



2026 Holiday Planning Guide

Thomas's CATERING
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Thomasscatering.com

Individual Boxes

Premier Lunch Box -

Sandwich Selections Include - Smoked Turkey Cobb ~ Beef Tenderloin Ciabatta ~ Waldorf Chicken Salad
Dill Caper Tuna Salad ~ Crispy Spring Chicken ~ Tomato Caprese
Ultimate Club ~ Portobello Mushroom Focaccia ~ Smoked Ham & Gouda Croissant

Each Box Completed with Chocolate Chunk Cookies, Chefs Salad Cup, Mixed Fruit Cup, Kettle Chips, and a Pickle.

Four Piece Chicken -

Four Piece Broasted Chicken, Mashed Potatoes & Gravy, Cole Slaw, Cornbread Muffin, and a Brownie.

- Grand Greens

An Entrée Sized Salad Complete with French Roll & Salad Dressing.

Types - Greek ~ Chicken Cobb ~ Antipasto ~ Oriental Chicken ~ Chipped Apple Pecan ~ Chicken Caesar
Chef ~ Steak Fajita ~ Asian Corkscrew Shrimp ~ Baby Spinach & Strawberry Poppyseed

Soup & Sandwich -

Soup Selections: Chicken Noodle ~ Loaded Potato ~ German Tomato, Broccoli Cheese

Sandwich Selections Listed Under Premier Lunch Box

- Bread Boule & Mini Salad

Our large French Style bread boule filled with your choice of soup and served with our mini salads!

Soup Selections: Loaded Potato ~ German Tomato ~ Broccoli Cheese ~ Beef Chili ~ White Bean Chicken Chili

Salad Selections Include: Thomas's House ~ Greek ~ Antipasto ~ Chef ~ Chicken Cobb



Hors D Oeuvres



- Charcuterie Station

A beautiful selection of smoked and cured meats surrounded by a variety of cheeses, olives, homemade spreads, breads, flats, candied nuts, and seasonal fruits. **Note** - Charcuterie Can Be Prepared In Individual Boxes!

- Grand Crudit  Station

A beautiful and most popular choice for any event. Includes fresh vegetables with our homemade ranch dip, assorted cheeses, crackers, grapes and berries along with seasonal fruit selections. The wonderful colors and shapes are displayed in a station all to their own that will have guests wondering if it is to eat, or just look at!

- Hors D Oeuvres Selections

Order Them as an Event Package All Their Own (below) or Inquire About Adding Them To Your Buffet!

- Oversized Bourbon Meatballs - Classic Beef Wellington - Coconut Chicken Skewers - General T'so Chicken Satay - Maryland Crab Cakes - Seafood Stuffed Mushroom Caps - Asiago & Blu Cheese Asparagus Phyllo (V) - Bacon Wrapped Scallops - Duck Bacon & Sweet Corn Wontons - Pear & Brie with Almond Phyllo (V) - Beef Tenderloin Crostini - Vegetable Spring Rolls (VEGAN) - Artichoke & Boursin Parmesan Crisps (V) - Lobster Cobbler Tarts - Italian Meatballs Shots - Bacon Wrapped Dates - Caprese Flat Breads (V) - Quinoa & Zucchini Fritter (V & GF) - Asiago Arancini (V) - Mexican Street Corn Fritters - Candied Bacon Deviled Egg - Raspberry & Brie Cheese Phyllo - Shrimp Cocktail Shooters (V) - Antipasto Skewers - Asian Glazed Pork Belly

- Small Plates (New)

Short of the Long - Little Town Jerky braised beef chuck short rib that melts away served atop our Boursin cheese and chive whipped potatoes and topped with our own balsamic reduction zip sauce and crispy fried onion garnish.

Asian Popcorns - Golden brown fried popcorn chicken bites tossed with fresh vegetables and our slightly sweet, yet slightly spiced sticky Asian sauce served atop our house made rice pilaf.

Little Italy - We start with our homemade tri-colored cheese tortellini as the base, but the real star of this show is the homemade beef and pork Italian meatball. Finished with our house made blush sauce, fresh shaved parmesan and parsley and our sun-dried tomato and herb focaccia toast point.

Caribbean Shrimp & Peaches - Our blackened shrimp served alongside our cilantro lime rice and topped with smoked pickled peach salsa.

Polish Polka - Authentic all the way through! Dearborn smoked kielbasa atop homemade Kapusta and a potato and farmers cheese pierogi side car.

- Holiday Cheer Reception

Created specifically for those holiday events that need those little extra touches! This menu and its inclusions can accommodate all guests at any type of event! Includes...

- Charcuterie Station

- Select Four Hors D Oeuvres or Small Plates of You're Choosing

Note - Compliment You're Event by Adding on Our Deluxe Pie or Small Bites Dessert Station!

Signature Holiday Buffets

- Thomas's Cranberry Cornbread Stuffed Chicken & Butternut Squash Ravioli

Thomas's cranberry cornbread stuffed chicken finished with chicken gravy and our homemade roasted butternut squash ravioli with apple cider cream sauce. Served with mashed potatoes and gravy, honey glazed Parisian carrots, Thomas's house salad with raspberry vinaigrette & French roll.

The Traditional -

Sliced white meat turkey with gravy and Dearborn spiral sliced ham. Served with mashed potatoes and gravy, cranberry cornbread stuffing, green bean casserole, whole cranberry pineapple sauce, mixed greens salad with dressing & French Roll

- Holiday Surf & Turf

Certified Angus oven roasted prime rib and saffron lobster ravioli in white wine cream sauce. Served with roasted fingerling potatoes, autumn vegetable blend, Thomas's house salad with raspberry vinaigrette & French roll.

Italia Tour -

Thomas's grilled chicken and penne pasta in our house made mushroom cognac sauce along with homemade meatballs marinara. Served with garlic buttered green beans, Caesar salad & garlic bread sticks.

- Baby Spinach Feta Stuffed Chicken & Beef Sirloin Marsala

Thomas's spinach, feta and roasted red pepper stuffed chicken topped with white wine cream sauce and beef sirloin mushroom marsala. Served with truffle mashed potatoes, summer vegetable blend, Michigan salad with balsamic vinaigrette & French roll.



Holiday Buffets

- Entrée Selections (Choose One, Two or Three)

- Cranberry Cornbread Stuffed Chicken
- Beef Sirloin Marsala
- Carved Breast of Turkey
- Spiral Glazed Baked Ham
- Certified Angus Prime Rib Au Jus (**New Item!**)
- Stuffed Lasagna with Blush Sauce (V)
- Tenderloin Beef Tips over Noodles
- Ravioli Florentine with Sweet Red Pepper Cream Sauce
- Brown Sugar & Apple Cider Marinated Pork Loin with Apple Chutney
- Baby Spinach & Feta Stuffed Chicken with White Wine Cream Sauce
- Chicken Marsala
- Three Cheese Tri-Colored Tortellini with Blush Sauce (V)
- Butternut Squash Ravioli with Apple Cider Cream Sauce (V)
- Chicken Piccata
- Cajun Shrimp Alfredo
- Short Rib Ravioli with Beef Ragu (**New Item!**)
- Pepper Crusted Bistro Beef with Balsamic Rosemary & Shallot Reduction Sauce
- Grilled Chicken Pasta with Mushroom Cognac Sauce (**New Item!**)
- Beef Bourguignon (**New Item!**)
- Lobster Ravioli with White Wine Cream Sauce (**New Item!**)
- Spinach Florentine Stuffed Shells with Blush Marinara Sauce (V)
- Braised Short Ribs with Balsamic Rosemary Zip Sauce (**New Item!**)

- Sides & Salads (Choose Two, Three or Four)

- Italian Breaded Redskins	- Garlic Redskin Mashed (New Item!)
- Sweet Potato Mashed	- Green Bean Casserole
- Parisian Honey Glazed Carrots	- Buttered Fresh Green Beans
- Oven Roasted Fingerlings	- Mashed Potato Boursin
- Truffled Smashed	- Summer Vegetable Blend
- Autumn Roast Vegetable Blend	- Thomas's House Salad
- Mixed Spring Greens Salad	- Roasted Parmesan California Blend (New Item!)



Services & Inclusions

- All Buffets Complimented with Fresh Baked Seasoned French Rolls and Butter.
- Disposable Products Including Plates, Forks, Knives & Napkins
 - Chafing Dishes, Serving Pieces & Utensils
 - Delivery, Set Up, Pick Up
- Service Staff to Remain On-Site at Your Event Can Be Arranged!
(Additional Fees Apply)

Sips & Sweets

- Deluxe Pie

Flavors: Caramel Apple Walnut ~ Chocolate Peanut Butter Silk ~ Key Lime Meringue ~ Fruits of the Forrest ~ Chocolate Cream
Chocolate Mint Layer ~ Coconut Cream ~ Banana Cream ~ Southern Pecan ~ Pumpkin ~ Cherry Crunch ~ Blueberry

- Individual Basque Cheesecake Station

Abundant with cream cheese, a touch of heavy cream and cage-free eggs, our souffle cheesecake is the lightest and most savory of all cheesecake. Originating from the Basque country of Spain, it speaks of wood fired ovens. Unlike its American counterpart, Basque cheesecake does not have a crust - baked high and fast to form a caramelized exterior, serving as a natural crust, and creamy interior. Choose three homemade toppings and drizzles to complete your station!

Choices - Fresh Cut Strawberries, Blueberries, Raspberry Compote, Triple Berry Compote, Chocolate or Caramel Drizzle.

- Town Square Bake Shoppe (New For 2025)

Individual Torte Options to Compliment Your Buffet...

Selections include - Trio Mousse Torte ~ Tiramisu ~ Peanut Butter Explosion ~ Red Velvet ~ Raspberry Lemon Drop ~ Key West Lime ~ Raspberry Passion Fruit ~ Mango Guava

- Holiday Cookie Collection (New For 2025)

Red Velvet White Chocolate ~ Hershey Almond Joy ~ White Chocolate Cranberry ~ Classic M&M

- Sweet Indulgence Small Bites Station

An Upscale Station of Assorted Pastries and Sweets from Our Signature Collections, Beautifully Arranged in a Class of Their Own!

Signature Collections Include - Grand Cru Petite Fours ~ Les Chouchous French Cream Puffs ~ Miniature Cheesecakes ~ Les Passion Tarts ~ Les Carolines Eclairs ~ Chocolate Hollywood BonBons. No Two Stations Are Alike!

Station Complimented with Seasonal Grapes & Berries.



- Coffee Bar

Regular & Decaf Coffee with Assorted Creamer & Sweeteners

Looking For Something A Bit More...

Inquire About Our Smores Bar or Full-Service Alcoholic Bar Packages!

Thomas's Catering Is Fully Licensed & Insured for Alcoholic Sales



Spread That Holiday Cheer!

- Holiday Cheer Package (New Item!)

Our clients have been ordering these for years under the radar and we finally decided because you requested it...to let the secret out!

Want to send those extra special clients a little something more this year? Something that really says you were thinking about them and their holiday season.

Why not send along our holiday cheer packs! All packs come complete with everything they will need and there is nothing that needs to be picked up or returned. We'll even include a custom holiday greeting card. This year we are offering up two styles of cheer...



- Morning Start Cheer

A beautifully arranged breakfast baked goods basket including some of our most favored selections such as Assorted Scones, European Danish & Pastries, Thomas's Breakfast Breads, Fresh Bagels and Fresh Fruit. Morning cheer is accompanied by individual old fashion glass bottles of orange juice!

- Afternoon Cheer

Thomas's renowned charcutier board including a beautiful selection of smoked and cured meats surrounded by a variety of cheeses, olives, homemade spreads, breads, flats, candied nuts, and seasonal fruits. Afternoon Cheer is accompanied by Comundrum White or Red Blend Wine!



Cheer Notes - Exact Cheer Box Contents & Quantities Are Determined & Based Upon The Number of Guests Ordered For.

Wine may be substituted with Canned Soda or Bottled Water with Afternoon Cheer.

All Cheer Packs Require a Minimum Order of 20 Guests.

Morning Cheer Packs Delivered Between 8-10 am / Afternoon Cheer Packs Delivered Between 1-3 pm (Other Times Can Be Arranged If Schedule Permits)

All Cheer Packs Will Include All Required Disposables For Serving & Guest Consumptions.

The Fine Print

* All Pricing Is Based on Quantity & Selections Made - Please call for a proposal specific to your event needs.

* Overall Delivery Minimum \$1500

* Delivery and/or Service Charges May Apply.

* Delivery & Pick Up Available

* All Events Include Delivery, Set Up & Pick Up (Staffing To Stay Can Be Arranged)

* All Meals Include All Required Serving Pieces and Equipment and All Disposables Required for Guest Consumption

* All Menus & Services Customizable To Your Needs...Let's Talk!