

*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*



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## *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*

#### *1<sup>st</sup> Course:*

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

#### *2<sup>nd</sup> Course:*

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

#### *3<sup>rd</sup> 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*

#### *4<sup>th</sup> 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*

