

Home for the Holidays ~ Christmas Dinner

À LA CARTE

Catering + Event Design

Choose from One Main Dish

Standing Prime Rib Roast with
Shallot, Mustard Seed and Tellicherry Pepper Crust and Port Wine Demi
add \$8.00 to the per person price

Fire n' Spice Ham – Half of Ham with a Sweet Apricot and Hot Pepper Glaze

Roasted Whole Turkey

naturally raised without hormones or antibiotics brined overnight in Chef's special seasoning blend to add amazing flavor and moisture and rubbed with fresh sage and butter

We can prepare your turkey ready to roast over mirepoix of vegetables and herbs or if you prefer we are happy to roast it for you, for a nominal charge.

Served with Herb Cider Giblet Gravy,

Traditional Bread Sausage or Cornbread Sausage Stuffing, please request no sausage and Cranberry Orange Compote

Choose One Potato

Classic Buttermilk Mashed Potatoes

Sweet Potato Casserole with Praline Streusel Topping

Potatoes Gratin

Choose One Other Vegetable

Green Beans with Wild Mushrooms and Onion Straw

Fresh Brussel Sprouts Roasted Red Peppers, Smoked Bacon & Maple

Spinach Madeleine

creamy spinach blended with onions, garlic & jalapeno pepper cheese, topped with panko bread crumbs and baked until golden

Roasted Broccoflower Medley

green, purple and golden broccoflower and cauliflower roasted with garlic olive oil, tossed with a touch of curry, currants and lemon juice

Festive Bread Basket

sweet potato biscuits, corn chive muffins, walnut raisin or fig bread & soft rolls with whipped butter

Choose One Dessert

Deep Dish Apple Pie, Cranberry Apple Pie, Pecan Pie, Cherry, Pie, Flourless Chocolate Cake
Fresh Whipped Cream on the side

Buche de Noel *small serves 10-12 large serves 12-20*

the French name for a Christmas cake shaped like a log. Choose from a chocolate or vanilla genoise rolled with chocolate whipped cream festively decorated with a winter scene or to resemble snow on a Yule log ~ \$45 small \$65 large

~ Dinner for ten \$280, each additional guest, \$28 **Minimum 6 guests to 1,000+**



choose from our à la carte menu on page two

[alartecaters.com](http://alacartecaters.com) Download this menu at alacartecaters.com/menus

SAVOR THE MOMENTS



Add an Appetizer

Oyster Stew or Creamy Chestnut Bisque ~ \$16 per qt

Brie en Croute serves up to 25

whole wheel of Brie topped with a raspberry hot pepper chipotle sauce, wrapped in buttery puff pastry and baked until golden, served with assorted cocktail crackers ~ \$50

Christmas Waldorf Salad serves 4

baby spinach & bibb lettuce with crannies, green apples, red grapes, toasted walnuts and crumbled chèvre served with a cranberry vinaigrette ~\$16

Classic Chilled Shrimp or Crab Cocktail with Horseradish Cocktail Sauce ~ \$8.50 per serving

Shrimp & Salmon Rilette serves up to 15

light and delicious seafood spread served with toasted pumpnickel and flatbread ~\$60

Old Country Chopped Chicken Liver with Toasts Point ~ \$4.50 per serving

Also available à la carte so you can relax and enjoy!

Standing Prime Rib Roast with Shallot, Mustard Seed and Tellicherry Pepper Crust and Port Wine Demi ~ add \$18 per 8 oz. serving

Fire n' Spice Ham ~ Half of Ham with a Sweet Apricot and Hot Pepper Glaze with Champagne Mustard & Sweet Potato Biscuits ~ \$70

Classic Tenderloin of Beef Display serves 10-15

lean prime tenderloin marinated with garlic & herbs, roasted to a medium rare, sliced thinly and displayed with fresh herbs, cocktail rolls, horseradish cream and grain mustard ~ \$150

Whole "Ready to Roast" Natural Turkey. Recommended sizes with plenty of leftovers:

Small 10-12 lbs **serves up to 6** ~ \$55 | Medium 12-14 lbs **serves up to 8** ~ \$70 | Large 16-20 lbs **serves up to 10** ~ \$85

Sliced Turkey off the bone ~ \$8 per lb

Turkey Giblet Gravy ~ \$10 quart | Turkey Stock to make your own gravy ~ \$8 quart

Cranberry Orange Compote **serves 6-8** ~ \$8 per pint

Sides as listed on page one **serves 3 hearty portions per quart** ~ \$12

Bread or Cornbread Stuffing, Buttermilk Mashed Potatoes, Potatoes Gratin, Sweet Potato Casserole, Green Vegetables

Lobster Mac n' Cheese

shell pasta blended with 4 cheeses, white wine, shallots and Maine lobster; topped with panko bread crumbs ~ \$5.50 per serving

Festive Bread Basket with Butter ~ \$2 per person

Assorted Pies and Cake with Whipped Cream **serves 10-15** ~ \$14 - \$28
Extra Whipped Cream ~ \$5 quart



Please place your order by noon Monday, December 19th. Dinners can be picked up between 10:00am and 7:00pm on Friday, December 23 and by noon on Saturday, Christmas day; complete with step-by-step instructions. Please inquire about deliveries. We use only fresh ingredients and as much local as possible this time of year. Enjoy a sampling of our Holiday Sweets and Mexican Hot Chocolate while our servers pack your vehicle.

Overnight guests? Ask about our easy to heat breakfast casseroles and sides.

6608 James Madison Highway | Haymarket, VA 20169 Email amanda@alacartecaters.com or simply call 703-754-2714, ext 2