



*We could not wrap the year up  
without offering you a chance to treat yourself!  
Let Adalanté handle your Christmas dinner:*

*Choose individual items or an entire menu.*

***Protein:***

Garlic-Sage Butter Roasted Turkey  
Herb Crusted Beef Tenderloin  
with Mushroom-Demi Sauce  
Brown Sugar and Pineapple Glazed Ham

***Dressings:***

Traditional Corn Bread Dressing  
Apple Chestnut Stuffing

***Potatoes:***

Traditional Mashed Potatoes  
Macaire Potatoes – Loaded Baked Potatoes  
with No Skin

***Vegetables:***

Traditional Green Bean Casserole  
Baked Spinach Stuffed Artichoke Bottoms  
Roasted Acorn Squash with Pomegranate Glaze  
Asparagus with Sliced Almonds  
and Parmesan Cheese

***Cranberry sauce:***

Traditional Cranberry Sauce  
Fall Fruit Chutney

***Gravy:***

All meals come with a minimum 1-quart of gravy.  
Additional gravy available.

***Desserts:***

Apple Pie, Blueberry, Bourbon Pecan, Cherry Pie and Pumpkin Pie,  
Red Velvet Chocolate Mousse Torte, Caramel Apple Cheesecake, Chocolate French Silk Pie

***All of the food will be made from scratch and placed in disposable pans. Each item will come with detailed instructions for reheating. Create an entire menu or choose individual items. We can package the food for families that will be traveling to their holiday destination. All prices are based on the items chosen and number of guests. Food will need to be picked up at our Green Acres location on Christmas Eve, December 24th by 10:00a.m.***

***Taking reservations now until December 21, 2015.***

All pricing based on number of people and items chosen.

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Phone: **903.526.3800**

