



Due to Kashrut laws Adamah cannot offer BOTH meat and dairy meals to the same event and remain kosher.



“The delicious beauty of Adamah’s Table is the first thing you notice. Colors of the hors d’oeuvres blend with one another in a spectrum of food, and the aroma of the freshly cut or raw vegetables blends with the warm and cool dipping sauces. I really enjoyed the quality and variety of foods presented, along with the regular and gluten free alternatives, which opened up the reception meal for everyone. Adamah’s onsite staff could not have been nicer as they strove to provide a lovely and decorous ambience for the reception”.

- Rabbi Jonathan Biatch, Temple Beth El – Madison

“Working with Jason was so much fun! We came in with a tentative idea for a non-traditional Bar Mitzvah party and Jason RAN with it. He helped create a party that was enjoyable for adults and kids alike and created a menu of delicious food which really added to the ambience. He got to know our son and helped craft a menu that would make him happy. Jason is artistic and creative, knowledgeable about kashrut and Shabbat, as well as food trends and entertaining. Hiring Jason was one of the best moves we made for a very successful celebration. We left satisfied in so many ways”.

- Beth Cohn Copelovitch

“We had a wonderful experience with Adamah. Our son had his Bar Mitzvah at the end of May, 2017, and Jason and his staff catered the most wonderful Saturday night dinner for family and out of town guests and then elaborate dessert and party for a large group of family and friends. Having been to many Bar and Bat Mitzvah dinners and parties, this was truly amazing. The setup looked like a work of art, and the food was exquisite. I got so many compliments! Jason was great to work with. We changed the location several times and, instead of becoming frustrated, he became more creative and inventive and found great ways to work around the limitations. It was an absolutely awesome experience and was memorable and I highly recommend Adamah”.

- Leslie Greenspan

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Breakfast Menu

Start Your Morning Off Right!
Minimum Order of 15 of any item

Continental Breakfast - \$5.00

Assorted muffins, fresh baked morning pastries, locally sourced coffee, cream and sugar

Deluxe Continental Breakfast - \$6.75

Assorted muffins, fresh baked morning pastries, sliced fresh fruit, locally sourced coffee, cream and sugar

Flapjack Delight - \$10.75

Two hot cakes OR two pieces French toast served with smart balance, maple syrup, strawberry sauce, and coconut whipped cream. Served with hash brown casserole and Jewish Bacon

Daniel's Grand Slam Breakfast - \$11.00

Farm fresh scrambled eggs with hot sauce, Jewish bacon, cast iron skillet potatoes, sliced fruit, assorted pastries, locally sourced coffee, cream and sugar

Breakfast Quiche - \$10.50

Served with cast iron skillet potatoes, sliced fresh fruit and locally sourced coffee, cream and sugar
Variety of different seasonal flavors available.

Breakfast Burrito - \$9.00

Choice of: Jewish Bacon, eggs, potato, and peppers **OR** egg & cheese and potato rolled in a whole-wheat tortilla with salsa and traditional or parve sour cream. Served with fresh sliced fruit and locally sourced coffee, cream and sugar - *Due to kashrut rules, you must choose one type of Breakfast Burrito*

Lunch Menu

Boxed Meals

Add Soup Du Jour or an Additional Side for \$1.75 per person

Best Buy Box Lunch - \$9.50

Choice of Turkey, Roast Beef, Lemon Tarragon Chicken Salad, or Curried Egg Salad with shaved lettuce, sliced tomato, red onion, and Hellmann's mayonnaise and a pickle spear. Served on assorted deluxe breads with an individual potato chip bag & dessert

The Boss Box Lunch - \$13.00

Choice of Turkey, Roast Beef, Pastrami, Corned Beef, Lemon Tarragon Chicken Salad, or Curried Egg Salad with shaved lettuce, sliced tomato, red onion, Hellmann's mayonnaise and a pickle spear. Served on assorted deluxe breads, bag of chips, and a dessert

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Adamah House Salad - \$6.50

Mixed greens topped with sliced cucumbers, cherry tomatoes, shaved red onions with Balsamic vinaigrette

Harvest Chicken Salad - \$11.00

Mixed greens topped with roasted chicken breast, candied walnuts, and granny smith apples. Served with sweet Balsamic dressing

Chef Salad - \$9.00

Mixed greens topped with smoked turkey, hard-boiled eggs, tomato wedges. Served with Russian dressing

Grilled Chicken Salad - \$11.00

Romaine Lettuce topped with grilled chicken, tomato wedges, red onions, cucumbers & croutons. Served with honey mustard dressing

Greek Salad - \$10.00

Romaine lettuce topped with cucumbers, tomatoes, feta cheese, olives & pepperoncini peppers. Served with Greek or Green Goddess dressing

Boxed Soups

Add a Bowl of Soup! – 12 ounces - \$5.00

Matzah Ball Hearty Vegetable Chicken Noodle Tomato Bisque Beef Vegetable
Chicken Vegetable Chicken & Wild Rice

LUNCH BUFFETS

Minimum of 15 guests

Build Your Own Sandwich Buffet - \$11.00pp

- **Choose Three:** Smoked Turkey, Pastrami, Corned Beef, Roast Beef, Lemon Tarragon Chicken Salad, Curried Egg Salad, Herbed Tuna Salad and Curried Vegan "Egg" Salad or Hummus
- **Choose One Side:** Southwest Sweet Potato Salad, Italian Pasta Salad, Garden Salad, Fresh Sliced Fruit, Sumac Cole Slaw, North Carolina Slaw, Curried Potato Salad or Potato Chips

Served with assorted breads & rolls, dill pickle spears, lettuce, tomato, mayo & mustard

Hot Sandwich Buffet - \$13.50pp

- **Choose One:** Shredded Beef Brisket, Roasted Turkey Breast or BBQ Pulled Beef, Italian Marinated Chicken Breasts, Herb-Roasted Chicken Breasts, Barbeque Chicken Breasts or Grilled & Marinated Portabella Mushrooms
- **Choose One Side:** Southwest Sweet Potato Salad, Italian Pasta Salad, Garden Salad, Sumac Cole Slaw, North Carolina Slaw, Curried Potato Salad or Potato Chips

Served with fresh baked bread & relish tray (dill spears, lettuce, tomato, mayo & mustard)

The Comfort Buffet - \$15.00 pp

- **Choose One:** Braised Balsamic Chicken, Traditional Beef Brisket, Coconut Curry Chicken Stew, Coconut Curry Tofu Stew, Smoked Turkey, Moroccan Beef Stew or Citrus and Fennel Chicken
- **Choose Two:** Garlic Roasted Baby Red Potatoes, Garlic & Herb Mashed Potatoes, Roasted Sweet Potatoes with Spiced Walnuts, Wild Rice Pilaf, Sautéed Vegetables, Green Bean Almandine or Whole Kernel Corn

Served with fresh baked dinner rolls

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DIPS AND SNACK

Minimum Order of 15

Spinach & Artichoke Dip, Served with Tortilla Chips	\$2.00pp
Hummus (Plain or Roasted Red Pepper)	\$1.75pp
Fiesta Dip Served with Tortilla Chips	\$2.00pp
Potato Chips & Onion Dips	\$1.50pp
Tortilla Chips & Salsa	\$1.50pp
Popcorn	\$0.75pp
Pretzels	\$1.50pp
Snack Mix	\$1.50pp
Trail Mix	\$1.75pp
Mixed Nuts	\$2.00pp

PLATTERS

Minimum Order of 15

SABICH ISRAELI PLATTER - \$6.50pp

Israeli Salad, Schug, Amba, Pickled Sumac Relish, Hard Boiled Egg, Zaatar Roasted Eggplant, Pickled Veggies, Pita

FALAFEL PLATTER - \$5.50pp

Falafel, Pita, Shredded Lettuce, Tomato, Pickled Sumac Onions, Crumbled Egg, Tahini, Schug, Harissa

WISCONSIN ARTISENAL CHEESE PLATTER - \$7.50pp

Cheese, Fruit, Nuts, Jams, and Crackers

FRESH FRUIT PLATTER - \$4.00pp

Fresh Fruits, Berries, and Yogurt dip

BAGELS AND CREAM CHEESE - \$2.00pp

Assorted Bagel Flavors with Whipped Cream Cheese.

MEDITERRANEAN VEGETABLE PLATTER - \$3.50pp

Hummus, Babaghanoush, Whipped Feta, Pita, Fresh Vegetables, Olives, Pickled Vegetables

WHOLE TRADITIONAL OR PASTRAMI LOX PLATTER - \$7.00pp

Capers, Red Onion, Egg, Tomatoes, Dill Cream Cheese, and Crackers

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DESSERT OPTIONS

Sparkling Chocolate Strawberries	\$2.50/piece
Fruit Kabobs	\$2.25/piece
Small Pastries - <i>Fudge Brownies, Macaroons, Petite Fours, Bars, Honey Cake, Chocolate Fudge</i>	\$2.50/piece
Mini Cupcakes	\$2.00/piece
Assorted Truffles Flavors	\$2.00/piece
Salted Caramels	\$2.00/piece
Miniature S'mores	\$2.00/piece
Rice Krispie Balls	\$1.50/piece
Chocolate Covered Pretzel Sticks	\$2.50/piece
Miniature Fruit Tart	\$3.00/piece
Cheesecake Stuffed Strawberries	\$2.00/piece
Miniature Dirt Cakes	\$3.00/piece
Chocolate Fondue w/ three Dipping Choices	\$150/30 people
<i>Pretzels, Pound Cake, Marshmallows, Brownie Bites, Cookies Bites, Strawberries, Bananas</i>	

Beverages

Soda - Diet and Regular	\$1.25
Flavored Mineral Water	\$1.25
Bottled Non-Carbonated Water	\$1.25
Bottled Juices 10 Oz.	\$1.75
Pint Milk Bottles: 2%, Skim and Chocolate	\$1.75
Hot Tea: Assorted Tea Packets Served With Hot Water.	\$0.95

By The Gallon (20-24 Servings per Gallon)

Coffee - Regular and Decaffeinated	\$18.00
Hot Chocolate	\$17.00
Iced Tea: Served With Sliced Lemon and Sugar	\$17.00
Lemonade	\$17.00
Fruit Punch	\$17.00
Fruit Juice: Cranberry, Orange, Apple	\$21.00
Israeli Lemonade:	\$18.00

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SPECIAL EVENTS MENU



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SALADS

Garden Tossed Salad - \$2.75

Romaine, mixed greens and spinach, shredded carrots, tomatoes and cucumbers, served with assorted dressings

Classic Caesar Salad - \$3.75

Romaine lettuce, black olives, tomatoes, croutons and freshly shredded parmesan cheese, served with classic Caesar dressing

Harvest Chicken Salad - \$3.95

Crisp apple slices with roasted chicken and candied walnuts, served with a creamy balsamic dressing

Mediterranean Potato Salad - \$2.95

Fingerling potatoes, roasted red peppers, sautéed spinach, red onion, served with fresh herb and turmeric dressing

Beet Salad - \$3.95

Sliced red beets on a bed of field greens with goat cheese, orange segments, candied walnuts, and shaved red onion. Served with light champagne vinaigrette

Tropical Quinoa Salad - \$3.95

A sweet salad with quinoa, pineapple, shredded coconut and mango. Served with a light citrus vinaigrette

Garden Vegetable Pasta Salad - \$2.50

Fresh vegetables swimming in a house made Italian vinaigrette dressing

Penne Pesto Salad - \$2.95

Penne pasta tossed with pesto, roasted peppers, feta, artichokes and mushrooms

Heirloom Tomato and Marinated Cucumber Salad - \$2.50

Tomatoes and cucumbers marinated in red wine vinaigrette

Fresh Fruit Salad - \$3.25

Pineapple, honeydew, cantaloupe, grapes, strawberries and watermelon

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ENTRÉES

Served buffet, plated or family style - All entrées have a minimum order of 15 per entrée – Variety of entrées dependent on party size
Entrée Only - 5oz portion served with the listed accompanying side.

Full Meal - 7-8oz portion served with listed accompanying side, hot vegetable, and garden tossed salad with assorted dressings.

POULTRY

Chicken Marsala - Entrée Only - \$10.00 - Full Meal - \$18.00

Stuffed with savory herb dressing topped with a mushroom Marsala sauce and served with wild rice pilaf

Braised Balsamic Chicken - Entrée Only - \$10.00 - Full Meal - \$18.00

Bone-in Kosher Glatt chicken seared and slowly braised in a rich and healthy marinara sauce served with basmati rice.

Chicken with Citrus and Fennel on Basmati Rice - Entrée Only - \$10.00 – Full Meal - \$18.00

Bone-In Kosher Glatt chicken seared and slowly braised with onions, garlic, fresh squeezed orange juice and quarters of roasted fennel. Served with Basmati rice

Chicken Shwarma - Entrée Only - \$10.00 – Full Meal - \$18.00

Kosher Glatt chicken breasts flattened and tenderized in our house battered matzah recipe, served with pita, tahini, and schug

Coq Au Vin - Entrée Only - \$10.00 – Full Meal - \$18.00

One of Jullia Child's favorite dishes. A classic French stew with Kosher Glatt chicken braised slowly in a rich sauce filled with tender meat, mushrooms and burnished pearl onions. A comforting dish that tastes phenomenal and looks beautiful with the purple tones the dish produces. Served with whipped garlic potatoes

Roast Turkey - Entrée Only - \$10.00 – Full Meal - \$18.00

Roasted turkey served with mashed potatoes, cornbread stuffing and gravy

Seasoned Slow Roasted Chicken - Entrée Only - \$10.00 – Full Meal - \$18.00

Quartered and prepared with your choice of fresh herb OR Mango Jalapeno BBQ sauce and served with whipped potatoes

Coconut Curry Chicken - Entrée Only - \$10.00 – Full Meal - \$18.00

A lovely mix of sweet and heat. This stew has Mediterranean spices, Kosher Glatt chicken breasts, sweet potatoes, carrots, sweet peas, and coconut milk. Served with Basmati Rice

Southern Fried Chicken - Entrée Only - \$10.00 – Full Meal - \$18.00

Always a favorite. We brine our chicken overnight and bread it with a house made dredge. Served with Whipped Potatoes

Beef

Smoked BBQ Brisket - Entrée Only - \$17.00 – Full Meal - \$24.00

Kosher Glatt Brisket smoked and braised overnight. Served with our house made Mango Jalapeno BBQ Sauce and whipped potatoes

Pepper Crusted Ribeye - Entrée Only - \$15.00– Full Meal - \$24.00

Seared ribeye steak topped with demi-glace and served with garlic-mashed potatoes

Classic Beef Stroganoff - Entrée Only - \$10.00 – Full Meal - \$16.00

Tender beef tips sautéed with mushrooms and onions and simmered in a rich sauce. Served over egg noodles

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Beef Entrees – Con't

Moroccan Beef Stew - Entrée Only - \$10.00 – Full Meal - \$16.00

Tender beef tips sautéed with onions, ginger, cinnamon, chickpeas, raisins and beef stock and braised before serving it over basmati rice. A lovely balance of sweetness with a spicy kick.

Traditional Braised Brisket - Entrée Only - \$17.00 – Full Meal - \$24.00

Sliced and served with rich house-made gravy and garlic mashed potatoes

Chef Carved Prime Rib - \$34.00

Center cut prime rib au jus served with garlic mashed potatoes and horseradish sauce - *10-11oz Full Entrée portion only*

Diner Style Meatloaf - Entrée Only - \$10.00 – Full Meal - \$17.00

Served with mashed potatoes and gravy

Classic Corned Beef and Cabbage - Entrée Only - \$13.00 – Full Meal - \$19.00

An Irish tradition! Slow roasted brisket with mounds of red potatoes, cabbage and carrots with horseradish sauce

Seafood

Togarashi Tuna - Entrée Only - \$19.00 – Full Meal - \$34.00

Fresh Grade A Tuna coated in our house made Togarashi and lightly seared with sweet coconut risotto

Baked Cod - Entrée Only - \$12.00 – Full Meal - \$18.00

A Wisconsin tradition of herb butter baked cod with tartar sauce and steamed potatoes

Rainbow Trout Almandine - Entrée Only - \$15.00 – Full Meal - \$22.00

Boneless fillet, baked to perfection then topped with shaved almonds and locally made butter, served with wild rice pilaf

Sustainable Fresh Catch - Market Price

Available kosher selection is any fish with scales on it

Blackened Tilapia - Entrée Only - \$14.00 – Full Meal - \$19.00

As mild or hot as you want it to be! Fresh fish broiled with our homemade Cajun spice blend and topped with mango salsa over a bed of wild rice pilaf

Apple Wood Plank Salmon - Entrée Only - \$14.00 – Full Meal - \$22.00

Bering Sea Bounty sustainable, line caught salmon cooked perfectly on a wooden plank and served with steamed potatoes.

Kids

Kids Meal - \$9.00

Chicken tenders, Chips, grapes, honey mustard and ketchup.

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Vegetarian and/or Vegan

Impossible Lasagna - Entrée Only - \$16.00 – Full Meal - \$21.00

Layers of pasta, fresh sautéed spinach, mushrooms, zucchini, yellow summer squash, peppers and onions combined with a blend of cheeses and “Meaty” Impossible sauce. Served with bread and garden tossed salad with assorted dressings

Impossible “Meat Sauce” Spaghetti - Entrée Only - \$12.00 – Full Meal - \$21.00

“Impossible Burger” meat slowly braised in our authentic house made marinara. Served with Spaghetti noodles and parmesan cheese

Coconut Curry Tofu - Entrée Only - \$13.00 – Full Meal - \$18.00

Popular stew with coconut milk, sweet potatoes, chickpeas, carrots, peas, spices and aromatics slowly cooked for hours and served over basmati rice

Stuffed Acorn Squash - Entrée Only - \$10.00 – Full Meal - \$14.00

Acorn squash hollowed and stuffed with ancient grains quinoa salad and topped with red pepper sauce. Served with sautéed garden vegetables brushed in olive oil.

Garden Tofu Stir Fry - Entrée Only - \$10.00 – Full Meal - \$15.00

Seared tofu, broccoli, bell peppers, onion, carrots, shiitake mushrooms and snap-peas sautéed in a homemade stir-fry sauce served over white rice with soy sauce

Chana Masala - Entrée Only - \$10.00 – Full Meal - \$15.00

Popular Indian stew made with chickpeas, turmeric, cumin, chili flakes, paprika, and tomatoes. Served over Basmati rice and topped with sour cream

Pasta Provencal - Entrée Only - \$10.00 – Full Meal - \$16.00

A wonderful sauce rich with tomatoes, capers, garlic, onions, mushrooms, black olives, zucchini, yellow squash, basil and extra virgin olive oil served over penne pasta and garnished with fresh parmesan cheese.

Stuffed Bell Peppers - Entrée Only - \$9.00 – Full Meal - \$13.00

Red and green peppers stuffed with wild rice and veggie sauté. Topped with a hearty roasted garlic marinara.

Additional Side Options

Hot Vegetable Sides

(\$2.00 per person each – a la carte)

Smashed Pea's with Mint and Jalapeno
Oyster Mushrooms with Onions and Garlic
Zucchini, Yellow Squash, Bell Peppers, Carrots and
Red Onion sautéed in Herb Oil
Glazed Carrots
Sautéed Green Beans
Green Bean Almandine
Roasted Cauliflower
Sautéed Spinach with Garlic and Chili Flakes
Moroccan Carrots
Traditional Shucked Kernel Corn
Corn on the Cobb
Elote'

Starch Sides

(\$2.00 per person each – a la carte)

Garlic Mashed Potatoes
Roasted Redskin Potatoes
Fingerling Potatoes
Wild Rice Pilaf
Poblano Mashed Potatoes
Cornbread Stuffing
Parsley Buttered Potatoes
Whipped Sweet Potatoes
Mexican Rice
Israeli Cous Cous
Traditional Cous Cous
Basmati Rice with Saffron
Tszimmes
Potato Kugel

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HOT APPETIZERS

**All price per dozen with minimum of 3 dozen – for butler passed appetizers add \$3.00 per dozen – the portion size is cut in half and quantity doubled*

MEAT

Chicken Tenders - with dipping sauces	\$18.75
Thai Chicken Skewers - with Peanut Sauce	\$19.00
Meatballs – BBQ or Swedish	\$12.95
Chicken Wings - Traditional, Mango Jalapeno BBQ, or Honey Sriracha	\$18.00
Coconut Chicken Skewers	\$19.00
Balsamic Glazed Steak Roll Ups	\$26.00
Lamb Meatballs - with Tzatziki	\$25.00
Lamb Kofte - with Raita	\$32.00
Marinated Beef Kabobs - Chimichurri	\$30.00
Marinated Chicken Kabobs - Chimichurri	\$28.00
Lamb Lollipops - with Pistachio Pesto	\$36.00

DAIRY

Stuffed Mushroom Caps	\$18.95
Assorted Mini Quiche - Lorraine, spinach and mushroom fresh chive, cheese	\$23.50
Mini Twice Baked Potatoes - Red skin potato stuffed with cheese and broccoli floret	\$18.95
Quesadillas	\$19.95
Veggie Egg Rolls - sweet and sour sauce	\$21.50
Wild Mushroom Tarts – Marscapone and Balsamic Reduction	\$18.00
Grilled Cheese Shooter – w/ tomato bisque	\$19.00
Potato Croquettes - with Cheese Fondue	\$18.00
Arancini - with Spicy Romesco Sauce	\$19.00
Burekas – Spinach or Mushroom or Potato	\$18.00
Potato Cigars	\$14.00
Mini Knishes	\$24.00

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COLD APPETIZERS

**All price per dozen with minimum of 3 dozen – for butler passed appetizers add \$3.00 per dozen – the portion size is cut in half and quantity doubled*

MEAT

Steak Tartare with Fingerling Potato Chips **\$24.00**

Cocktail Sandwiches **\$22.95**

Ham, roast beef, and smoked turkey. Served with mayo and mustard.

Gourmet Cocktail Sandwiches **\$27.95**

Choose two:

- Turkey, Stuffing & cranberry chutney on Challah Bun
- Smoked salmon with wasabi cream cheese and cilantro on whole wheat bun
- Chilled beef tenderloin and spring mix with horseradish on baguette
- Italian: salami, ham, banana peppers, provolone, olive oil and vinegar on baguette

DAIRY

Deviled Eggs **\$12.50**

Traditional or Ask About Other Gourmet Flavors

Cucumber Finger Sandwiches **\$14.25**

Piped herb cream cheese & cucumber on cocktail rye

Caprese Bites **\$16.95**

Cherry tomato, basil leaf, mozzarella and balsamic drizzle

Ahi Tuna Tartar **\$15.95**

Served on a sesame wonton crisp

Roasted Sweet Potato & Red Beet Kabob **\$17.95**

Served with cilantro aioli

Sundried Tomato & Turkey Roulades **\$16.50**

With parve herbed cream cheese and spring mix

Fresh Fruit Kebabs **\$20.95**

Served with yogurt dipping sauce

Fresh Spring Rolls and Peanut Sauce **\$22.95**

Vegetarian Sushi Rolls **\$20.50**

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Bruschetta Platters

*Traditionally an antipasto (starter **dish**) from Italy consisting of grilled bread rubbed with garlic and topped with olive oil, salt and a variety of other toppings*

\$45.00/30 pieces

- Feta cream, organic arugula, raisins, grilled crostini
- Goat cheese, caramelized shallots, micro greens, grilled crostini
- Smoked salmon spread, organic arugula, pickled peppers (+\$15.00)
- Warmed brie, wild mushrooms, port reduction, grilled crostini
- Ricotta, orange supreme, shaved dark chocolate, grilled crostini
- Tomato, mozzarella, basil, evoo, balsamic reduction, grilled crostini
- Nutella, banana, spiced nuts, grilled crostini
- Fresh spinach, wine poached pear, feta cheese crumbles, walnut, grilled crostini
- Mascarpone, granola, microgreens, honey, grilled crostini
- Labneh, hazelnuts, honey, microgreens, grilled crostini
- Mascarpone, sautéed kale, marinated mushrooms, grilled crostini
- Smoked salmon, cream cheese, dill, red onion, capers, grilled crostini (+\$15.00)
- PB & J, grilled crostini
- Cream cheese, fresh fruit, mint, grilled crostini
- Smoked white fish, heirloom tomato, cream cheese, dill, cucumber, grilled crostini (+\$15.00)
- Plum, cherry, mascarpone, and honey, grilled crostini
- Marshmallow fluff, shaved dark chocolate, graham cracker, grilled crostini

Chilled Platters

Prices are per person. Minimum Order of 15 (unless otherwise noted)

Sabich Israeli Platter - \$6.50

Israeli salad, schug, amba, pickled sumac relish, hard-boiled egg, zaatar roasted eggplant, pickled veggies, pita

Falafel Platter - \$5.50

Falafel, pita, shredded lettuce, tomato, pickled sumac onions, crumbled egg, tahini, schug, harissa

Kosher Cheese Platter - \$5.50

Cheese, fruit, nuts, jams, crackers

Fresh Fruit Platter - \$4.00

Yielding to seasonal freshness, platters include pineapple, strawberries, honeydew, cantaloupe, grapes, and watermelon

Mediterranean Vegetable Platter - \$3.50

Hummus, babaganoush, whipped feta, pita, fresh vegetables, olives, pickled vegetables

Whole Traditional or Pastrami Lox Platter - \$7.00

Capers, red onion, egg, tomatoes, dill cream cheese, crackers

Southwestern Sampler - \$3.50

Bowls of chipotle guacamole, mild salsa and salsa verde, and warm queso dip. Served with corn tortilla chips

Spanish Nacho Platter - \$3.25

Refried beans, cheese, black olives, jalapeños, sour cream, scallions, lettuce and tomatoes. Served with tortilla chips

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Action Stations

Prices are per person. Minimum Order of 15 (unless otherwise noted)

Pasta Sauté Station - entrée plate \$13.50

Spectacular presentation and fun for everyone – includes Caesar salad, dinner rolls, parmesan cheese, and red pepper flakes
Choose two from each category:

- **Pastas:** farfalle, penne, linguini, cavatappi
- **Sauces:** classic marinara, creamy alfredo, pesto, romesco
- **Toppings:** grilled vegetables, blistered tomatoes, roasted garlic

Pizza Station - \$10 – per pizza

We bring out an assortment of house made gourmet pizzas.

- **Classic Cheese:** farfalle, penne, linguini, cavatappi
- **Alfredo Mushroom Pizza:** white sauce, black pepper, mushroom
- **Vegetable Supreme:** olives, mushrooms, onions, garlic, bell peppers, pepperoncini peppers
- **Mac and Cheese:** 4 Cheese Sauce with elbow noodles
- **Cheeseburger:** Classic Cheese with Impossible Burger Meat (+\$4 for Impossible Burger Meat)
- **Sausage:** Classic Cheese with Impossible Sausage Meat (+\$4 for Impossible Burger Meat)

Chicken Wing Bar – traditional or boneless

Three pieces - \$5 per person

Six pieces - \$8 per person

Toss traditional wings in your favorite sauces! Includes celery & carrots with ranch and blue cheese dressings

Choose three sauces - BBQ, Honey Mustard, Spicy Garlic, Chipotle, or Buffalo & Honey Habanero

Potato Bar - \$3.75 per person

Baked potato OR homemade mashed potatoes with all the fixings: warm cheddar sauce, vegetarian chili, oyster crackers, sour cream and green onion

Slider Bar - \$3.75 per person

A fun way to offer your guests a variety of build-your-own sandwiches!

Slider options - beef patty, buffalo chicken, baby Portabella, pulled brisket, Impossible Burger

Topping options - garlic mayo, mustard, ketchup, BBQ, pickle slices

Price based on 1.5 sliders per person. Minimum 25 people per selection.

Ice Cream Sundae Bar - \$5.25 per person

Chocolate Shoppe Ice Cream

Toppings include hot fudge, caramel, M&M's, crushed Oreos, crushed peanuts, sprinkles, fresh fruit, whipped cream

Cheese Fondue - \$4.25 per person

Cheddar with Wisconsin Beer and White Wine

Savory dipping items include cubed artisan breads and pretzel bites, carrot sticks, apple

DESSERT OPTIONS

Sparkling Chocolate Strawberries	\$2.50/piece
Fruit Kabobs	\$2.25/piece
Small Pastries - Fudge Brownies, Macarons, Petite Fours, Bars, Honey Cake, Chocolate Fudge	\$2.50/piece
Mini Cupcakes	\$2.00/piece
Truffles - Assorted Flavors	\$2.00/piece
Salted Caramels	\$2.00/piece
Miniature S'mores	\$2.00/piece

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Rice Krispie Balls	\$1.50/piece
Chocolate Covered Pretzel Sticks	\$2.50/piece
Miniature Fruit Tart	\$3.00/piece
Cheesecake Stuffed Strawberries	\$2.00/piece
Miniature Dirt Cakes	\$3.00/piece
Chocolate Fondue w/ three Dipping Choices	\$150/30 people
Pretzels, Pound Cake, Marshmallows, Brownie Bites, Cookies Bites, Strawberries, Bananas	

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PICNICS

Let us deliver items already grilled from our charcoal grill to your picnic site, ready for you and your guests to enjoy or we can bring the chef and grill to you! - Minimum of 15 orders

15-100 Guests - \$13.00 per person
101-200 Guests - \$12.00 per person
201-500 Guests - \$11.00 per person
Over 500 Guests - Please inquire for pricing

For on-site grilling, there is a \$29.95/hour labor fee.
One hour to set up and one hour to clean up is also required

Choose Three Meats

Serving size 1.5 pieces per person

All selections include fresh baked buns and condiments.

Quartered Chicken - BBQ, Herb Roasted OR Smoked

5oz Chicken Breast – Herb Marinated OR BBQ

BBQ Shredded Brisket

Third Pound Burger

Kosher Beef Hotdog

Impossible Burgers (additional \$1.00)

Grilled Marinated Portabella Mushroom

For Kids: Hot Dogs or Chicken Strips!

Choose Two Sides

Coleslaw (veg)

Potato Chips with Onion Dip

Corn on the Cob – Seasonal

Potato Salad

Tortilla Chips with Salsa

Watermelon Wedges

Tossed Salad and Asst. Dressings

Fresh Fruit Salad

Vegetables with Dip

Italian Vinaigrette Pasta

Baked Beans

Macaroni Salad

Beverages

Soda - Diet and Regular	\$1.25
Flavored Mineral Water	\$1.25
Bottled Non-Carbonated Water	\$1.25
Bottled Juices 10 Oz.	\$1.75
Pint Milk Bottles: 2%, Skim and Chocolate	\$1.75
Hot Tea: Assorted Tea Packets Served With Hot Water.	\$0.95

By The Gallon (20-24 Servings per Gallon)

Coffee - Regular and Decaffeinated	\$18.00
Hot Chocolate	\$17.00
Iced Tea: Served With Sliced Lemon and Sugar	\$17.00
Lemonade	\$17.00
Fruit Punch	\$17.00
Fruit Juice: Cranberry, Orange, Apple	\$21.00
Israeli Lemonade:	\$18.00

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Other Details

Adamah Catering has a minimum order of \$250.00 for free local delivery. A \$25.00 delivery charge applies to all orders under \$250.00 in the Madison area. Fees for deliveries outside this area will be charged at a rate of \$24.95 per hour of delivery time and \$.75 per mile.

Disposables

The price of all menu items includes heavy-grade recycled or compostable disposable eating utensils, plates, and napkins. We strongly recommend that our corporate clients refrain from using their own dishes and flatware. If you require additional disposables there may be a small additional charge. We deliver all hot food in chafing dishes. For local events, our staff will pick up all equipment in either the afternoon or the following business day at no additional charge. There is a \$50 fee for late night and weekend equipment pick up. The client is responsible for lost, damaged, or broken pieces.

Deposits/Cancellations

For social events, a 10% deposit is required to reserve your event and will be deducted from your final bill.

Menu Selections/Pricing

Due to fluctuating wholesale prices, Adamah cannot guarantee menu prices until 30 days in advance of any function.

Food Allergies

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, eggs, dairy, soy and wheat regularly. If food allergies exist, the client is responsible for making alternate eating arrangements. We are able to provide gluten free bread and/or gluten free pasta as substitutions for an additional fee of \$1.50 per person. Please inquire with additional questions.

Payment

We are able to accept cash, checks, and all major credit cards. Full estimated payment is due 72 hours prior to any social event. For corporate clients, direct billing arrangements can be made at the time of booking. Tax-exempt status must be established at the time of booking.

There is 3% credit card fee is added to all invoices over \$1000.

Equipment Rentals

We can accommodate china, linen, flatware, stemware, tables and chairs. China place settings (stemware, flatware and china plates) range from \$2.95 to \$6.95 per guest depending on the number of pieces required. The client is responsible for any lost, damaged, or broken pieces.

Bar stemware - \$3.00 per guest - Linen tablecloths - \$8.00/ea. - Linen napkins - \$.80/ea. - Coat racks - \$25.00/ea. - 60" Round Tables - \$13.00/ea. - 6' Banquet Tables - \$10.00/ea. - Cocktail Tables - \$12.00/ea. - White Garden Chairs - \$3.25/ea.

Left Overs

All extra food belongs to the client as it has been purchased specifically for their event. Any unused items are not returnable. If Adamah staffs the event and if requested in advance, service staff will package those leftovers that are still within the safety parameters set forth by the health department. Adamah will provide all aluminum containers, film, and foil for wrapping these items for a \$25.00 fee.

Service Staff

We make wait staff, bartenders, and chefs available to serve our food and any beverage to our customers for their entertainment convenience. They are available at a rate of \$23.00 per hour per staff person (\$29.95 per hour for chefs at a grill on site), accrued from the time they arrive at the party until their return to our business location. Chef's labor minimum is 5 hours. For clients who provide their own beverages, bartenders are billed at \$23.00 per hour per bartender. On all serviced events there is an 18% service charge on all food and beverage provided. The client for parties outside the Madison Metro area pays travel time to the party.

Local Venue Facility Fees

These are mandatory fees set forth by each facility on all provided food and beverages. All charges for service, china, linens, etc. are excluded from these fees.

12% Aldo Leopold Nature Center
10% Monona Community Center
10% Olbrich Botanical Gardens
15% The Sylvee
10% Fitchburg Community Center
10% Warner Park
10% Waunakee Village Center
12% Madison Children's Museum
12% WI Historical Society
15% Majestic Theater
14% East Side Club – day and funeral events
15% Orpheum Theater
17% East Side Club – evening events

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