

Happy Holidays from ADAiRE Chef Services 2007

Our annual Holiday menu is available for our special clients and friends. This year we have brought back many of your favorite menu selections and added new ones to choose from for all of your Holiday gatherings. If you would like to give our food as a gift this year, please contact us for a Gift Certificate. We are happy to accommodate any special requests you have. We still have a few dates available for booking in November and December. Please, order as soon as possible to insure that we can accommodate you.

Holiday Menu 2007 from ADAiRE Chef Services (page 1 of 3)

(prices good through 01/08)

Small Pan: 2 servings, Medium Pan: 8 servings, Large Pan: 16 servings.
Appetizers are priced by the piece or equivalent quantity: S-36 pc., M-48 pc. L-60 pc.

All menu selections are prepared fresh and delivered on Wednesday 11/21 or Friday 12/21. Please contact us for other delivery options or pick up from our kitchen

Please place your order for Thanksgiving by 11/16 and Christmas/Hanukkah by 12/14. Minimum order for free delivery is \$175; smaller orders add a delivery fee of \$25. Free delivery is available M-F with a minimum order or schedule pick up from our Kitchen. Add \$25 for weekend delivery (please contact us to arrange a time, subject to availability)

Orders can be placed by phone: 678-445-6275, fax: 678-648-3169
or email: info@adairepc.com

Pricing is for food and delivery only. Please, contact us if you would like to add our professional service to enhance your event (subject to availability). Party package pricing is available for food, labor and additional items such as serviceware, bar, bartenders and servers. Free estimates are always available.

Packaging and food mostly requires storage in the refrigerator and heating in an oven prior to serving. Heating instructions are included with every order.

Custom or special diet requests are welcome; please add \$15 per selection for each menu item ordered.

Holiday Packages: Choose Two Vegetables, One Stuffing/Potato, Two Regular Entrees (or one premium entree), One Soup or Gravy, One Dessert

Small serves 2 people \$95, Medium 8 people \$295, Large 16 \$495

Medium Package includes 2 quarts of soup/gravy selection,
Large includes 2 quarts of soup/gravy selection and 2 of dessert selection

Family Style Dinner (page 2 of 3)

Vegetables Small \$15, Medium \$45, Large \$75

- S M L Creamed Corn
- S M L Asparagus-or-Green Bean Casserole
- S M L Green Beans Almandine
- S M L Southern Collard Greens-or-Green Beans
- S M L Roasted-or-Steamed Balsamic Vegetables
- S M L Orange Glazed Carrots
- S M L Butternut Squash Casserole
- S M L 4 Cheese Macaroni&Cheese
- S M L Broccoli Cheese Casserole
- S M L Rice Pilaf
- S M L Baby Peas & Carrots

Total: _____

Dressing or Potatoes Small \$15, Medium \$45, Large \$75

- S M L Buttermilk Mashed Potatoes
- S M L Cornbread Dressing
- S M L Herb Roasted New Potatoes
- S M L Crab & Corn Pudding
- S M L Sweet Potato Casserole

Total: _____

Entrée Small \$20, Medium \$65, Large \$95

- S M L Smoked BBQ Turkey
- S M L Roasted Turkey with Herbs & Lemon
- S M L Cranberry Pork Roast
- S M L Country Baked Chicken
- S M L Glazed Meatloaf

Total: _____

Premium Entrée Small \$40, Medium \$125, Large \$195

- S M L Herb Roasted Beef Tenderloin
- S M L Dijon Lamb Loin Chops
- S M L Veal Scallopini
- S M L Rosemary Grilled Salmon
- S M L Crab Cakes

Total: _____

Gravy & Soups \$15 each, 1 quart

- # ___ Pan Gravy
- # ___ Chicken & Vegetable Soup
- # ___ Corn & Wild Rice Soup with Sausage
- # ___ Beef & Mushroom Soup
- # ___ Country Black Pepper Gravy
- # ___ Wild Mushroom Soup
- # ___ Asparagus Soup

Total: _____

Desserts \$30, selection 8-10 servings each

- # ___ Pecan & Pumpkin Strudel
- # ___ Chocolate Rum Balls
- # ___ Signature Cheesecake
- # ___ Chocolate Peanut Butter Layer Cookies
- # ___ Heavenly Banana Pudding
- # ___ Chocolate Fudge Wreath
- # ___ Peach Cobbler

Total: _____

Total for all selections: \$ _____

Delivery Date: _____ am / pm

Deliver to: _____

Payment: COD, Visa, MC or Am Ex
CC#: _____ exp _____
Contact #: _____

Phone Orders to 678-445-6275, Fax: 678-648-3169, e-mail: info@adairepc.com

ADAiRE Professional Chef Appetizer Menu 2007 (page 3 of 3)

Appetizers are priced by Small: 36 pc, Medium: 48 pc, or Large: 60 pc, or the appropriate quantity for that amount (example: dip, carved meats, etc.)

We recommend 6 selections of small appetizers for a party of 10-12. If you choose fewer selections, we recommend ordering more quantity. All appetizers are made and delivered fresh and may require storage in the refrigerator or freezer prior to serving. Hot selections require heating in an oven prior to serving. Heating instructions are included with each order. Appetizers are delivered in disposable pans. Chilled appetizers can be delivered on a tray with garnishes "ready to serve" for an additional \$20 per selection.

Chilled Appetizers:

\$60	\$70	\$80	
S	M	L	Black Eyed Pea Hummus with Pita Chips
S	M	L	Pepper Pecan Cheese Biscuits with Ham & Tappenade
S	M	L	Garlic Crostini with Balsamic Peach Conserve & Goat Cheese
S	M	L	Marinated Vegetables with Tabasco Tzatziki
S	M	L	Shrimp Remoulade in Pastry Cups
S	M	L	Pinwheel Wraps, choose one: Mediterranean Vegetable, Shrimp & Dill or Italian Cured Meats
S	M	L	Bacon Wrapped Breadsticks with Parmesan
S	M	L	Bloody Mary Cocktail Shrimp
S	M	L	Bacon Wrapped Chicken Roulade with Pesto & Marinara
S	M	L	Petite Savory Cheesecakes, choose one: Herb, Smoked Salmon, Sun Dried Tomato or Bacon Cheddar
S	M	L	Cured Meat Platter with Artichokes, Peppers & Eggplant
S	M	L	Eggplant Tomato Caponata with Garlic-Pesto Bruschetta
S	M	L	Pecan Smoked Salmon with Peach Caper Sour Cream
S	M	L	*Marinated Chilled Beef Tenderloin (*add \$1 per piece)
S	M	L	Carved Smoked Turkey Breast with Cranberry Dijon

Hot Appetizers:

\$70	\$80	\$90	
S	M	L	Andouille Stuffed Dates en Croute
S	M	L	Empanadillas with Shrimp-n-Grits and BBQ Dipping Sauce
S	M	L	Peach Brandy Gouda Fonduta with Toasted Brown Bread
S	M	L	Prosciutto & Cream Cheese en Croute
S	M	L	Beef & Goat Cheese Stuffed Grape Leaves
S	M	L	Shrimp & Vegetable Mini Quiches
S	M	L	Crab & Artichoke Pasties with Parmesan
S	M	L	Wontons with Goat Cheese, Sun Dried Tomatoes & Artichokes
S	M	L	Greek Seasoned Chicken Skewers with Olives & Feta
S	M	L	Buffalo Chicken Skewers with Blue Cheese
S	M	L	BBQ Brisket Eggrolls with Horseradish Sour Cream
S	M	L	Sweet Potato Pecan Kniches
S	M	L	Crab & Cheese Pastry Puffs
S	M	L	Beef Meatballs with Bourbon Sauce