

Holiday Planning Guide

Thomas's CATERING

734.525.5610

Thomasscatering.com



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 Crudité 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 Tso 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 Cajun shrimp alfredo. 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 Tenderloin Marsala (GF)
- Carved Breast of Turkey (GF w/ out Gravy)
- Spiral Glazed Baked Ham (GF)
- Certified Angus Prime Rib Au Jus (GF) **(Back for 2026!)**
- 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 (GF)
- Baby Spinach & Feta Stuffed Chicken with White Wine Cream Sauce (GF)
- 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 Tortelloni with Beef Ragu **(New for 2026!)**
- Pepper Crusted Tenderloin with Balsamic Rosemary & Shallot Reduction Sauce (GF)
- Grilled Chicken Pasta with Mushroom Cognac Sauce **(New for 2026!)**
- Bourbon Brisket **(New for 2026!)**
- Tuscan Boursin Chicken **(New for 2026!)**
- Spinach Florentine Stuffed Shells with Blush Marinara Sauce (V)
- Braised Short Ribs with Balsamic Rosemary Zip Sauce (GF)

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

- Italian Breaded Redskins
- Sweet Potato Mashed (GF)
- Parisian Honey Glazed Carrots (GF)
- Oven Roasted Fingerlings (GF)
- Truffled Smashed (GF)
- Autumn Roast Vegetable Blend (GF)
- Mixed Spring Greens Salad (GF)
- Roasted Parmesan California Blend (GF)
- Hot Honey Parmesan Carrots (GF) **(New for 2026!)**
- Garlic & Parmesan Redskin Mashed (GF)
- Green Bean Casserole
- Buttered Fresh Green Beans (GF)
- Mashed Potato Boursin (GF)
- Summer Vegetable Blend (GF)
- Thomas's House Salad (GF)
- Heritage Chipped Apple Salad (GF) **(New for 2026!)**
- Dried Apricot & Cherry Holiday Stuffing **(New for 2026!)**
- Sweet Potato & Roasted Root Vegetable (GF) **(New for 2026!)**



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 You're Event Can Be Arranged! (Additional Fees Apply)

Don't Forget the Sweets



- Mini Cream Brulee Station (New for 2026!)

Crack, Top & Indulge! Creamy crème brûlée with a caramelized sugar shell, ready for your own sweet spin. Make it fruity, salty, crunchy—or a little of everything—with raspberry coulis, fresh blueberries and strawberries, salted caramel sauce, sea salt flakes, crushed Biscoff cookies, candied pecans, and almonds. Your dessert, your rules.

- The Brown Butter Cake Station (New for 2026!)

Little cakes, endless possibilities! Individual brown butter cakes with rich, nutty flavor, ready for guests to dress up however they please. Create your perfect combination with candied pecans, crushed Biscoff cookies, toasted coconut, cinnamon apples, mixed berry compote, and caramelized bananas. Drizzle on salted caramel, bourbon caramel, or chocolate sauce, then finish with a dollop of vanilla Chantilly cream. Go ahead—butter yourself up!

- 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

Small in size, big on temptation! An assortment of individual tortes to complement your buffet and give your celebration a sweet finish. Selections include Chocolate Cappuccino, Tiramisu, Peanut Butter Explosion, Red Velvet, Raspberry Lemon Drop, Key West Lime, Raspberry Passion Fruit, and Mango Guava. The hardest part? Choosing which ones for your event!



- The Holiday Cookie Collection (New For 2026)

Oatmeal Caramel Apple ~ Butter Pecan Toffee ~ White Chocolate Macadamia Nut
Double Chocolate Chunk ~ Peanut Butter Cup

- 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

Beverage Service



Canned Soda / Bottled Water

Assorted Coke Products & Dasani Bottled Water

- Coffee Bar

Regular & Decaf Coffee with Assorted Creamer & Sweeteners

--Inquire About Our "Adult" Coffee Bars--

- Beer, Wine & Spirits -

Beer & Wine Bar

Labatt's ~ Bud Light ~ Coors Light ~ Assorted Seltzers
Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato
Package Includes Assorted Coke Products and Bottled Water



Medium Full Bar

Labatt's ~ Bud Light ~ Coors Light ~ Assorted Seltzers
Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato
Tito's Vodka ~ Bacardi Rum ~ Captain Morgan Spiced Rum ~ Dewar's Scotch ~ Bombay Gin
Jack Daniels Whiskey ~ Peach Schnapps
Package Includes Assorted Coke Products ~ Standard Mixers & Garnishments ~ Tonic and Club Soda

Premium Full Bar

Labatt's ~ Bud Light ~ Coors Light ~ Assorted Seltzers
Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato
Grey Goose Vodka ~ Hennessey Cognac ~ Crown Royal Whiskey ~
Jim Beam Bourbon ~ Johnny Walker Red Label Scotch ~ Bombay Sapphire Gin ~ Bacardi Light Rum ~ Captain Morgan Spiced Rum ~ Peach Schnapps
Package Includes Assorted Coke Products ~ Standard Mixers & Garnishments ~ Tonic and Club Soda

--Inquire About Our Holiday Signature Drinks--

**All Packages Include Clear Disposable Cups, Beverage Napkins, Straws, Appropriate Garnishes, Chilling and Mixing Ice*
**Real Stemware Packages Available*
**Thomas's Catering Is Fully Licensed and Insured*

Share Some 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 Conundrum 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 Disposable For Serving & Guest Consumptions.

The Fine Print

* All Proposal Pricing Will Be Based on Guest Quantity, Menu Selections, and Services Required – 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!