

We could not wrap the year up without offering you a chance to treat yourself.

December 1st – December 31st

Soups by the Quart:

- Creamy Cauliflower and Bacon
- Pumpkin Beer Broccoli Cheddar Soup
- Potato-Leek Soup with Toasted Nuts and Seeds
- Smoky Butternut Squash Soup with Crème Fraiche
- Creamy Maple Brie and Cheddar Apple Soup with Walnut-Oat Granola
- Sausage, Kale, and Black-Eyed Pea Soup with Lemon and Rosemary
- Cinnamon-Spiced Sweet Potato Soup with Maple Croutons

Desserts:


- Gingerbread Cake with Cinnamon Cream Cheese Frosting
- Chocolate Ganache Tart with Pomegranate Seeds
- Midnight Mocha Cheesecake
- Cranberry Frangipane Tarts
- Sticky Maple-Date Bread Puddings with Yogurt Cream
- Baileys Hot Chocolate Bundt Cake
- Almond Joy Bark
- Ginger-Molasses Scones
- Coconut-Lime Snowballs
- Coconut-Macadamia Nut Pound Cake
- Pecan-Cranberry Shortbread
- Cherry-and-Chocolate Bûche de Noël
- Chocolate-Almond Blackberry Torte
- Black Forest Cheesecake
- Eggnog Cake with White Chocolate Ganache
- Cranberry, Caramel Apple, Hazelnut, Pumpkin Spice and Apple Pie
- French Macaroons
- Chocolate Peppermint Holiday Cake - Dark Chocolate Mint Cake with a Pink Peppermint Cream Cheese Buttercream with Peppermint Meringue Kisses

We request at least two(2) days notice for all of your holiday needs.

We do not keep anything on hand – we make it when you order.

All special requests welcomed – additional lead time may be needed.

Pick up or delivery is available.



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

Choose individual items or an entire menu –

Protein:

Rosemary Sage Roasted Turkey
Spice-Rubbed Tenderloin with Mustard-Cream Sauce
Spicy Fruit-Stuffed Pork Loin with Roasted Pears and Onions

Dressings:

Traditional Corn Bread Dressing
Sourdough, Wild Mushroom and Bacon Dressing
Wild Rice and Goat Cheese Dressing

Potatoes:

Traditional Mashed Potatoes
Sorghum Glazed Sweet Potatoes
Loaded Scalloped Potatoes

Vegetables:

Traditional Green Bean Casserole
Maple-Glazed Brussels Sprouts with Apple Smoked Bacon
Roasted Mushrooms in a Browned Butter, Garlic and Thyme Sauce
Lemony Asparagus, Green Beans and Peas

Salads and Soups:

Mixed Winter Green with Sun-dried Cranberries, Feta Cheese, Red Onion, Candied Walnuts
and Citrus Champagne Vinaigrette
Creamy Maple Brie and Cheddar Apple Soup with Walnut-Oat Granola

Cranberry Sauce:

Traditional Cranberry Sauce
Fall Fruit Chutney

Desserts:

Apple Pie, Blueberry, Bourbon Pecan, Cherry Pie and Pumpkin Pie
Chocolate Peppermint Holiday Cake –
Dark Chocolate Mint Cake with a Pink Peppermint Cream Cheese Buttercream
with Peppermint Meringue Kisses
Baileys Hot Chocolate Bundt Cake
Cherry-and-Chocolate Bûche de Noël
Chocolate-Almond Blackberry Torte
Eggnog Cake with White Chocolate Ganache

Gravy:

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

Taking reservations now until December 20, 2017

Call 903.526.3800 for pricing.

All pricing based on number of people and items chosen.

