

*Adalante
Catering Company, Inc.*

Wedding Catering Menus

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

Wedding Brunch



Passed Canapés:

*Chèvre and Caramelized Onion Tartlet
Lime Ceviche Oyster and Bloody Mary Shooters*

*Baked Brie en Croûte with Fig Preserves and Table Wafers
Seasonal Fruit Platter with Creamy Poppyseed Dipping Sauce*

*Mixed Baby Field Greens with Sliced Strawberries, Caramelized Pecans,
Crumbled Blue Cheese and Raspberry Balsamic Vinaigrette*

*Scottish Smoked Salmon
with Traditional Garnishes in Flour Tortillas*

*Traditional Eggs Benedict
Diced Oven Roasted Potatoes with Caramelized Onions, Garlic and Herbs
Applewood Smoked Bacon*

*Maple Pecan Crusted Chicken Breast
Fresh White and Green Asparagus*

*Fresh Baked Biscuits, Scones and Croissants
with Sweet Butter and Jam*



Buffets



Passed Canapés:

*Chicken Strudel with Apple-Currant Relish
Smoked Salmon on Corn and Hazelnut Blinis with Crème Fraîche*

*Mixed Greens with Chèvre Croutons,
Caramelized Pearl Onions and Dijon Vinaigrette*

*Rosemary Crusted New Zealand Lamb Chops
with Mustard-Garlic Mayonnaise*

Roasted Baby Carrots with Wild Mushrooms

Wedding Cake



*Smoked Chicken and Gouda Skewers
Fresh Fruit Display with Honey-Yogurt Dipping Sauce
White Bean and Sun Dried Tomato on Crostini
Shaved Beef Tenderloin on Crostini with Chipotle Cream Cheese*

*Classic Caesar Salad
with Garlic and Herb Croutons and Romano Cheese*

*Roasted Filet Mignon with Roasted Garlic and Wild Mushroom Demi
Pancetta Wrapped Chicken Medallions in Chardonnay Sauce*

*Fusilli Pasta with a Creamy Herbed Sun Dried Tomato Pesto
Roasted Seasonal Vegetables*

Wedding Cake



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Passed Canapés:

*Pumpkin Bisque Shooters
Savory Bread Pudding with Wild Mushrooms and Thyme
Scottish Smoked Salmon in Flour Tortillas with Traditional Garnishes*

*Black-eyed Pea and Herb Dip with Crisp Wontons
Assorted Bread Display with Whipped Butter
Assortment of Fresh Green and Red Grapes*

*Winter Salad of Beets, Fennel and Pears
Mixed Baby Field Greens with Goat Cheese, Caramelized Pecans
and Cranberry Vinaigrette*

*Roasted Acorn Squash with Pomegranate Glaze
Red and White Cabbage with Caramelized Onions and Red Wine Vinegar
Corn and Roasted Hatch Chili Sauté
Butternut Squash Gratin with Creamed Spinach
Stuffed Baked Apples*

*Horseradish Mashed Potatoes
Wild Rice Medley with Dried Cherries, Hazelnuts and Beurre Noisette*

*Oven Roasted Brisket with Roasted Garlic Aioli
Smoked Sausages with Whole Grain Mustard
Roasted Turkey Legs Chipotle-Orange Marmalade*

*Wedding Cake –
Carrot Cake with Cream Cheese Frosting*

*Fall Harvest Dessert Buffet:
Apple Pie
Blueberry Pie
Bourbon Pecan Pie
Pumpkin Pie with Toffee Topping
Strawberry-Rhubarb Streusel*



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Cocktail Wedding Receptions



*Capreze Salad Skewers
Grilled Swordfish Kebobs with Kiwi Salsa
Fontina, Green Apple and Smoked Onion Crostini
Cucumber Panna Cotta "Spoons" with Beet Infused Caviar
Classic Spanakopita with Spinach and Feta Cheese in Phyllo Pastry
Crab Cakes with Grapefruit Aioli on Toasted Brioche
Smoked Salmon Mousse in Lemon Pepper Gougère
Griddled Herb Polenta with Eggplant Caponata
Mini Potato Pancakes & accoutrements
Strawberries Stuffed with Ricotta Mousse
Chicken and Avocado Spring Rolls with Peanut Sauce
Wedding Cake*

