

Snack Menu

For those long afternoon meetings when you need "a pick me up" we have the answer.

Pick up and Go

Individual bags of sun chips, pretzels, our homemade caramel corn and a platter of homemade cookies. **\$2.90 per person (minimum order of 10).**

Healthy Snacks

Variety of snack size wraps with ham and cheese, turkey and cheese, and red bell pepper hummus with grilled veggies.

Fresh fruit platter. Salsa and chips.

Total: \$7.00 per person (minimum 10 guests).

Dipping Fun

Buffalo chicken dip Artichoke spinach dip

Veggie platter with dip Tortilla chips.

Total: \$7.00 per person (minimum 10 guests).

Fresh Vegetable Platter

Fresh broccoli, cauliflower, celery, carrots, cucumbers and bell peppers with our honey chipotle mayo dipping sauce. **\$30.00 serves 12-18.**

Cheese Platter with fresh fruit garnish

Chunks of cheddar, jack cheese and Colby cheese with crackers and seasonal fruit such as grapes, strawberries. **\$35.00 serves 12-18.**

Sweet Homemade Baked Goods for gift giving

We are baking some of our favorite cookies and rich decadent dessert bars. We package our cookie and dessert bars on a black plastic platter, tied with ribbon and a bow. We like variety so we bake our cookies and cut our bars into petit sizes so one can try one of each or more!

Dessert Bars:

Blueberry bars with oatmeal topping.

Raspberry bars with sliced almonds.

Lemon bars with a rich lemon filling.

Rich cream cheese brownies.

Homemade cookies:

Triple chocolate cookies with toffee bits.

Pineapple cookies.

Oatmeal cranberry cookies.

Lemon crisp

French vanilla with white chocolate bits

Platters of cookies

\$24.00 for 4 dozen.

Platters of dessert bars

\$32.00 for 4 dozen.

Platter of both cookies and bars

\$28.00 for 4 dozen.



Adeline's Kitchen

**800 SOUTH FIFTH STREET
SAINT CHARLES, MO 63301**

Breakfast Menu

Snack Menu

Cookies

Sweet Gifts

PERSONALIZED CATERING

Call today to plan your event
636.896.9000

WWW.ADELINESKITCHEN.COM
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Breakfast Menu

The best way to start the day is with one of Adeline's delicious breakfast selections. These are for eight or more guests.

On the light side

Continental breakfast assortment with homemade breakfast breads, assorted bagels with cream cheese, fresh fruit platter and orange juice. **\$7.00 per person.**

A La Carte

Croissant sandwiches:

We start with scrambled eggs then add ham and cheddar cheese, grilled veggies and provol cheese or bacon and Gouda cheese. **\$3.50 per person.**

Egg Stratas:

Grilled veggie and feta cheese or ham and cheddar in a rich egg custard. **\$35.00 per pan serves 8-12 guests. \$65.00 serves 13-20 guests.**

Southwest tortilla eggs with con queso sauce Scrambled eggs in flour tortilla with our chili cheese sauce. **\$28.00 per pan serves 6-8 guests.**

Ham, cheddar and apple butter Quesadillas Need we say more? These are so good they stand alone! **\$4.50 per person.**

Fresh fruit platters with seasonal fruit such as strawberries, pineapple, grapes, melons and whatever else is in season.

\$35.00 serves 8-12 on 12" platter.

\$56.00 serves 13-20 on 16" platter.

Yogurt Parfait

French vanilla yogurt, with seasonal berries and granola. **\$2.50 per person.**

Homemade muffins **\$3.25 per person.**
Banana chocolate chip, orange, lemon poppy seed, blueberry crumb.

Assorted bagels with **\$3.25 per person.**
Cream cheese.

Breakfast roasted potatoes **\$2.50 per person.**

Breakfast sandwich buffet

Variety of our breakfast croissant sandwiches, roasted potatoes or yogurt, fresh fruit and orange juice. **\$9.00 per person.**

Ultimate Breakfast

Total \$9.95 per guest

Includes disposables needed to serve and orange juice. We do offer full service and real china, if you wish for an additional charge.

Wonderful way of eggs

(choose two)

Scrambled eggs with cheeses, salsa or grilled veggies.

Egg casserole with your choice of filling such as grilled veggie and cheese, bacon, sausage, cheeses, ham and whatever our imaginations can come up with.

Eggs sunny side up on a bed of corn beef hash (will take the place of one meat option) or on English muffins with a light cheese sauce.

Breakfast Meats

(choose two)

Bacon, Canadian bacon, link sausage, ham or turkey bacon.

Breakfast sides

(choose two)

Breakfast breads such as homemade muffins, bagels, fruit breads and whatever else we have been baking.

Fresh fruit platter, baked fruit or frozen fruit cups.

Hash brown potatoes, potato casserole or roasted potatoes.

(French Toast, pancakes or waffles with syrup and butter can be added to this menu for an additional \$1.00 per guest).

Quiche

We bake our own Quiche and serve fresh fruit and mini sweet muffins as an accompaniment.

Total: \$8.50 per person.

Spinach, tomato and feta cheese quiche.

Bacon, onion and Swiss cheese quiche.

Chicken, broccoli, mushroom and cheddar cheese.

Grilled veggie, feta and provol cheese.

Ham, bell pepper and cheddar cheese.

Italian sausage, provol cheese and zucchini.