



Adalanté Social Catering:

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

Graduation Buffet

Summer Fruit Salad of Mandarin Oranges,
Bananas, and Coconut

Mixed Green Salad with Mushrooms, Red
Onion, Chopped Egg, and Shallot Vinaigrette
Red Potato and Grilled Corn Salad with
Crumbled Bacon, Celery, and Garlic in a
Roasted Tomato Dressing

All Beef and Portobello Mushroom
Cheeseburgers with all the condiments
Honey and Herb Grilled Chicken Breast
Jalapeño Cornbread
Chocolate Raspberry Mousse Torte

Mixed Greens with Roasted Corn, Black Beans, and
Jicama with Cilantro Ranch Dressing
Homemade Tortilla Chips with Chili con
Queso, chunky Pico de Gallo,
and Seven-Layer dip

Fire Grilled Marinated Chicken and Beef Fajitas
served with Flour Tortillas, Pico de Gallo, Fresh
Guacamole, Sour Cream, and Cheddar Cheese
Key Lime Pie with Pineapple-Mango Chutney

Afternoon Tea

Assortment of Tea Sandwiches

Mini Cucumber and Watercress

Smoked Salmon and Boursin Cheese

Smoked Turkey Breast with Onion Marmalade

Chicken and Apple Profiteroles

Egg Yolk Butter and Asparagus

Traditional and Lemon Poppy Scones

Orange and Cream Scones with Clotted Cream,
Sweet Butter, and Lemon Curd

Lime Curd and Long Stemmed Strawberries

Meringue Kisses with Passion Fruit Fool

Mini Almond Cakes with Sugared Cherries
and Kirsch Cream

Assorted Hot and Cold Teas

Birthday Luncheons

Mixed Baby Field Green Salad with crumbled Goat
Cheese, Caramelized Pecans,
and Cranberry Vinaigrette

Herb Roasted Pork Loin with Butternut Squash and
Creamed Spinach Gratin

Fresh Soft Rolls with Butter Stars
Lemon Cream Cake with Bing Cherries

Mixed Baby Field Greens Salad with Mandarin Oranges,
Goat Cheese, and Caramelized Pecans with Raspberry
Vinaigrette

Chicken and Mushroom Crepes
Sliced Apple Bread

Miniature Cranberry Walnut Muffins

Miniature Brie Tartlets with Apricot Jam and
Caramelized Pecans

Shrimp Spring Rolls with Szechwan Peanut Sauce
Fresh Fruit Lemon Tartlets

Garden Club Luncheons

Vegetable Crudité Tray with Red Bell Pepper Dip

Seasonal Fruit Skewers with Yogurt Honey Dip

Baked Brie en Croûte with Apricot Jam and Toasted
Almonds with Table Wafers

Mixed Baby Field Greens with Mandarin
Oranges, Water Chestnuts, Wonton Strips, and Sesame
Ginger Vinaigrette

Orzo Salad with Sun Dried Tomatoes, Kalamata Olives,
and Feta Cheese

Vine Ripe Cherry Tomatoes and Asparagus
sprinkled with Lemon Zest

Chicken Roulades with Spinach and Mushrooms
in a Pesto Cream sauce

Selection of Miniature Desserts



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Anniversaries

Cocktail

Juicy Tomato Sandwiches on Cream Biscuits
with Basil Mayonnaise
Chicken Satays with Green Olives Ginger Tamari Sauce
Roast Beef Rolled with Cucumber Salad
with Vietnamese dipping sauce
Sautéed Artichoke Hearts on Savory Tuilles
with Goat Cheese Mousse
Shrimp and Scallop Ceviche on a Wonton
Crisp with Diced Avocado and Red Onion
Chocolate Truffle Tortes with Brandied Cherries

Plated

Miniature Duck and Mushroom Strudel
Corn and Hazelnut Blini with Smoked Salmon
and Crème Fraîche
Warm Spinach Tartlets with Gruyere Cheese

Mixed Baby Field Green Salad wrapped in
Cucumber with Poached Shrimp, Fresh Avocado,
and Champagne Vinaigrette

Rack of Lamb
with Sweet Potato and Spinach Tower,
White Asparagus and Demi Glace

Chocolate Truffle Cake with Fresh Fruit
Compote and Grand Marnier Crème Anglaise

Cocktail Receptions

Thai style Fish Cakes with Chili Jam
Melon wrapped in Parma Ham
Goat Cheese and Swiss Onion Tart
Potato Rösti with Smoked Trout and Salsa Verde
Chicken Liver Parfait with Red Onion
Marmalade on Toasted Brioche
Seared Scallops and Pea Puree on Potato Chips
Carpaccio of Beef and Pecorino Crostini
Smoked Salmon, Beetroot, and Horseradish Boudin
Foie Gras, Apple, and Parsnip Croquettes
Tiramisu Chocolate Cups
Banoffee Pie

Blue Cheese stuffed Cherry Tomatoes with Apple
Smoked Bacon
Three Cheese stuffed Pasta Shells
Lobster a la Rein
Traditional Bruschetta
Smoked Oysters and Sun-Dried Tomatoes in Bouché
Crab Stuffed Mushroom Caps
Individual Tiramisu Spoons
Shaved Beef Tenderloin with Roasted Garlic Aioli on
Toasted Baguette
Miniature Crab Tostados with Fresh Avocado Puree
Pumpkin Profiteroles with Cinnamon-Fondant Icing