ADAM'S CORNERS CAFE CATERING MENUS





CONTINENTAL BREAKFAST

Fresh Fruit Salad with Seasonal Berries

Selection of Freshly Baked Pastries: Muffins, Bagels, Danish, Scones & Cinnamon Walnut Coffee Cake (Choose three)

Served with Cream Cheese, Butter \$ Smucker's Jellies

Assortment of Tropicana Juices

Green Mountain Coffee (Regular \$ Decaf)

Twinings Teas

*Price quote includes all food and beverage listed, linen tablecloths for tables, appropriate supplies and condiments.

~ Please ask about Our Brunch Suggestions ~
Including:
Scrambled Eggs
Quiche - Vegetable, Cheese & Meat
Eggs Cooked to Order
Bacon & Sausage
Carved Virginia Baked Ham
Omelet Station with a Variety of Delicious Fillings
Freshly Made Salads - Entree, Pasta, Fresh Vegetable or Fruit
Strawberries with Grand Marnier Cream & Fresh Raspberries
A Selection of Decadent Desserts & More!



COLD LUNCHEON BUFFETS

MENII 1

Classic Meat Platter
Turkey Breast, Virginia Baked Ham & Roast Beef
Cheese Platter
Swiss Lorraine, Provolone & American,
Served with Lettuce, Sliced Tomatoes, Red Onion & Condiments
Bread Basket with French & Multi-Grain Batards
Tri-Colored Rotini with Fresh Vegetables & Vinaigrette Dressing
Fresh Fruit Salad with Seasonal Berries
Freshly Baked Cookies
Soda/Juice/Mineral Water

**We Can Gladly Add Tuna, Egg Salad & Hummus To The Above Selections

MENII 2

Pre-Made Sandwiches
Virginia Baked Ham, Turkey Breast, Roast Beef & Assorted Cheese,
Served with Lettuce & Tomato on French & Multi-Grain Batards
Condiments on the Side
Hearty Minestrone Soup
Cottage Fries Potato Chips
Fudge-Nut Brownies
Soda/Juice/Mineral Water

 $**We\ Can\ Gladly\ Add\ Tuna,\ Egg\ Salad\ \&\ Hummus\ To\ The\ Above\ Selections$



COLD LUNCHEON BUFFETS

Menu 3

Orange Kissimmee Chicken Salad Mixed Baby Greens Served with Choice of Dressing Penne Pasta with Tomatoes, Capers, Fresh Basil & Garlic Fresh Fruit Salad with Seasonal Berries Bread Basket - French & Multigrain Batards - Butter Selection of Cookies & Brownies Soda/Juice/Mineral Water

Menu 4

Assorted Wrap Sandwiches (*Choose Three)
Smoked Turkey Club with Pesto Mayonnaise,
Roast Beef with Caramelized Onion, Roasted Red Peppers & Garlic Aioli,
Virginia Baked Ham and Swiss with Lettuce, Tomatoes & Spicy Honey
Mustard,

Grilled Italian Vegetables, Fresh Mozzarella & Basil Egg Salad with Asparagus & Fresh Dill Cottage Fries Potato Chips Fresh Fruit Basket

*Selection of Seasonal Whole Fruit with Grapes & Strawberries Bar Cookies: Brownies, Lemon Bars, Bourbon Pecan & Raspberry Crumb Soda/Juice/Mineral Water



COLD LUNCHEON BUFFETS

Box Lunch

Choice of Sandwich:
Sliced Meats & Cheeses, Entree Salads, or Hummus,
Served with Lettuce & Tomato on French & Multi-Grain Batards
P.C. Condiments on the Side
Fresh Fruit Cup
Cottage Fries Potato Chips
Freshly Baked Cookie
Andes Mint
Soda/Juice/Mineral Water



HOT LUNCHEON BUFFETS

Menu 1

Lasagna
Meat, Cheese, Florentine, or Roasted Vegetable
Mixed Greens Salad with Choice of Dressing
Garlic Bread or Bread Basket with Butter
Fudge-Nut Brownies
Soda/Juice/Mineral Water

Menu 2

Quiche
Spinach & Mushroom, Tomato & Gruyere, Quiche Lorraine & More!
Ceasar Salad with Garlic Croutons & Fresh Parmesan
Fresh Fruit Salad with Seasonal Berries
Freshly Baked Cookies
Soda/Juice/Mineral Water

Menu 3

Chicken Divan with Fresh Broccoli
Rice Pilaf with Toasted Almonds
Mixed Greens Salad withy Choice of Dressing
Fresh Fruit Platter with Sliced Melon & Seasonal Berries
Freshly Baked Cookies
Soda/Juice/Mineral Water



BARBECUE

Menu 1

Fresh Vegetable Basket & Dips Garlic Feta Spread In Sourdough Bowl, Served with Sliced French & Multigrain Batards Potato Chips - Pretzels

Grilled Veggie Burgers
Grilled German Franks
Grilled 1/4 lb Hamburgers
Grilled Sausage with Onions & Peppers
Served with Appropriate Rolls & Condiments
Baked Beans with Brown Sugar & Bacon
Old Fashioned Potato Salad with Egg
Sweet & Sour Coleslaw
Fresh Fruit Salad with Seasonal Berries
Relish Trays
Freshly Baked Cookies
Iced Tea - Lemonade



BARBECUE

Menu 2

Fresh Vegetable Basket & Dips Cheese Board with Fresh Fruit & Crackers Spinach Dip in Sourdough Boule, Served with Sliced French & Multi Batards Tortilla Chips & Salsa

Grilled Marinated Chicken Breasts with Fresh Rosemary & Garlic Grilled Rib-Eye Steaks Served with Onion Chutney Salt Potatoes with Sweet Butter Mixed Greens Salad with Choice of Dressing Tri-Colored Rotini with Fresh Vegetables & Vinaigrette Dressing Fresh Fruit Platter with Watermelon Boat Bread Basket French, Multi-Grain & Sourdough Batards

Selection of Desert Bars: Fudge-Nut Brownies ~ Raspberry Crumb bars Lemon Bars ~ Pecan Bars

Iced Tea - Lemonade

*In addition, we have a wide variety of other barbecue selections including Chicken & Ribs, Ice Cream Sundae Bars, Clambakes, Theme Parties & more!



COLD HORS D'OEUVRES

Cheese Straws Fresh Vegetable Basket & Dips Belgian Endive with Roquefort & Toasted Walnuts Bite-Sized Melon Wrapped in Prosciutto Hummus with Toasted Pita Triangles Paté de Champagne with Cornichon & Croustades Imported & Domestic Cheese Served with Fresh Fruit & Crackers Crabmeat Spread, Garlic Feta Spread or Spinach Dip in Sourdough Boule, Served with Sliced French & Whole Wheat Batards Multi-Colored Tortilla Chips Served with Choice of Fresh Pico de Gallo, Guacamole, or Black Bean Salsa Rigani White Bean Spread with Fresh Garlic & Thyme Smoked Salmon Crepe with Capers & Fresh Dill Sushi Roll with Spinach, Shittake Mushroom & Pickled Daikon Mediterranean Mushroom Duxelle on Croustade French Brie Served with Garlic Croutons & Fresh Fruit Smoked Salmon Canapes with Mustard Fennel Sauce & Fresh Dill Lavosh Spirals - Smoked Turkey or Smoked Salmon Poached Salmon Served with Remoulade and Dill & Caper Sauces Shrimp Cocktail with Fresh Lemon, Cocktail & Remoulade Sauces Pesto Chicken in Phyllo Cups with Sundried Tomatoes Poached Shrimp on Wasabi Sticky Rice with Ginger, Lime & Fresh Cilantro Crostini with Wild Mushrooms, Sundried Tomatoes & Caramelized Onions Buttermilk Chive Biscuits with Virginia Ham & Honey Mustard Crispy Au Poivre with Roquefort on Toasted Garlic French Bread Rounds



HOT HORS D'OEUVRES

Asian Baby Back Ribs Roasted Vegetables & Smoked Mozzarella in Phyllo Stuffed Mushrooms with Sausage & Herb Stuffing Wild Mushrooms & Caramelized Onion in Phyllo Jamaican Jerk Chicken Fingers Mini Leek & Gruyere Quiche with Fresh Asparagus French Brie & Roasted Garlic in Phyllo Miniature Quiche - Lorraine, Spinach & Seafood Risotto Balls with Spinach & Parmesan Reggiano Marinated Grilled Lime Shrimp with Fresh Ginger Mini Crabcakes Served with Roasted Red Pepper Aioli Scallops Wrapped in Bacon Artichoke Hearts, Roasted Red Peppers & Cheese in Phyllo Grilled Shrimp with Fresh Sage, Pancetta & Olive Oil Cocktail Meatballs - Swedish or Italian Style Cocktail Springrolls with Oriental Dipping Sauces Spinach & Feta in Phyllo Thai Chicken Fingers with Peanut Dipping Sauce Beef, Pork, or Chicken Satay Vegetable or Smoked Chicken Quesadillas Served with Salsa Cocktail Franks in Puff Pastry Served with Dijon Mustard



DINNER MENUS

MENU 1

Mixed Greens Salad with Baby Spinach & Mandarin Oranges,
Served with Sweet & Sour Dressing
Boneless Chicken Breasts,
Served in a Champagne Cream Sauce with Fresh Herbs
Rice Pilaf with Toasted Almonds
Fresh Green Beans with Roasted Shallots
French & Multi-Grain Batards
Midnight Chocolate Layer Cake,
Served with Fresh Raspberries & Cream
Green Mountain Coffee - Twinings Teas

Menu 2

Ceasar Salad with Garlic Croutons & Fresh Parmesan Grilled Beef Tenderloin Baby Red Potatoes with herb Butter Fresh Snowpeas with Julienned Carrots & Red Pepper French & Whole Wheat Batards Fresh Strawberries with Gran Marnier Cream Pecan Slices Green Mountain Coffee - Twinings Teas

Menu 3

Salad of Bibb & Romaine with Bleu Cheese & Toasted Walnuts,
Served with Dijon Vinaigrette
Salmon Florentine with Fresh Lemon
Wild Rice Pilaf
Penne with Tomato, Capers, Fresh Garlic & Basil
Fresh, Seasonal Vegetable Melange
French & Whole Wheat Batards
French Apple Tart with Cream Anglaise
Green Mountain Coffee - Twinings Teas