.50)

Shwarma Shroom Wrap: roasted 'shrooms, shwarma sauce, feta,
cauliflower hummus, lettuce & tomato

Pimiento Cheese BLT: housemade Pimiento cheese,
applewood smoked bacon, lettuce & tomato

The New Yorker: pastrami, smoked gouda, lettuce & tomato

Pesto Chicken: lemon rosemary chicken, pesto, fresh mozzarella,
lettuce & tomato

Holly's Cuban: ham, pulled pork, mustard, pickle, Swiss cheese
on ciabatta roll (+1.50)

Grilled Chicken Caesar Wrap: garlic grilled chicken breast,
parmesan, romaine and homemade Caesar dressing

Smoked Turkey "BLT": sliced smoked turkey, dill havarti,
applewood smoked bacon, lettuce & tomato

Ham & Baby Swiss: sliced smoked ham, Swiss cheese, lettuce & tomato

Hippie Thriller Wrap: assorted vegetables, hummus, lettuce & tomato

Southwestern Steak: cilantro lime mayo, hot jack cheese,
lettuce & tomato (+2)

Banh Mi: chicken, steak or pulled pork, ginger slaw, Sambal mayo (+1.50)

Food Bars

order in groups of 10 or more



Salad Bar

served with featured side & 2 dressings

11.50 per person

Homemade Croutons
Grape Tomatoes
Shredded Carrots
Artichoke Hearts
Red Onion

Cruze Ranch
Tahini Vinaigrette
Lemon Basil
Balsamic Vinaigrette

Shredded Cheese
English Cucumbers
Diced Celery
Bell Peppers
Diced Bacon

Add on:

Grilled Chicken +3.25

Shwarma Shrooms +4

Smoked Salmon +5.95

Hamburger & Hot Dog Bar

served with Onion Dip & Ruffles

13.95 per person

Black Angus Hamburgers

Nathan's Hot Dogs

Assorted Cheeses

Assorted Buns

Duke's Mayonnaise

Sliced Tomato

Leaf Lettuce

Heinz Ketchup

Sliced & Diced Onions

Dill Pickle Chips

Gulden's Mustard

Nacho/Fajita Bar

served with spanish rice or charro beans

13.95 per person

Picadillo Beef & Southwestern Chicken

Shredded Lettuce

Shredded Cheese

Salsa Roja & Verde

Diced Tomatoes

Fajita Peppers & Onions

Pickled Jalapenos

Tortilla Chips

Flour & Corn Tortillas

Sour Cream

Homemade Guacamole +2.00

Ivan's Queso +2.95

Chili & Baked Potato Bar

served with garden salad & homemade dressings

12.95 per person

Holly's Own Texas Red - This is real Texas Chili... so no beans

Green Onion

Butter

Pickled Jalapenos

Diced Bacon

Sour Cream

Shredded Cheese

Tortilla Chips

Diced Onions

Oyster Crackers

Stationed Hors D'oeuvre



Build Your Own BBQ Slider Bar

8 per person

Pulled Pork & Pulled Chicken

Maple Dijon BBQ Sauce
TN Best Chow Chow
Pickled Jalapenos

Comeback Sauce
Pimiento Cheese

Sliced Onions
B & B Pickles
Green Onion Cole Slaw

Crostini

served with crostini & buttered saltines

Any two items: 4 per guest Any three items: 6 per guest

Tomato Jam
Bacon Jalapeno Pimiento Cheese
Spinach & Artichoke Heart Spread
Cauliflower Hummus

Smoked Gouda Pimiento Cheese
Three Cheese with Honey
Black Eye Pea Relish
Whipped Feta with Lemon

Chip & Dip Station

served with tortilla chips

Any two items: 4 per guest Any three items: 6 per guest

Salsa Roja
Black Bean & Corn Salsa
Salsa Verde

Ivan's Queso (+I)
Homemade Guacamole (+I)

Spinach Artichoke Dip
Broccoli Cheddar Dip
Traditional Hummus

Git Fit Vegetables & Dip

served with baby carrots, broccoli, peppers,
english cucumbers, celery & pita chips

Any two items: 4 per guest Any three items: 6 per guest

Cruze Ranch Dip
Pimiento Cheese

Traditional Hummus
Cauliflower Hummus

Grazing Boards

minimum of 20 guests



Hambright Family Relish Tray: 20 per guest

Assorted Cheddars, Gherkins, Smoked Oysters, Summer Sausage, Conecha Sausage, Green & Black Olives, Ritz Crackers, Jalapeno Pimiento Cheese, Celery & Carrot Sticks, Pretzel Rods with Celery & Mustard

Holly's Taste of the South: 17 per guest

Red Pepper Cream Cheese Ball, Pickled Peaches, Assorted Sweetwater Valley Farm Cheeses, Candied Pecans, Smoked Gouda Pimiento Cheese, TN's Best Pickled Beets & Okra, Flatbread Crackers & Benne Wafers

Barcelona's Best: 25 per guest

Aged Manchego, Idiazabal, Bellavitano with Rosemary, Chorizo, Tomato & Olive Oil, Pickled Carrots, Jamon Serrano, Membrillo, Marcona Almonds, Flat Breads & Toasted Baguettes, Benton's Bacon Nuts & Bolts

Mediterranean Madness: 25 per guest

Mortadella, Salami, Crispy Pepperoni, Roast Garlic Cloves, Marinated Castelvetrano Olives, Whipped Feta with Fresh Herbs, Fresh Vegetables, Herbed Cheese Filled Peppadew Peppers, Hummus, Herbed Pita & Flatbreads

California Dreaming: 15 per guest

Point Reyes Blue, Burrata with Pesto, Humboldt Fog, Assorted Goat's Cheeses, Marinated Green & Black Olives, Pistachios, Cured Meats & Crostini, Cali Cobb Skewers (Avocado, Herbed Toast, Monterrey Jack)

Hors D'oeuvre

priced individually



Holly's Famous Candied Bacon per slice	1.50 each
Assorted Pissaladiere: asparagus & pimiento cheese; wild mushroom; artichoke, green olive, pesto & parmesan	2.50 each
Deviled Eggs: Choose any 3 traditional, curry-smoked salmon, BLT, deviled ham, pimiento cheese	2 each
Black Eyed Pea Cakes w/ Pickled Okra Remoulade	3.50 each
Garlic Roast Beef Tenderloin on Sister Shubert rolls w/ horsey sauce	6 each
Gourmet Pigs in a Blanket	2.50 each
Scampi Shrimp Skewers	4.50 each
Holly's Maryland Style Crab Cakes w/ Caper Remoulade	5 each
Bacon-Wrapped Shrimp	3.75 each
Sweetwater Valley Cheddar Cheese Coins	1.75 each
Cocktail Lamb Lollipops w/ Tzatziki	6 each
Chilled Shrimp: Traditional w/ cocktail sauce, Low-Country Pickled, Garlic Parmesan, Old Bay	2.75 each
Mediterranean Beef Skewers: feta & lemon	3.50 each
Smoked Salmon & Dill Pinwheel on Cucumber Coin	2.50 each
Falafel Stuffed Mushrooms: w/ Tzatziki	4.50 each
Chicken Skewers	
Lemon Rosemary w/ Tahini Vinaigrette	2.50 each
Buttermilk Fried w/ Cruze Ranch & Honey Mustard	3.50 each
Buffalo w/ Blue Cheese (fried or grilled)	3.50 each
Indonesian w/ Sweet & Spicy Sauce	3.00 each
Sesame Seed Fried w/ Raspberry BBQ	3.50 each

Main Dishes

Includes Garden Salad, Bread & Butter

Priced per guest, Order in groups of 10 or more



Poultry

Chicken Ballotine: oven roasted chicken breast roulade filled with artichoke hearts, spinach & sundried tomatoes, topped with fresh basil pesto cream	12.95
Buttermilk Fried Chicken: boneless fried chicken bread, Cruze buttermilk ranch & honey mustard	10.25
Applewood Chicken: oven roasted chicken breast wrapped in applewood-smoked bacon, topped with dijon cream sauce	11.25
Chicken Parmesan: crispy boneless in parmesan breading with marinara	11.25
Rosemary Grilled Chicken: grilled boneless breast of chicken marinated in fresh rosemary, garlic, lemon zest & olive oil	11.25
Chicken Marsala: creamy marsala mushroom sauce	12.95

Beef

Really Good Meatloaf**: finished with caramelized brown sugar & tomato glaze	10.50
Beef Tips & Mushrooms: tender sirloin tips braised with button mushrooms & caramelized onions over egg noodles	12.50
Chipotle Sirloin: grilled medium rare, sliced & served with spicy chipotle cilantro sauce	13.50
Garlic Roasted Beef Tenderloin: grilled medium rare, finished with pan juices	15.50
Soy Ginger Beef: marinated steak, roasted red peppers & green onions, finished with soy-ginger glaze	13.50
Short Rib: braised short rib of beef served over Shelton Farm grits	16.00

** vegetarian available

Main Dishes

Includes Garden Salad, Bread & Butter

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Seafood

Blackened Fillet of Fresh Salmon: served with fennel-horseradish cream	15.00
Holly's Maryland Style Crab Cakes: served with caper dill remoulade	17.50
Shrimp & Grits: with Tomato Gravy over Shelton Farm grits	17.50
Seasonal Selections:	mrkt price
Winter: Sea Bass; Snapper	Summer: Cod; Flounder
Spring: Swordfish, Tuna	Fall: Grouper; Mahi

Vegetarian

Quinoa Filled Grilled Portobello Shrooms: savory quinoa "pilaf" with herbed butter	13.00
Stuffed Bell Peppers: w/ tomato cream	13.00
Soy Ginger Portobello: marinated Portobello mushroom strips, roasted red peppers & green onions, finished with soy-ginger glaze	13.00
Eggplant Parmesan: fresh sliced Eggplant in parmesan breading with marinara	11.00

Pork

Herb Rubbed Pork Loin: slow roasted with rosemary, sage & thyme	11.25
Dijon Roasted Pork Tenderloin: finished with mushroom cream sauce	11.25
Pork Shanks: braised in red wine, finished with pan juices	13.50
Old Fashioned BBQ Dinner: Holly's slow roasted pulled pork, served with buns, BBQ sauce, sliced onions, jalapenos, mustard & dill pickles	12.25
Pork Belly: with a Maple Dijon glaze or Sweet Chili	12.25

Pasta Casseroles

Includes Garden Salad & Cheesy Garlic Bread

\$12.95 per guest, Order in Groups of 10 or more

Holly's Lasagna**: layers of pasta, ground beef, sweet Italian sausage, ricotta cheese & herbs, baked in marinara

Grilled Cavatappi Chicken: sliced grilled chicken breast with fresh seasonal vegetables & pasta, baked in parmesan basil cream

Hot Italian Pasta Casserole**: pasta with italian sausage, artichoke & tomatoes, baked in marinara

Cheeseburger Casserole**: savory beef, tomatoes, cheese, pasta, onions, pickles, baked in mustard cream

** vegetarian available

Accompaniments

2.50 per item per guest
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Potatoes

Homemade Mashed Potatoes

Smashed Red Potatoes

Oven Roasted Rosemary Potatoes

Tater Tots

Baked Potato w/ Butter & Sour
Cream (+2)

Pasta/Grain

Herbed Rice Pilaf

Holly's Macaroni & Cheese

Buttered Egg Noodle with Parsley

Wild Mushroom Risotto (+3.00)

Shelton Farm Grits(+1.00)

Savory Quinoa "Pilaf"

Vegetables

Smoky Green Beans

Broccoli w/ Lemon & Fresh Dill

Roasted Root Vegetables

Cauliflower Gratin

Sesame Green Bean

Wild Mushrooms w/ Garlic & Herbs (+2)

Green Beans Almondine

Collard Greens

Roasted Brussel Sprouts; add bacon (+1)

Fresh Seasonal Vegetables

Asparagus w/ Citrus Vinaigrette (+2)

Roasted Carrots w/ Herbs

Desserts



Assorted Dessert Bars:

Double Fudge Brownies ~ Blondie Bars ~ Luscious Lemon Bars ~
Raspberry Buckles ~ Meltaway Bars ~ Caramel Apple Bars

Mini - 1.50 each

Full Size - 3.00 each

Assorted Homebaked Cookies:

Each - 1.50 each

6 count - 8.50 each

1 dozen - 16.00

Cakes, Cobblers & Pies

ask for our ever changing selections!

Beverages



Iced Tea; Sweet or Unsweet
w/ lemon wedges & sweeteners
Lemonade

7 per gallon; 1.25 per person

Coca Cola Products
Bottled Holly Water
Various Juices

2.25 each

Seasonal Lemonade
Fruit Teas

10 per gallon; 2.25 per person

Vienna Coffee
w/ creamers & sweeteners

20.00 per carafe

3.00 per person

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Have Holly create a custom menu
for your special occasions!



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