



Buffet Menu

P: 678.745.0379 | E: adamsrestaurant@yahoo.com
www.adamsrestaurantandpianobar.com |



APPETIZERS served cold

Classic Bruschetta

Sliced French Baguettes, Tomato, Basil, Olive Oil, Kalamata Olives

Mediterranean Hummus

Chef's Special Recipe, Pita

***Antipasto Misto Platter**

Italian Specialty Meats, Imported Cheeses, Artichoke Hearts
Mixed Olives, Roasted Red Peppers (serves up to 25)

***Cheese Platter Assortment**

(serves up to 25)

***Vegetable Sampler Platter**

Seasonal Vegetables (serves up to 25)

***Fruit Sampler Platter**

Seasonal Fruit (serves up to 25)

Eggplant Crostini

Sliced French Baguettes, Roasted Eggplant, Olive Oil,
Mediterranean Herbs & Spices

Proscuitto & Melon

Thinly Sliced Proscuitto (dry-cured ham), Melon

Swedish Salmon

Honey Mustard & Dill Sauce, Toast

Baba Ghanoush

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Roasted Eggplants, Tahini, Garlic

APPETIZERS *served hot*

Crispy Maine Calamari

Marinara sauce

Crab Cakes *mini*

Wasabi Slaw, Roasted Pepper Remoulade

Seafood Pastilla

Shrimp, Calamari, Scallops, Saffron Cream

Chicken Pastilla

Caramelized Onions, Toasted Almonds, Cinnamon
Ginger-Mango Chutney Sauce

Italian Sausage

Sweet Onions, Bell Peppers, Balsamic Drizzle

Stuffed Red Potatoes

Roasted, Cheddar Cheese, Sour Cream, Green Onions

Stuffed Mushrooms

Crab Meat



APPETIZERS served hot

Ravioli

Five Cheese, Spicy Marinara

Lobster Ravioli

Pernod Cream Sauce

Fried Green Tomatoes

Sweet Tomato, Basil Sauce, Layered Goat with Cheese, Balsamic Drizzle

Arancini

Tomato, Asiago, Parmesan Cheese Crispy, Stuffed Risotto Balls
Spicy Vodka Sauce

Fried Artichoke Hearts

Lemon Aioli, Mint Pesto, Balsamic Sauce

Asparagus & Proscuitto

Roasted Asparagus Wrapped in Proscuitto

Fried Artichoke Hearts

Lemon Aioli, Mint Pesto, Balsamic Sauce

Shrimp Empanada

Smoked, Salsa Verde

Vegetable Empanada

Seasonal Vegetables, Salsa Verde

SOUPS



She Crab

Seasonal Chilled Soup

Soup du Jour

SALADS

Caesar

Garlic Ciabatta Croutons, Parmesan

Country

Mixed Greens, Granny Smith Apples, Roasted Candied Walnuts
Gorgonzola Cheese, Raspberry Vinaigrette

Chopped

Tomatoes, Cucumbers, Red Onions, Kalamata Olives
Boiled Eggs, Pepperocini, Creamy Basil Dressing

Mista di Compo

Mixed Greens, Tomatoes, Kalamata Olives, Red Onions
Balsamic Dressing



SEAFOOD BAR

in any combination

***Whole Maine Lobster**

***New Zealand Green Mussels**

***Jumbo Shrimp**

***Clams**

***Oysters**

***Market Pricing**



ENTREES

Pork Tenderloin

Grilled, Sliced Medallions, Apple-Pepper Chutney

Beef Shoulder Filet

Grilled, Sliced, Cream of Cognac Sauce

Lamb Shank

Mushrooms, Bell Peppers, Carrots, Celery, Onions, Red Wine Sauce

Filet Mignon

Grilled 8 oz, Demi Glaze On Side

Beef Wellington

8 oz Filet, Puff Pastry, Sauteed Mushrooms, Foie Gras, Demi Glaze

Mediterranean Lemon Chicken

Roasted, Preserved Lemons, Green Olives, Saffron Broth

Chicken Parmesan

Tomatoes, Melted Mozzarella

Chicken or Shrimp Diavolo

Penne Pasta, Mushrooms, Spicy Red Vodka Sauce

Zucchini e Gamberreti

Spicy Shrimp, Zucchini, Penne Pasta, Garlic, White Wine Sauce

Penne Alla Pesto

Chicken, Buffalo Mozzarella, Sundried Tomatoes



Spanish Paella

Seafood, Chicken, Chorizo, Spanish Saffron Rice, Tomatoes
Bell Peppers, Green Onions

STARCH

select one

Whipped Potatoes

Gratin

Persian Basmati Rice

Roasted Red Potatoes

Cauliflower Gratin

VEGETABLE

select one

Roasted French Green Beans

Ratatouille

Seasonal Vegetables

Asparagus

Broccoli

Creamy Spinach



DESSERTS

Cheesecake

Chocolate Mousse

Banana Pudding

Bread Pudding

Cookies & Brownies

Seasonal Fruit Sampler

Seasonal Cobbler

Chocolate Fountain, Seasonal Fruit