



Adalanté Corporate Catering:

Please remember we create new menus for every event we cater.

Business Openings

Assorted Cheese Wheel platters:
Gorgonzola, Smoked Gouda, Gruyere, and Sharp
Cheddar served with Sliced Fresh Baguette, Fresh Fruit
and Caramelized Pecans

Baked Brie en Croûte with Apple, Pear, and Cranberry
Chutney served with Assorted Table Wafers

Assorted Pates:
Pate Forestière, Duck Mousse with Plum Wine, and
Salmon Mousse with Dill

Baked Brie en Croûte with Stone Fruit Trio served with
Assorted Table Wafers

Dark Chocolate Dipped Strawberries

Employee Holiday Buffet

Mixed Baby Field Green Salad with Port Poached Pears,
Caramelized Pecans, Crumbled Goat Cheese
and Cranberry Vinaigrette

Roast Turkey with Herb Butter and
Caramelized-Onion Gravy
Baked Glazed Ham with Raisins

Wild Rice, Mushroom, and Pecan Stuffing

Praline Sweet Potatoes

Broccoli with Lemon-Almond Butter
Glazed Carrots and Shallots

Fall Fruit Chutney

Cornbread and Biscuits with Whipped Butter

Deep Dish Apple Pie
Pumpkin Pie with Chocolate Toffee topping

Box Lunches

Grilled Vegetable Roll-up
Penne Pasta
Fresh Fruit Salad
Raspberry Oatmeal Bars

Roast Beef and Boursin on Kaiser Roll
Lay's Potato Chips
Mandarin Orange-Banana Salad
Dark Chocolate Brownies

Shaved Turkey Breast on Croissant
Roasted Potato Soup
Tropical Fruit Salad
Chocolate Chip Cookies

Breakfast Meetings

Continental Breakfast

A selection of Fresh Juices
Assortment of Croissants
Muffins and Bagels with Whipped Butter
Jam and Cream Cheese
Regular and Decaffeinated Coffee

Combination Breakfast Platter

Stack of (2) Fluffy Pancakes or Cinnamon French Toast
with Seasonal Fruit Compote and Maple Syrup
Scrambled Eggs, Bacon, and Roasted Red Bliss Potatoes
Regular Coffee and Fresh Orange Juice

Plated Breakfast

Tomato and Egg Strata with Fresh Basil and Mozzarella
Roasted Red Bliss Potatoes with Caramelized Onions
and Turkey Sausage
Regular Coffee and Fresh Orange Juice



Adalanté Corporate Catering:

Please remember we create new menus for every event we cater.

Annual Banquets

Potato Martini Bar with/out Beef
Bourguignonne

Provençal Salad with Crisp Wontons

Fresh Fruit Kabobs coming out of a carved pineapple

Platter of Marinated Garden Vegetables: Mushrooms,
Asparagus, Grilled Zucchini and Squash, Baby Carrots,
Cherry Tomatoes, Kalamata Olives dressed lightly in
Balsamic Vinaigrette

Pistachio Crusted-Blue cheese Grape Truffles

Sliced Beef Rolls filled with Egg Dijonnaise and tied with
Fresh Chives

Southwest marinated Chicken in Ancho Chili Jam on
miniature Corn Tortillas

Miniature Blueberry Clafoutis with Chantilly Cream

Chocolate Channel Cakes with Fresh
Raspberries

Company Picnics

Grilled on site Hamburgers and Hotdogs
Western Baked Beans and Mustard Potato Salad
Fresh Relish Trays and Condiments
Sliced Watermelon, Brownies, and
Assorted Cookies

Southern Fried Chicken and
BBQ Pork Sandwiches
Broccoli Cheddar Bake and Corn on the Cob
Marinated Red Potato Salad
Fresh Fruit Trays
Home-style Peach Cobbler

Grilled Beef and Vegetable Kabobs
Grilled BBQ Chicken Breast
Potatoes Dauphinoise baked with Cream, Leeks,
and Garlic
Country Style Green Beans
Garlic Bread Sticks
Strawberry Shortcake with Chantilly Cream

Working Luncheons

Roast Chicken Breast Spinach Salad
Roast Chicken, Mushrooms, Bacon and Chopped Egg on
a bed of Baby Spinach with Roasted Lemon Vinaigrette
Fresh Fruit Tart with Raspberry Coulis

Shrimp Salad
Grilled Shrimp on a Bed of Cold Chinese Noodles with
Red and Yellow Bell Peppers, Snow Peas
and Peanuts with a Sesame Sauce
Strawberry Napoleon

Salmon Salad
Grilled Salmon over Mixed Baby Field Greens
with a Mango-Tomato Salsa and
Dijon Vinaigrette
White Chocolate Passion Fruit Torte



Adalanté Corporate Catering:

Please remember we create new menus for every event we cater.

Fundraiser Events

Cocktail Reception

Capreze Salad Skewers
Blue Cheese Grape Truffles
Chicken Satays with Pineapple Sauce
Corn and Hazelnut Blini with Smoked Salmon
and Crème Fraîche
Snappy Red Bell Pepper Dip with Shrimp
and Crisp Wontons
Fresh Vegetable Platter with Cilantro
Ranch Dipping Sauce
Seasonal Fruit Skewers with Honey-Orange Sauce
Potato Martini Bar with/out Beef Bourguignon and
Mushroom Chicken
Coconut Macaroons
Mini Key Lime Pies with Candied Lavender

Plated Reception

Passed:
Crab Cake with Ginger Scallion Pesto
Brazilian Coconut Chicken with Dijon Orange Marmalade
Crimini Mushroom Cap Stuffed with Saffron and
Roasted Tomato Risotto
Pomegranate Glazed Pork Tenderloin on
Crostini with Pomegranate Apple Chutney
Butternut Squash Soup Drizzled with Raspberry Coulis

1st Course:

Butter Lettuce Salad with Blue Cheese,
Caramelized Walnuts and
Pear Balsamic Vinaigrette

2nd Course:

Chilled Alaskan Salmon with Roasted Morel and Oyster
Mushrooms in a White Truffle
Vinaigrette with Vegetable Confit

3rd Course:

Shiitake Crusted Filet Mignon with Roasted Shallot
and Cabernet Demi
Chive Crème Fraîche Mashed Potatoes, Braised Swiss
Chard and Glazed Baby Carrots and Turnips

4th Course:

Strawberry Crème Brûlée in Chinese spoons
Coffee Mousse in Mini Chocolate cups
Fresh Fruit Lemon Curd Tartlets