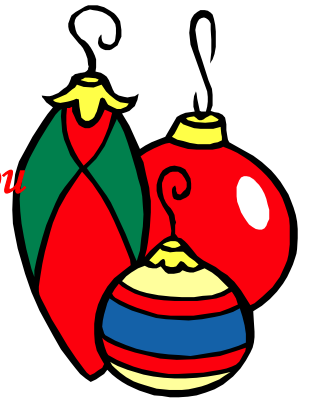


We could not wrap the year up without offering you a chance to treat yourself. Let Adalanté Catering handle your Christmas dinner.



Choose individual items or an entire menu –

Protein:

Orange-Sage Roasted Turkey
Brown Sugar and Pineapple Glazed Ham

Dressings:

Traditional Corn Bread Dressing
Roasted Garlic, Sage and Sausage Stuffing

Potatoes:

Traditional Mashed Potatoes
Cheesy Rosemary Potatoes
Brown Butter-Wild Rice Medley

Vegetables:

Spinach-Butternut Squash Gratin
Green Beans with Shaved Onions and Pancetta
Apple and Celery Root Salad in a light Citrus Yogurt Dressing with Spicy Pecans
Corn O'Brien

Cranberry Sauce:

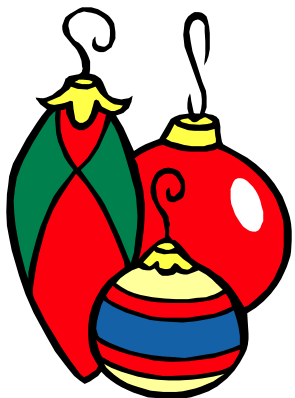
Traditional Cranberry Sauce
Fall Fruit Chutney

Desserts:

Bourbon Pecan Pie
Traditional Apple Pie, Cherry Pie and Pumpkin Pie
Red Velvet Chocolate Mousse Torte
Traditional Yule Log

Gravy:

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



Taking reservations now until December 18, 2009.

Call 903.526.3800 for pricing.

All pricing based on number of people and items chosen.

