



*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
ONION, APPLE AND CRANBERRY STUFFING

POTATOES:

TRADITIONAL MASHED POTATOES
MACAIRE POTATOES – LOADED BAKED POTATOES
BOURBON PECAN SMASHED SWEET POTATOES

VEGETABLES:

TRADITIONAL GREEN BEAN CASSEROLE
GREEN BEAN ALMONDINE
CARROTS GLAZED WITH BALSAMIC VINEGAR AND BUTTER
CREAMY PEARL ONIONS

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

GRAVY:

ALL MEALS COME WITH A MINIMUM 1-QUART OF GRAVY.
ADDITIONAL GRAVY AVAILABLE.

*Taking reservations now until December 16,
2011.*

Call 903.526.3800 for pricing.

All pricing based on number of people and items chosen.

