

*Adalante
Catering Company, Inc.*

Corporate Catering Menus

(Please remember we create new menus for every event we cater)

Annual Banquets



Potato Martini Bar with/out Beef Bourguignonne-

Provençal Salad with Crisp Wontons

Fresh Fruit Kebabs

Coming out of a Carved Pineapple

Platter of Marinated Garden Vegetables:

*Mushrooms, Asparagus, Grilled Zucchini and Squash,
Baby Carrots, Cherry Tomatoes, Kalamata Olives...*

Dressed lightly in Balsamic Vinaigrette

Pistachio Crusted-Blue Cheese Grape Truffles

*Sliced Beef Rolls Filled with Egg Dijonnaise
and Tied with Fresh Chives*

*Southwest Marinated Chicken in Ancho Chili Jam
on Miniature Corn Tortillas*

*Miniature Blueberry Clafoutis
with Chantilly Cream*

*Chocolate Channel Cakes with
Fresh Raspberries*



Box Lunches

(All box lunches come with all disposables needed)



*Grilled Vegetable Roll-Up
Penne Pasta
Fresh Fruit Salad
Raspberry Oatmeal Bars*



*Roast Beef and Boursin on Kaiser Roll
Lay's Potato Chips
Mandarin Orange-Banana Salad
Dark Chocolate Brownies*



*Shaved Turkey Breast on Croissant
Roasted Potato Soup
Tropical Fruit Salad
Chocolate Chip Cookies*



Breakfast Meetings

(All breakfasts are for 1-hour service)



Continental Breakfast

*A Selection of Fresh Juices
Assortment of Croissants, Muffins and Bagels
with Whipped Butter, Jam and Cream Cheese
Regular and Decaffeinated Coffee*

Combination Breakfast Platter

*A Stack of (2) Fluffy Pancakes or Cinnamon French Toast
with Seasonal Fruit Compote and Maple Syrup
Scrambled Eggs, Bacon and Roasted Red Bliss Potatoes
Regular Coffee and Fresh Orange Juice*

Plated Breakfast

*Tomato and Egg Strata with Fresh Basil and Mozzarella
Roasted Red Bliss Potatoes with Caramelized Onions
and Turkey Sausage
Regular Coffee and Fresh Orange Juice*



Business Openings



*Assorted Cheese Wheel Platters-
Gorgonzola, Smoked Gouda, Gruyere and Sharp Cheddar
Served with Sliced Fresh Baguette, Fresh Fruit
and Caramelized Pecans*

*Baked Brie en Croûte
with Apple, Pear and Cranberry Chutney
Served with Assorted Table Wafers*

*Assorted Pates-
Pate Forestière, Duck Mousse with Plum Wine and
Salmon Mousse with Dill*

*Baked Brie en Croûte with Stone Fruit Trio
Served with Assorted Table Wafers*

Dark Chocolate Dipped Strawberries



Company Picnics



*Grilled on Site-
Hamburgers and Hot Dogs
Western Baked Beans and Mustard Potato Salad
Fresh Relish Trays and Condiments
Sliced Watermelon, Brownies and Assorted Cookies*



*Southern Fried Chicken and BBQ Pork Sandwiches
Broccoli Cheddar Bake and Corn on the Cob
Marinated Red Potato Salad
Fresh Fruit Trays
Home-style Peach Cobbler*



*Grilled Beef and Vegetable Kebabs
Grilled BBQ Chicken Breast
Potatoes Dauphinoise Baked with Cream, Leeks and Garlic
Country Style Green Beans
Garlic Bread Sticks
Strawberry Shortcake with Chantilly Cream*



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Fundraiser Events



Cocktail Reception-

*Capreze Salad Skewers
Blue Cheese Grape Truffles
Chicken Satays with Pineapple Sauce
Corn and Hazelnut Blini with Smoked Salmon and Crème Fraîche
Snappy Red Bell Pepper Dip with Shrimp and Crisp Wontons
Fresh Vegetable Platter with Cilantro Ranch Dipping Sauce
Seasonal Fruit Skewers with Honey-Orange Sauce
Potato Martini Bar with/out Beef Bourguignon and Mushroom Chicken
Coconut Macaroons
Mini Key Lime Pies with Candied Lavender*

Plated Reception-

Passed:

*Crab Cake with Ginger Scallion Pesto
Brazilian Coconut Chicken with Dijon Orange Marmalade
Crimini Mushroom Cap Stuffed with Saffron and Roasted Tomato Risotto
Pomegranate Glazed Pork Tenderloin on Crostini with Pomegranate Apple Chutney
Butternut Squash Soup Drizzled with Raspberry Coulis*

1st Course:

*Butter Lettuce Salad with Blue Cheese, Caramelized Walnuts
and Pear Balsamic Vinaigrette*

2nd Course:

*Chilled Alaskan Salmon with Roasted Morel and Oyster Mushrooms
in a White Truffle Vinaigrette with Vegetable Confit*

3rd Course:

*Shiitake Crusted Filet Mignon with Roasted Shallot and Cabernet Demi
Chive Crème Fraîche Mashed Potatoes, Braised Swiss Chard
and Glazed baby Carrots and Turnips*

4th Course:

*Strawberry Crème Brûlée in Chinese Spoons
Coffee Mousse in Mini Chocolate Cups
Fresh Fruit Lemon Curd Tartlets*



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Employee Holiday Buffet



*Mixed Baby Field Green Salad with Port Poached Pears, Caramelized Pecans,
Crumbled Goat Cheese and Cranberry Vinaigrette*

*Roast Turkey with Herb Butter and Caramelized-Onion Gravy
Baked Glazed Ham with Raisins*

Wild Rice, Mushroom and Pecan Stuffing

Praline Sweet Potatoes

*Broccoli with Lemon-Almond Butter
Glazed Carrots and Shallots*

Fall Fruit Chutney

Cornbread and Biscuits with Whipped Butter

*Deep Dish Apple Pie
Pumpkin Pie with Chocolate Toffee Topping*



Working Luncheons



*Roast Chicken Breast Spinach Salad
Roast Chicken, Mushrooms, Bacon and Chopped Egg on a
Bed of Baby Spinach with Roasted Lemon Vinaigrette
Fresh Fruit Tart with Raspberry Coulis*

*Shrimp Salad
Grilled Shrimp on a Bed of Cold Chinese Noodles with
Red and Yellow Bell Peppers, Snow Peas
and Peanuts with a Sesame Sauce
Strawberry Napoleon*

*Salmon Salad
Grilled Salmon over Mixed Baby Field Greens
with a Mango-Tomato Salsa and Dijon Vinaigrette
White Chocolate Passion Fruit Torte*

