

HyVee® Holiday Entertaining Catalog



Prices good
November 13 - December 31, 2024
hy-vee.com/seasons

FROM SIMPLE GET-TOGETHERS TO ELABORATE PARTIES, HY-VEE CAN HELP MAKE IT WORK.

SEASONS GREETINGS



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Holiday Entertaining Catalog



COCKTAIL PARTY

Get the party rolling by stocking the buffet with delightful appetizers, baked goods, and adult beverages from Hy-Vee.

HORS D'OEUVRES

- 2 CHEESE & CHARCUTERIE
- 6 CHEESE
- 8 ACCOMPANIMENTS
- 10 BOARDS & TRAYS
- 18 SUSHI
- 20 APPETIZERS

BAKERY

- 24 CAKES & CUPCAKES
- 26 PASTRIES

WINE & SPIRITS

- 30 SPIRITS
- 34 WINE
- 36 BARWARE



FAMILY GATHERING

Easily put together a traditional meal with convenient heat-and-eat Holiday Meal Packs from Hy-Vee.

MEAL PACKS

- 38 DINNERS
- 44 BRUNCH

MEAT & SEAFOOD

- 46 MEAT
- 48 SEAFOOD

BAKERY

- 50 PIES
- 52 CAKES
- 54 BREADS



ENTERTAIN WITH STYLE

Set a festive tone with colorful decor and floral arrangements, plus elegant serveware and other helpful items from Hy-Vee.

DECOR & FLORAL

- 56 TABLETOP
- 60 FLORAL

HY-VEE SEASONS HOME COLLECTION

- 62 SERVEWARE & KITCHEN
- 66 GLASSWARE & DISHWARE
- 68 APPLIANCES



COCKTAIL PARTY

Stage a holiday celebration to remember by stocking the buffet with scrumptious appetizers, accompaniments, and drinks from Hy-Vee.





SEE MORE ONLINE



HyVee
seasons

**How to Build This
Charcuterie Tree**

Learn a step-by-step
method to create the
charcuterie tree on
the opposite page.

[Click here
to see more](#)

Fine-Quality Meats

Expertly crafted meats offer a variety of flavors to partner perfectly with cheeses and spreads.



1. Columbus Sliced Charcuterie

Options include slow-aged Italian dry salami as well as Genoa, Calabrese, and Sopressata salami.

3 to 5 oz.

4.99

2. Fiorucci Panino Variety Tray

Mozzarella sticks are wrapped in hard salami, pepperoni, and prosciutto, and are 100% natural.

15 oz.

14.99

3. Veroni Sliced Charcuterie

Savory delights such as salami, prosciutto, and coppa are carefully crafted and aged by artisans.

4 oz.

6.99

4. La Quercia Charcuterie Slices

Meats, which are handcrafted in Iowa, include pancetta, speck Americano, and prosciutto piccante.

2 oz.

5.99

5. Columbus Charcuterie Sampler

Sample spicy Calabrese, peppered Genoa, smoky-spicy Sopressata, and mild and sweet Italian dry salami.

12 oz.

11.99



Montchevre Goat Cheese

Cheese log flavors include plain, garlic & herb, and cranberry cinnamon. 4 oz.

4.49



Saint Angel Triple Cream Brie

This mild, soft cheese from France has a luxurious texture and notes of sweet cream, mushrooms, and whipped butter.

21.99 lb.



Boursin Cheese

Flavors include garlic & fine herbs, shallot & chive, and caramelized onion & herbs. 5.2 oz.

4.99



Carr Valley Blue Spruce Cheese

A smooth and mild blue cheese, it is cold-smoked with blue spruce for a slightly sweet flavor with mushroom notes.

5 oz.

5.99



Henning's Wisconsin Cheese

Full-flavored artisan cheeses, made from milk from family dairy farms in Wisconsin, come in varieties such as Colby Jack and pepper Jack.

9.99 lb.



Emmi Le Gruyère

Made in Switzerland with raw milk, this flavorful cheese has notes of spice, candied walnuts, and dried fruit.

6 oz.

6.99

Say Cheese!

Artisan-style cheeses at Hy-Vee are made according to centuries-old practices and bursting with intriguing sharp, smoky, fruity, salty, and other flavors.



1. Cypress Grove Humboldt Fog Goat Cheese

Soft-ripened California goat milk cheese has floral and buttermilk notes and a citrus finish.

24.99 lb.

2. AmaBlu or AmaGorg Cheese

Blue cheese cave-aged in Minnesota, AmaBlu is pleasant and tangy, AmaGorg has a sweet flavor.

4.5 or 5 oz.

4.99

3. La Bonne Vie Brie

These soft-ripened cheese wheels offer two distinct textures: a fudgy double creme or buttery, extra smooth triple creme.

8 oz.

5.99

4. Sartori Reserve Cheese

Unique flavors include rosemary & olive oil Asiago and BellaVitano cheese featuring Tennessee whiskey and merlot flavors.

4 to 5.3 oz.

5.99

5. Reypenaer 1-Year-Aged Gouda

This naturally ripened Dutch cheese is firm and slightly crystallized but still melts in the mouth and has a caramelly finish.

21.99 lb.

6. Milton Creamery Prairie Breeze or Morning Harvest Cheddar Cheese

Crafted in Southern Iowa, these creamy yet crumbly cheeses are sweeter than traditional cheddars with a satisfying finish.

16.99 lb.



DETAILS

KNOW YOUR CHEESES

SOFT

Creamy and can be easy to spread, such as Brie and chèvre.

SEMISOFT

Easy to serve sliced, cubed, or melted, such as Fontina and Havarti.

SEMIHARD

Dense and firm, such as cheddar and Gouda.

HARD

Firm and granular, and can be crumbled or grated, such as Parmigiano-Reggiano.

SEE MORE ONLINE

HyVee seasons.

Best Cheeses for Boards

Learn which cheeses—all available at Hy-Vee—to include on your next festive food platter.



[Click here to see more](#)

Supporting Cast

Pickled snacks, briny nibbles, flavored nuts, and other specialty items add another dimension to boards with their distinct flavor profiles. Keep a selection on hand for last-minute entertaining.



1. Quince & Apple
 Handcrafted artisan jams and preserves are made with all-natural ingredients and feature pairings such as apples and cranberry, and figs and black tea.
 6 oz.
10% OFF

2. Terrapin Ridge Farms
 This line of jams, mustards, dips, and sauces offers surprising flavor fusions such as coconut and curry aioli, apple maple bacon jam, and blueberry bourbon pecan jam.
 7.75 to 16.5 oz.
10% OFF

3. Stonewall Kitchen
 Stonewall Kitchen jams, jellies, and mustards are made with carefully curated ingredients and feature flavors such as apple jalapeño and red pepper.
 1.25 to 13.5 oz.
10% OFF

4. The Gracious Gourmet
 Specialty jams, jellies, pestos, and spreads include flavor combos such as cranberry with raspberry and blood orange, and blueberry with lemon and thyme.
 7.25 to 8.3 oz.
10% OFF

DETAILS

BOARD ADD-ONS

Round out boards with these foods.

FLAVORED NUTS

Caramelized or seasoned pecans, almonds, and other nuts provide sweet or salty crunch.

DRIED FRUIT

The natural sweetness of dried fruit contrasts nicely with salty foods on the board.

PICKLED VEGGIES

Pickled vegetables offer some tangy and unique flavor profiles.



7

8

5. Savannah Bee Company

Sourced with care, this premium honey is available as raw honeycomb, chocolate whipped honey, and honey for cheese.

3 or 5.6 oz.

15% OFF

6. DeLallo

Plump, deli-fresh olives pair with garlic, onion, blue cheese and other stuffings. Tempting antipasti creations are also available to fill a board.

4 to 8 oz.

5.99

7. Safie

Pickled vegetables are hand-selected and hand-packed for superior quality and include asparagus, banana peppers, beets, carrots, pickles, and more.

16 or 26 oz.

15% OFF

8. Bella Maria

Imported Spanish nuts take the spotlight as caramelized pecans, Marcona almonds with sea salt, and Valencia almonds with sea salt, plus other favorites.

4 to 5.64 oz.

1.00 OFF

Building Your Board

An artful appetizer board features a variety of colors, textures, and flavors that catch the eye and please the palate.

DETAILS

BOARD BUILDERS

Use these components as the foundation for a grazing board.

FRUIT

Create pops of color with apple slices that add crunch and neutral flavors, plus berries and grapes to provide sweetness.

CHEESES

Include several varieties—including different flavors, textures, and milk types—for pairing with other items on the board.

NUTS

Serve nuts separately in a small container, as a mix in a large container, or nestled into gaps between other foods. Pairing with nuts brings out savory, roasted, or sweet flavors in cheese.

VEGGIES

Set out fresh cherry tomatoes for pops of juicy flavor, plus crisp raw vegetables for dipping.



SEE MORE ONLINE



HyVee
seasons

**Master the Art of
Arranging Charcuterie**

Discover proven ways to
display meats, cheeses,
spreads, and tasty
nibbles on a board.

[Click here
to see more](#)

DETAILS

BOARD BUILDERS

CHARCUTERIE

Add salty, savory flavor to a board with cured meats such as salami and prosciutto.

SPREADS

Add the option of complex flavor pairings by including jams, mustards, honeys, and dips to accompany meat, cheese, and crackers.

CRACKERS

Include a couple types of crackers to serve as a base for meat, cheese, and spread combos.

OLIVES

Wedge in a bowl of olives—including some stuffed with garlic, onion, or pimento—for added color and flavor variety.

Tray Artistry

Create a feast for the eyes by presenting food in visually interesting ways and including colorful garnishes.

MAKE IT

TIERED TREE OF BOARDS

Build the display from the bottom up, filling gaps with a garnish of rosemary sprigs and cherry tomatoes.

BOTTOM BOARD

Arrange Sartori BellaVitano merlot cheese slices; Emmi Le Gruyère, broken into pieces; red grapes; Reypenaer aged Gouda; Cypress Grove Humboldt Fog cheese wedge; Henning's Colby Jack cheese, sliced; Henning's cranberry chipotle cheddar cheese, sliced; La Bonne Vie Brie, sliced; Henning's aged over 9-months cheddar cheese, sliced.

MIDDLE BOARD

Arrange Fiorucci panino party tray; La Quercia Lomo Americano; Columbus charcuterie; Stonewall Kitchen Pub Mustard; Bella Maria Marcona almonds; Basket & Bushel blackberries; DeLallo cornichons; and DeLallo sweet n' tangy pepper drops.

TOP BOARD

Arrange Gustare Vita breadsticks; Hy-Vee whole honey roasted cashews; 2s Company cashew & rosemary specialty crisps; Breton multigrain crackers; Asturi Bruschettini; and Firehook baked sea salt crackers.





1



2

MAKE IT

MORE BOARDS TO TRY

1. FESTIVE WREATH CHARCUTERIE

Curate a festive board to ring in the holidays with a colorful mix of cheese cubes, charcuterie slices, and more rimmed with garnish.

Ingredients: Colby cheese cubes, Colby Jack cheese cubes, green olives, mozzarella cheese cubes, Peppadew peppers, pepper Jack cheese cubes, provolone cheese cubes, red bell pepper strips, rosemary sprigs, salami, sharp and mild cheddar cheese cubes, sweet & tangy pepper drops

2. OLD-WORLD ALPINE CHARCUTERIE

Enjoy a hearty grazing board of dry meats, whole-grain crackers, and fruits that call to mind smorgasbords of the alpine countries.

Ingredients: blood oranges, blueberry vanilla goat cheese, flatbread crackers, Genoa salame panino, grapes, Gruyère cheese, mixed olives jubilee, pomegranate, prosciutto & mozzarella panino, rosemary sprigs, pecans, salami slices, Swiss cheese, whole-grain crackers

3. LET IT SNOW! BOARD

Celebrate snow days with a board fit for any whiteout. For frosted grapes, spray grapes with water, then sprinkle with sugar.

Ingredients: artisan crackers, blue cheese, Brie cheese, cauliflower florets, frosted grapes, goat cheese, Mediterranean dip, jicama sticks, Marcona almonds, naan dippers, Parmigiano-Reggiano cheese, pear slices, pistachios, white mushrooms, white chocolate bar pieces



3

Served On A Platter

Platters, serveware, and utensils from Hy-Vee make beautiful and useful additions to the buffet table.

1. Mud Pie White Christmas Hostess Set

Glazed stoneware platter with wooden spreader features raised tree silhouettes and a line from "Silent Night."

6¼×14½-in. tray/
5-in. spreader

40.99



2. Swissmar Cheese Knife Set

Polished stainless-steel set includes cheese plane, spreader, knife for soft cheese, and cleaver.

4 pc.

42.99

3. Lipper Around the World Serving Tray

Eco-friendly acacia serving tray is easy to carry with convenient black metal handles.

17½-in. dia.

49.99

4. Lipper Bamboo Bread Board with Dip Bowl

Made from eco-friendly bamboo, the board has grooves for slicing a baguette and a ceramic bowl for dip to serve with the bread.

25½×4 in.

33.99



SPECIAL FEATURE

Built-in grooves act as a guide to ensure evenly sliced bread.





Swissmar Petite Cheese Knife Set

Ergonomically designed stainless-steel set includes cheese plane, cheese fork, and knives for hard and soft cheeses.

4 pc.

29.99



Swissmar Cheese Picks Set

Decorative stainless-steel cheese picks add whimsical touches and can be labeled with wipe-off marker to identify cheeses.

3 pc.

12.99



Reindeer Platter

Speckled stoneware platter features a hand-painted design and a detachable "reindeer nose" dip bowl.

2 pc.

14.99



Mud Pie Stripe Marble Board and Wood Bowl Set

Striped marble board comes with a decorated wood serving bowl and a wood-handled stainless-steel spreader.

3 pc.

33.99

Ready Already

Save time and simplify hosting duties with delicious appetizer trays handcrafted by Hy-Vee deli specialists.



Columbus Grand Holiday Board

A sumptuous selection of Columbus meats joins up with Président Brie, Sartori cheese, Stonewall Kitchen red pepper jelly, fresh fruit, olives, and more.

125 oz.

150.00

Sparkling Fruit and Cheese Board

A hearty assortment of Brie, Gruyère, and sweet cheddar cheeses is balanced with seedless grapes, berries, Marcona almonds, oatcakes, red pepper jelly, and Zöet dark chocolate.

96 oz.

75.00



Signature Fantastic Fruit Platter

Fresh watermelon, pineapple, melons, berries, kiwi, and grapes pair well with the sweet, creamy dip.

7.45 lb.

50.00



Salame and Speck Prosciutto Board

Hearty fare includes Genoa salame, speck prosciutto, peppered salami, cheeses, olives, caramelized pecans, and more.

18 oz.

30.00



Signature Premiere Vegetable Platter

Creamy ranch dressing complements fresh, crisp carrots, broccoli, cauliflower, red and green bell peppers, and pea pods.

7.46 lb.

45.00



Design a Custom Charcuterie Board

Personalize your board by choosing from a variety of charcuterie meats, cheeses, spreads, and accompaniments.

starting at

30.00



100%-Natural Cooked Shrimp & Surimi Crab Entertainment Tray

This tasty platter features premium natural shrimp and imitation Alaska Snow crab legs, plus cocktail sauce and lemon.

starting at

30.00



Fruit and Cubed Cheese Tray

Enjoy an assortment of hearty flavors including cheddar and pepper Jack cheeses, strawberries, and seedless red and green grapes.

45 oz.

20.00

SUSHI

Sushi Selections

Add something special to the buffet table with sushi platters customized with your choice of sushi rolls.

1. Nori Sushi 52-Piece Large Party Platter

Includes 8 pieces caterpillar roll, 10 pieces crispy California roll, 8 pieces rainbow roll, 10 pieces crunchy California roll, 12 pieces mini roll, 4 pieces nigiri, wasabi, soy sauce, and ginger.

50 oz.

39.99

2. Nori Sushi Ocean Breeze 20-Piece Sushi Combo Platter

Includes 8 pieces crispy California roll, 8 pieces caterpillar roll, 1 piece tuna nigiri, 1 piece salmon nigiri, 1 piece shrimp nigiri, 1 piece kanikama nigiri, wasabi, soy sauce, and ginger.

23 oz.

20.99

3. Nori Sushi Living Green Combo 28-Piece Sushi Combo Platter

Includes 8 pieces caterpillar roll, 8 pieces rainbow roll, 6 pieces Edo cucumber roll, 6 pieces Edo avocado roll, wasabi, soy sauce, and ginger.

27 oz.

22.99

4. Nori Sushi Full Moon 16-Piece Platter

Includes 8 pieces rainbow roll, 8 pieces crispy California roll, wasabi, soy sauce, and ginger.

19 oz.

18.99

5. Nori Sushi 40-Piece Small Party Platter

Includes 12 pieces Edo avocado roll, 8 pieces rainbow roll, 10 pieces crispy California roll, 10 pieces crunchy California roll, wasabi, soy sauce, and ginger.

35 oz.

29.99

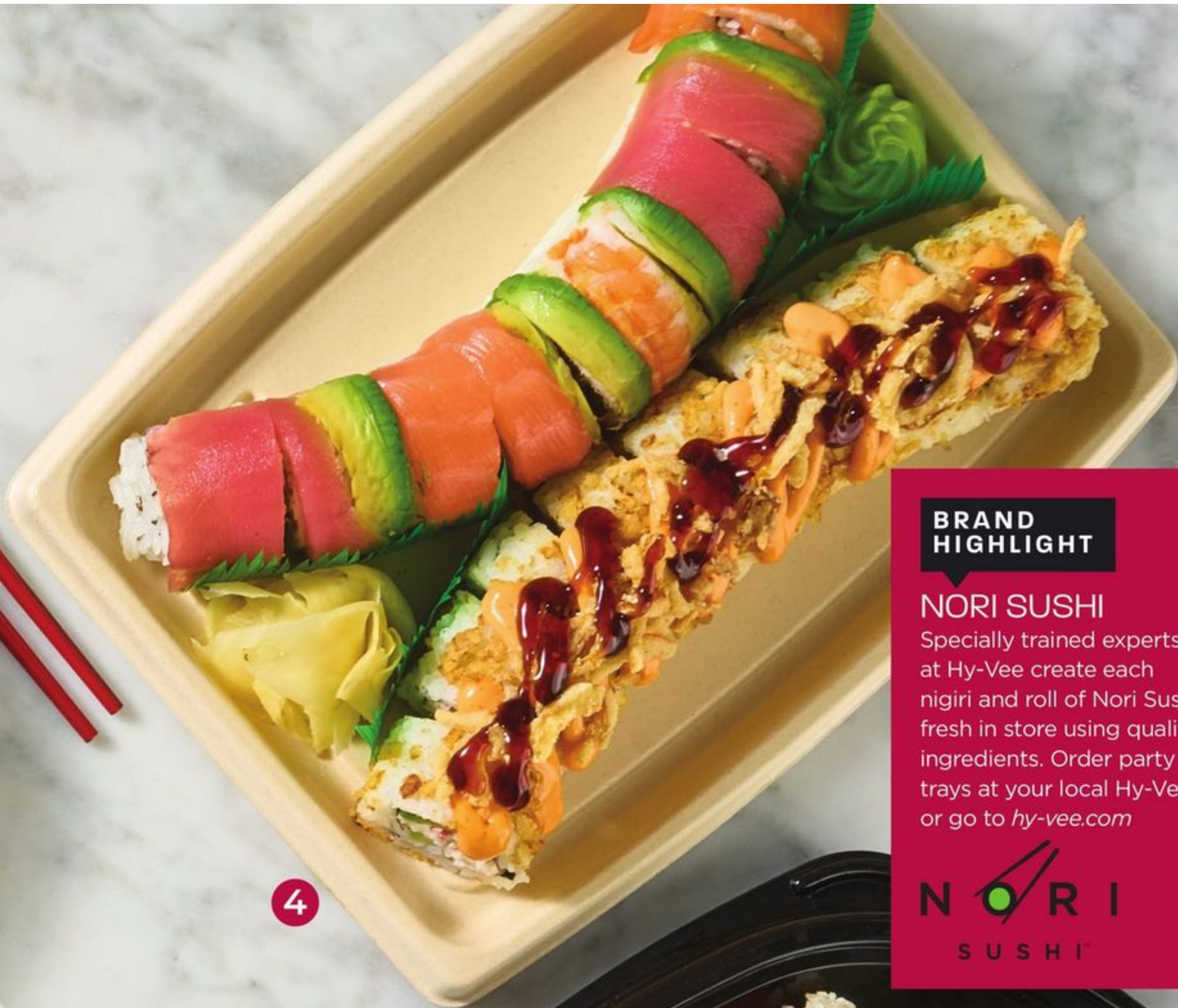


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BRAND HIGHLIGHT

NORI SUSHI
 Specially trained experts at Hy-Vee create each nigiri and roll of Nori Sushi fresh in store using quality ingredients. Order party trays at your local Hy-Vee or go to hy-vee.com

NORI
 SUSHI

4



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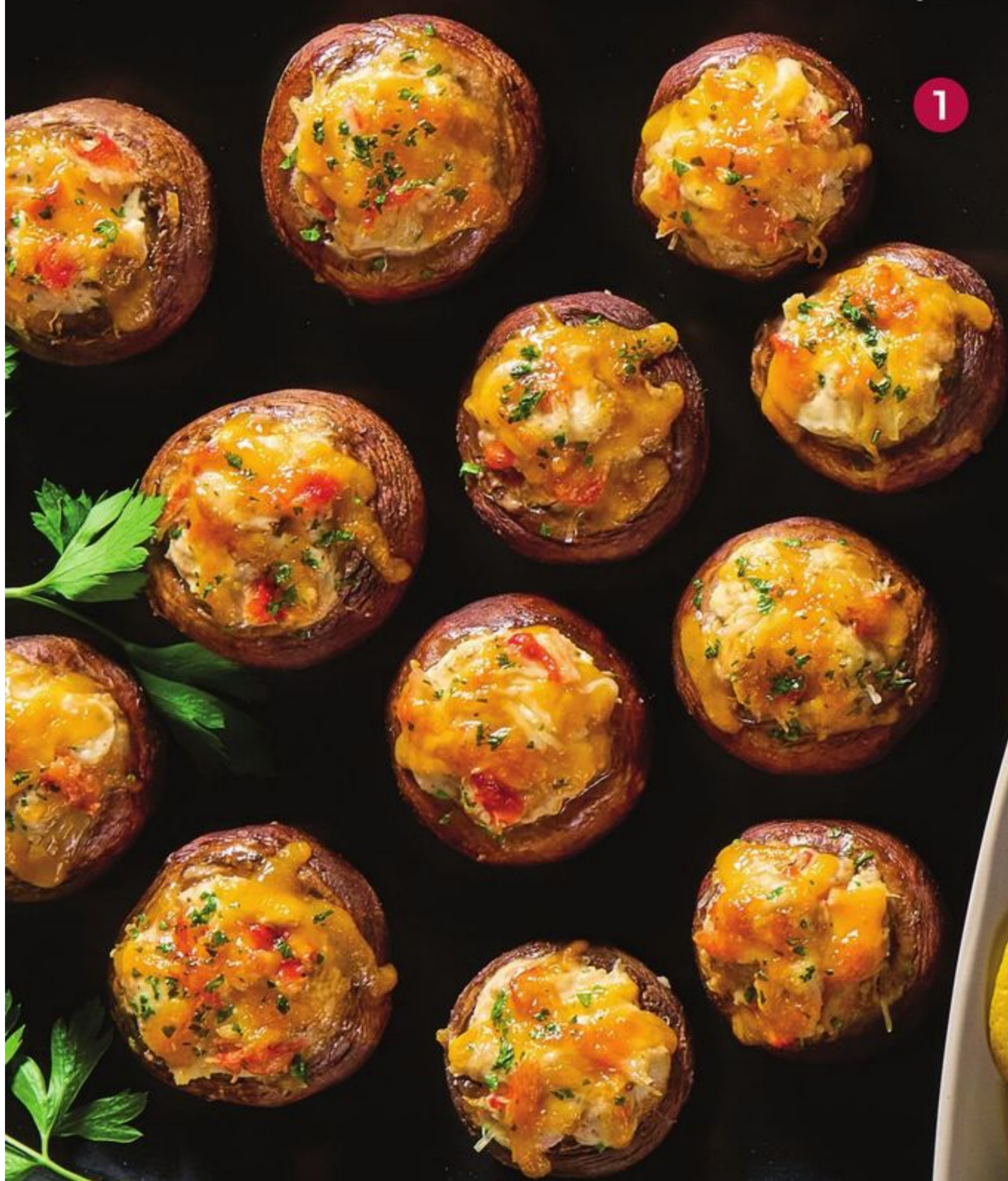


5

APPETIZERS

Mix & Match Apps

When it comes to pleasing party guests,
the more selections, the better!
Hy-Vee maximizes options with a wide
range of available appetizers.



SEE MORE ONLINE

HyVee
seasons

Small Bites for Hosting

Learn how to recreate classic recipes
on a smaller scale.

These bite-size nibbles
are simple to make
and easy to serve.

[Click here
to see more](#)





1. Imitation Crab Stuffed Mushrooms

Combining two delicacies into one sublime morsel, these stuffed mushrooms make a great side dish as well as appetizer.

6 oz.

8.99

2. Gourmet Imitation Stuffed Scallops or Clams

Seafood fare receives a hearty stuffing including imitation crabmeat, bread crumbs, peppers, and more.

3 oz.

2/4.00

3. Oysters Rockefeller

With a history dating to the late 19th century, these seafood treats make a rich addition to the table when served on the half shell.

6 oz.

2/5.00

4. Bacon-Wrapped Meatball Skewers

Choose from jalapeño pepper Jack meatball or steakhouse cheddar meatball skewers.

5 oz.

3.99

5. Bacon-Wrapped Scallops

Buttery, tender seafood undergoes a flavorful transformation with the addition of crisp bacon.

24.99 lb.



APPETIZERS

Seafood Delicacies

Hy-Vee's carefully curated collection of fish, shellfish, and other seafood is offered fresh, frozen, and already prepared to make hosting duties even easier.

MAKE IT

OYSTERS WITH SAUCES

LEMON-GINGER MIGNONETTE

Stir together 2 shallots, finely minced; 2 Tbsp. minced lemon peel; 1 Tbsp. minced ginger; 1 Tbsp. Hy-Vee honey; and ½ cup Gustare Vita white wine vinegar in a small bowl. For an alternative sauce, place ½ (7.5-oz.) jar coriander chutney in a small bowl. Cover and refrigerate both sauces for at least 4 hours. Set out bowls with small spoons and serve with 9 Fish Market barstool cocktail oysters, scrubbed and shucked. Garnish with fresh cilantro and fresh lemon, if desired. Serves 9 (1 each).

1. Responsible Choice Prince Edward Island Holly Berry Oysters

Raised in the clear, cold waters of Prince Edward Island, Canada, these oysters have a sweet, crisp, moderately salty flavor.

6/10.00

1

MAKE IT

BLACK CHERRY CHIPOTLE SHRIMP

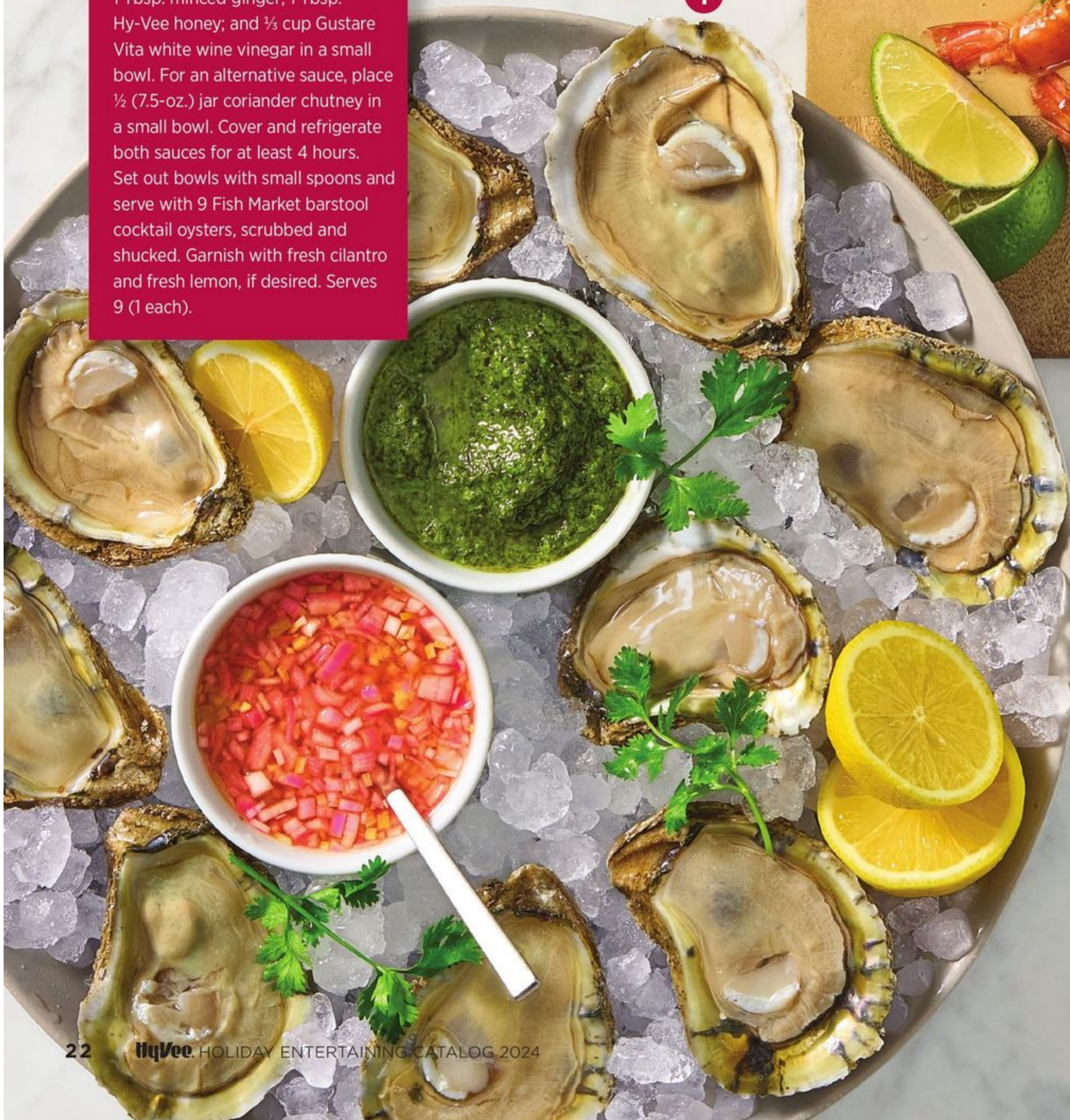
Toss together 1 lb. Fish Market Responsible Choice 100%-natural cooked 16/20 ct. shrimp, thawed, with 2 tsp. Kinder's woodfired garlic seasoning in a medium bowl; set aside. Heat ½ cup Kinder's black cherry chipotle wing sauce & dip in a skillet over medium heat until simmering. Add shrimp to skillet; stir to coat. Cook for 2 to 3 minutes or until heated through. Thread shrimp onto skewers. Garnish with chives and fresh limes, if desired. Serves 5.

2. Responsible Choice 100%-Natural Cooked Shrimp

Peeled, deveined, and cooked shrimp are oh-so convenient and quick to serve.

16 to 20 ct.

14.99 lb.





**Hy-Vee Signature
Premium Crab Cakes**

Crisp crab cakes each open up to reveal a soft, yummy interior. Great by themselves, they also pair well with a creamy sauce.

4 oz.

6.00



**Responsible Choice
100%-Natural Grilled Shrimp**

Plump, ready-to-eat shrimp are peeled, deveined, and grilled, so you can set them out for a party in a jiffy.

31 to 40 ct.

17.99 lb.



**Responsible Choice
Riverence Smoked Trout Dip**

This tasty dip contains fish ethically raised on land-based farms in the Magic Valley of Southern Idaho.

7 oz.

5.99



**Coconut Breaded Shrimp
With Yakiniku Sauce**

Enjoy juicy shrimp coated with crispy coconut-flake breading and served with savory-sweet yakiniku sauce.

10 oz.

8.00



Desserts & Treats

Serve up a delicious assortment of sweets and treats from the Hy-Vee Bakery. These luscious dessert specialties are welcome any time of day!

DETAILS

A FLAVOR TO SAVOR

Chantilly cream is a naturally flavored light and silky frosting made with dairy cream, cream cheese, mascarpone, and almond. The prewhipped Chantilly cream is the hero of every bite of these Hy-Vee Bakery-fresh desserts.



1



2



3

1. Chantilly Cream 7-in. Double Layer Cake

Luscious vanilla cake features subtle almond flavor from the Chantilly cream along with a topping of mini cream puffs.
1 ct.

24.99

2. Chantilly Cream Mega Cupcake

Sweet vanilla cupcakes each feature fluffy whipped Chantilly cream frosting topped with a mini cream puff.

each
3.99

3. Chantilly Cream Bar Cake

Sweet almond cake is paired with a hint of almond in the Chantilly cream and accented with dark and white chocolate.
1 ct.

9.99



Specialty Sweets

Let guests sample desserts with an international flair, such as macarons, croissants, cannoli, and more.

Bakery-Fresh Gourmet Mini Cupcakes

Choose from white almond, chocolate addiction, peanut butter cup, red velvet, confetti birthday cake, mocha espresso, and raspberry vanilla.

each
2.29

Macarons

Sweet buttercream pairs with hazelnut, pistachio, or almond flavoring in colorful cookies made in the French tradition.

each
1.99

TRY THIS

CUPCAKES & MACARONS

Arrange Hy-Vee Bakery-fresh gourmet mini cupcakes and assorted macarons in a wreath shape. Arrange fresh raspberries and rosemary sprigs around bakery items, then add a decorative bow to the top.



Filled Croissants

These flaky pastries are even better with flavorful raspberry, strawberry, chocolate, apricot, or custard fillings.

6 ct.

5.99



Candy Tray

Tray features peanut clusters, coated pretzels, peppermint bark, chocolate almond bark, and peanut brittle.

32 oz.

19.99



Éclairs

Baked choux pastry dough is filled with Chantilly cream whipped frosting and topped with chocolate fudge icing.

each

2.99



Large Cannoli Chip & Dip Platter

Made from wheat flour and other natural ingredients, these sweet, crunchy chips come with a creamy ricotta dip.

26.75 oz.

24.99



Cannoli Chocolate Chip Dip Cup

This creamy cannoli dip contains rich chocolate morsels to accent the mild, nutty-sweet ricotta cheese.

12 oz.

5.99



Small Cannoli Chip & Dip Platter

A dusting of powdered sugar and a touch of creamy vanilla dip make these bite-size triangles even more delectable.

10 oz.

9.99

PASTRIES

Sweet Selections

Boost variety at the buffet with a tray of cookies, brownies, cupcakes, pretzel rods, bark, and other treats from Hy-Vee Bakery's Grazing Desserts collection.



SEE MORE ONLINE

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Holiday Food Board Ideas

Gather helpful tips on creating delectable small-bite platters with enough variety to satisfy everyone's tastes.

[Click here to see more](#)





Peanut Butter Grazing Desserts

Reese's peanut butter cups, fudge brownies, peanut butter cookies, brookie cookies, chocolate-covered peanuts, peanut butter buttercreme, fudge icing. starting at

19.99



Peppermint Grazing Desserts

Peppermint pretzel rods and twists, fudge brownies with peppermint topping, brownie cookies, peppermint bark, peppermint buttercreme, fudge icing. starting at

19.99



Chocolate Grazing Desserts

Fudge brownies, chocolate chip cookies, brownie cookies, chocolate macarons, chocolate cupcakes, chocolate whip icing, fudge icing. starting at

19.99



Cream Puffs

These puffy delights stand tall with a generous amount of whipped cream sandwiched between pastry halves.

2 ct.

7.99



Killer Brownies

Original, triple-chocolate, cookie dough, or peanut butter all have a homemade taste worthy of Grandma's kitchen!

6 ct.

8.99



Bindi Glass Desserts

Bindi glasses hold tiramisu, chocolate mousse, cream puffs, creamy custard, or hazelnut-chocolate.

2 to 4 oz.

7.99

Raise Your Spirits

Get things rolling with specialty drinks your guests will love. Hy-Vee has all the spirits and mixers needed to turn anyone into a bartender extraordinaire.



SEE MORE ONLINE

HyVee
seasons

Christmas Cocktail
Recipes and Garnishes

[Click here
to see more](#)

Discover fresh festive
twists on cocktails,
along with creative
ideas for garnishes.





1

TRY THIS

1. TEQUILA RANCH WATER

Place 2 tsp. Tajín clásico seasoning in shallow dish. Rub rim of a 20-oz. glass with lime wedge; dip rim in Tajín seasoning. Fill glass with ice. Pour 3 oz. blanco tequila, 1½ oz. fresh lime juice, and ½ oz. Full Circle Market organic light in color agave nectar into glass; stir to combine. Top with 8 oz. chilled Topo Chico twist of lime mineral water. Garnish with skewered fresh cucumber slices, Peppadew pepper, sprig of fresh cilantro, and pineapple star, if desired. Serves 1 (13 oz.).

2

TRY THIS

2. POM-ROSEMARY GIN SPRITZ

Add 3 oz. 100% pomegranate juice, 1½ oz. London dry gin, ½ oz. simple syrup, 1 Tbsp. pomegranate arils, and 1 small fresh rosemary sprig to an ice-filled cocktail shaker. Cover and shake well until chilled. Strain into a 12-oz. coupe glass; top with 1½ oz. prosecco. Garnish with additional rosemary sprig and pomegranate arils, if desired. Serves 1 (8 oz.).



1

2

3

TRY THIS

1. SANTA MARTINI

Crush 2 starlight mints and 1 tsp. coarse sugar in shallow dish. Paint rim of an 8-oz. martini glass with Hy-Vee light corn syrup and dip into crushed mint mixture; set aside. Combine ½ cup crushed ice, 2 oz. peppermint twist vodka, 2 oz. crème de cacao, and ½ oz. Hy-Vee half-and-half in a cocktail shaker. Cover and shake until well combined. Strain into prepared glass. Garnish with additional crushed mints and small candy cane, if desired. Serves 1 (6 oz.).

TRY THIS

2. MULLED PEAR & RUM COCKTAIL

Combine 2 cups pear juice; 1 cup fresh orange juice; 1 (1-in.) piece fresh ginger, peeled; 1 cinnamon stick; 2 whole cloves; and 1 star anise in medium saucepan. Bring to a boil; reduce heat to low and simmer for 10 minutes. Remove from heat, discard spices, and cool slightly. Stir in 4 oz. Cross Keys rum. Divide cocktail between 4 ice-filled glasses; garnish with fresh pear slice, orange peel twist, and star anise, if desired. Serves 4 (approx. 7 oz. each).

Mix It Up And Pour It Out!

Whatever the alcohol, Hy-Vee has a large selection to choose from—including award-winning spirits.



4

TRY THIS

3. VODKA GRAPEFRUIT SODA

Muddle 1½ oz. Row vodka, 1 oz. Aperol and 1 sprig fresh rosemary in a cocktail shaker. Add ice; cover and shake until well combined and chilled. Strain mixture into 2 (10-oz.) cocktail glasses. Top each off with 2 oz. Press grapefruit cardamom alcohol seltzer. Garnish each with a rosemary sprig and 1 half-slice of grapefruit, if desired. Serves 2 (6 oz. each).

TRY THIS

4. CRANBERRY MAPLE BOURBON SMASH

Combine 1 cup frozen cranberries, ½ cup Swerve granular sugar replacement, ½ cup water, 1 lemon wedge and 5 fresh mint leaves in a small saucepan. Bring to boil; reduce heat. Simmer for 5 minutes or until cranberries burst. Strain mixture through a fine-mesh sieve. Discard solids. Muddle 4 lemon wedges in a glass measuring cup. Stir in 8 oz. bourbon and 4 tsp. maple extract. Fill each of 4 (6-oz.) cocktail glasses half-way with ice. Divide bourbon mixture between glasses. Top each drink with 1 oz. cranberry syrup. Garnish with lemon peel, fresh sprig of mint, and speared sugared cranberries, if desired. Serves 4 (3 oz. each).

SEE MORE ONLINE

Hy-Vee
seasons.

Home Bar Essentials

See how to stock a home bar with liquors, mixers, bar tools, and more so you're ready to serve a variety of cocktails.

Click here
to see more



Make A Toast

Enjoy special shared moments with Hy-Vee's unbeatable selection of wines and sparkling wines.



EXPERT TIP

THE RIGHT SERVE

For the best tasting experience, serve wines at the proper temperature. In general, hearty reds are served slightly cooler than room temperature, while white wines and sparkling wines, including Champagne, are chilled. Follow the 20/20 rule: Place a red wine in the fridge for 20 minutes before serving and remove a white wine from the refrigerator 20 minutes before serving.



EXPERT TIP

WINE PAIRING

Sparkling Wine

Pair a dry sparkling wine with sushi, raw oysters, caviar, egg dishes, salty snacks like popcorn and potato chips, prosciutto, and fried foods. (Avoid serving with red meat or sweet desserts.)

Pair a sweet sparkling wine with semisweet fruit or creamy desserts.

-Blair Zachariasen
Certified Sommelier
and Assistant General
Manager at Wall to Wall
Wine & Spirits,
West Des Moines, Iowa



EXPERT TIP

WINE PAIRING

White Wine

Pair a dry white wine with green salads, most seafood, lighter poultry dishes, lighter pork dishes, vegetarian dishes, and nuts. Pair a sweet white wine with spicy Asian dishes, funky cheeses, apple dishes, delicate poultry dishes, curry dishes, ham, turkey, and fruit salads. (Avoid serving with heavy dishes or red meat.)

-Blair Zachariasen



EXPERT TIP

WINE PAIRING

Rosé Wine

Pair a dry rosé wine with appetizers, charcuterie, grilled seafood, grilled poultry, pork, shrimp, and salads. (Avoid serving with cream sauces or raw seafood.) Pair a sweet rosé wine with spicy Asian dishes, funky cheeses, apple dishes, delicate poultry dishes, curry dishes, ham, turkey, and fruit salads.

Red Wine

Pair a dry red wine with beef, pork, lamb, mushrooms, root vegetables, pasta, barbecue, bold cheeses, and stews. (Avoid serving with sweet dishes.) Pair a sweet red wine with berries, chocolate, desserts, and pastries. (Avoid serving with poultry, most seafood, and red meat.)

-Blair Zachariasen



SEE MORE ONLINE



HyVee seasons.

Wine and Cheese Pairing Guide

Learn about classic pairings of wine and cheese for the most flavorful experiences.

Click here to see more

Celebrate In Style

Stock the bar with high-quality barware from Hy-Vee to add an element of luxury to your wine and spirits experience.



1. Viski Beau Stacking Decanter Set

Two stackable lead-free, dishwasher-safe crystal glasses have an Art Deco vibe to match the petite liquor decanter.

3-pc. set

49.99

2. Rabbit Wine Decanter

This contemporary decanter boasts a showering funnel to aerate wine and a micro-perforated strainer to remove sediment and cork.

each

79.99

3. Rabbit Wine Chilling Carafe

Fill the stainless-steel chilling core with ice to chill wine quickly and keep it chilled without diluting it.

each

49.99

4. Moscow Mule Copper Gift Set

Enjoy a Moscow mule cocktail—or any icy beverage—in style with these mugs, featuring the classic hammered and tarnished finish.

20 oz./4-pc. set

19.99



5. Viski Aurora Green Tumblers

Handcrafted double-walled tumblers help maintain a drink's temperature and are suitable for cocktails, wine, and iced drinks.

9 oz./2-pc. set

36.99

6. Alchemi Aerating Wine Tasting Glass

This double-walled aerating tumbler has an elegant look and an internal tulip shape to soften tannins and concentrate aromatics.

8 oz.

19.99

7. Rabbit Lever Corkscrew

A handy device that removes corks in one smooth motion and ejects them easily, it also includes a foil cutter.

each

69.99

8. Rabbit Electric Corkscrew

The cordless electric corkscrew removes and ejects corks with the press of a button and has a foil cutter and stand for storage.

each

49.99

9. Viski Alchemi Smoked Cocktail Kit

Kit includes everything needed to infuse cocktails with a distinctive smoky oak flavor and aroma to add complexity to a drink.

5-pc. set

77.99

FAMILY GATHERING

Cherish time together with a feast of traditional mains, sides, and desserts in a convenient heat-and-eat Hy-Vee Holiday Meal Pack.



How To Order

Order Hy-Vee Holiday Meal Packs 25 days to 48 hours ahead. Visit your local store or go to [hy-vee.com/catering](https://www.hy-vee.com/catering)

**Crowd's Choice
Gourmet Ham and Turkey**

- Butterball turkey (10-12 lb.)
 - Honey-glazed spiral ham (16-18 lb.)
 - 3 large sides of mashed potatoes
 - 4 large sides of your choice
 - 32 oz. beef or turkey gravy
 - 24 dinner rolls
 - 2 pies
- serves 12

289.99



EXPERT TIP

WINE PAIRING

Böen Pinot Noir

"This delicious Pinot Noir pairs great with a white meat like turkey because of its flavors of cherry and herbs—bold flavors, yet soft mouthfeel."

—Eric Dodge

Hy-Vee Certified Wine Specialist, Wine & Spirits Manager, Waterloo, Iowa



Set Out A Holiday Feast

Satisfy the heartiest appetites at the table with an ample-size main dish from Hy-Vee coupled with generous sides in an array of options.

Turkey Party Pleaser

- Butterball turkey (10-12 lb.)
- 2 large sides of mashed potatoes
- 2 large sides of your choice or dessert
- 16 oz. beef or turkey gravy
- 12 dinner rolls

serves 8

119.99



TRY THIS

ROAST TURKEY FIX-UPS

APPLE-WHISKEY GLAZE

Bring 1 cup Hy-Vee apple cider, ¾ cup Hy-Vee apple jelly, and 1 Tbsp. Hy-Vee apple cider vinegar to a boil; reduce heat. Gently boil, uncovered, 25 minutes. Remove from heat; stir in 2 Tbsp. Tennessee whiskey and whisk in 2 Tbsp. Hy-Vee salted butter. Brush glaze on turkey during last 20 minutes of reheating. Makes ¾ cup.



ORANGE-SAGE BUTTER

Stir together ¼ cup softened Hy-Vee salted butter, 1 Tbsp. chopped fresh sage, 2 tsp. orange zest, 1 tsp. finely chopped fresh thyme, and ¼ tsp. refrigerated garlic paste. Brush butter mixture on turkey after it reheats for 1 hour. Makes ⅓ cup.



GARLIC & HERB WET RUB

Stir together 3 Tbsp. plus 1 tsp. Hy-Vee canola oil, 2 Tbsp. salt-free garlic & herb seasoning, 2 tsp. finely chopped fresh rosemary, and 1½ tsp. lemon zest. Rub mixture evenly on turkey before reheating. Makes ⅓ cup.



EXPERT TIP

WINE PAIRING

Rombauer

Carneros Chardonnay

"This chardonnay has a light, refreshing taste that won't distract from the delicious flavors within the ham."

—Eric Dodge

Hy-Vee Certified Wine Specialist, Wine & Spirits Manager, Waterloo, Iowa



SEE MORE ONLINE



Hy-Vee seasons.

Hy-Vee Holiday Meal Pack Fix-Ups

Make it your own with simple fix-ups that take Hy-Vee Holiday Meal Packs to a new level.

Click here to see more



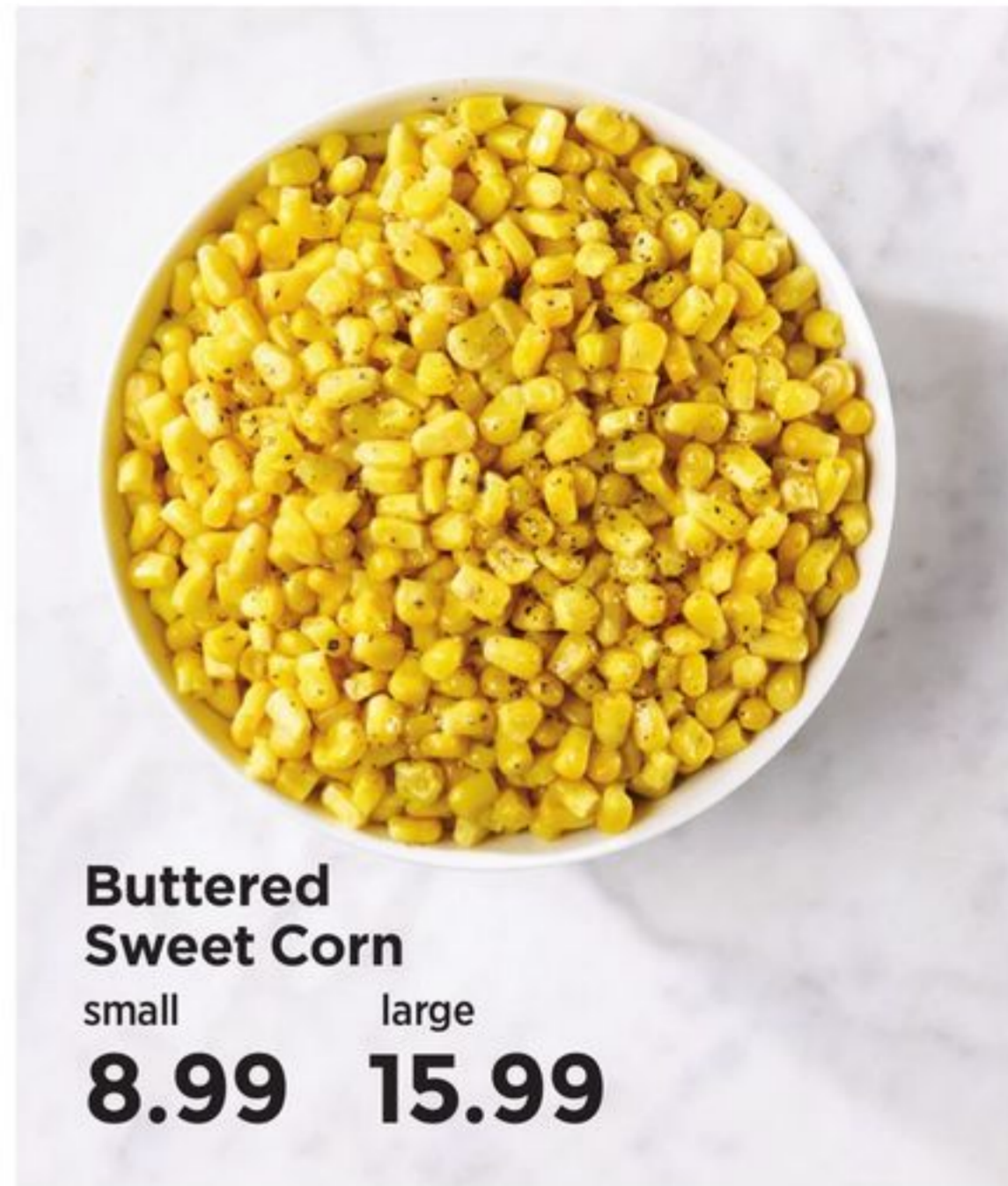
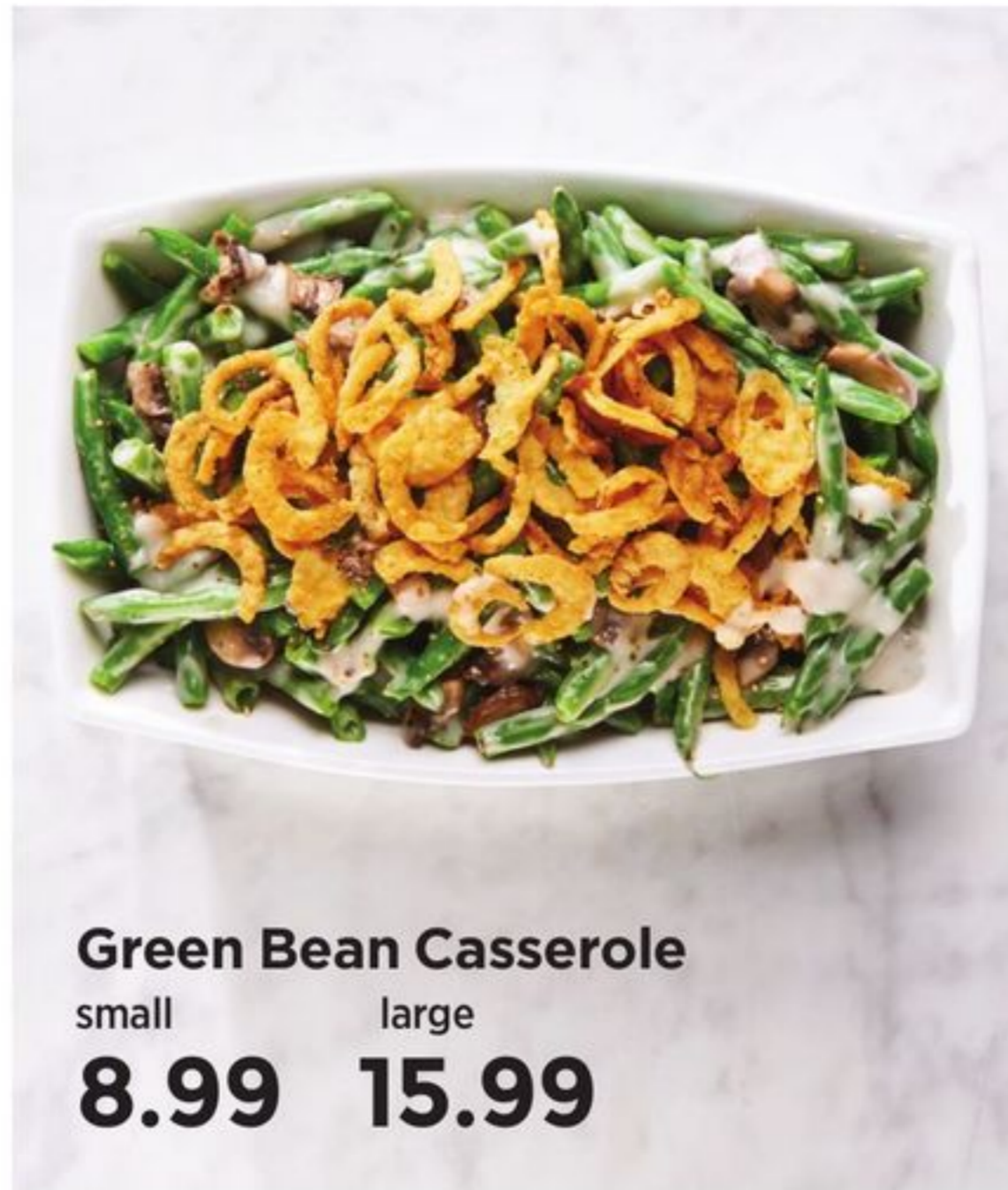
Honey-Glazed Spiral Ham Feast

- Honey-glazed spiral ham (16-18 lb.)
- 3 large sides of mashed potatoes
- 4 large sides of your choice or dessert
- 32 oz. beef or turkey gravy
- 24 dinner rolls

serves 12

209.99

DINNERS



Select Sides

With this many options, you're sure to have everyone's favorite dish at the table! Order in two convenient sizes: small, which serves 2 to 4 guests, or large, which serves 4 to 8 guests.



DETAILS

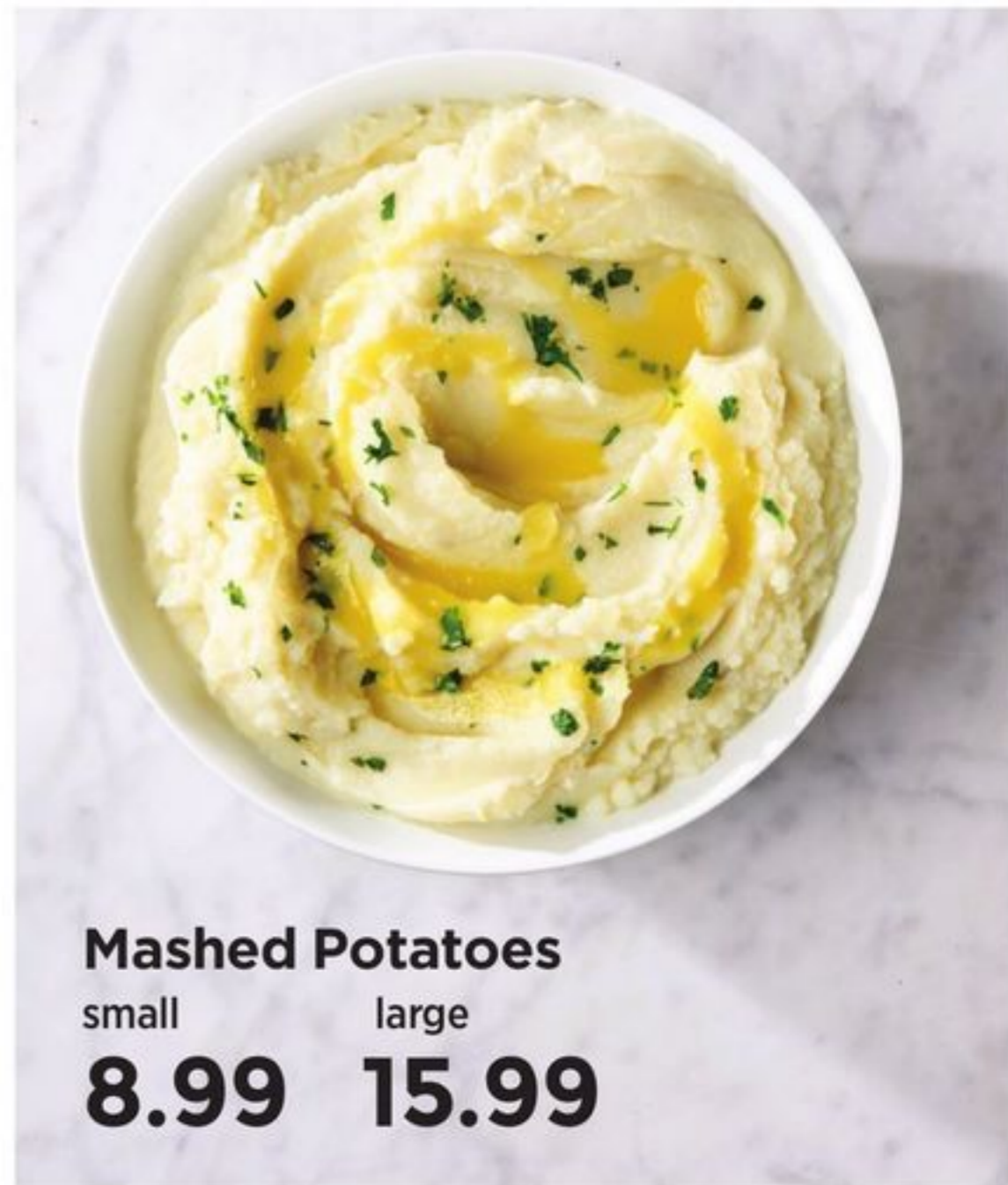
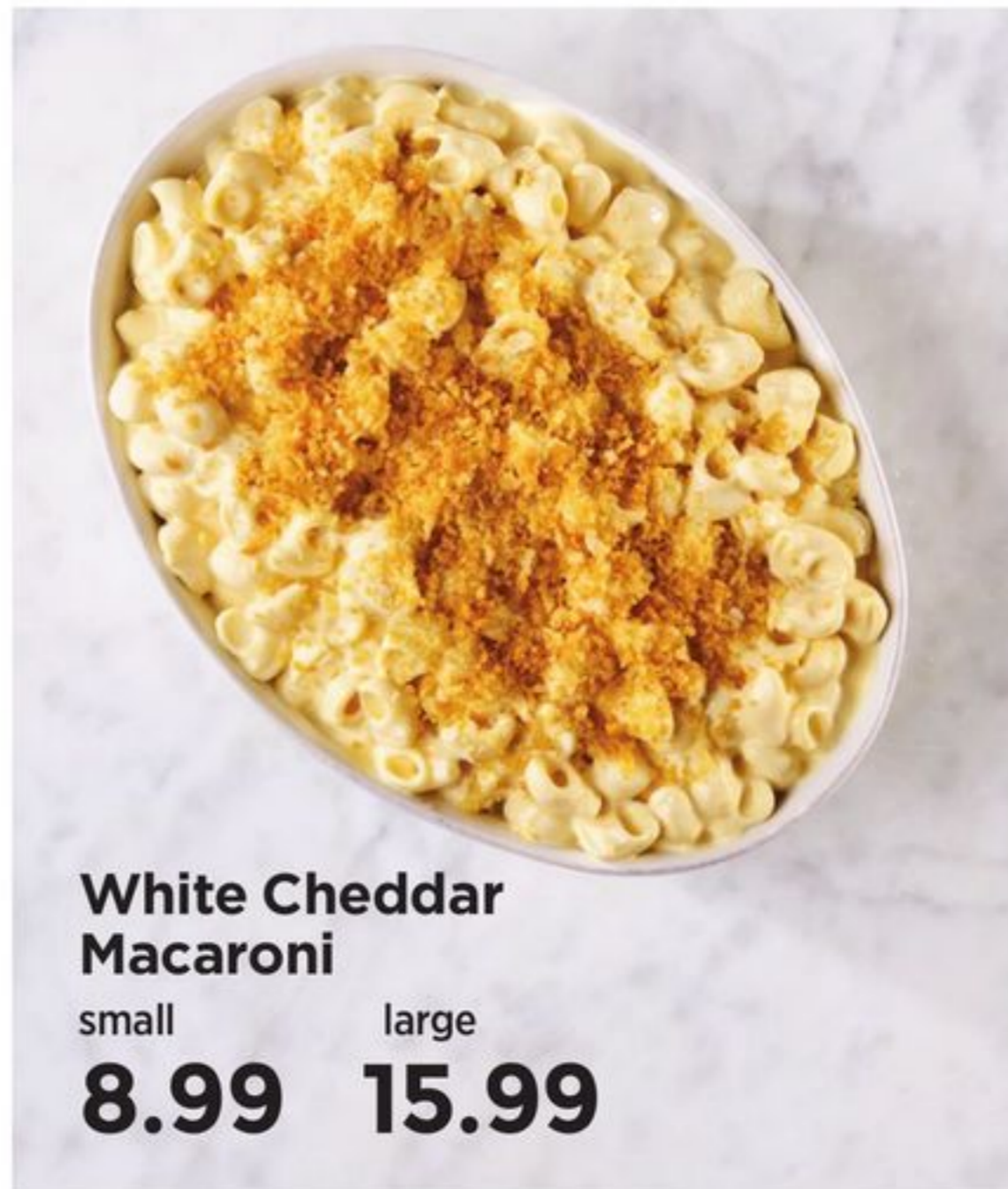
HY-VEE HOLIDAY MEAL PACK FAQs

Below are answers to frequently asked questions.

HOW EARLY DO I NEED TO ORDER?
Hy-Vee Holiday Meal Packs can be ordered 25 days to 48 hours ahead.

CAN I ORDER EXTRA FOOD?
Yes. You can order extra sides à la carte for an additional charge.

HOW DO I PLACE MY ORDER?
Simply visit your local store or order online at hy-vee.com/catering



TRY THIS

PRIME RIB FIX-UPS



CHIMICHURRI

Process 1½ cups Italian parsley, ⅓ cup plus 1 Tbsp. Gustare Vita olive oil, 1½ Tbsp. Gustare Vita red wine vinegar, 1 Tbsp. each fresh oregano and thyme, 2 tsp. fresh rosemary, 4 garlic cloves, ½ tsp. kosher salt, and ¼ tsp. Hy-Vee crushed red pepper in a food processor. Makes ½ cup.



RED WINE REDUCTION

Cook ½ cup chopped shallots in butter in skillet. Remove from heat; add 2 cups zinfandel wine, 4 sprigs thyme, and 1 sprig rosemary. Simmer until reduced to 1½ cups. Strain; return to skillet. Add 1½ cups Hy-Vee 33%-less-sodium chicken broth. Gently boil until reduced to 1½ cups. Stir in 1½ Tbsp. butter. Makes 1½ cups.



HORSERADISH CREAM

Beat ½ cup Hy-Vee heavy whipping cream with an electric mixer on medium until soft peaks form. Fold in 2 Tbsp. Hy-Vee sour cream, 2 Tbsp. extra-hot prepared horseradish, and 2 Tbsp. chopped fresh chives. Season to taste with Hy-Vee salt. Makes 1¼ cups.

Prime Rib Party Pack

- Hormel USDA Select prime rib (5–6 lb.)
- 2 large sides of mashed potatoes
- 2 large sides of your choice or dessert
- 16 oz. beef or turkey gravy
- horseradish sauce
- 12 dinner rolls

serves 8

199.99



Break For Brunch

Morning can't come fast enough when you set out breakfast goodies from Hy-Vee, including delicious entrées, sides, and pastries.

MAKE IT OR BUY IT

With Hy-Vee's help, you can offer a breakfast or brunch buffet for the ages. Use Hy-Vee Bakery-fresh donuts and donut holes to create a Winter Wonderland Donut Tree, *right*. Let Hy-Vee Catering fill out the menu with a wide variety of morning delights.



SEE MORE ONLINE

Hy-Vee
seasons

How to Make This Winter Wonderland Donut Tree

[Click here to see more](#)

See how easy it is to make this spectacular display to delight guests at the buffet.





Bakery-Fresh Gourmet Cinnamon Rolls

Packed with cinnamon and slathered in cream cheese icing, these large pastry rolls are a sweet way to start any day.

20 oz./4 ct.

6.99



Brunch

Includes orange juice, plus your choice of five breakfast selections:

- Quiche (Lorraine, broccoli & cheese, or ham & cheese)
- Egg casserole
- Biscuits and gravy
- Hash brown casserole
- Sausage links or patties, or thick-sliced smoked bacon
- Gourmet cinnamon rolls or muffins
- Yogurt with granola, strawberries, and blueberries.
- Freshly cut fruit

serves 2 **29.99**

serves 4 **49.99**

serves 6 **59.99**



Order Hy-Vee Holiday Meal Packs 25 days to 48 hours ahead. Simply visit your local store or order online at hy-vee.com/catering

MEAT

**Smithfield Spiral
Crunch Glazed Ham**

This tender, slow-smoked ham comes with a glaze packet to create a sweet, crisp exterior when heated.

3.99 lb.

**Quality
& Ease**

Whether it's a hearty ham, succulent roast, or tender rack of lamb, Hy-Vee premium cuts make it easy to put together a memorable meal.

DETAILS

THE HY-VEE ADVANTAGE

Hy-Vee hand-selects its corn-fed beef from Midwest family farms and includes these options:



PRIME RESERVE

This designation is given to less than 8% of beef and assures the same quality meat served in fine hotels and restaurants.



CHOICE RESERVE

This more affordable option still offers superior quality; less than 10% of USDA Choice graded beef meets the Hy-Vee Choice standard.



Prime Reserve Beef Boneless Rib Roast

These tender, lightly marbled slabs of beef receive a boost of extra-rich flavor from the bone and surrounding fat.

Visit your local store or hy-vee.com for pricing.



MAKE IT

HERB GREMOLATA

Process $\frac{1}{4}$ cup roasted & salted shelled pistachios in a food processor until coarsely chopped. Add 1 cup Italian parsley, 1 cup fresh mint, $\frac{1}{4}$ cup Gustare Vita extra virgin olive oil, 1 Tbsp. each lemon zest and juice, and 2 cloves garlic, peeled and chopped. Process until finely chopped. Garnish with additional olive oil. Serve with roasted lamb, poultry, or pork. Makes $\frac{3}{4}$ cup.

Fresh Rack of Lamb

Rack of lamb adds a special touch to any gathering with a distinctive flavor that is remarkably buttery, mild, and tender.

14.99 lb.

Serve The Finest

Make any gathering extra special with a party tray of seafood favorites from Hy-Vee, including the best lobster, crab legs, shrimp, and more.



DETAILS

RESPONSIBLE CHOICE



Hy-Vee is committed to providing premium seafood while being environmentally responsible. The sourcing of wild-caught and farm-raised seafood available at the Hy-Vee Seafood Department is third-party verified by FishWise, a sustainable seafood consultancy that works to sustain ocean ecosystems.



1

1. Responsible Choice Fully Cooked Whole American Lobster

These cold-water whole lobsters feature meat from the tail as well as the claws.

12 to 14 oz.

13.99

2

2. Responsible Choice Spiny Lobster Tails

Spiny lobster, also called rock lobster, has abundant sweet-briny meat with a medium to firm texture.

4 oz.

9.99

3

3. Responsible Choice Alaska Golden King Crab Legs

Big, meaty, and tender, Alaska golden king crab legs boast a rich taste fit for a king.

Visit your local store or hy-vee.com for pricing.

4

4. Responsible Choice Alaska Snow Crab Clusters

Easy-to-crack Alaska snow crab clusters contain a delicate, tender, snow-white meat.

Visit your local store or hy-vee.com for pricing.

SEE MORE ONLINE



HyVee seasons

Grazing Platters to Wow Guests

Get great grazing board ideas along with tips on choosing and assembling ingredients.

Click here to see more

PIES

Eyes On The Pies

Don't be shy, serve some pie! Hy-Vee Bakery-fresh pies are made with pride, using the finest ingredients and featuring an array of tempting flavors to satisfy dessert-lovers.

10-in. Bakery-Fresh Gourmet Fruit, Creme & Meringue Pies

From fluffy meringue and luscious creme pies to hearty fruit-laden selections, the Hy-Vee Bakery offers something for everyone.

31 to 54 oz.

13.99



TRY THIS

LEMON MERINGUE PIE TOPPER

Personalize your pie with a custom topper. Stir together ¼ cup Hy-Vee frozen original whipped topping, thawed, and 4 Tbsp. lemon curd. Fold mixture into 1 cup additional whipped topping. Pipe on top of Hy-Vee Bakery-fresh lemon meringue pie slices; garnish with Over the Top bee yellow sanding sugar, Hy-Vee Bakery-fresh macarons, Basket & Bushel red raspberries, and fresh mint. Serves 8.



Strawberry Rhubarb

Coconut Meringue

Apple

Key Lime

Peach

Blueberry

Chocolate Creme

Lemon Meringue

Banana Creme

Cherry

French Silk

DETAILS

HOLIDAY PIE CHART

Hy-Vee Bakery-fresh holiday pies:

- Apple
- Banana Creme
- Blueberry
- Cherry
- Chocolate Creme
- Coconut Meringue
- Dutch Apple
- French Silk
- Key Lime
- Lemon Meringue
- Peach
- Peanut Butter Silk
- Pumpkin
- Southern Pecan
- Strawberry Rhubarb
- Wildberry

Worth Celebrating

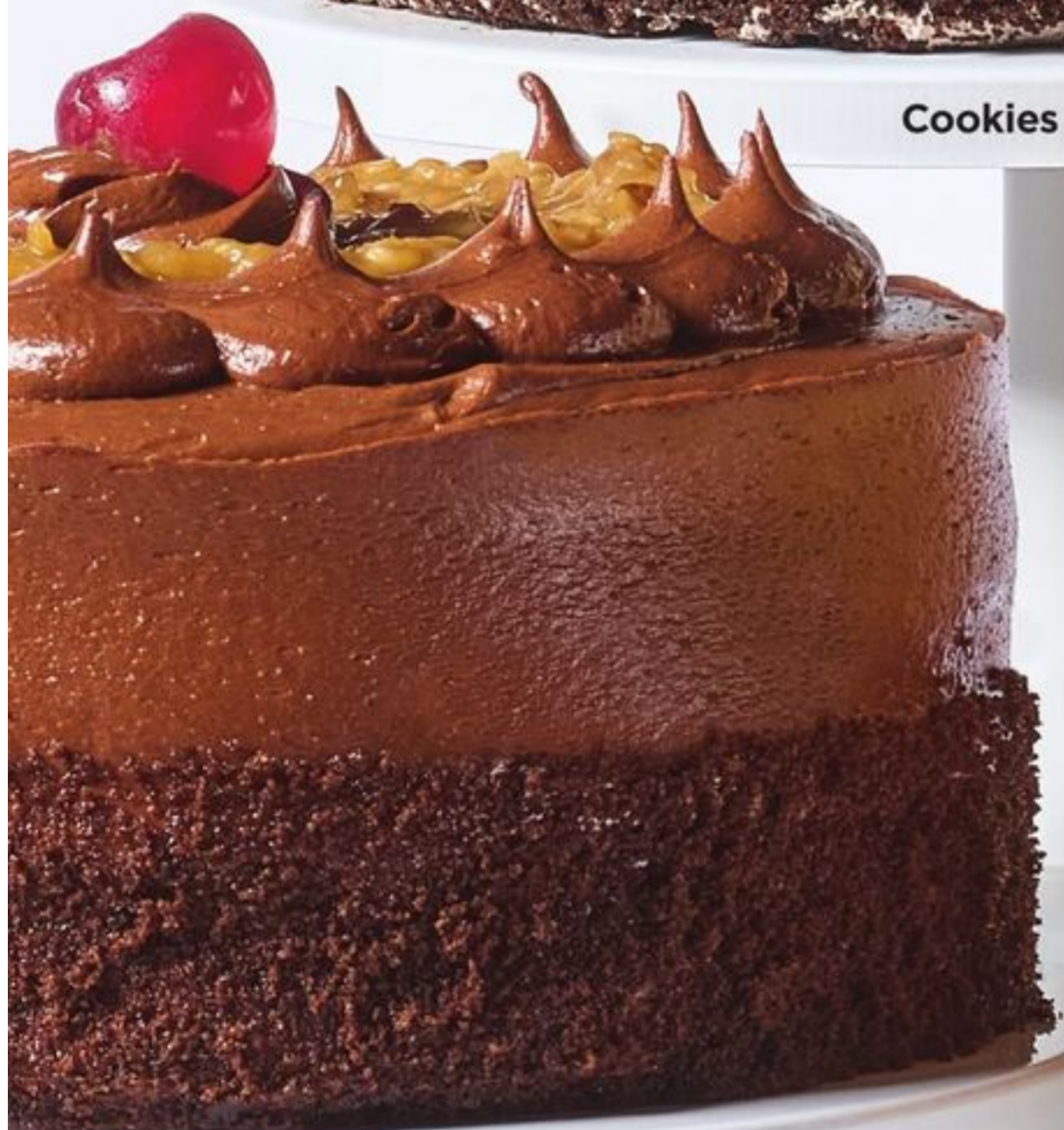
Expertly decorated Hy-Vee Bakery-fresh cakes taste as good as they look! Selections feature alternating layers of rich, moist cake and silky smooth frosting.



Cookies and Creme



Red Velvet



German Chocolate



Carrot



DETAILS

ENTERTAIN EASILY

Beautifully frosted layer cakes are ready to serve anytime and come in a host of options including: cookies and creme, red velvet, golden chocolate, German chocolate, carrot, white coconut, and more.



Call or stop in at your local Hy-Vee Bakery Department or visit hy-vee.com/bakery

**7-in. Double Layer
Dessert Cake**

These delicacies make a real impression at the dessert bar with eye-catching decoration and mouthwatering flavors.

30 to 42 oz.

24.99



Golden Chocolate



White Coconut

SEE MORE ONLINE



Hy-Vee
seasons

Leveled Up Holiday Desserts

Explore simple ways to customize Hy-Vee Bakery Fresh cakes, cookies, and donuts with candy, icing, and more.

[Click here to see more](#)

Cakerie Tuxedo Cakes

Made-from-scratch selections boast layers of ooey-gooey goodness sandwiched in white, marble, sponge, or shortcake.

10 to 34 oz.

14.99



Lemon Supreme



Triple Tiger Chocolate



Strawberry Shortcake



Tuxedo Truffle

It's Dough Good!

From crusty sourdough to tender, flaky croissants laminated with butter, Hy-Vee artisan breads and rolls make meals and appetizer spreads special.



1

2

SEE MORE ONLINE

HyVee
seasons

How to Make a Bread Bowl

Use this step-by-step guide to turn Hy-Vee Bakery Fresh artisan bread into a bread bowl before filling with dip.

[Click here to see more](#)



1. Baking Stone Asiago Bread

Each handcrafted loaf includes Asiago cheese mixed into the dough and sprinkled on top for a savory, cheesy flavor.

16 oz.

5.99

2. Bakery-Fresh Large Croissants

Flaky and light, these golden-brown crescent-shape wonders are always welcome at holiday get-togethers—or anytime!

6 ct.

5.99

3. Baking Stone Sourdough Bread

Made with unbleached flour and sea salt, this artisan bread is a hearty treat with a unique, tangy flavor.

24 oz.

3.99

QUICK FIX

QUICK BUTTER FLAVORS

GARLIC-PARMESAN AND PESTO BUTTER

1 (3-oz.) pkg. Better Butter garlic butter with Parmesan and basil
+
1 Tbsp. refrigerated basil pesto



ROASTED RED PEPPER STEAKHOUSE BUTTER

1 (3-oz.) pkg. Better Butter steakhouse butter with herbs and spices
+
1 Tbsp. finely chopped roasted red peppers
+
1 Tbsp. chili pepper paste



BLACK TRUFFLE, PARMESAN AND ROSEMARY BUTTER

1 (3-oz.) pkg. Better Butter black truffle butter
+
1 Tbsp. grated Parmesan cheese
+
1 Tbsp. finely chopped rosemary



4. Better Butter

This gluten-free, keto-friendly whipped butter contains no oils and features options such as black truffle butter and garlic butter with Parmesan and basil.

3 or 3.7 oz.

3.99



ENTERTAIN WITH STYLE

Go glam at your get-together. Hy-Vee's striking floral arrangements and glitzy decor items add dramatic flair to the surroundings.





1. Black Resin Standing Reindeer

Pay tribute to Santa's delivery service with a black resin figurine showcasing the majesty of a reindeer standing tall and proud.

5.5 in.

12.99

2. Black Resin Sitting Reindeer

What's one reindeer without a companion by its side? This restful and relaxed reindeer pairs well with its standing sibling.

3 in.

11.99

3. Glass-Domed Hurricane

Add a dash of class (and an element of safety) to the festivities with a glass hurricane that keeps the candle flame contained.

12.5-in. candleholder

41.99

4. Balsam & Cedar Small Boxed Crackle-Glass Candle

A plant-base candle burns up to 40 hours, glowing handsomely inside the crackle-finish vessel.

8.3 oz.

33.99

5. Silver Bells Floral Arrangement

A silver ceramic cylinder makes a handsome receptacle for lilies, white mums, magnolia, eucalyptus, mixed evergreens, and glittered pine cones.

75.00

Turn On The Charm

Set the tone when you set the table! Festive linens, serveware, candles, place card holders, and floral arrangements from Hy-Vee make spirits bright.

SEE MORE ONLINE



Hy-Vee
seasons.

Stunning Christmas
Tablescape Ideas

Bring a bright and
cheerful feeling to the
table with these eye-
catching tablescapes.

[Click here
to see more](#)



**How To
Order**

Order bouquets and flower
arrangements from Hy-Vee Floral
in person, by calling your local store,
or online at hy-vee.com/flowers



HO HO HO Santa Embellished Table Runner

This two-sided table runner offers a playful medley of Santas on one side, stripes on the other.

each
44.99



Red Jingle Bell Place Card Holder

These 3-in.-tall metal bells add a flourish of color and hold cards for seating guests or labeling foods at the buffet.

set of 6
19.99



Peppermint-Striped Taper Candles

Striped candles in red and white bring a holiday vibe to the table or mantel and burn for up to 15 hours.

10 in./set of 2
12.99



HO HO HO Stripe Napkin

These 100%-cotton napkins pair well with the place mats, sharing the same attractive pink and red striping on cream-colored background.

each
6.99



Jolly Santa Embellished Place Mat

Choose your theme! One side has stripes and a Santa Claus patch, the other is bright red with multiple Santas.

each
12.99



Frost-Kissed Favorite Floral Arrangement

Boost the cheerful atmosphere with red carnations, white mums, boxwood, eucalyptus, evergreens, and red glitter spirals in a fluted white vase.

45.00

Details Matter

Holiday-theme candles and flower arrangements from Hy-Vee lend a warm, familiar touch for a more welcoming atmosphere.



1. Balsam & Cedar Baltic Glass Candle

Salt-kissed for added character, the mossy green container holds a scented candle with a burn time of up to 60 hours.

13 oz.

37.99

2. Elegance & Bliss Floral Arrangement

Pink mink protea, red roses, peppercorn, Grevillea, salal, seeded eucalyptus, olive, Agonis, and magnolia spill out of this handsome contoured urn.

85.00

3. Assorted Tree Votives

A boxed set of votive candles showcases Christmas tree shapes in four colors: white, green, red, and gray.

2x4 in./set of 4

23.99

4. Gold Taper Candleholder

Gold-color aluminum has a classic holiday look with a circular base that holds five candles—perfect for celebrating Advent.

5.5 in.

24.99

5. Tree-Shape Taper Candles

Unscented candles in two sizes come shaped as evergreen trees accented with gold highlights to match the candleholder.

4.75 in./set of 2 10 in./set of 2

8.99 14.99



Cozy Cabin Blooms

A corrugated cement planter is home to pink mink protea, succulents, rust cushion mums, and assorted greenery.

95.00



Berry Blush Centerpiece

Red roses shine among a supporting cast of carnations, veronica, magnolia, seeded eucalyptus, and mixed evergreens.

85.00



Festive Holly Berry Jubilee

White and red roses join carnations, hypericum berries, evergreens, and seeded eucalyptus in stoneware pottery.

60.00



Cranberry Elegance

Red roses, white cushion mums, white veronica, salal, and mixed evergreens hold court in a tapered glass vase.

50.00



Fireside Delight

Red carnations, berry spikes, and pine cones join evergreens in a pickled ivory split-wood basket.

45.00



Winter Splendor Centerpiece

Standard and mini red carnations join white cushion mums, salal, mixed evergreens, and pinecones.

45.00

INTRODUCING

Hy-Vee®

Seasons

Selected for today's busy lifestyles, the new Hy-Vee Seasons Home Collection features stylish dishes, glassware, serving items, and kitchen appliances—all exclusive to Hy-Vee.



1

2

SEE MORE ONLINE

Hy-Vee
seasons

The New Hy-Vee Seasons Home Collection

[Click here to see more](#)

Discover an impressive selection of home goods available exclusively at Hy-Vee.



oms[®]

HOME COLLECTION



4

3

1. Hy-Vee Seasons Enamel Mango Wood Serving Tray

The mango wood's beauty stands out, but this serving tray also features an enameled interior to make serving and cleanup easier.

16×6×2.75 in.
34.99

2. Hy-Vee Seasons Acacia Wood 2-Tier Serving Stand

Short on space? Rise above it all with a 2-tier wooden serving stand. It increases display space and showcases a special dish.

11.81-in.-dia. base
24.99

3. Hy-Vee Seasons Mango Wood Footed Serving Board

Add dynamic dimension to a buffet by serving food on multiple levels on this Hy-Vee Seasons serving board.

18.5×12 in.
39.99

4. Hy-Vee Seasons Enamel Mango Wood Serving Bowl

With contoured shape, lovely wood grain, and enameled interior, this serving bowl makes party food look like a work of art.

12-in. dia.
29.99

SHOP ONLINE AT hy-vee.com/seasons

A Good Showing

Make a statement with serving platters, trays, bowls, casserole dishes, and canisters from the new Hy-Vee Seasons Home Collection.



DETAILS

Hy-Vee **seasons** HOME COLLECTION

The new Hy-Vee Seasons Home Collection features quality products made with durable materials like acacia wood and stoneware. Designed to be not only practical but also stylish, these home helpers have a timeless look that won't quickly go out of style.

1. Hy-Vee Seasons Acacia Wood Tray With Stoneware Bowl

Featuring acacia wood, this serving tray holds a ceramic bowl for salsas, dips, and condiments.

14.96×5.98-in. tray/4-in. bowl

24.99

2. Hy-Vee Seasons Ceramic Round Serving Bowl

With its deep-dish design, this serving bowl holds a family-size salad or other dish for a crowd.

13-in. dia.

29.99

3. Hy-Vee Seasons Acacia Wood Chips 'n' Dip Tray

Perfect for entertaining, this large party-size set has a ceramic dip bowl that nestles into the rustic-looking wooden tray.

13.85-in. tray/4-in. bowl

29.99

4. Hy-Vee Seasons Ceramic Oval Platter

Available in linen or chateau gray colors, the ample-size Hy-Vee Seasons ceramic platter features contoured sides to contain liquids.

16.6×11.4 in.

34.99

**1. Hy-Vee Seasons
Ceramic Mixing
Bowl Set**

Conserve space with 12-oz. blue, 20-oz. gray, and 28.5-oz. cream nesting bowls.

3 pc.

24.99



**2. Hy-Vee Seasons
Ceramic Bakers**

Durable baking dishes have a glazed interior and are safe for dishwasher, microwave, and oven.

3.5×5.5 in. **7.99**

8×8 in. **19.99**

13.75×8.75 in. **24.99**



**3. Hy-Vee Seasons
Glass Canisters**

Store and monitor dry ingredients, snacks, and more in these glass containers with acacia wood lids.

67 oz. **14.99**

101 oz. **17.99**

169 oz. **19.99**



Stylish Serving

Artfully designed glasses, mugs, dishes, bowls, and dispensers set an elegant tone to elevate even everyday occasions.



**1. Hy-Vee Seasons
Optic Tumbler**

Perfect for enjoying a highball cocktail or an iced tea, this tumbler features smoked glass and a classic shape with contoured base.

19.6 oz.

9.99

**2. Hy-Vee Seasons
Optic Stemless
Wineglass**

A stemless glass for those who like to have wine well in hand, it flaunts the optical artistry of a textured base.

21.2 oz.

9.99

**3. Hy-Vee Seasons
Optic Stem
Wineglass**

The traditional shape whispers elegance with every sip, yet this wineglass is dishwasher-safe.

19.7 oz.

9.99

**4. Hy-Vee Seasons
Optic Double
Old-Fashioned
Glass**

This double old-fashioned glass matches the finish and shape of the tumbler.

14.3 oz.

9.99

**5. Hy-Vee Seasons
Optic Stem
Coupe Glass**

Take a trip back in time with a coupe glass styled like those of the classic Hollywood era.

12.3 oz.

9.99



Hy-Vee Seasons Beverage Dispenser

A large glass beverage dispenser, it has an acacia wood lid and gold stainless-steel spigot.

1.3 gal.

29.99



Hy-Vee Seasons Round Mini Baker With Lid

The 2-piece baking dish features linen color and a removable lid for efficient baking.

5-in. dia.

7.99

Hy-Vee Seasons Square Mini Baker With Lid

This stoneware baking dish, finished in echo blue, has its own lid to ensure consistent baking.

4x4 in.

7.99



Hy-Vee Seasons Birch Stoneware Mug

The elegant birch mug is available in echo blue, chateau gray, amber orange, and linen.

16 oz.

6.99

Hy-Vee Seasons Willow Stoneware Mug

Slightly larger than the birch mug, the willow mug sports the same colors but different texture.

20 oz.

6.99



Hy-Vee Seasons Avant-Garde 12-Piece Dinnerware Set

Ribbed exterior lends a modern design flourish to the set.

6-in. bowls/8-in. and 11-in. plates

89.99

Hy-Vee Seasons Infinity 12-Piece Dinnerware Set

Durable stoneware features neutral colors, matte finish, and embossed rims.

6-in. bowls/8-in. and 11-in. plates

79.99

Kitchen Helpers

Matching countertop appliances work magic while adding a modern, warm, and cohesive look to the kitchen.

1. Hy-Vee Seasons 2-Slice Toaster

Hy-Vee Seasons toaster has preset toasting functions for six bread types, extra-wide slots for bagels, and seven levels of doneness for toast.

29.99

2. Hy-Vee Seasons Burr Coffee Grinder

Create the perfect coffee grind with a Hy-Vee Seasons grinder offering more than 30 adjustment options and stainless-steel conical burrs for uniform results.

69.99



3. Hy-Vee Seasons Espresso Maker

This slim countertop Hy-Vee Seasons espresso maker offers a 19-bar pump for high-quality espresso extraction and single and double espresso brewing cycles.

129.99

4. Hy-Vee Seasons Digital Air Fryer

This Hy-Vee Seasons air fryer offers a digital display and eight preset cooking functions, plus built-in overheating protection.

8-qt. capacity

99.99



Hy-Vee Seasons Tea Kettle

Available in two colors, this large-capacity Hy-Vee Seasons electric tea kettle features a 1,500-watt heater, automatic shutoff, and cordless, portable design.

49.99



Hy-Vee Seasons Digital Locking-Lid Slow Cooker

This slow cooker, available in echo blue and linen colors, offers locking handles and simple controls for time and temperature.

7-qt. capacity

54.99

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