





[alacartecaters.com](http://alacartecaters.com)





## Our Gifts to You This Season

Feast your eyes on À la Carte's latest menu. This season, our accomplished chefs have outdone themselves and created an exciting mix of sophisticated tastes and classic favorites that will warm and welcome every guest. Whether it's prepared for a special occasion for hundreds, an office party or a simple family dinner, each treat reveals the kind of quality and detail clients throughout the Washington area have come to expect from À la Carte.

*Add flavor to your celebrations all winter long.*

Just like a wonderful party, À la Carte gathers together the best from all worlds—the personal touch you'd expect from a local business and the professional flair of a seasoned event planning operation, with two pro kitchens and skill at handling up to 50 service vendors at a single event.

*Reliable, impeccable, attentive*



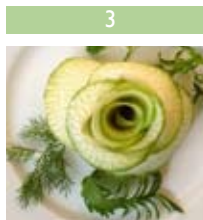
*giving you the freedom to*

*relax and celebrate.*

The fabulous food is just the beginning: À la Carte orchestrates a flawless blend of décor, flowers, entertainment, sound and lighting, for a sparkling affair every guest will remember for holidays to come.

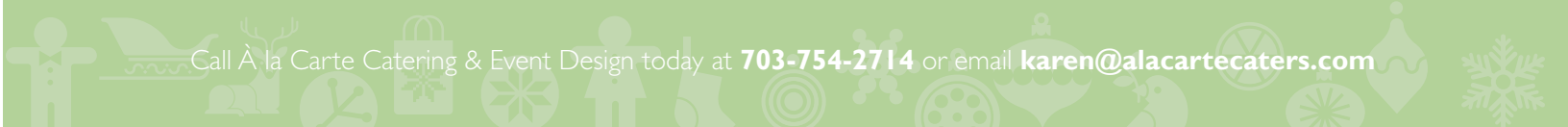
Our precise timing and impeccable personal service will give you the freedom to be spontaneous and celebrate the season. If you're ready to taste what it's like to actually enjoy your own party, give us a call today, at 703-754-2714. And relax tomorrow.

Best of the Season,  
Karen Baker, proprietor,  
*Karen*  
and the team at À la Carte



## HOLIDAYS 2011

Call À la Carte Catering & Event Design today at **703-754-2714** or email [karen@alacartecaters.com](mailto:karen@alacartecaters.com)





## Home for the Holidays

Sage Roasted Turkey  
slow-roasted in natural juices and seasonings  
Traditional Sage & Crouton Stuffing

~or~

Toasted Cornbread Stuffing  
Apple Cider Gravy & Cranberry Persimmon Relish

Gram's Buttermilk Mashed Potatoes with Fresh Chives

Southern Sweet Potato Casserole  
with Pecan Streusel Crust

Fresh Brussel Sprouts  
with Maple Butter and Peppered Bacon

Shaved Fennel & Pink Apple Salad with Lemon Dressing

Artisan Breads & Butter

Choose Two

Classic Pumpkin Pie, Deep-dish Apple Pie, Chocolate  
Pecan Pie with Fresh Whipped Cream & Spiced Apple  
Cake with Calvados Glaze

\$26.95 pp

Add an appetizer:

Pumpkin Mushroom or Chestnut Sherry Bisque  
with Fig Biscotti - \$4.00

Pilgrim's Mushroom Tart ~ buttery pastry crust filled with  
cremini, oyster and chanterelle mushroom blended  
with sherry, shallots, fresh thyme and cream ~\$5.50  
Applewood Smoked Bacon wrapped Diver Scallops  
with Port Wine Reduction ~ \$7.95

## Yuletide & Carols

Roasted Chestnut Bisque or Butternut Squash Soup  
with Gruyere Croutons  
Assorted Rustic Breads with Eggnog Butter

Baked Ham Display with Apricot Mustard Glaze  
with Homemade Buttermilk Biscuits

Warm Wheel of Brie en Croute topped  
with Sauteed Wild Mushrooms  
water biscuits

Ol' Fashioned Hot Cocoa with Mini Marshmallows

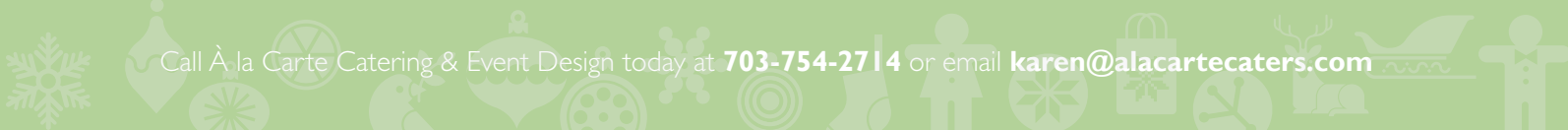
Festive Holiday Cutout & Shortbread Cookies

\$16.50 pp



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## Merry & Bright

Steak Pizzaiola Bites atop Sundried Tomato Polenta  
Squares with Fresh Parmesan

Chicks in a Blanket  
chicken apple sausage en crouete with sharp cheddar &  
Champagne Mustard

Shrimp on Sugar Cane Skewers with Sweet Chili Sauce

Yukon Gold Potato Wedges with Red & Green Salsa

Creamy Crab, Brie & Artichoke Dip  
baguette rounds

Fresh Vegetable Wreath  
asparagus, carrots, red pepper, jicama, grape tomatoes,  
broccoli & cauliflower florets with sesame-sage dip

Mini Assorted Holiday Cookies &  
European Pastries  
including some of the following;  
linzer cookies, white chocolate dipped macaroons,  
kahlua cheesecake, fresh fruit tarts, rich chocolate  
truffles, pumpkin praline bars & apricot almond  
bars with amaretto glaze

\$26.00 pp



## Mistletoe & Holly

Passed

Mistletoe Martinis  
made with Irish Cream, Double Espresso Vodka &  
Goldschlager sprinkled with nutmeg

Petite Crab Cakes with Lemon Caperberry Sauce

Duck Quesadilla with Mango-Pomegranate Salsa

Roasted Chestnut Bisque Soup Sips

Cocktail Buffet

Cocktail Size Lamb & Vegetable Kebabs  
with Pomegranate Molasses Glaze

Grilled Chicken Drumettes  
with Ancho Cherry BBQ Sauce

Cumin Roasted Fingerling Potatoes  
with smoked salmon, crème fraiche & caviar

Trio of Dips  
fig & kalamata olive tapenade, golden butternut squash  
and "not your mother's onion dip" served with  
dippables of thin breadsticks, crostini,  
wonton crisps & root vegetable chips

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Spanish Tapas Display of Manchego & Mahon Cheese  
with Quince Paste, Spanish Olives, Serrano Ham, Marcona  
Almonds and Chorizo ~ served with Country Breads

Mini Assorted Holiday Cookies & European Pastries

\$35.00 pp

## A Few of My Favorite Things

### Passed

Wassail Rum Punch

sugar cane rum, lemon juice, orange juice, simple syrup,  
bitters & cinnamon sticks

Polenta Crostini with Spiced Shrimp &  
Red Pepper Mousse  
Wild Mushroom & Brie en Croute

Chick Pea Chips

paprika dusted pita chips piped with pureed chick peas  
with garlic & lemon fresh parsley leaf

### Cocktail Buffet

Ahi Tuna on Sesame Wonton Crisps with Ginger Dressing  
garnished with wasabi peas

Cilantro Chicken Bites with Sweet Chili Sauce

Bright Copper Kettles of Five-Spice

Orange Marmalade Meat Balls

savory cocktail meatballs slow-cooked with orange  
marmalade, soy, garlic, lemon juice &  
Chinese 5-spice powder

Red & Green Panzotti

triangular shaped pasta filled with cremini & wild  
mushrooms sautéed with shallots and blended with  
ricotta and parmesan, tossed in a light garlic cream sauce

Pissaladière

delicate flaky pastry dressed with balsamic onion  
marmalade, tomatoes & olive ornaments

Fresh Fig, Mascarpone & Pesto Torta

creamy Italian mascarpone & cream cheese layered with  
basil pesto, fresh figs, fig preserves & toasted pine nuts,  
baked in a wheat cracker crust served  
with assorted cocktail crackers

### Festive Endings

Snowflake Cupcakes & Crisp Apple Streudels  
with Blue Satin Sashes  
Full-bodied Roast Coffee Station

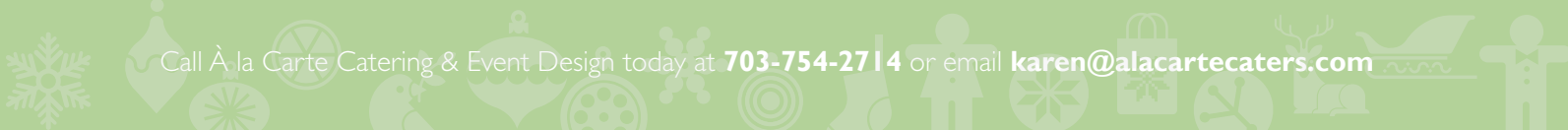
32.50pp

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## Silver & Bells

### Passed

Pomegranate "Cheer" Royals  
festive champagne cocktails made  
with juice of pomegranate

Twice-baked Potatoes with Truffle oil

Seafood Ceviche with Lime & Mango  
in endive petals dressed with caviar pearls

Short Crust Tartlets with Shallot &  
Wild Mushroom Ragout

### Cocktail Buffet

Pan-seared Kobe Flat-iron Steak  
with Yorkshire pudding and fresh horseradish cream

Cranberry Chicken with Green Apples & Walnuts

Braided Salmon & Spinach  
with whiskey maple glaze and apple butter sauce

Lobster Macaroni & Cheese  
large shell pasta baked with Maine lobster chunks, fontina  
cheese, cream and a hint of cognac

Winter Reds & Greens with Medjool Dates, Asian Pear &  
Earthy Parmesan Cheese Champagne dressing

Artisan Breads with Fresh Herbed Butter

### Sweet Endings

Fresh Fruit Tarts, Crystal Lemon Madeleine's  
Chocolate Lava Lollipops Drizzled with White Chocolate  
Assorted Christmas Cookies

Full-Bodied Roast Coffee with Sugar Wands,  
Cream & Sweeteners

\$38.00 pp



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## Festival of Scents

Traditional Hanukkah Dinner with a Twist

Lox & Basil Rolls with Crème Fraiche

Old Country Chopped Liver with Toast Points

Caramelized Onion & Wine

Braised Beef Brisket with Dried Fruits

Honey Ginger Glazed Carrots

Classic Potato Latkes with Lingonberry Relish

Smoked Trout, Watercress & Apple Salad with Creamy

Horseradish Dressing

Challah Twist

Jewish Apple Cake & Alsatian Plum Tarts

\$29.50pp



## Snowflakes & Sleigh Bells

Apricot Glazed Spiral Ham

with buttermilk biscuits & soft rolls

Champagne mustard & orange butter

Creamy Chicken sautéed with Wild Mushrooms &

Artichokes

Baked Sweet Potato Gratin with Ginger & Pineapple

Winter Caprese Salad

lightly roasted plum tomatoes in extra virgin olive oil with

buffalo mozzarella, basil pesto & pinenuts

Semolina Bread with Whipped Goat's Cheese

Brioche Bread Pudding with Bourbon &

Golden Raisins warm caramel sauce

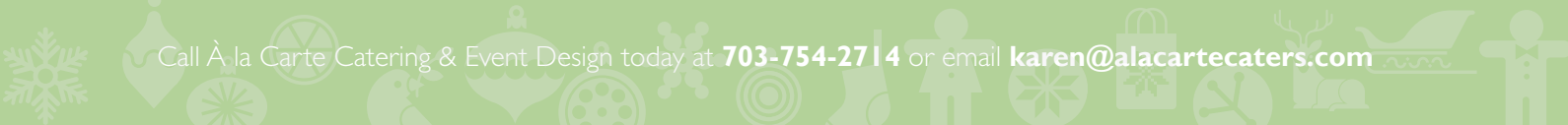
Assorted Christmas Cookies

\$25.00 pp



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## Displays À LA CARTE

### Classic Tenderloin of Beef

cocktail rolls, whipped horseradish cream & aioli garni  
\$170.00 (serves up to 20)

### Jack Daniel's Marinated Flank Steak

with charred onions & chili BBQ sauce  
\$120.00 (serves up to 20)

### Whole Turkey Breast

cranberry-persimmon relish, herb aioli & cocktail rolls  
\$95.00 (serves up to 20)

### Apricot Glazed Spiral Ham

assorted biscuits & Champagne mustard  
\$70.00 (serves up to 20)

### Whole Sides of Maple Rum Glazed Salmon

pineapple jalapeno salsa  
garnished with pineapple rings  
\$120.00 (serves up to 20)

### Domestic & European Cheeses

selection of double-cream, semi-soft & aged cheeses  
garnished with fresh fruit & served  
with table water crackers  
\$4.95 pp

### Red & Green Cheese Balls

sharp cheddar cheese rolled with dried cranberries and  
goat's cheese rolled with scallions ~ served with root  
vegetable chips & table water crackers  
\$3.50pp



### The Grande Antipasto

a meal in itself! The best imported cured Italian meats &  
sausages, provolone, aged asiago, fresh mozzarella, grilled  
red and yellow peppers, roasted eggplant, marinated  
mushrooms and artichokes & assorted olives  
served with tapenade, saffron aioli, focaccia & breadsticks  
\$6.50 pp

### Mediterranean Mezzes

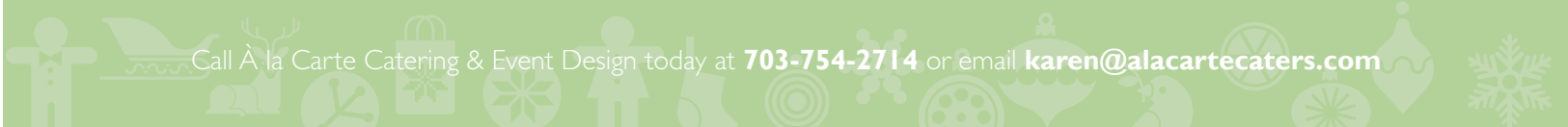
hummus, baba ghanouj, tabbouli, stuffed grape leaves,  
kalamata olives ~ toasted pita and flatbreads  
\$5.50 pp

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### Tapas Display

pan con tomate with Spanish cheeses, chorizo & sopressato, assorted olives, spicy marinated vegetables, figs, marcona almonds and Serrano ham  
\$6.50 pp

### Trio of Dips

fig & kalamata olive tapenade, golden butternut squash and "not your mother's onion dip"  
served with dippables of thin breadsticks, crostini, wonton crisps & root vegetable chips  
\$3.50 pp

### Fresh Vegetables

mosaic of fresh vegetables  
with roasted red pepper & sesame sage dip  
\$3.25 pp

### Assorted Mini Sandwiches

- ~ smoked salmon pinwheels with lemon cream cheese ~
- ~ tender beef with roasted red pepper on multi-grain rolls ~
- ~ roast beef & horseradish slaw wraps ~
- ~ smoked turkey & Champagne mustard on maple cranberry muffins ~
- ~ lemon poached chicken breast celery, red onion, fresh basil & garlic, leaf lettuce in pita purses ~
- ~ Asian chicken wrap: julienned red pepper, napa cabbage,

green onion & cilantro ~

- ~ pesto chicken focaccia with caramelized onions ~
- ~ blackened shrimp salad on croissant ~
- ~ Virginia country ham & honey mustard biscuits ~
- ~ vegetable antipasto rolls ~
- (includes 2 sandwiches per person  
choose 1 kind per 10 people)  
\$6.50 pp

### Chilled Jumbo Prawns Cocktail

jumbo shrimp poached in spicy crab boil served with a creole remoulade & fresh lemon  
\$6.75 pp (3 per person)

### Creamy Crab, Brie & Artichoke Dip

with French bread croutons & pita crisps  
\$3.50 pp

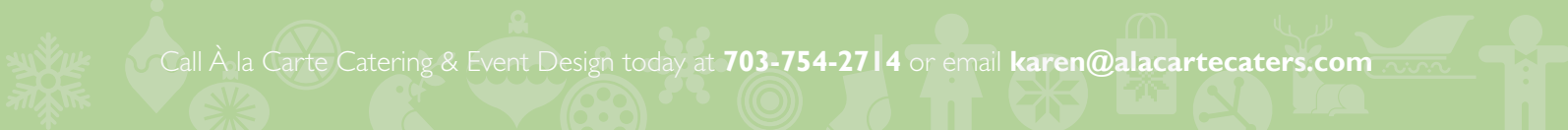


### Chestnut Mascarpone Torte

with gingersnap crust & candied lemon peel  
served with wheat meal biscuits & table water crackers  
\$65.00 (serves up to 30)



## HOLIDAYS 2011





### Holly Leaf Brie en Croute

whole wheel of brie topped with dried cranberries,  
sliced almonds & apricot preserves  
wrapped in puff pastry with holly leaf motif  
\$58.00 (serves up to 30)

### Cranberry Brie

whole wheel of brie topped with cranberry sauce,  
garnished with pistachios  
\$58.00 (serves up to 30)

## Sugar & Spice

### Assorted Miniature Cookies & Pastries

Tea cookies Including some of the following;  
walnut chocolate chunk, linzer, shortbread, fig pecan,  
French macaroons, hazelnut biscotti, chocolate kahlua,  
craisin nut, chocolate dipped horseshoes &  
holiday cut-out cookies  
\$2.75pp (2½ per person)

### Pastries & Bars

Including some of the following;  
cranberry chocolate pecan, lemon-pistachio,  
caramel crunch, apricot almond & raspberry bars  
jeweled fresh fruit tarts, caramelized plum & apple streusel  
tarts, assorted chocolate truffles  
chocolate éclairs, & gingerbread pumpkin torte  
\$3.95 (2 1/2 per person)

### Combo Tea Cookie & Pastry Display

\$3.75pp (2 1/2 per person)

Chocolate Truffle Pots de Crème with Espresso Crème  
\$2.50 each

Chocolate Lava Pops  
flourless chocolate cakes on a stick,  
drizzled with white chocolate  
\$1.25 each

Creamy Pumpkin Swirl & Cranberry Chocolate  
Cheesecake Squares  
\$3.00 (1 of each)

Tripled Dipped Chocolate Strawberries  
\$3.00 each

### Cobblers, Crisps, Puddings & Pies

Raspberry~White Chocolate Bread Pudding with  
Butterscotch Caramel  
\$22.00 (serves up to 20)

Cranberry Apple Crisp  
local apples & tart cranberries sweetened with orange  
juice, cinnamon & brown sugar with a ginger pecan  
topping baked until crispy golden ~  
served with vanilla ice cream  
\$28.00 (serves up to 20)



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### Merry Berry Cobbler

three kinds of berries baked in a golden pastry crust  
served warm with vanilla ice cream

\$28.00 (serves up to 20)

### Assorted Homemade Pies

pumpkin, French apple, sour cherry, bourbon pecan  
served with whipped cream

\$18.00 (serves 8-10)

### Specialty Cakes, Tortes & Tarts

(serves 10-15)

#### Festive Buche de Noel

traditional chocolate or vanilla sponge cake filled with  
choice of vanilla, chocolate, raspberry or chestnut mousse,  
decorated with hand-made meringue mushrooms,  
marzipan snowmen and chocolate

\$48

#### Chestnut Torte with Chocolate Caramel Ganache

a rich, moist chestnut layered torte filled with a dark and  
creamy chocolate & caramel ganache  
decorated with chocolate ganache and  
candied chestnuts and chocolate curls.

\$48

#### Almond Rum Stollen with Marzipan

an old-fashioned moist German stollen,  
studded with candied fruit, almonds, rum soaked raisins  
and marzipan. a delightful holiday bread!

\$26

### Tiramisu Torte

Delicate coffee genoise layers with a dark chocolate  
ganache, coffee mascarpone cream, and chocolate  
shavings, then wrapped with chocolate dipped lady fingers  
and tied with a festive gold ribbon.

A dessert worthy of any celebration!

\$48



#### Caramel Hazelnut Tart

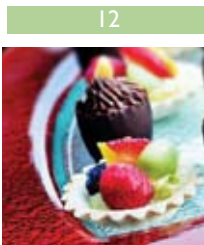
luscious caramel, whole toasted crunchy hazelnuts and  
dark chocolate, a fabulous trio of flavors, make this  
popular Italian tart a real holiday treat!

\$36

#### Applesauce Spice Cake

with golden raisins & chopped walnuts,  
glazed with Meyer's Rum

\$38



## HOLIDAYS 2011



### White Chocolate Mousse Torte

a white chocolate genoise layered torte filled with a delicate fruit mousse your choice of either apricot-orange, blackberry or raspberry covered with a rich white chocolate butter cream.

\$44

### Myer's Rum Cake

yellow sponge cake with toasted pecans glazed with Myer's rum

\$38

### Caramelized Apple Walnut Torte

walnut genoise layered with a spiced caramelized apple mascarpone filling covered with a Calvados cinnamon butter cream, candied walnuts & cinnamon sticks.

\$44

### Cherry Almond Linzertorte

a delightfully rich buttery cinnamon & ginger spiced almond shortbread filled with sweet imported cherry preserves and a splash of Kirschwasser liqueur

A true Austrian delight!

\$38

### Assorted Gourmet Cupcakes

your choice of flavors festively decorated chocolate or vanilla sponge cake with chocolate or vanilla buttercream, chocolate with kahlua butter cream

on orange spice Cake with pumpkin butter cream  
carrot cake with maple cream

\$36 (1 dozen)

## Hors d'oeuvres

add or substitute any of the following passed hors d'oeuvres to the above menus

### Room temperature

#### Beef Carpaccio Canapes

with balsamic roast tomatoes & brie cream

#### Ginger Marinated Pork Spring Rolls with Sour Cherry Sauce

#### Black Olive & Parmesan Cheese Batons flaky cheese straws and with tangy chevre & aged parmesan

#### Roasted Red Pepper, Basil & Mozzarella Pinwheels

#### Rosemary Orange Marinated Olives

#### Cajun Cashews & Curried Pecans Country Sausage & Fontina Palmiers

#### Poached Apricots with Chevre Mousse & Pistachios

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Dates stuffed with Manchego Cheese

Fresh Figs wrapped in Serrano Ham with Mascarpone

Warm

Baby Blue Crab & Roasted Pepper Cakes  
with lemon caper berry sauce

Coconut Coriander Shrimp  
jumbo gulf shrimp sauteed with coconut essence, hoisin &  
cilantro

Caramelized Onion Tart Tartins

Applewood Smoked Bacon wrapped Medjool Dates

Orange Soy Braised Short Ribs

Apple & Cranberry Compote in Phyllo Flowers  
with & Aged Cheddar

Chevre Champignon  
mushrooms stuffed with goats cheese, spinach & bacon

Smoked Salmon Bonbons  
smoked salmon blended with cream cheese, chives, fresh  
dill, horseradish & lemon juice rolled in panko bread  
crumbs & deep fried ~ served at room temp

Grilled Ham & Cheese

petite grilled fontina cheese & Serrano ham sandwiches

Wild Mushroom Toasts with Marjoram

Duck Sausage Pizza with Green Onions & Tomato

Sweet Potato Latkes  
with Shredded Duck & Green Onion Crème

Pollo con Pina  
chicken & pineapple skewers butter rum sauce

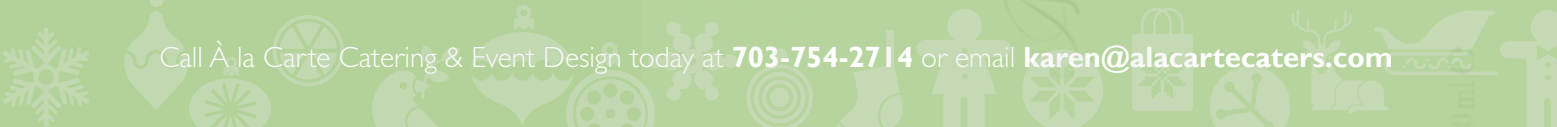
Starting at 1.00 each



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#### Placing Orders:

We ask orders be placed one week in advance of your event. Please notify us of any change in guest count 72 hours before event. Menus may be subject to substitutions if less than three days notice is given.

#### Cancellations:

A cancellation fee of 50% of the total bill will be charged on notices given within 48 hours for fully catered events and within 24 hours for "drop off" events, including weather related cancellations. Orders cancelled with less than 24 hours notice will be charged in full.

#### Delivery Charges:

For drop-off catering, the delivery charge is \$30.00 in the DC Metropolitan area. If drop-off included hot food, delivery and set up fee is \$60. If equipment requires a pick-up, an additional \$30.00 will be charged. Fully catered delivery and pick up fees start at \$60.00.

#### Payment:

À la Carte accepts Visa, MasterCard and American Express. Payment is required in advance unless corporate account has been established. Please inquire about setting up a corporate account. 1.5% service charge will be applied to all outstanding invoices over 15 days.

Thank you for choosing À la Carte for your holiday celebration!

### Additional Information and Policies

#### Drop-off catering:

Room temperature food will be presented on black disposable platters with seasonal garnishes. Hot food will be sent in aluminum foil pans for reheating in a home size oven. À la Carte can provide china platters and staff for an additional cost. We strongly suggest staff be added to hot meal catering service.

#### Full-service Catering:

Our talented event designers can prepare a proposal outlining a customized menu, professional servers, bartenders and chefs required for your event, equipment, music, décor, flowers, valet, tenting, lighting or anything you need to enhance your holiday gathering.

#### For a More Casual Affair:

Upscale disposable plates, cups, napkins and utensils are available for an additional \$2.00 per guest.

#### Minimum Guest Count:

Menus prices are based on a minimum of 20 guests.



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Call for consultation

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F 703 468 4783

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SAVOR THE MOMENTS



COVERING EVERY DETAIL SO YOU CAN RELAX AND ENJOY