



**Adeline Leigh
Catering**

www.adelineleigh.com

2019 Corporate and Social Catering Menu

Call us for information!

(616) 452-1403



Index

Breakfast Buffets.....	2-3
Brunch Buffets.....	4
Amazing Appetizers.....	5-7
Luncheons Ordered by Number.....	8-9
Fiesta Buffets.....	10
Italiano Buffets.....	11-12
Soup, Sandwich and Salads.....	12-15
Box Lunches.....	16
Stations.....	17-19
Hot Buffets.....	19-22
America's Best Barbeque.....	23
Cookouts.....	24-25
Down South Crawfish Boil.....	25
Featured Picnic.....	26
Pig Roasts.....	27
Carnival Catering.....	27
Weenie Wagon.....	28
Sweet Endings.....	29-30
Beverages.....	31-32
Holiday Catering.....	33
Food Dictionary.....	34-35
Information and Policies.....	36

CATERING NOTES

Minimum Number of Guests:

All menus require a minimum of 25 guests unless noted otherwise
(Higher minimum number of guests may be required to weekend and holiday catering)

Tableservic:

All of our corporate menus include fine quality disposable tableservice:
(*foam plates, disposable silverware, buffet linens, delivery, set up and pick-up*)
OR

You may upgrade to our Special Occasion Classic Service Level for \$4.00 per Person (a 15% gratuity will be added)

- | | |
|---|---|
| *China plates (three styles to select from) | *Complimentary dessert cutting with disposable plates and forks |
| *Stainless flatware | *Containers for remaining food items and packaging of these items |
| *Linen napkins (choice of color and fold) | *All necessary serving pieces and equipment |
| *Tableservic set at the guest tables | *Family style Rolls/breads with butter |
| *Linens for the buffet tables (white, ivory or black) | *Salad (if salad option selected) served family style to guest tables |
| *Service Staff and an On Site Service Manager | *Tableside Iced Water Service (choice of goblet or mason jar mug) |

**Contact us do discuss other tableservic options*

Delivery:

Delivery to our service area is included in the catering pricing
For Delivery outside of 20 miles of our facility, a delivery fee of 3.00 per mile (one way) will be charged

Easy Ordering:

You can email us at AdelineLeighCatering@gmail.com

Or call us at (616)-452-1403

Once your order is placed you will receive an email confirmation

(if you do not receive this confirmation within 24 hours, please call us to inquire)

Orders are taken on a first come and first serve basis and delivery is scheduled accordingly.

Please allow as much notice as possible when ordering (especially for weekends and during the Holiday season)

BREAKFAST BUFFETS

Continental Breakfast Buffets

Selections Include:

Warm Fruit Turnovers with Powdered Sugar Glaze
Warm Cinnamon Rolls with Buttercream Frosting
Assorted Petite Croissants
Petite Danish Assortment
English Scone Assortment
Assorted Bagels with Cream Cheese
Homebaked Breakfast Breads with Butter
Bakery Muffin Selections
Sour Cream Coffee Cake Variety
Marge's Donut Den Donuts and Sweet Rolls
Cinnamon-Maple Monkey Bread

Continental Breakfast Buffet with your choice of Three Selections: 5.25 per person
Continental Breakfast Buffet with your choice of Two Selections: 4.25 per person

Spectacular Additions:

Fresh Fruit Platter with Citrus Yogurt Dip...2.25 per person
Yogurt Bar (vanilla yogurt with fruits, nuts and granola)...2.55 per person
Whole Fresh Fruits (apples, oranges, bananas)...1.25 per person

Breakfast Sandwich Buffets

Select two of the following breakfast sandwich selections:

Croissant Breakfast Sandwiches (*assorted with egg, cheese, ham, bacon and sausage*)
Sunrise Breakfast Burrito served with Fresh Salsa
English Muffin Breakfast Sandwiches (*assorted with egg, cheese, ham, bacon and sausage*)
Country Biscuit Breakfast Sandwich (*assorted with egg, cheese, ham, bacon and sausage*)
Ciabatta Breakfast Sandwich (*assorted with egg, cheese, ham, bacon and sausage*)
Benedict Breakfast Sandwich (*English muffins stuffed with scrambled eggs, ham and Hollandaise sauce*)
Vegetarian Breakfast Sandwich (*Naan bun stuffed with scrambled eggs, cheese, diced peppers and baby spinach*)

Breakfast Sandwich Buffets are served with:

Your choice of American Fries OR Cheddar Hashbrown Casserole
Fresh Fruit Platter with Citrus Yogurt Dip

Breakfast Sandwich Buffet Pricing: 9.75 per person

Breakfast Beverage Selections

Assorted Individual Fruit Juices...1.50 each

Orange Juice (*gallon*)...10.00

Apple Cider (*gallon/in season*)...10.00

Coffee (regular or decaf)

40 cup unit...35.95

80 cup unit...49.95

Assorted Hot Tea
(with condiments & lemons)

40 cup unit...39.95

Flavored Coffee

(*Select from Caramel, Raspberry, Chocolate, Amaretto,
Butterscotch, Vanilla, Almond or Hazelnut*)

40 cup unit...45.95

80 cup unit...59.95

Hot Cocoa

(*with whipped cream & marshmallows*)

40 cup unit...46.95

BREAKFAST BUFFETS

Sunrise Breakfast Buffets

Egg Selections:

Scrambled Eggs with Assorted Toppings (*cheese sauce, chives, bacon pieces, diced ham and diced peppers*)

Southwestern Eggs (*scrambled eggs, cheese sauce, chorizo sausage, diced peppers and tortillas*)

Quiche Assortment (*meat, cheese and vegetable selections*)

Country Eggs Benedict (*Scrambled eggs topped toasted English muffins and ham, smothered in hollandaise sauce*)

Omelettes (*pre-made with assorted toppings of cheese sauce, chives, bacon pieces, diced ham and diced peppers*)

Western Egg Bake (*baked eggs with cheddar cheese, fresh peppers, diced tomatoes, onions and bacon pieces*)

Breakfast Entree Selections:

Smoked Bacon Strips

Pork Sausage Links or Patties

Orange Glazed Ham Slices

Country Sausage Gravy with Biscuits

Corned Beef Hash

Pork Sausage in a Blanket

Breakfast Side Dish Selections:

Yogurt Bar (*vanilla yogurt, fruits, nuts and granola*)

French Toast Casserole

Sugar Waffles with Warm Syrup & Fruit Sauce

Buttermilk Pancakes with Warm Syrup & Butter

American Fried Potatoes

Cheddar Hashbrown Casserole

Fresh Fruit Platter with Citrus Yogurt Dip

Cheddar Garlic Grits



Breakfast buffets are all served with Homebaked Breakfast Breads & Butter

The "Light" Sunrise Breakfast...8.75 per person

One Egg Selection and One Side Dish Selection

The "Classic" Sunrise Breakfast...9.50 per person

One Egg Selection, One Meat Selection and One Side Selection

The "Traditional" Sunrise Breakfast...11.75 per person

One Egg Selection, Two Meat Selections and Two Side Selections

The "Deluxe" Sunrise Breakfast...13.50 per person

One Egg Selection, Two Meat Selections and Three Side Selections

BRUNCH BUFFETS

Egg Selections:

Country Eggs Benedict (*English muffins topped with scrambled eggs, ham and plenty of hollandaise sauce*)

Quiche Assortment (*Variety of meat, cheese and vegetable*)

Scrambled Eggs with Toppings

Cheese Omelettes with Toppings

Brunch Entrée Selections:

Sausage Gravy with Buttermilk Biscuits

Crispy Bacon Strips

Sausage in a Blanket

Orange Glazed Ham

Chicken-Broccoli Crepes

Seafood Crepes

Citrus Pork Balls

Asiago-Asparagus Chicken Breasts

Chicken Divan

Side Dish Selections:

French Toast Casserole

Sugar Waffles with Fruit Sauces and Warm Syrup

Cheese Blintz with Strawberry Sauce

Buttermilk Pancakes with Hot Maple Syrup & Butter

Rosemary Roasted Red Potatoes

Cheddar Hashbrown Casserole

Assorted Yogurt Parfaits

Fresh Fruit Platter with Citrus-Yogurt Dip

Apple and Cherry Turnovers with Vanilla Glaze

Assorted Filled Croissants

Fruit and Cheese Filled Danish

English Scone Assortment

Warm Cinnamon Rolls with Buttercream Frosting

Assorted Bakery Muffins

Sour Cream Coffeecake Assortment

Spinach-Boursin Petite Turnovers

Baby Spinach Salad ala Orange

Walnut-Cranberry-Gorgonzola Salad with Balsamic Dressing

Leafy Fruit Salad with Poppy Seed Dressing

The "Classic" Brunch Buffet...16.95 per person

One Egg Selection, One Brunch Selection and Five Side Selections

The "Light" Brunch Buffet...13.95 per person

One Egg Selection, One Brunch Selection and Three Side Selections

AMAZING APPETIZERS

Baby Stuffed Potatoes

Bite size potatoes stuffed with your choice of fillers:

- *Asiago-Chive
- *Bacon-Cheddar
- *Pepper-Provolone
- *Spinach-Parmesan

Price per fifty pieces of one variety \$65.00

Bacon Wraps

Your choice of variety:

- *Water chestnuts
- *Dates
- *Brussels sprouts
- *Baby carrot
- *Asparagus (in season)
- *Pineapple
- *Cocktail franks

Price per fifty pieces of one variety \$39.00

Barbeque Sliders

Your choice of meat fillings served on a fresh slider roll with cabbage topping:

- *Shredded BBQ Pork
- *Shredded BBQ Beef
- *Shredded BBQ Chicken

Price per fifty pieces of one variety \$85.00

Bite Size Cheeseballs

Bite size cheeseballs are served with crackers

Your choice of flavors:

- *Cheddar-Olive
- *Strawberry-Swiss
- *Asiago-Vegetable
- *Crabmeat
- *Cranberry-Pecan

Price per fifty pieces of one variety \$38.00

Bite Sized Pot Pies

Your choice of flavor:

- *Chicken & Vegetable
- *Beef & Mushroom
- *Turkey & Cranberry
- *Crab & Vegetable

Price per fifty pieces of one variety \$55.00

Boiled Shrimp with Cocktail Sauce

Price per fifty pieces \$95.00

Bourbon Barbequed Cocktail Franks

Price per fifty pieces \$33.00

Cheese and Crackers

An assortment of cubed cheeses garnished with grapes and served with crackers

Price is per Person \$1.75

Cheese Spanokopita

Price per fifty pieces \$100.00

Crabmeat Stuffed Snow Peas

Price per fifty pieces \$50.00

Deviled Eggs

Price per fifty pieces \$41.00

Falafel Patties with Cucumber-Dill Sauce

Price per fifty pieces \$35.00

Flatbread Canapés

Your choice of:

- *Cucumber Dill
- *Crabmeat Salad
- *Cranberry Chicken Salad
- *Greek Feta & Olive

Price per fifty pieces of one variety \$33.00

Fresh Bruschetta

Chilled varieties include:

- *Traditional tomato-basil with goat cheese
- *Medium rare roasted beef with horsie cream
- *Prosciutto with fig jam and goat cheese
- *Cranberry goat cheese with pecans
- *Sundried tomato topped feta cheese blend

Price per fifty pieces of one variety \$50.00

Fresh Deli Wraps

Your choice of flavors:

- *Smoked ham and cream cheese wrapped dill spears
- *Smoked ham and cream cheese wrapped green onions
- *Smoked turkey and cream cheese wrapped asparagus (when in season)

*Corned beef and cream cheese wrapped green onions

*Medium rare roasted beef wrapped horsie cheese

*Capicola and cream cheese wrapped pepper strips

Price per fifty pieces of one variety \$50.00

AMAZING APPETIZERS

Fresh Fruit Skewers

Seasonal fresh fruits served with citrus yogurt dip

Price per fifty pieces \$60.00

Fresh Mozzarella-Filled Prosciutto Cups

Price per fifty pieces \$55.00

Garden Pizza Rounds

Puff pastry rounds spread with ranch-cheese spread and topped with fresh chopped vegetables

Price per fifty pieces \$40.00

Herb Boursin Stuffed Mini Sweet Peppers

Price per fifty pieces \$43.00

Homemade Meatballs

Homemade meatballs with your choice of sauces:

*Sweet BBQ

* Teriyaki

*Sweet Pineapple

*Korean BBQ

*Szechuan Price

Price per fifty pieces of one variety \$55.00

Mini Bun Sandwiches

Mini buns stuffed with your choice of fillings:

*Medium rare roasted beef with horseradish cream

*Club roll (ham, turkey, bacon, lettuce, tomato and special sauce)

*Smoked turkey arugula with cranberry aioli

*Smoked ham with Swiss and special sauce

*Cranberry chicken salad

*Dilled crabmeat salad

Price per fifty pieces of one variety \$60.00

Mini Quesadillas

Served with pico and salsa verde

Your choice of flavors:

*Triple Cheese

*Chicken

*Cheddar-Cilantro

*Chorizo Cheddar

Price per fifty pieces of one variety \$42.00

Miniature Beef Wellingtons

Price per fifty pieces \$90.00

Miniature Hamburgers

Petite ground beef patties with buns and condiments: ketchup, yellow mustard, dill shreddiees & onions

Price per fifty pieces \$90.00

Miniature Hot Dogs

Mini franks with matching buns and condiments of ketchup, yellow mustard, diced onion, sweet relish and dill shreddiees

Price per fifty pieces \$85.00

New England Lobster Roll

Price per fifty pieces \$104.50

Petite American Submarine Sandwiches

Mini sub buns stuffed with smoked ham, salami, cheese, lettuce, tomato and our special sauce

Price per fifty pieces \$85.00

Petite Chorizo Filled Empanadas

Served with fresh pico and verde salsa

Price per fifty pieces \$55.00

Petite Croissant Sandwiches

Assorted petite croissants filled with your choice of filling:

*Cranberry chicken

*Crabmeat salad

*Medium rare roasted beef with horseradish cream

*Herb Boursin with broccoli slaw

Price per fifty pieces of one variety \$75.00

Petite Quiche Assortment

A variety of flavors!

Price per fifty pieces \$47.00

Prosciutto Wrapped Melon Balls

Price per fifty pieces \$42.00

Savory Tarts

Your choice of flavors:

*Cranberry Brie

*Mushroom Pesto

*Romano-Chive

*Crab Asiago

*Cheddar-Bacon

*Peppered Co-Jack

Price per fifty pieces of one variety \$70.00

AMAZING APPETIZERS

Smothered in Sauce Wings

Chicken wings with your choice of sauce:

- *Teriyaki
- *Buffalo
- *Sweet Barbeque
- *Citrus Barbeque
- *Sweet Pineapple
- *Bourbon Barbeque

Price per fifty pieces of one variety \$44.00

Soup Shooters

Your choice of flavors:

- *Mushroom Brie Bisque
- *Tomato-Basil Bisque
- *Butternut Squash Bisque
- *Wisconsin Cheddar
- *Lobster Bisque
- *Creamy-Spinach Artichoke
- *Cream of Broccoli
- *Southwest White Cheddar

Price per fifty pieces of one variety \$75.00

Stuffed Cherry Tomatoes

Your choice of filling:

- *Herb Boursin Cheese
- *Smoked Salmon Pate'
- *Crabmeat Salad
- *Asiago Cheese

Price per fifty pieces of one variety \$40.00

Stuffed Mushroom Caps

Your choice of flavors, served warm:

- *Sausage and Cheddar
- *Spinach-Parmesan
- *Caprese
- *Artichoke Asiago
- *Brie Pecan
- *Crab Cheese

Price per fifty pieces of one variety \$39.00

Teriyaki-Beef Bao Buns

Tender strips of teriyaki beef, fresh Asian cabbage slaw and sesame dressing stuffed into petite Bao buns

Price per fifty pieces \$120.00

Vegetable Shooters

Fresh seasonal vegetables arranged in a shot glass with a bottom layer of ranch dip OR red pepper hummus

Price per fifty pieces \$90.00

Warm Wrapped Appetizers

Your choice of:

- *Pretzel wrapped franks served with Dijon sauce
- *Puff wrapped carrots
- *Puff wrapped franks
- *Asparagus & Asiago puff wraps (seasonal)
- *Apple-Brie puff wraps

Price per fifty pieces of one variety \$58.00



LUNCHEONS ORDERED BY NUMBER

Luncheons specially priced and created...

10.00 per person (groups of 100 or more)

11.00 per person (groups of 51-99)

12.00 per person (groups of 25-50)

13.00 per person (groups of 15-24)

Available Monday-Friday (excluding Holidays)

Luncheon #1

"Taco Time"

Seasoned ground beef
Flour and corn tortillas and taco shells
Lettuce, tomato, onion, sour cream, fresh salsa,
guacamole and cheese
Refried beans
Queso with crispy tortilla chips

Luncheon #2

"Sombrero Salad Bar"

Tortilla salad bowls
Seasoned ground beef and grilled fajita chicken strips
Salad greens
Diced tomato, onion, sour cream, fresh salsa, guacamole
and cheese
Assorted dressings
Refried Beans

Luncheon #3

"Snacker's Bar"

Petite submarine sandwiches
Miniature cranberry chicken salad croissants
Homemade BBQ meatballs
Spinach artichoke fondue with crusty bread slices
Fresh fruit platter
Bar and cubed cheese assortment with crackers
Fresh vegetables with ranch dip

Luncheon #4

"BBQ Feast"

Shredded BBQ pork with sandwich rolls and toppings
Smoked chicken quarters with assorted barbeque sauces
American potato salad
Fresh fruit salad
Molasses baked beans
Sweet corn bake

Luncheon #5

"Classic Luncheon"

Chicken breast supreme
Beef pot roast
Garlic mashed red potatoes
Fresh green beans almondine
Garden tossed salad with assorted dressings
Fresh baked dinner rolls and breads with butter

Luncheon #6

"Lite Luncheon"

Grilled chicken breasts served with assorted sauces
Chef's choice salad bar
Fresh fruit platter with citrus yogurt dip
Vegetable-cheese tortellini pasta salad

Luncheon #7

"Olé Luncheon"

Cheese enchiladas
Pork carnitas
Flour and corn tortillas
Toppings of sour cream, salsa, lettuce, tomato, onion,
cheese and guacamole
Refried beans
Spanish rice

Luncheon #8

"Macaroni & Cheese Bar"

Elbow macaroni ready to be topped with:
Warm cheddar cheese and white parmesan cheese
sauces
Bacon bits, diced ham, diced chicken breasts, sour
cream, chives, diced tomato, diced peppers and onions
Garden tossed salad with assorted dressings
Fresh baked dinner rolls and breads with butter

LUNCHEONS ORDERED BY NUMBER

Luncheon #9 "Risotto Bar"

Risotto ready to be topped with:
Grilled mushrooms, grilled peppers & onions, crumbled
Italian sausage, marinated artichokes, sundried
tomatoes, grated parmesan cheese and basil pesto
Caesar salad
Fresh baked breads and rolls with butter

Luncheon #10 "Italian Luncheon"

Creamy chicken lasagna
Italian sausage with peppers & onions in marinara over
penne pasta
Grilled Italian vegetables
Fresh baked breads and rolls with butter

Luncheon #11 "Italiano Soup and Sandwich"

Tomato-Florentine soup and Italian wedding soup
Italian submarine sandwich slices
Caesar salad
Vegetable-cheese tortellini salad

Luncheon #12 "Polish Luncheon"

Westside kielbasa with over apple kraut
Cabbage rolls in tangy tomato sauce
Parsley buttered red potatoes
Fresh green beans almondine
Fresh baked breads and rolls with butter

Luncheon #13 "Cowboy Luncheon"

Smoked beef brisket
Smoked chicken drumsticks
Served with assorted barbecue sauces
Homemade AuGratin potatoes
Molasses baked beans
Creamy cole slaw
Country cornbread with butter

Luncheon #14 "Greek Luncheon"

Gyro bar (gyro meat, pita pockets, cucumber, onion,
tomato, feta cheese and Tzatziki sauce)
Greek pasta salad
Spinach-vegetable salad with garlic balsamic and feta
dressings

Luncheon #15 "Another Italian Luncheon"

Caprese chicken breasts
Italian meatballs over angel hair pasta
Grated parmesan cheese
Caesar salad
Grilled Italian vegetables
Fresh baked breads and rolls with butter

Order by number for ease in ordering!!



FIESTA BUFFETS

Create Your Own Fiesta Buffet

Select from the following Meat Selections:

Ground Taco Beef
Pork Carnita
Fajita Chicken with Pepper & Onion Strips
Beef Barbacoa
Shredded Taco Chicken
Chicken Tinga
Shredded Fiesta Flank steak
Pork Barbacoa
Seafood Barbacoa (fish, crab and shrimp)

Includes:

Flour and corn tortillas
Fresh salsa
Shredded cheddar cheese
Sour cream
Guacamole
Shredded lettuce
Diced tomato
Chopped fresh onion

Side Dish Selections:

*Spanish Rice
*Refried Beans (traditional or vegan)
*Black Bean & Corn Salad
*Warm Queso with Tortilla Chips
*Fresh Fruit Salad or Platter
*Garden House Salad with Dressings
*Cornbread with Butter

One Meat Selection and Three Side Dish Selections...8.95 per person
Two Meat Selections and Three Side Dish Selections...9.95 per person
Three Meat Selections and Three Side Dish Selections...10.95 per person

Add Beef Tamales for 2.00 additional per guest

ITALIANO BUFFETS

ITALIANO BUFFETS

Entree Selections:

Italian Cordon Bleu
Shrimp & Asparagus Fettuccini Alfredo
Vegetable Tortellini Alfredo
Eggplant Parmesan
Parmesan Chicken Breasts
Caprese Chicken Breasts
Pork Scaloppini over Angel Hair Pasta
Cheese Baked Ravioli Marinara
Fettuccini Alfredo
Fettuccini-Spinach Alfredo
Chicken Alfredo over Penne
Vegetable Alfredo over Spinach Fettuccini
Cheese Lasagna Roll-Ups
Caprese Stuffed Portabella Mushroom Caps
Artichoke-Parmesan Stuffed Portabella Mushroom Caps
Grilled Vegetable Lasagna
Caprese Lasagna Roll-Ups
Italian Sausage Marinara over Penne
Cheese Manicotti Marinara
Spaghetti with Meat Sauce
Italian Meatballs
Pesto Grilled Salmon

All Italiano Buffets Include:

Garden house salad with dressings OR Caesar salad
Fresh baked breads and rolls with butter
Grated Parmesan Cheese

Price per person:

One Entree Selection...9.50
Two Entree Selections...11.00
Three Entree Selections...12.00

Add Grilled Italian Vegetables for 1.75 per person

Grilled Pizzas

Grilled on Site where possible

A variety of topped pizza's grilled on site!
Served with Garden house salad OR Caesar salad
10.00 per person

ITALIANO BUFFETS

Build Your Own Pasta Bar

Select Two Sauces:

*Classic marinara *Creamy Alfredo *Vodka sauce
*Pesto Alfredo *Sundried tomato parmesan

Select Two Pastas:

*Angel hair *Wheat penne *Spinach fettuccini *Garden rotini
*Spaghetti *Fettuccini *Rainbow orzo *Seashell
*Ziti *Linguine *Gemelli *Cavatappi

Select Two Entree Toppers:

*Tuscan chicken strips *Sliced Italian sausage *Parmesan chicken strips
*Italian meatballs *Grilled sliced portabello mushrooms

Includes:

Grilled vegetable toppers
Garden house salad with dressings OR Caesar salad
Fresh baked dinner rolls and breads with butter
Grated Parmesan Cheese

11.50 per person

SOUP, SANDWICH AND SALADS

Our Famous Soup, Salad and Sandwich Luncheon

Includes:

Chef's Choice assortment of sandwiches with condiments
Chef's Choice of soups
Garden house salad with dressings
Cookies and brownies

9.25 per person

Our "Chili" Buffet

Your choice of Chili:

*Traditional Western
*Chicken Chili
*Vegetable Chili
*Cactus Chili

Served with shredded cheddar cheese, sour cream, tortilla strips and oyster crackers
Cornbread with butter

One Chili Selection...4.25 per person

Two Chili Selections...5.50 per person

Add a side house salad for 1.50 per person additional

SOUP, SANDWICH AND SALADS

Cold Deli Style Buffets

Select Three Deli Meat Selections:

*Smoked ham *Smoked turkey breast
*Medium rare roasted beef

*Hard salami *Italian capicola *Beef pastrami
*Corned beef brisket *Roasted sliced chicken
*Roasted pork loin *Turkey-ham

Served with:

An assortment of natural cheese slices
Sliced tomatoes, crispy lettuce, dill slices and banana
peppers
Condiments

Fresh baked breads, sandwich rolls and croissants

Crispy potato chips OR Root chips with dip

Choice of Three Sandwich Side Dishes OR

Chefs Choice Salad Bar

8.75 per person

Add a Bowl of Sandwich Salad Filling to your Deli Buffet

(Select from: Cranberry chicken, Tuna fish Salad OR
Crab salad)

1.25 per person

Chilled Sandwich Buffets

Includes appropriate condiments and toppings

Select from:

Deli meat & cheese flatbread wrap assortment

Falafel stuffed ciabatta wrap

Deli meat & cheese ciabatta wrap

American & Italian submarine assortment

Club croissant sandwich

Cranberry chicken salad croissants

Italian ciabatta wrap

Vegetable and Boursin Naan bread

Tuna fish and crab salad stuffed pita pockets

Served with:

Potato chips OR Root chips with dip

Choice of Three Sandwich Side Dishes OR

Chefs Choice Salad Bar

Price per person:

One Sandwich Selection...8.75

Two Sandwich Selections...9.75

Warm Sandwich Buffets

Includes appropriate condiments and toppings

Select from:

Grilled Chicken Breasts

Grilled Salmon Filets

Italian Porketta

Shredded BBQ Pork, Beef or Chicken

Smoked Beef Brisket

Old Fashioned Sloppy Joe's

Garden Burgers

Served with fresh baked sandwich rolls

Potato chips OR Root chips with dip

Choice of Three Sandwich Side Dishes OR Chefs Choice Salad Bar

Price per Person:

One Sandwich Selection...9.25

Two Sandwich Selections...10.25

SOUP, SANDWICH AND SALADS

Create Your Own Salad Bar

Includes:

Fresh Salad Greens

Select Three Meat Toppings:

*Diced smoked ham *Bacon pieces *Grilled chicken strips *Diced smoked turkey breast
*Sliced pepperoni *Diced capicola *Fried chicken strips *Parmesan chicken chunks

Select Three Dairy Toppings:

*Sliced hardboiled egg *Shredded cheddar cheese *Grated parmesan cheese
*Goat cheese crumbles *Feta cheese *Shredded Mozzarella cheese
*Gorgonzola cheese crumbles *Shredded Asiago cheese

Select Five Garden Toppings:

*Cherry tomatoes *Sliced radish *Red onion rings *Sliced mushrooms
*Cucumber slices *Banana pepper rings *Grated carrots *Shredded red cabbage
*Broccoli florets *Bell pepper strips *Baby corn *Sundried tomatoes
*Marinated artichoke hearts *Green peas *Sliced asparagus (in season)
*Dried cherries *Dried cranberries *Mango chunks *Fresh pineapple chunks
*Sliced strawberries *Fresh berries (seasonal) *Apple chunks
*Diced avocado *Sliced black olives *Garbanzo beans
*Diced sweet potatoes *Mandarin oranges *Chopped cauliflower

Select Two Crispy Toppings:

*Sunflower seeds *Walnuts *Candied pecans *Croutons *Tortilla strips
*Slivered almonds *Browned coconut *Crispy chow mein noodles

Select Four Dressings:

*Buttermilk ranch *Red French *Golden Italian *Bleu cheese
*Garlic balsamic *Thousand island *Honey Dijon *Sweet onion
*Poppy seed *Fuji apple *Raspberry vinaigrette *Cherry vinaigrette
*Caesar *Blueberry pomegranate *Green Goddess *Honey lime
*Mediterranean feta *Asian sesame ginger *Mango Chardonnay
*Tomato basil *Parmesan peppercorn *Blood orange vinaigrette

Served with fresh baked breads and rolls with butter

7.25 per person

Add hot soup (list below)

OR

Add deli meat & cheese wraps (with condiments)

Add to the salad bar price: 2.95 per Person

SOUP, SANDWICH AND SALADS

Hot Soups

Sold by the unit/each unit serves 12-15 people

Served with Oyster Crackers

39.95 per unit

Soup Selections Include:

Creamy Spinach-Artichoke
Southwest Black Bean
Old Fashioned Bean & Ham
Tomato Basil Bisque
Tomato Florentine
Italian Wedding
Harvest Grain & Portabella
Seven Bean Medley
Pasta Fagioli
Mushroom Brie Bisque
Butternut Squash Bisque
Creamy Corn Chowder
New England Clam Chowder
Twice Baked Potato

Cream of Broccoli
Minestrone
Broccoli-cheddar
Southwest Cheesy Chicken
California Cheese-Vegetable
Cream of Potato with Bacon
Old Fashioned Chicken Noodle
Chicken Gumbo
Baja Chicken Enchilada
Vegetable Beef-Barley
Garden Vegetable
Mediterranean White Bean
Cream of Chicken-Wild Rice

Sandwich Side Dishes:

American Potato Salad
Homemade Red Potato Salad
Creamy Cole Slaw
Homemade AuGratin Potatoes
Old Fashioned Macaroni & Cheese
Artisan Macaroni & Cheese
Broccoli-Bacon Salad
Caramel Apple Salad
Macaroni & Cheddar Salad
Vegetable Tortellini Salad
Garden Rotini Pasta Salad
Greek Pasta Salad
Fresh Fruit Salad or Platter
Marinated Cucumbers
Couscous Salad
Waldorf Salad
Tossed House Salad
Spinach Salad Ala Orange
Leafy Fruit Salad
Fresh Vegetables with Ranch Dip

BOX LUNCHEES

The "Classic" Box Luncheon Includes:

Sandwich Selection
Condiments
Bag of Potato Chips
Fresh fruit cup
Jumbo Cookies
7.75 each

The "Lighter" Box Luncheon Includes:

Sandwich Selection
Condiments
Bag of Potato Chips
Jumbo Cookies
6.50 each

The "Deluxe" Box Luncheon Includes:

Sandwich Selection
Condiments
Bag of Potato Chips
Fresh fruit cup
American potato salad
Jumbo cookies
8.95 each

Vegan, Vegetarian and Gluten Free Luncheons Available Upon Request

**Need something creative and different?
Contact us for a Box Luncheon Brainstorming Session**



STATIONS

All stations include appropriate table service and service staff

The Alfredo Station

Creamy fettuccini alfredo ready to be topped with Italian diced chicken, Italian seasoned seafood mix, grilled Italian vegetables and Parmesan & Romano cheeses.

Served with Artisan rolls and whipped garlic butter

Price per Person \$8.00

The Asian Taco Station

Bao buns and flour tortillas ready to be filled with Teriyaki strips of chicken, pepper beef strips and Asian slaw

Price per Person \$6.50

The BBQ Station

Shredded BBQ pork and shredded BBQ chicken served with an assortment of sandwich rolls and toppers of crispy fried onions, cole slaw, crispy fried peppers, chopped onions, dill pickle shreds and lots of extra BBQ sauces. Served with petite cups of American potato salad

Price per Person \$5.50

The Beef Carving Station

Sirloin rounds of beef carved on site and served with warm Brew City white cheddar sauce and creamy horisic sauce. Includes petite rolls with whipped butter

Price per Person \$4.25

The Chicken Fajita Station

Grilled strips of grilled fajita chicken, grilled blend of bell peppers & onions, shredded lettuce, diced tomatoes, shredded cheddar cheese, traditional salsa, salsa verde, sour cream, guacamole with plenty of corn and flour tortillas

Price per Person \$6.50

The Classic Carving Station

Chef carved on site: Sirloin rounds of beef, smoked pit hams and oven roasted turkey breasts served with Brew City cheese sauce, creamy horisic sauce, bistro sauce and cranberry Aioli. Served with petite dinner rolls and whipped butter

Price per Person \$7.75

The Drums and Dippers Station

Wood chip smoked chicken drumsticks served with an assortment of barbeque sauces, ranch sauce and sweet Asian pineapple sauce

Price per Person \$4.50

The Far East Station

Strips of grilled teriyaki chicken and pepper beef strips ready to serve on Asian vegetable rice and lo mein noodles. Includes Asian takeout boxes and chop sticks

Price per Person \$7.25

The Fiesta Barbeque Station

Corn and flour tortillas ready to be filled with sliced beef brisket, cole slaw, diced tomatoes, crispy fried onions, crispy fried peppers and BBQ sauces

Price per Person \$5.00

The French Station

Petite chicken-broccoli crepes and seafood crepes. Served with petite croissants and herb Boursin cheese spread

Price per Person \$6.50

The Garden Italian Pasta Station

An assortment of pastas ready to be topped with creamy alfredo and tomato-basil marinara sauces and toppings of sautéed mushrooms, grilled peppers & onions, marinated artichokes, sundried tomatoes, sliced black olives and grated parmesan & Romano cheeses. Served with sliced Italian bread and whipped garlic butter

Price per person \$8.75

The Gyro Station

All the fillings for your guests to create their own Gyros! Fresh pita bread, gyro meat, sliced tomato, shredded lettuce, sliced black olive, feta cheese, cucumber slices and plenty of Tzatziki sauce. Served with cups of Greek green salad with feta dressing

Price per Person \$8.00

The Irish Carving Station

Chef carved corned beef briskets served with boiled potatoes with cabbage and carrots. Served with Irish soda bread and whipped butter

Price per Person \$8.00

The Italian BBQ Station

Italian shredded Porketta ready to be served on warm sliced garlic bread and topped with Parmesan & Romano cheese, diced tomatoes with basil and grilled peppers & onions. Served with an antipasta platter

Price per Person \$8.00

STATIONS

All stations include appropriate table service and service staff

The Mardi Gras Station

Shrimp & Sausage Jambalaya, red beans with rice, boiled crawfish with petite potatoes & onions and plenty of melted butter. Served with sliced French bread

Price per Person \$11.00

The Margarita Macaroni & Cheese Station

Margarita glasses filled with old fashioned macaroni & cheese and ready to be topped with seasoned ground taco beef, sour cream, diced tomatoes, peppers & onions, sliced jalapeno peppers, shredded fiesta cheese and sliced black olives

Price per Person \$7.25

The Mashed Potato Martini Station

Mashed Yukon gold potatoes and mashed red potatoes ready to be topped with brown gravy, chicken gravy, sour cream, chives, bacon bits, cheddar cheese sauce, Asiago cheese, chopped broccoli, peppers & onions and diced ham

Price per Person \$4.50

The Omelette Station

Cheese omelettes ready to be topped with warm cheddar sauce and assorted toppings (over twelve toppings in total!) Served with assorted Sweet Breakfast breads with whipped butter

Price per Person \$6.50

The Potato Split Station

Old fashioned banana split bowls filled with scoops of Yukon gold mashed potatoes, mashed red potatoes and mashed sweet potatoes, ready to be topped with warm cheddar cheese sauce, Asiago cheese, sliced green onion, bacon bits, sour cream, diced ham, chopped broccoli, diced peppers & onions, cinnamon sugar, mini marshmallows and candied pecans

Price per Person \$6.00

The Prime Rib Carving Station

Chef carved Prime Rib of beef served with hot AuJus and creamy horisie sauce. Served with petite rolls and whipped butter

Price per Person \$7.00

The Seafood Station

Chilled jumbo shrimp with cocktail sauce, smoked salmon with caper sauce and crab stuffed seashells. Served with fresh baked sliced French bread with whipped garlic butter

Price per Person \$9.00

The Signature Salad Station

A display of green salads included leafy fruit salad Martinis, Brandy glasses with Caesar salad, Cosmo glasses with garden tossed salad, Wine glasses with Tuscan green salads and Champagne glasses with vegetable tortellini salads. Served with buttermilk ranch, poppy seed, sweet onion, Caesar, red French, garlic balsamic and Greek feta dressings

Price per Person \$5.00

The Soup and Sandwich Station

Shooter cups of tomato-bisque and mushroom-Brie bisque soups served with mini sub sandwiches and petite croissants filled with cranberry chicken salad

Price per Person \$5.00

The Spanish Station

A group size pan of Paella and plenty of Gazpacho shooters

Price per Person \$8.00

The Stroganoff Station

Creamy Egg noodles tossed in a cream sauce and ready to be topped with strips of beef, grilled onions and grilled bell peppers. Served with petite rolls with whipped butter

Price per Person \$5.50

The Taco Bowl Station

Crispy tortilla bowls ready to be filled with seasoned ground taco beef, Spanish rice and refried beans and topped with shredded cheddar, sour cream, sliced peppers, guacamole, diced tomato, shredded lettuce, traditional salsa and salsa verde

Price per Person \$7.00

The Taco Station

Seasoned ground taco beef, shredded lettuce, diced tomatoes, diced onions, guacamole, traditional salsa, salsa verde, shredded cheddar cheese, sour cream and sliced black olives with crispy taco shells, corn & flour tortillas

Price per Person \$5.00

STATIONS

All stations include appropriate table service and service staff

The Tenderloin Carving Station

Chef carved beef and pork tenderloins served with warm Brew City cheese sauce, creamy horseradish sauce and Bourbon BBQ sauce. Served with petite dinner rolls and whipped butter

Price per Person \$8.00

The Thanksgiving Carving Station

Chef carved whole roasted turkey breasts served with cranberry Aioli and cornbread stuffing. Served with petite dinner rolls and whipped butter

Price per Person \$6.50

The Tuscan Risotto Station

Creamy risotto with toppings of sundried tomatoes, sliced black olives, marinated artichokes, sautéed mushrooms, basil pesto, crumbled Italian sausage, sliced grilled zucchini, grated parmesan & Romano cheeses. Served with sliced Italian bread with whipped butter

Price per Person \$7.00

The Westside Polish Station

Westside Kielbasa over sweetened apple kraut and cabbage rolls smothered in tomato sauce. Served with fresh baked rye bread, whipped butter and horseradish

Price per Person \$7.25

HOT BUFFETS

Hot Buffets

One Entree Selection and Four Side Dish Selections: 12.50 per person
Two Entree Selections and Four Side Dish Selections: 14.00 per person
Three Entree Selections and Four Side Dish Selections: 15.50 per person

All Hot Buffets include fresh baked rolls and breads with butter

Entree Selections:

Chicken Entrees

Asiago-Asparagus Chicken
Bruschetta Chicken
Caprese Chicken
Chicken Breast Supreme
Country Ranch Chicken
Cranberry-Brie Chicken
Herb Baked Chicken Quarters
Italian Cordon Bleu
Jamaican Jerk Chicken Thighs
Parmesan Chicken
Peppery-Provolone Chicken
Sweet Pineapple Glazed Chicken Breasts
Teriyaki Grilled Chicken
Tuscan Chicken
Wood Chip Smoked Chicken Quarters

Old Fashioned Roasted Turkeys

HOT BUFFETS

Beef Entrees

Classic Swiss Steak

Homemade Meatballs

Covered in your choice of sauce:

*Swedish

*Italian Marinara

*Sweet Barbecue

Marsala Beef Rib tips over Noodles

Pot Roast of Beef in Brown Gravy

Sliced Beef AuJus

Savory Boneless Beef Short Ribs

Braised in your choice of sauces:

*Maple-bacon

*Blackberry Dijon

*Tropical Rum

*Asian Ginger

*Szechuan Pepper

Pork Entrees

Country Pork Pot Roast

Harvest Pork with Roasted Apples

Hawaiian Baked Ham

Polynesian Pork Steaks

Roasted Italian Porketta

Westside Kielbasa with Apple-Kraut

From the Sea Entrees

Barbecued Grilled Salmon

Crab Stuffed Seashells

Parmesan Baked Whitefish

Pecan Crusted Tilapia

Southern Shrimp and Sausage Jambalaya

Spanish Paella **not available for groups under 50*

Tuscan Salmon

Vegetarian Entrees

Artichoke-Parmesan Stuffed Portabella Mushroom Caps

Eggplant Parmesan

Italian Vegetable Stir Fry over Pasta

Olive Oil & Herb Braised Veggie Noodles

**For a more extensive menu including Chef Carved on Site entrees, please visit our
Wedding and Special Occasion Web Site at www.AdelineLeighWedding.com**

HOT BUFFETS

Spuds, Salads and Side Dishes

Designer Mashed Potatoes:

Asiago Mashed Yukon Gold Potatoes
Bacon and Cheddar Loaded Mashed Potatoes
Cheddar Twice Baked Mashed Potatoes
Garlic Mashed Red Skins
Pecan Topped Mashed Sweet Potatoes
White Cheddar Mashed Potatoes

Old Fashioned Mashed Potatoes with your choice of brown, pork or chicken gravy
(All of our potato selections are REAL potatoes, NOT the fake type)

Other Fantastic Spuds:

Cheddar Hashbrown Casserole
Herb Buttered Fingerling Potatoes
Herb Parsley Buttered Red & Yukon Gold Potatoes
Italian Cheese AuGratin Potatoes
Old Fashioned Scalloped Potatoes
Roasted Petite Sweet Potato with Maple Sauce
Traditional Cheddar Cheese AuGratin Potatoes
Traditional Wedding Potatoes
Warm German Potatoes

Warm Side Dishes

Artisan Parmesan Macaroni & Cheese
Asian Vegetable Rice
Broccoli-Rice Casserole
Cilantro-Lime Rice
Cranberry-Cornbread Stuffing
Escaloped Apples with Pecans
Garlic-Cheddar Grits
Old Fashioned Bread Pudding
Old Fashioned Macaroni & Cheese
Parmesan-Risotto with Sundried Tomatoes
Rigatoni Marinara
Southern Red Beans & Rice
Spanish Rice
Sweet Corn Pudding
Traditional Rice Pilaf
White Cheddar-Chive Mashed Potatoes
Wild Rice Almondine

Salad Selections

Garden House Salad with Assorted Dressings
Caesar Salad
Leafy Fruit Salad
Seven Layer Garden Salad

HOT BUFFETS

Spuds, Salads and Side Dishes

Cold Side Dishes

Asian Kale Slaw
Broccoli-Bacon Salad
Caramel Apple Salad
Cheese Vegetable Tortellini Salad
Dill Marinated Cucumber Salad
Fire Roasted Corn & Black Bean Salad
Fresh Fruit Salad
Garden Rotini Pasta Salad
Greek Pasta Salad
Homemade Redskin Potato Salad
Macaroni & Cheddar Salad
Old Fashioned Creamy Cole Slaw
Quinoa Vegetable Salad
Tomato Basil Couscous Salad
Triple Bean & Pepper Salad
Waldorf Salad

Vegetable Selections

Braised Red Cabbage with Tart Apples
Calico Whole Kernel Corn
Cauliflower Parmesan
Cinnamon-Brown Sugar Baby Carrots
Florentine Baked Tomatoes
Fresh Green Beans Almondine
Herb Roasted Parisian Carrots
Maple Baked Acorn Squash
Molasses & Bacon Baked Beans
Old Fashioned Green Bean Casserole
Ratatouille
Roasted Brussels Sprouts with Lemon Pepper Butter
Roasted Italian Vegetables
Southern Fried Cabbage
Steamed Broccoli with Cheddar Sauce
Tuscan Roasted Asparagus (In season)
Zucchini & Yellow Squash Parmesan

Design Your Own Vegetable Medley

Select from roasted with olive oil & herbs OR steamed with butter

Select up to three fresh vegetables:

Broccoli, cauliflower, baby carrots, Brussels sprouts, zucchini, yellow squash, pearl onions, green beans, baby corn, asparagus, pepper strips, eggplant slices or white asparagus (subject to seasonal availability)

AMERICA'S BEST BARBEQUE

Create your Own Barbeque Buffet

Entree Selections:

Rubbed and Smoked Pork Ribs
Boneless Beef Ribs
Smoked Pork Wings
Slow Roasted Beef Brisket
Smoked Chicken Quarters
Smoked Westside Kielbasa
Pulled Pork
Pulled Beef
Pulled Chicken
Sliced Smoked Pork Loin
Smoked Turkey

served with appropriate toppings and sandwich rolls if applicable

Barbeque Side Dish Selections:

Homemade Red Potato Salad	Pecan Mashed Sweet Potatoes
American Potato Salad	Warm German Potatoes
Homemade AuGratin Potatoes	Cheddar Hashbrown Casserole
Cheesy Wedding Potatoes	Green Bean Casserole
Twice Baked Mashed Potatoes	Artisan Macaroni & Cheese
Garlic Mashed Potatoes	Old fashioned Macaroni & Cheese
White Cheddar Mashed Potatoes	Macaroni & Cheddar Salad
Sweet Corn Bake	Garden Rotini Pasta Salad
Roasted Herb Corn on the Cob	Vegetable Tortellini Pasta Salad
Escalloped Apples with Pecans	Southern Red Beans & Rice
Fresh Fruit Salad or Platter	Marinated Cucumbers
Broccoli-Bacon Salad	Southern Fried Cabbage
Caramel Apple Salad	Seven Layer Garden Salad
Waldorf Salad	Braised Red Cabbage with Apples
Molasses Baked Beans	

Select Four Barbeque Sauces:

*Traditional Sweet Baby Rays *Carolina Gold *Kentucky Bourbon
*Chipotle Citrus *Texas Smoked *Honey BBQ
*Memphis Sweet *Kansas City Zesty *St. Louis Tangy
*Cannonball *Korean BBQ *Rum BBQ

Served with

Corn muffins and butter
Choice of Four Side Dishes

One Entree selection: 13.25 per person
Two Entree selections: 14.75 per person
Three Entree selections: 16.25 per person

COOKOUTS

All cookouts carry a minimum of 50 guests for weekdays and 75 guests for weekends

Entree Selections:

Boneless grilled chicken breasts, Chicken Skewers or Chicken Thighs with your choice of sauces:
(Sweet Pineapple, Teriyaki, Traditional Sweet Baby Ray's BBQ, Kentucky Bourbon BBQ, Chipotle Citrus BBQ OR Carolina Gold)

BBQ Chicken Quarters

Quarter Pound Beef Burger *(with buns & condiments)*

Grilled Ham Steaks with Sweet Pineapple sauce

Polynesian Pork steaks

BBQ OR Pesto Grilled Salmon

Wild Caught Grilled Alaskan Pollack

All Beef Hot dogs *(with buns & condiments)*

BBQ Beef or Pork Ribs

Salmon Burgers *(with buns & condiments)*

Vietnamese Chicken Sausage

Apple Sage Pork Sausage Links

Westside Kielbasa

Grilled Italian Sausage

Smoked Polish Sausage

Cajun Sausage

Apple Chardonnay Chicken Sausage

German Bratwursts

(all sausages come with fresh buns and appropriate condiments)

Chicken Kebob

Beef Steak Kebob

Shrimp Kebob

Pork Kebob

Cookout Side Dish Selections:

Homemade Red Potato Salad

American Potato Salad

Homemade AuGratin Potatoes

Cheesy Wedding Potatoes

Twice Baked Mashed Potatoes

Garlic Mashed Potatoes

White Cheddar Mashed Potatoes

Sweet Corn Bake

Roasted Herb Corn on the Cob

Escalloped Apples with Pecans

Fresh Fruit Salad or Platter

Broccoli-Bacon Salad

Caramel Apple Salad

Waldorf Salad

Molasses Baked Beans

Pecan Mashed Sweet Potatoes

Warm German Potatoes

Cheddar Hashbrown Casserole

Green Bean Casserole

Artisan Macaroni & Cheese

Old Fashioned Macaroni & Cheese

Macaroni & Cheddar Salad

Garden Rotini Pasta Salad

Vegetable Tortellini Pasta Salad

Southern Red Beans & Rice

Marinated Cucumbers

Southern Fried Cabbage

Seven Layer Garden Salad

Braised Red Cabbage with Apples

COOKOUTS

Imperial Cookout: \$16.75 per person
3 Entree Selections and 5 Side Dish selections

Deluxe Cookout: \$14.75 per person
3 Entree Selections and 3 Side Dish selections

Standard Cookout: \$13.25 per person
2 Entree Selections and 3 Side Dish selections

Budget Cookout: \$11.75 per person
1 Entree Selection and 3 Side Dish selections

Or substitute a Steak Entree:

***6 Ounce Sizzler Steak...Please add 1.50 per person**

***8 Ounce New York Strip Steak...Please add 3.00 per person**

***12 Ounce T-bone Steak...Please add 6.00 per person**

***12 Ounce Prime Rib Steak...Please add 4.00 per person**



DOWN SOUTH CRAWFISH BOIL

Boiled on Site!

Pots of Crawfish, Shrimp, Cajun Sausage, Potatoes, Onions and Corn, cooked until tender tasty!
Ready to be ladled with plenty of melted butter and served on tin pie plates alongside corn muffins

16.75 per person

Substitute Lobster Tails for the Crawfish and Shrimp for an additional 5.00 per person

FEATURED PICNIC

A Summer Favorite!

Includes all of the following:

All Beef Hot Dogs and Hamburgers,
(served with appropriate buns and condiments)
Grilled Chicken Breasts, served with sauces
American Potato Salad
Creamy Coleslaw
Fresh Fruit Salad
Molasses Baked Beans
Assorted Munchies
Herb Roasted Corn on the Cob
Assorted Cookies

Pricing based on group size:

50 - 100 guests...\$12.75 per person
101 - 200 guests...\$12.50 per person
201 - 300 guests...\$12.25 per person
301 - 400 guests...\$12.00 per person
401 - 500 guests...\$11.75 per person
501 - 600 guests...\$11.50 per person
601 - 1000 guests...\$11.25 per person
1001 - 2000 guests...\$10.75 per person
2001 or more guests...\$10.25 per person

KEBOB EXTRAVAGANZA

Select Three Types of Kebobs:

Caribbean Chicken (*white meat chicken breast, pineapple, pepper and onion chunks marinated in a Caribbean marinade*)
Bourbon Chicken (*white meat chicken breast, pepper and onion chunks and cherry tomatoes, marinated in a Bourbon BBQ sauce*)
Buffalo Beef (*tender chunks of beef, pepper and onion chunks and cherry tomatoes, marinated in a mild Buffalo sauce*)
Marsala Beef (*tender chunks of beef, mushroom caps and chunks of onion, marinated in a Marsala wine sauce*)
Polynesian Pork (*chunks of pork tenderloin, pineapple, pepper and onion chunks and cherry tomatoes, marinated in a Polynesian-pineapple sauce*)
Savory Shrimp (*large whole shrimp, cherry tomatoes and chunks of pepper and onion, marinated in a zesty marinade*)
Italian Sausage (*mildly seasoned and sliced Italian sausage, cherry tomatoes, mushroom caps and pepper chunks, marinated in an Italian marinara*)
Portabella-Vegetarian (*chunks of portabella mushrooms, cherry tomatoes, pepper and onion chunks and sliced summer squash, marinated in a zesty marinade*)
BBQ Meatball (*a Grand Rapids Favorite! Marinated in Sweet & Tangy BBQ sauce and skewered with pepper and onion chunks*)

Select Four Cookout Side Dishes to complete your Kebob Extravaganza
Served with fresh baked dinner rolls and breads with butter

\$18.95 per person

PIG ROASTS

Available all year long! Minimum of 50 guests, please

Includes:

Whole roasted pig(s), served with BBQ sauces, Sandwich Rolls and butter

Pig, served with 3 cookout side dishes...\$11.95 per person

Pig, served with 4 cookout side dishes...\$12.95 per person

Pig, served with 5 cookout side dishes...\$13.95 per person

Add a cookout entree to your pig roast for \$2.50 per person!

Cookout Entrees and Side Dish Selections can be found on our Cookout page

PIGS ON THE RUN

Available all year long!

Slowly roasted whole pigs, delivered to your door ready for the carving.

Weights are pre-cooked weights.

General guideline is one pound pre-cooked pig weight per person.

Not available for on-site carving but we can pre-carve prior to delivery.

75 pound pig.....\$355.00

100 pound pig.....\$455.00

125 pound pig.....\$555.00



CARNIVAL CATERING

*Whether it is for a fundraiser, a company gathering, a graduation, school event or whatever occasion,
Our Carnival Catering is always a hit!!*

Because of the variables, a printed price is not available...Call today for your special quote!

Lemonade Stand (fresh squeezed!)

Popcorn

Cotton Candy

Snow Cones

Elephant Ears

Nachos with sauce

Grilled Pizza

Weenie Wagon

Corn Dogs

Caramel Corn

Jumbo Pretzels

and more!!!

THE WEENIE WAGON

Our Weenie Wagon has been delighting customers and their guests for five years now!!!
If you want something fun and memorable, the Weenie Wagon is for you!!!

Please book early, we only have one Weenie Wagon and it brought smiles to hundreds of events last year alone!!!

Chicago Style hot dogs
Large all beef hot dogs served on fresh baked buns
Condiments include: Yellow and brown mustard, tomato ketchup, homemade sweet pickle relish, dill pickle slivers, chopped onions, zesty cheese sauce, Coney Island sauce, jalapeños, diced tomato and celery salt!

2.95 per dog
(minimum of 100 weekdays and 150 on weekends)

Includes:
The Weenie Wagon
A Weenie Worker (up to 1.5 hours)
All necessary hot dog papers and plenty of napkins

THE WAGON SPECIAL!

Two Hot dogs per guest
A Bag of chips (assorted varieties)
Canned Soda
7.50 per guest

(includes the Weenie Wagon and a Weenie Worker for up to 1.5 hours---certain minimums do apply, call for details)

Special quotes available, please contact us with your ideas!
Large group discounts available



SWEET ENDINGS

Assorted Cookies

Price per dozen \$13.00

Brownie Assortment

An assortment of rich brownies, sure to please!

Price per dozen \$18.50

Boston Cream Pies

Each pie serves 12 guests \$20.00

Cake Balls

An assortment of flavors

Price per 100 cake balls per unit \$88.00

Celebration Cheesecakes

Your choice of flavors: New York with fresh strawberries, Chocolate Chip, Turtle, Strawberry Swirl, Caramel Apple and other seasonal favorites

Each cheesecake serves approx 12 guests \$44.00

Classic Cupcakes

Mix and match of vanilla and chocolate cupcakes with vanilla & chocolate buttercream icings.

Decorated with a drop flower to match your colors

Priced per dozen \$16.00

Cobblers and Crisps Bar

Your choice of two: Apple crisp, Blueberry Cobbler, Blackberry Crisp, Cherry Cobbler, Peach Cobbler or Cherry Crisp served with scoops of vanilla ice cream and whipped cream

Price per Person \$4.50

Cream Puffs

Custard filled and chocolate covered!

Priced per unit of three dozen \$86.00

Dessert Bar Assortment

Select from Blondie, Caramel Apple, Pecan-Chocolate, TripleBerry, Meltaway Bars or Lemon

Sold by the units of three dozen (each variety) \$58.00

Donut Display

An Assortment of Marge's Donuts displayed on our donut stands

Price is per unit of three dozen \$55.00

Double Layer Sheetcakes

Decorated with a drop flower to match your color theme

Select a flavor: Vanilla, Marble or Chocolate

Select a filling: Raspberry, Cherry, Strawberry, Strawberry Mousse, Chocolate Mousse, Chocolate Fudge, Lemon, Vanilla Mousse or Citrus Mousse

Select an icing: Vanilla buttercream, Chocolate buttercream, Whipped vanilla, Whipped chocolate or Chocolate fudge fondant

Each cake serves 50-60 guests \$72.00

Flourless Chocolate Tortes

Completely Gluten Free

Each torte contains 16 slices \$44.00

French Éclairs

Custard filled and chocolate covered!

Priced per unit of three dozen \$80.00

Home Baked Pies

Served with whipped cream

Your choice of flavors: Pecan, Pumpkin, Dutch Apple, Cherry Krunch, Peach, Strawberry Rhubarb, Fresh Strawberry, Sugar Pie, Custard, Blueberry, Sweet Potato, Chocolate Cream, Coconut Cream, Banana Cream, Lemon Meringue, Caramel Apple, Lemon Crunch or Fruits of the Harvest

Price per Pie \$14.00

Ice Cream Sundae Bar

Your choice of ice cream served with hot fudge, strawberry sauce, caramel, chopped nuts, whipped cream and cherries

Price per Person \$4.00

Individual Pineapple Upside Down Cakes

Served with icing and a cherry on top!

Three dozen per unit \$88.00

SWEET ENDINGS

Italian Cannolis

Each unit contains three dozen \$100.00

Italian Tiramisu

Each pan serves approximately 24 guests \$60.00

Layer Cakes

Your choice of flavors: Carrot, German Chocolate, Red Velvet or Lemon (other seasonal favorites available)

Each cake serves approximately 12 guests \$35.00

Miniature Sweet Display

An assortment of mini cheesecakes, truffles, bonbons, cake balls, cream puffs, éclairs, bar cookie diamonds, mousse filled chocolate cups and more!

Price per Person \$4.75

Root Beer Float Bar

Old fashioned root beer and vanilla ice cream hand crafted on site

Price per Person \$2.75

Scoops on Top!

A scoop of Ice cream, sorbet or gelato (your choice of flavors) served with your cake or pies

Price per Person \$1.60

Strawberry Shortcakes

Your choice of biscuits, pound cake or angel food cake topped with sweet strawberry topping and whipped vanilla icing. Displayed in your choice of mason jars, martini glasses or glass bowls

Price per Person \$3.25

Sweet Shots

An assortment of sweet mousse-filled shooter cups

Priced per unit of 50 \$90.00

Tempting Tortes

Your choice of flavors: Chocolate Fudge, Black Forest, White Chocolate Raspberry or Tuxedo

Each torte serves approximately 14 guests \$45.00



BEVERAGES

Punch Bowls

*Sold by the gallon, includes cups, napkins, ice, garnishment and standard punch bowl or glass beverage jars
We estimate approximately 20 cups per gallon*

Sparkling White Punch...9.00 per gallon
Tropical Fruit Punch...8.25 per gallon
Cranberry Punch...10.25 per gallon
Strawberry-Mango Punch...10.25 per gallon
Mango-Pineapple Punch...10.25 per gallon
Lemonade Punch...9.25 per gallon
Strawberry-Raspberry Punch...10.25 per gallon
Peach Punch...10.25 per gallon
Citrus Brunch Punch...10.25 per gallon

Iced Tea (Sweet or unsweetened)...9.00 per gallon
Lemonade or Limeade...9.25 gallon
Strawberry Lemonade...9.75 gallon

Flavored Waters Served in Jars

Select from:

Minted Lemon

Citrus Trio

Berry Duet

Cucumber

Cranberry Lime

Spiced Apple

7.55 per gallon

(includes plastic cups)

Meeting Time Iced Water Service

(sold by the carafe/includes plastic cups)

2.50 per carafe (each carafe is 24 ounces)

Bottled Waters...1.25 each

Canned Sodas...1.25 each

Our Lemonade Bar!!

Our portable bar, staffed with trained service staff, ready to squeeze up refreshing beverages for your guests!!

Guests will have a choice of:

Lemonade, Limeade, Strawberry-Lemonade, Strawberry-Limeade, Mango Lemonade or Lemon-Limeade

4.00 per person

(Includes serving for up to two hours)

(Additional serving time available, please call for a quote)

BEVERAGES

Town Club Bottled Sodas
.99 each

Dog n' Suds Rootbeer
1.29 each

Apple Cider (per gallon/in season)...10.00

Coffee (regular or decaf)
40 cup unit...35.95
80 cup unit...49.95

Flavored Coffee
(Select from Caramel, Raspberry, Chocolate, Amaretto, Butterscotch, Vanilla, Almond or Hazelnut)
40 cup unit.....45.95
80 cup unit.....59.95

Hot Cocoa
(with whipped cream & marshmallows)
40 cup unit.....46.95

Assorted Hot Tea
(with condiments & lemons)
40 cup unit.....39.95



HOLIDAY CATERING

Let us create a Holiday menu for you... Customized menus are welcome!

Pricing on this page is effective from December 1st - 31st

OUR FAMOUS FEATURE HOLIDAY BUFFET

Includes:

Chicken Breast Supreme
Choice of Swedish Meatballs OR Beef Pot Roast
Hawaiian Baked Ham
Choice of Mashed Potatoes with Gravy OR Parsley Buttered Redskin Potatoes
Green Beans Almandine
Garden Tossed Salad With Assorted Dressings
Dinner Rolls with Butter
Holiday Cookies

Pricing based on group size:

25-50 guests...\$15.00 per person
51-125 guests...\$14.75 per person
126-200 guests...\$14.25 per person
201-400 guests...\$13.75 per person
401-700 guests...\$13.25 per person
701-1000 guests...\$13.00 per person
1001-2000 guests...\$12.50 per person
2001 or more guests...\$11.95 per person

HOLIDAY ENTREES ONLY

Perfect for the company potluck!!!

(Includes local delivery, does not include table service, and includes chafing dishes to keep entrees warm during serving)

Select from:

Herb Baked or Smoked Chicken Quarters
Chicken Breast Supreme
Parmesan Chicken Breast
Beef Pot Roast
Swedish Meatballs
Hawaiian Baked Ham
Chicken Marsala
Peppery Provolone Chicken
Swiss Steak
Beef Stroganoff
Pork Pot Roast

One Entree Selection: \$4.55 per person

Two Entree selections: \$5.55 per person

Three Entree selections: \$6.25 per person

Holiday Sweet Buffet

An Assortment of Cakes, tortes, cheesecakes, pies, pastries, cookies and candy!!

3.25 per person when added to any buffet

5.00 per person ala carte

FOOD DICTIONARY

Chicken Entrees

- Chicken Breast Supreme** *A classic Adeline dish, the ultimate in comfort food!! Boneless breast of chicken stuffed with a cornbread dressing, baked and topped with a cream sauce*
- Peppery-Provolone Chicken** *Boneless and seasoned chicken breasts baked with strips of peppers and provolone cheese*
- Tuscan Chicken** *Marinated and grilled chicken breasts, topped with artichoke hearts, diced tomato and leek slices*
- Jamaican Jerk Chicken Thighs** *Tender chicken thighs on a skewer, marinated in jerk sauce and grilled*
- Herb Baked Chicken Quarters** *An old house recipe! Chicken quarters brushed with butter and seasoned then baked until fork tender*
- Italian Cordon Bleu** *Sliced capicola, mozzarella cheese and seasonings rolled into a boneless chicken breast and coated in a mixture of Italian bread crumbs and parmesan cheese*
- Country Ranch Chicken** *Boneless chicken breasts dipped in ranch sauce and lightly breaded with corn flake crumbs and baked*
- Parmesan Chicken** *Seasoned boneless chicken breasts coated in a mix of Italian bread crumbs, seasonings and parmesan cheese*
- Asiago-Asparagus Chicken** *Seasoned breasts of chicken topped with petite asparagus spears and Asiago cheese*
- Teriyaki Grilled Chicken** *Marinated in teriyaki glaze and grilled to perfection*
- Sweet Pineapple Glazed Chicken** *Chicken breasts marinated in a sweet & sour pineapple sauce and grilled*
- Bruschetta Chicken** *Olive oil brushed chicken breasts charbroiled and topped with tomato-basil topping and dabs of goat cheese*
- Wood Chip Smoked Chicken Quarters** *Slowly smoked in a wood chip smoker and served with a Gold BBQ sauce*
- Caprese Chicken** *Boneless baked chicken breasts smothered in seasoned spinach, diced roma tomatoes and mozzarella cheese*
- Cranberry-Brie Chicken** *Boneless chicken breasts topped with creamy brie cheese and cranberries*

Beef Entrees

- Pot Roast of Beef in Brown Gravy** *A classic dish of beef slow cooked and served in brown gravy)*
- Sliced Beef AuJus** *Slices of tender beef in hot auJus*
- Homemade Meatballs** *Homemade and hand rolled meatballs covered in your choice of sauce:*
- *Swedish
 - *Italian Marinara
 - *Sweet Barbecue
- Marsala Beef Rib tips over Noodles** *Tender chunks of beef, grilled mushrooms and onions in a Marsala wine sauce served over ziti pasta*
- Classic Swiss Steak** *Seasoned cubed beef patties and brown gravy simmered until fork tender*
- Savory Boneless Beef Short Ribs** *Braised beef ribs in your choice of sauces:*
- *Maple-Bacon
 - *Blackberry Dijon
 - *Tropical Rum
 - *Asian Ginger
 - *Szechuan Pepper

Pork Entrees

- Country Pork Pot Roast** *Slow cooked pork in a creamy pork gravy*
- Harvest Pork with Roasted Apples** *Slow roasted and seasoned pork, sliced and topped with roasted apples*
- Hawaiian Baked Ham** *Sliced ham baked with brown sugar and pineapple rings*
- Roasted Italian Porketta** *Perfectly seasoned pork roasts slow cooked. Chef carved at the buffet*
- Westside Kielbasa with Apple Kraut** *Slow cooked authentic westside of Grand Rapids kielbasa served with a sweetened apple-kraut*
- Polynesian Pork Steaks** *Grilled pork steaks smothered in a Polynesian pineapple sauce*

FOOD DICTIONARY

From the Sea Entrees

Crab Stuffed Shells *Sweet crabmeat is blended with a mix of crisp vegetables, bread crumbs and seasonings, then stuffed into a real crab shell*

Parmesan Baked Whitefish *Whitefish marinated in Italian seasonings and coated with grated parmesan cheese*

Pecan Crusted Tilapia *Pecan coated and baked filets of tender tilapia*

Southern Shrimp & Sausage Jambalaya *Tender shrimp, Cajun sausage slices, vegetables and rice in a Creole seasoning blend*

Spanish Paella *Finished at the buffet table, this Spanish dish of chicken, shrimp, sausage, mussels, vegetable and saffron rice is always a hit!*

Tuscan Salmon *Grilled salmon topped with artichokes, tomatoes, mushrooms and Romano cheese*

Barbecued Grilled Salmon *Tender salmon grilled and topped with a savory BBQ sauce*

Vegetarian Entrees

Artichoke-Parmesan Stuffed Portabella Mushroom Cap *Fresh portabella mushroom cap stuffed with a blend of cheeses including parmesan, spices and artichoke hearts*

Eggplant Parmesan *Breaded slices of eggplant topped with an Italian tomato sauce and parmesan cheese*

Italian Vegetable Stir Fry over Pasta *Zucchini, yellow squash, eggplant, mushrooms, peppers and onions stir fried and served over pasta*

Olive Oil & Herb Braised Veggie Noodles *Thin strips of zucchini, yellow squash and carrots braised in herbs, olive oil and chopped vegetables*



Information and Policies

Minimum Number of Guests:

All menus require a minimum of 25 guests unless noted otherwise
(Higher minimum number of guests may be required to weekend and holiday catering)

Delivery:

Delivery to our service area is included in the catering pricing
Delivery is available in the Grand Rapids Metro Area and all around west Michigan
For Delivery outside of 20 miles of our facility, a delivery fee of 3.00 per mile (one way) will be charged

Sales Tax:

All orders are subject to 6% sales tax
If you are ordering for a tax exempt organization please provide with your tax exemption number to have sales tax excluded

Easy Ordering:

You can email us at AdelineLeighCatering@gmail.com or call us at (616) 452-1403
Once your order is placed you will receive an email confirmation (*if you do not receive this confirmation within 24 hours, please call us to inquire*)
Orders are taken on a first come and first serve basis and delivery is scheduled accordingly.
Please allow as much notice as possible when ordering (*especially for weekends and during the Holiday season*)

Leftover Foods:

Leftover foods are yours to keep! We will provide you with containers for the packaging of these. If you are having delivery service, please package the items you wish to keep before our driver returns for pick up. Once we leave your facility, the proper storage and handling of any food is your responsibility. For service staffed events, our staff will pack the food items for you to keep.

Payment and Deposit:

A deposit based on event size may be required to secure your date. Please call for information.
Unless you are set up on a Corporate catering account, final payment will be due three days prior to your event.
Payment is accepted in the form of check, cash or credit card.
Credit card payments can be made online securely through our credit card processing system.
There is no additional charge for using your credit card.

Gratuity:

For events that require service, a 15% gratuity will be added to your invoice.
Gratuity for delivery service is at your discretion.

Cancellation Fee:

Cancellation fees vary from event to event. The cancellation fee is based on the amount of time before the event is cancelled, what food items are purchased and/or prepared and the size of your event. Cancellations are handled on an individual basis but typically if the cancellation is less than 48 hours you will likely be liable for the entire cost of the event.

Hours of Operation:

We cater around the clock and seven days a week (excluding major holidays)
Our office and lobby hours are weekdays from 9:00-4:00
Our emails and phones are monitored afterhours, so please leave a message or email.

Payment Information:

Adeline Leigh Catering securely collects and stores payment data using a PCI-DSS compliant payments gateway. Any information gathered from you for it is 100% confidential and is not sold or shared in anyway (unless required by law).

*Online payment information is gathered and stored using Authorize.net

*Authorize.net's privacy policy can be viewed here: <http://www.authorize.net/company/privacy/>

*Any credit card information gathered directly will be stored securely at Adeline Leigh's Facility and destroyed immediately after use.

Refunds/Return/Cancellation:

Adeline Leigh will issue refunds/returns per our contract with you. Any deposit paid is non refundable. Our cancellation fees vary, contact us for details.

Corporate Order Cancellation:

Orders must be cancelled at least 72 hours prior to event to avoid cancellation fees.
Any orders placed within 72 hours of the event are non-cancelable.