



# 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*