



## Happy Holidays! from ADAiRE Chef Services 2009

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.

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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 selections are prepared fresh & delivered on Wednesday 11/25 or Wednesday 12/23.  
Contact us for other delivery options or pick up from our kitchen.

Place your order for Thanksgiving by 11/20 and Christmas by 12/18.  
Minimum order for free delivery is \$175; smaller orders add a delivery fee of \$25.  
Delivery is available M-F with a minimum order or schedule a pick up from our kitchen.

Note: for Barter Co. clients only pick up is available during November-December

Pricing is for food and delivery only. 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 / per order.

### Holiday Packages:

Choose: 2 Vegetables, 1 Stuffing or Potato, 2 Regular Entrees (or 1 Premium Entree),  
1 Soup or Gravy & 1 Dessert

Small: serves 2 people \$ 115 / Medium: 8 people \$ 295 / Large: 16 people \$ 495

(medium will double the soup/gravy selection)  
(large will double the soup/gravy selection & the dessert selection)

**Family Style Dinner 2009 from ADAiRE (page 2 of 3)**

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

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|--|----------------------------------|
| S M L Green & Yellow Squash Casserole        | S M L Butternut Squash Casserole |
| S M L Asparagus-or-Green Bean Casserole      | S M L Macaroni & Cheese          |
| S M L Green Beans Almandine                  | S M L Broccoli Cheese Casserole  |
| S M L Southern Collard Greens-or-Green Beans | S M L Rice Pilaf                 |
| S M L Roasted Balsamic Vegetables            | S M L Baby Peas & Carrots        |
| S M L Honey Dijon Glazed Carrots             | Total: _____                     |

Dressing & Potatoes: Small \$15, Medium \$45, Large \$75

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| S M L Buttermilk Mashed Potatoes | S M L Corn Pudding (___ add Crab) |
| S M L Cornbread Dressing         | S M L Sweet Potato Casserole      |
| S M L Herb Roasted New Potatoes  | Total: _____                      |

Entrée: Small \$25, Medium \$65, Large \$95

Note: turkey is carved with dark and white meat

- |  |                             |
|--|-----------------------------|
| S M L Smoked BBQ Turkey                          | S M L Country Baked Chicken |
| S M L Roasted Turkey with Herbs & Lemon          | S M L Glazed Meatloaf       |
| S M L Cranberry Pork Roast                       | Total: _____                |
| _____ Whole Turkey (herb roasted or smoked) \$95 |                             |

Premium Entrée: Small \$45, Medium \$125, Large \$185

- |                                |                               |
|--------------------------------|-------------------------------|
| S M L Smoked Prime Rib         | S M L Rosemary Grilled Salmon |
| S M L Dijon Grilled Lamb Chops | S M L Lump Crab Cakes         |
| S M L Veal Scallopini          | Total: _____                  |

Gravy & Soups: \$15 each, 1 quart

- |   |                                    |
|---|------------------------------------|
| # _____ White Wine Pan Gravy                    | # _____ Country Black Pepper Gravy |
| # _____ Chicken & Vegetable Soup                | # _____ Wild Mushroom Soup         |
| # _____ Corn & Wild Rice Soup (___ add Sausage) | Total: _____                       |

Desserts: \$35, selection 8-10 servings each

- |   |                                 |
|---|---------------------------------|
| # _____ Pecan & Pumpkin Strudel               | # _____ Heavenly Banana Pudding |
| # _____ Chocolate Bread Pudding               | # _____ Chocolate Fudge Wreath  |
| # _____ Signature Cheesecake                  | # _____ Peach Cobbler           |
| # _____ Chocolate Peanut Butter Layer Cookies | Total: _____                    |

Family Casserole: Small \$20, Medium \$55, Large \$85

- |                                |                                  |
|--------------------------------|----------------------------------|
| S M L Classic Meat Lasagna     | S M L Country Chicken Casserole  |
| S M L Baked Ziti with Marinara | S M L Tuna Noodle Casserole      |
| S M L Shrimp & Rice Casserole  | S M L Savory Breakfast Casserole |
| S M L Vegetable Pesto Lasagna  | S M L Blueberry Blintz Casserole |
|                                | Total: _____                     |

Total for all selections: \$ \_\_\_\_\_

Delivery Date: \_\_\_\_\_ AM / PM

Deliver to: \_\_\_\_\_

Payment: COD, Visa, MC or AmEx

Contact #: \_\_\_\_\_

# \_\_\_\_\_ exp \_\_\_\_\_

Phone Orders: 678-445-6275 / Fax: 678-648-3169 / e-mail: [info@adairepc.com](mailto:info@adairepc.com)

### **Appetizer Menu 2009 from ADAiRE (page 3 of 3) \*New Items**

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.). All appetizers are made to order and require storage in the refrigerator or freezer. Hot selections require heating in an oven prior to serving. Heating instructions are included.

#### Chilled Appetizers:

\$55	\$65	\$75	
S	M	L	Southern Hummus with Tortilla Strips
S	M	L	Cheese & Vegetable Crudit� with Ranch Dip
S	M	L	Fresh Seasonal Fruit with Vanilla Yogurt Dip
S	M	L	Bacon Wrapped Pretzel Sticks
S	M	L	Carved Smoked Turkey with Cranberry Dijon Mustard with Rolls
S	M	L	Pinwheel Wraps (choose one): Mediterranean Vegetable, Shrimp Salad or Ham & Cheese
\$75	\$85	\$95	
S	M	L	Pepper Pecan Biscuits with Ham & Olive Tapenade
S	M	L	Marinated Vegetables with Tabasco Tzatziki
S	M	L	Shrimp Remoulade in Pastry Cups
S	M	L	Bacon Wrapped Chicken Roulade with Pesto & Marinara
S	M	L	Cured Meat Platter with Grilled Vegetables & Crostini
S	M	L	Pecan Smoked Salmon with Peach Caper Sour Cream
S	M	L	Smoked & Chilled Prime Rib with Button Rolls (add \$25)
S	M	L	Petite Savory Cheesecakes (choose one): Herbs de Provence, Smoked Salmon, Sun Dried Tomato or Bacon & Cheddar

#### Hot Appetizers:

\$65	\$75	\$85	
S	M	L	Peanut Crusted Chicken Tenders with Mustard Sauce
S	M	L	Beef Meatballs in Bourbon BBQ Sauce
S	M	L	Wontons with Sun Dried Tomatoes & Artichokes
S	M	L	Hot Cheese Dip with Gouda & Brandy with Cocktail Bread
S	M	L	Goat Cheese and Warm Marinara Sauce with Garlic Toast
S	M	L	Savory Sausage & Cheddar Balls
\$85	\$95	\$105	
S	M	L	Gorgonzola Stuffed-Prosciutto Wrapped Figs
S	M	L	Prosciutto & Herb Cream Cheese en Croute
S	M	L	Shrimp & Vegetable Petite Quiche –or- Ham & Cheese Quiche
S	M	L	Greek Chicken Skewers –or- Buffalo Chicken Skewers
S	M	L	BBQ Smoked Beef Eggrolls with Horseradish Sour Cream
S	M	L	Crab, Artichoke & Cheese Pastry Puffs
S	M	L	Swiss Chicken Meatballs in Lemon Sauce

