



Adalanté Wedding Catering:

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

Wedding Brunch

Passed Canapés:
Chèvre and Caramelized Onion Tartlet
Lime Ceviche Oyster and Bloody Mary Shooters

Baked Brie en Croûte with Fig Preserves
and Table Wafers
Seasonal Fruit Platter
with Creamy Poppyseed dipping sauce

Mixed Baby Field Greens with Sliced
Strawberries, Caramelized Pecans,
Crumbled Blue Cheese
and Raspberry Balsamic Vinaigrette

Scottish Smoked Salmon
with Traditional Garnishes in Flour Tortillas

Traditional Eggs Benedict
Diced Oven Roasted Potatoes with
Caramelized Onions, Garlic, and Herbs
Applewood Smoked Bacon

Maple Pecan Crusted Chicken Breast
Fresh White and Green Asparagus

Fresh Baked Biscuits, Scones, and Croissants
with Sweet Butter and Jam

Cocktail Wedding Receptions

Capreze Salad Skewers

Grilled Swordfish Kebobs with Kiwi Salsa

Fontina, Green Apple
and Smoked Onion Crostini

Cucumber Panna Cotta "Spoons"
with Beet Infused Caviar

Classic Spanakopita with Spinach
and Feta Cheese in Phyllo Pastry

Crab Cakes with Grapefruit Aioli
on Toasted Brioche

Smoked Salmon Mousse
in Lemon Pepper Gougère

Griddled Herb Polenta with Eggplant Caponata

Mini Potato Pancakes & accoutrements

Strawberries Stuffed with Ricotta Mousse

Chicken and Avocado Spring Rolls
with Peanut Sauce

Wedding Cake



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Buffets

Passed Canapés:

Chicken Strudel with Apple-Currant Relish
Smoked Salmon on Corn and Hazelnut Blinis
with Crème Fraîche

Mixed Greens with Chèvre Croutons,
Caramelized Pearl Onions, and Dijon Vinaigrette
Rosemary Crusted New Zealand Lamb Chops
with Mustard-Garlic Mayonnaise
Roasted Baby Carrots with Wild Mushrooms
Wedding Cake

Smoked Chicken and Gouda Skewers
Fresh Fruit Display with Honey-Yogurt dipping sauce
White Bean and Sun Dried Tomato on Crostini
Shaved Beef Tenderloin on Crostini with
Chipotle Cream Cheese

Classic Caesar Salad
with Garlic and Herb Croutons and Romano Cheese
Roasted Filet Mignon with Roasted Garlic and Wild
Mushroom Demi
Pancetta wrapped Chicken Medallions in
Chardonnay Sauce
Fusilli Pasta with a Creamy Herbed
Sun-Dried Tomato Pesto
Roasted Seasonal Vegetables
Wedding Cake

Passed Canapés:
Pumpkin Bisque Shooters
Savory Bread Pudding with Wild Mushrooms and Thyme
Scottish Smoked Salmon in Flour Tortillas with
Traditional Garnishes

Black-eyed Pea and Herb Dip
with Crisp Wontons
Assorted Bread display with Whipped Butter
Assortment of Fresh Green and Red Grapes

Winter Salad of Beets, Fennel, and Pears
Mixed Baby Field Greens with Goat Cheese, Caramelized
Pecans and Cranberry Vinaigrette

Roasted Acorn Squash with Pomegranate Glaze
Red and White Cabbage with Caramelized
Onions and Red Wine Vinegar
Corn and Roasted Hatch Chili Sauté
Butternut Squash Gratin with Creamed Spinach
Stuffed Baked Apples

Horseradish Mashed Potatoes
Wild Rice Medley with Dried Cherries,
Hazelnuts and Beurre Noisette

Oven Roasted Brisket with Roasted Garlic Aioli
Smoked Sausages with Whole Grain Mustard
Roasted Turkey Legs
Chipotle-Orange Marmalade

Wedding Cake:
Carrot Cake with Cream Cheese Frosting

Fall Harvest Dessert Buffet:
Apple Pie
Blueberry Pie
Bourbon Pecan Pie
Pumpkin Pie with Toffee Topping