

Adeline's Kitchen & Catering Company

636-896-9000

www.adelineskitchen.com

Dinner Menu

First Course Salad Selections (choice of one)

Dill Havarti Salad - Romaine lettuce, red onions, chopped tomatoes, whole roasted almonds and dill Havarti cheese with our dill ranch dressing

Spring Green Salad - Spring greens, red onions, seasonal fresh fruit, craisins, feta cheese and brown sugar glazed walnuts with our raspberry dressing.

Caesar Salad - Romaine lettuce, croutons, shredded parmesan cheese and Caesar dressing

Garden Vegetable Salad - Romaine lettuce, tomatoes, red onions, cucumbers, carrots and cheddar cheese with Ranch dressing

Entrée selections (Choice of one)

Seasoned Pork Tenderloin - grilled and served with homemade apple chutney

Sliced Beef Brisket - served with a cabernet wine sauce and mushrooms

Chicken Breast - baked in a wine sauce with dried cranberries & swiss cheese topped with cornbread stuffing

Grilled Chicken - topped with a bruschetta sauce and feta cheese

Baked Lemon Tilapia -seasoned and lightly breaded

Grilled Marinated Flank Steak - with gorgonzola sauce (Please add \$1.50 per person)

Grilled Beef Tenderloin with grilled shrimp (Please add \$5.00 per person)

Twin Entrée Pairings available for an additional cost per person

ACCOMPANIMENTS (Choice of Two)

Vegetables

Vegetable Medley

Herbed Green Beans
with Tomatoes

Lemon Basil Green Beans

Sugar & Basil Glazed Carrots

Squash Medley

Corn or Carrot Soufflé

Pasta

Mediterranean Pasta

Pasta Primavera

Mushroom Risotto

Penne Marinara

Butternut Squash Risotto

Rice Pilaf

Autumn Rice

Potatoes

Twice Baked Potatoes

Potatoes Anna

Roasted Garlic Mashed

Rosemary Potatoes

Herb New Potatoes

Roasted sweet potatoes

\$20.00 per person - rolls with herb butter, coffee and ice tea service included

DESSERT MENU

Traditional Desserts – Variety of Cookies & Bars – add \$1.00 per person

Blueberry bars with oatmeal topping, Raspberry bars with sliced almonds, Lemon bars with a rich lemon filling, Decadent Brownie Triangles, Rich Flavorful Gooey Butter Squares. Lemon Crisp, Pineapple, Oatmeal Cranberry, French vanilla with white chocolate bits or Triple chocolate with toffee bits Cookies.

Premium Desserts – add \$3.00 per person

Rice pudding with dried cranberries, Fresh fruit with yogurt dip, Chocolate covered strawberries and pineapple wedges, Baked Caramel Flan, Fresh Melon Kabobs with Lemon Yogurt dip and Cookie/Bar Platter. Three Layer Chocolate Whip Crème Cake, Chocolate Bread Pudding with White Chocolate Sauce

Specialty Desserts – add \$5.00 per person

Homemade Carrot Cake, Flourless Chocolate Torte with Crème Anglaise Sauce, Tiramisu and Italian Cannoli's just to name a few.

HORS D'OEUVRES MENU (Choice of three)

Placed Hors d' oeuvres – add \$2.50 per person - Brushetta Bar, Vegetable Crudités, Cheese Platter with Fresh Fruit, Baked Spinach Artichoke Dip, Fresh Grilled Vegetable Salsa, Blue Cheese Bacon Dip

Premium Passed Hors d'oeuvres – add \$3.50 per person – Grilled Eggplant Parmesan, Wontons filled with Southwest Chicken Salad, Mediterranean Artichoke Tart, Roquefort Grapes, Mini Corn Soufflé's, Mini Pasta Muffins

Specialty Passed Hors d' oeuvres – add \$5.00 per person – Sweet Potato Pancake with Salmon, Grilled Spicy or Italian Shrimp, Peppered Bacon Wrapped Pineapple, Asiago Asparagus Spears, Spanokopita, Mushroom filled Italian Sausage and Cheese

Service

Full service staffing is available for all events for a minimum of four hours for an additional charge of \$125.00 per server.