

*Adalante
Catering Company, Inc.*

Social Catering Menus

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

Anniversaries



Cocktail:

*Juicy Tomato Sandwiches on Cream Biscuits with Basil Mayonnaise
Chicken Satays with Green Olives Ginger Tamari Sauce
Roast Beef Rolled with Cucumber Salad with Vietnamese Dipping Sauce
Sautéed Artichoke Hearts on Savory Tuilles with Goat Cheese Mousse
Shrimp and Scallop Ceviche on a Wonton Crisp with Diced Avocado and Red Onion
Chocolate Truffle Tortes with Brandied Cherries*

Plated:

*Miniature Duck and Mushroom Strudel
Corn and Hazelnut Blini with Smoked Salmon and Crème Fraîche
Warm Spinach Tartlets with Gruyere Cheese*



*Mixed Baby Field Green Salad wrapped in Cucumber
with Poached Shrimp, Fresh Avocado
and Champagne Vinaigrette*

*Rack of Lamb
with Sweet Potato and Spinach Tower,
White Asparagus and Demi Glace*

*Chocolate Truffle Cake
with Fresh Fruit Compote
and Grand Marnier Crème Anglaise*



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Birthday Luncheons



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

*Herb Roasted Pork Loin with
Butternut Squash and Creamed Spinach Gratin*

Fresh Soft Rolls with Butter Stars

Lemon Cream Cake with Bing Cherries



*Mixed Baby Field Greens Salad with Mandarin Oranges, Goat Cheese
and Caramelized Pecans with Raspberry Vinaigrette*

Chicken and Mushroom Crepes

*Sliced Apple Bread
Miniature Cranberry Walnut Muffins*

*Miniature Brie Tartlets
with Apricot Jam and Caramelized Pecans*

*Shrimp Spring Rolls
with Szechwan Peanut Sauce*

Fresh Fruit Lemon Tartlets



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Cocktail Receptions



*Thai Style Fish Cakes with Chili Jam
Melon Wrapped in Parma Ham
Goat Cheese and Swiss Onion Tart
Potato Rösti with Smoked Trout and Salsa Verde
Chicken Liver Parfait with Red Onion Marmalade on Toasted Brioche
Seared Scallops and Pea Puree on Potato Chips
Carpaccio of Beef and Pecorino Crostini
Smoked Salmon, Beetroot and Horseradish Boudin
Foie Gras, Apple and Parsnip Croquettes
Tiramisu Chocolate Cups
Banoffee Pie*

*Blue Cheese Stuffed Cherry Tomatoes with Apple Smoked Bacon
Three Cheese Stuffed Pasta Shells
Lobster a la Reine
Traditional Bruschetta
Smoked Oysters and Sun-Dried Tomatoes in Bouché
Crab Stuffed Mushroom Caps
Individual Tiramisu Spoons
Shaved Beef Tenderloin with Roasted Garlic Aioli on Toasted Baguette
Miniature Crab Tostados with Fresh Avocado Puree
Pumpkin Profiteroles with Cinnamon-Fondant Icing*



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Garden Club Luncheons



*Vegetable Crudit  Tray
with Red Bell Pepper Dip*

*Seasonal Fruit Skewers with
Yogurt Honey Dip*

*Baked Brie en Cro te with Apricot Jam and Toasted Almonds
with Table Wafers*

*Mixed Baby Field Greens with Mandarin Oranges, Water Chestnuts,
Wonton Strips and Sesame Ginger Vinaigrette*

*Orzo Salad
with Sun Dried Tomatoes, Kalamata Olives and Feta Cheese*

*Vine Ripe Cherry Tomatoes and Asparagus
Sprinkled with Lemon Zest*

*Chicken Roulades with Spinach and Mushrooms
in a Pesto Cream Sauce*

A Selection of Miniature Desserts



Graduation Buffets



*Summer Fruit Salad of
Mandarin Oranges, Bananas and Coconut*
*Mixed Green Salad with Mushrooms, Red Onion,
Chopped Egg and Shallot Vinaigrette*
*Red Potato and Grilled Corn Salad with Crumbled Bacon, Celery and Garlic in a
Roasted Tomato Dressing*
All Beef and Portobello Mushroom Cheeseburgers with all the Condiments
Honey and Herb Grilled Chicken Breast
Jalapeno Cornbread
Chocolate Raspberry Mousse Torte



*Mixed Greens with Roasted Corn, Black Beans and Jicama
with Cilantro Ranch Dressing*
*Homemade Tortilla Chips with Chili con Queso, Chunky Pico de Gallo
and Seven-Layer Dip*
Fire Grilled Marinated Chicken and Beef Fajitas
*Served with Flour Tortillas, Pico de Gallo, Fresh Guacamole, S
our Cream and Cheddar Cheese*
Key Lime Pie with Pineapple-Mango Chutney



Afternoon Teas



Assortment of Tea Sandwiches:

*Mini Cucumber and Watercress
Smoked Salmon and Boursin Cheese
Smoked Turkey Breast with Onion Marmalade
Chicken and Apple Profiteroles
Egg Yolk Butter and Asparagus*

*Traditional and Lemon Poppy Scones
Orange and Cream Scones with Clotted Cream,
Sweet Butter and Lemon Curd*

*Lime Curd and Long Stemmed Strawberries
Meringue Kisses with Passion Fruit Fool
Mini Almond Cakes with Sugared Cherries and Kirsch Cream*

Assorted Hot and Cold Teas

