

À LA CARTE

SAVOR THE MOMENTS



Holiday Menu 2006

*Reliable,
impeccable,
attentive*



alcartecaters.com

enjoy your own party



Our Gifts to You This Season

Feast your eyes on À la Carte's latest menu. This season, our accomplished chefs have 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.

Reliable, impeccable, attentive



*giving you the freedom to
relax and celebrate.*

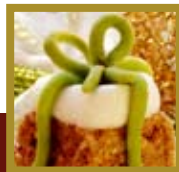
Just like a wonderful party, À la Carte gathers together the best from all worlds—the personal touch you'd expect from a local business and the professional flair of a seasoned event planning operation, with two pro kitchens and skill at handling up to 50 service vendors at a single event.

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



Holiday Menu 2006

Call À la Carte Catering & Event Design today at 703-754-2714 or email sales@alacartecaters.com



Home for the Holidays

Sage-Roasted Turkey
slow-roasted in natural juices and seasonings

Traditional Sage-and-Crouton Stuffing OR
Toasted Cornbread Stuffing

Calvados Brandy Gravy

Burnt-Apple Relish

Mashed Potatoes Mornay with Gruyère Cheese

Southern Sweet Potato Casserole with
Maple-and-Pecan Crust

French Green Beans with Shallot-Pecan Butter

Orange-Honey Glazed Carrot Ribbons

Artisan Breads and Butter

Choose two:

Classic Pumpkin Pie, Deep-Dish Apple Pie,
or Bourbon Pecan Pie, with Fresh Whipped Cream
Creamy Pumpkin Mousse with Walnut-Toffee Crunch

\$24.95 pp

Add an appetizer:

Butternut Squash-and-Apple Chowder or Sherried Wild
Mushroom Bisque with Stilton Toasts: \$4

Autumn Greens with Asian Pear, Crumbled Bleu, Praline
Pecans, and Pomegranate Vinaigrette: \$4.25

Dill Gravlax with Honey Mustard and Candied Lemon,
with Scandanavian Brown Bread: \$6.25

After-Caroling Soup Supper

Butternut Squash-and-Apple Chowder OR Pumpkin
Bisque with Sage and Rum

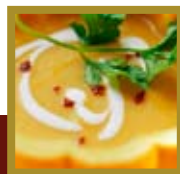
Winter Greens with Pear, Crumbled Stilton, Praline
Pecans, and Fig Vinaigrette

Assorted Rustic Breads with Whiskey Butter

Wassail Punch

Hot Cocoa with Mini-Marshmallows

Festive Holiday Cutout Cookies and Shortbread
\$16.50 pp



Holiday Menu 2006



Festive Open House



Beef Tenderloin Roulade
stuffed with Boursin and watercress

Shrimp Scampi Bread

Chicken-Apple Sausage in Puff Pastry
with honey mustard and sharp cheddar

Creamy Stilton Wheel
lightly hollowed and laced with aged port wine,
served with English table water biscuits and fresh pear

Candied Curried Pecans

Asparagus and Stemmed Carrots with
Sesame-Sage Dip

Mini Assorted Holiday Cookies and European Pastries
Including: Linzer cookies, white-chocolate dipped
macaroons, Kahlua cheesecake, fresh-fruit tarts, rich
chocolate truffles, pumpkin-praline bars
and apricot-almond bars with amaretto glaze
\$24 pp

The Office Party

*Perfect for the Drop-Off Afternoon Office Party
festively garnished and gift wrapped with ribbons*

Pulled Rosemary Chicken on Parmesan Tuile

Smoked Salmon-and-Basil Cream on Zucchini Latkes

Roast Beef-and-Horseradish-Slaw Wraps

Creamy Crab, Brie, and Artichoke Dip
with baguette rounds

Fresh Vegetable Wreath
of asparagus, Malibu carrots and red pepper
with sesame-sage dip

Chestnut-Mascarpone Torte
with gingersnap crust and candied lemon peel
with wheatmeal biscuits and table water crackers

Spanish Marcona Almonds

Mini Assorted Holiday Cookies
and European Pastries

Festive Cranberry Punch
\$25 pp



Holiday Menu 2006



Yuletide Gathering

Rolled Tenderloin of Beef
with manchego cheese and broccolini,
served over white-bean cassoulet scented with sage, with
roasted-tomato salsa

Pan-Seared Wild Alaskan Artic Char
with roasted apples and mustard cream

Roasted Fingerling Potatoes with Boursin
Mousse and Red-Pepper Tapenade

Winter Green Salad of Soft and Crisp Greens
with toasted pecans, pomegranate seeds, green grapes,
kiwi, and honey-lemon dressing

Artisan Breads with Fresh Herbed Butter

Individual Rocks Glasses Filled with
Chef's Sweet Creations:

~ Chocolate Cream Pudding, Caramelized
Bananas, and Toffee Crunch

~ Jeweled Trifle with Brandy-Soaked Genoise, Red Berries,
Kiwi, and Vanilla Crème Anglaise

~ Raspberry Fool with Fresh Whipped Cream and
Pirouette Cookies

Freshly Brewed Colombian Coffee
\$38 pp

Jazz it Up

Cajun Spiced Turkey with Bacon-Cider Gravy

Andouille and Jack Cheese wrapped in Puff Pastry
with Creole mustard

Crawfish Étouffée
classic Cajun dish of crawfish simmered with fish stock,
sherry and spices

Mashed Gingered Sweet Potatoes

Green Beans Smothered with
Sherried Onions and Mushrooms

Maple-Corn Muffins with Cinnamon Butter

Bayou Bread Pudding with Bourbon Sauce
Chocolate-Orange Macarons
\$28 pp

A Roman Holiday

Pinenut-and-Almond-Crusted Turkey Breast
with glaze of apricot marmalade,
coriander, and cinnamon

Roasted Rack of Lamb
with fig-and-pomegranate tapenade

6



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Baked Asparagus with Sun-Dried Tomato Vinaigrette

Penne Pasta Puttanesca
with dry-cured black olives, lemon rind,
spinach, and red pepper

Salad of Arugula, Fennel, Pink Grapefruit,
Clementine and Red Onion
with extra-virgin olive oil and sherry dressing

Semolina Bread with Whipped Goat Cheese

Tiramisu Parfaits,
ladyfingers layered with espresso-and-Frangolica mousse,
presented in a stemmed glass topped
with biscotti and cocoa powder
\$36 pp



Fireside Feast

Chicken Breast with Ratatouille and Lemon Beurre Blanc

Beef Bourguignonne,
tender beef tips simmered in a red-wine beef stock with
mushrooms, onions, and fresh herbs, served
with lightly buttered noodles

Skillet Polenta with Gorgonzola
Mixed-Green Caesar Salad with homemade croutons,
fresh parmesan, and robust garlic dressing

Rosemary Breadsticks and Olive Bread
with extra-virgin olive oil

Chocolate Caramel Nut Brownies, Pumpkin Praline Bars,
and Linzer Cookies

Hot Buttered Cranberry Cider
\$25 pp

Festival of Scents

Traditional Hanukkah Dinner with a Twist

Lox-and-Basil Rolls with Crème Fraiche

Old Country Chopped Liver with Toast Points

Caramelized Onion-and-Wine Braised
Beef Brisket with Dried Fruits

Honey-Ginger Glazed Carrots

Classic Potato Latkes with Lingonberry Relish

Salad of Smoked Trout, Watercress, and Apple with
Creamy Horseradish Dressing

Challah Twist

Jewish Apple Cake and Alsatian Plum Tarts
\$29 pp



Holiday Menu 2006



Virginia Hunt-Country Brunch

Maple-Glazed Baked Country Ham
with buttermilk biscuits and apricot scones,
served with Champagne mustard and orange butter



Three-Cheese Egg Frittata
with roasted peppers and fresh herbs

Warm Turkey-and-Spinach Salad
with crispy pancetta, mandarin orange segments, and
cranberry vinaigrette

Smoked Salmon-and-Roasted-Corn Cakes
sweet and savory corn batter,
pan-fried to a golden brown,
topped with Irish smoked salmon and
lemon-chive cream

Shenandoah Apple Crumble
assorted Virginia apples covered with
cinnamon-oat pecan topping, served
with fresh whipped cream

Brioche Bread Pudding with Bourbon
and Golden Raisins and warm caramel sauce
\$26.50 pp

Ring in the New Year

Slow-Cooked Hoisin Pork Roast
with Green Onions over Braised Bok Choy

Sesame-Crusted Atlantic Salmon
with Miso-Orange Glaze

Ginger-Fried Rice with Shiitake Mushrooms

Gathered Greens with Fresh Figs, Walnuts, Clementines
and Chèvre

Flat Bread and Cranberry-Maple Muffins

Chocolate-Truffle Panna Cotta with Espresso Crème

Lemon Pistachio Bars and Apple-Streusel Tarts

Twinkling Rose Champagne Punch
\$33 pp



Holiday Menu 2006



Displays

à la carte

Classic Tenderloin of Beef

cocktail rolls, horseradish peppercorn cream,
and grain mustard sauce
\$150 (serves up to 20)

Jack Daniel's-Marinated Flank Steak

with charred onions and
chili-barbecue sauce
\$110 (serves up to 20)

Whole Turkey Breast

cranberry-orange relish, herbed aioli, and cocktail rolls
\$95 (serves up to 20)

Apricot-Glazed Spiral Ham

assorted biscuits and Champagne mustard
\$95 (serves up to 20)

Whole Side of Ancho-Chili-Honey-Glazed Salmon

served with spicy buttermilk dressing
\$120 (serves up to 20)

Domestic & European Cheeses

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

The Grande Antipasto

A meal in itself!

The best imported Italian meats and sausages,
provolone, aged asiago, fresh mozzarella, tri-color
peppers, grilled eggplant and zucchini, marinated
mushrooms and artichokes, and
assorted olives served with tapenade, saffron aioli
focaccia, and breadsticks
\$6.50 pp

Fresh Vegetables

mosaic of fresh vegetables with
roasted-red-pepper and sesame-sage dips
\$3.25 pp

Assorted Mini Sandwiches

lavash pinwheels with smoked salmon and Boursin
tender beef with roasted red pepper
on multi-grain rolls
roast beef-and-horseradish-slaw wraps
*

smoked turkey and Champagne mustard
on maple-cranberry muffins
*

lemon-poached chicken breast with celery, red
onion, fresh basil, garlic, and leaf lettuce in pita purses
*

Asian chicken wrap, with julienned red pepper,
napa cabbage, green onion, and cilantro
*

pesto chicken focaccia with caramelized onions



Holiday Menu 2006



blackened-shrimp salad on croissant

*

Virginia country ham and honey-mustard biscuits

*

vegetable antipasto rolls

*

(includes two sandwiches per person

– choose one kind per 10 people)

\$6.50 pp

Chilled Prawn Cocktail with Sassy Cocktail Salsa

jumbo shrimp marinated in olive oil, lime juice, Cajun seasonings, and thyme grilled and served with a ginger-bourbon cocktail sauce

\$6.25 pp (three shrimp per person)

Creamy Crab, Brie, and Artichoke Dip

with French bread croutons and pita crisps

\$3.50 pp

Curried Artichoke Dip

with assorted flatbreads

\$2.75 pp

Gorgonzola Cheese Torte with Cranberries and Hazelnuts

served with assorted cocktail crackers

\$65 (serves up to 30)

Chestnut Mascarpone Torte

with Gingersnap Crust and Candied Lemon Peel

served with wheatmeal biscuits and table water crackers

\$65 (serves up to 30)

Brie en Croute

topped with Herb-and-Wild Mushroom Duxelle served with French bread and assorted crackers

\$55.00 (serves up to 30)

Sweet Endings

Assorted Miniature Cookies and Pastries

Tea Cookies

includes walnut-chocolate chunk, Linzer, butterscotch-pecan, chocolate-almond macaroon, Heath bar and

hazelnut biscotti, chocolate-Kahlua, cranberry-nut, chocolate-dipped horseshoes, holiday cutout cookies, and rugulah
\$2.75 pp (2½ cookies per person)



Pastries and Bars

includes cranberry-chocolate pecan, lemon-pistachio, caramel-crunch, apricot-almond, and raspberry bars; jeweled fresh-fruit tarts, caramelized-plum-and-apple-streusel tarts; assorted chocolate truffles; chocolate éclairs; and gingerbread-pumpkin torte
\$3.95 pp (2 ½ cookies per person)



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Combo Tea Cookie and Pastry Display
\$3.75 pp (2 ½ cookies per person)

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

Tripled-Dipped Chocolate Strawberries
\$3 each

Cobblers, Crisps, and Pies

Cranberry-Apple Crisp
assorted Virginia baked apples and tart cranberries,
sweetened with orange juice, cinnamon, and brown sugar,
with a ginger-pecan topping; served with whipped cream
\$28 (serves up to 20)

Merry Berry Cobbler
three kinds of berries baked in a golden pastry
crust served with vanilla crème anglaise
\$28 (serves up to 20)

Assorted Homemade Pies
pumpkin, French apple, chocolate banana,
bourbon pecan served with whipped cream
\$18 (serves 8 to 10)

Specialty Cakes, Tortes, and Tarts
(serves 10 to 15)
Applesauce Spice Cake
with golden raisins and chopped walnuts;
glazed with Myers's Rum \$38

Chocolate Turtle Torte
dense chocolate cake with chocolate mousse, caramel,
and pecans, covered in chocolate ganache \$44

Chocolate-Orange-Hazelnut Tart
bittersweet chocolate, orange, and hazelnuts, with a
splash of Frangelico and Grand Marnier liqueurs, crunchy
hazelnuts, and candied orange peel,
in a hazelnut-shortbread-cookie crust \$36

White Chocolate Mousse Torte
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 buttercream \$44

Myers's Rum Cake: yellow sponge cake with toasted
pecans, glazed with Myers's rum \$38

Triple-Chocolate Fudge Torte *just for chocolate lovers!* \$38

Caramelized-Apple-Walnut Torte
walnut genoise layered with a spiced caramelized-apple-
mascarpone filling, covered with Calvados-cinnamon
buttercream, candied walnuts, and cinnamon sticks \$44

Cherry-Almond Linzertorte
a delightfully rich, buttery, cinnamon-and-ginger-spiced-
almond shortbread, filled with sweet imported cherry
preserves and a splash of Kirschwasser liqueur.

A true Austrian delight! \$38



Holiday Menu 2006



Chestnut-Eggnog Cheesecake

a luxurious eggnog and chestnut cheesecake, studded with candied chestnuts and baked in a gingerbread-cookie crust, drizzled with dark-chocolate ganache and decorated with chocolate-dipped chestnuts \$42

Hors d'oeuvres

Room temperature

Savory Biscotti

with olives, figs, capers, and pistachios

Rosemary-Orange Marinated Olives

Cajun Cashews and Curried Pecans

Country Sausage-and-Fontina Palmiers

Olive-and-Parmesan Palmiers

Poached Apricots with Chèvre Mousse
and Pistachios

Cheddar Crisps with Roasted-Red-Grape Relish

Canapes of Roasted Duck with Brandied Cherries

Jack Daniel's Steak Bites

beef tenderloin, thinly sliced on baguette rounds,
served with horseradish sour cream, caramelized onion,
and fresh parsley

Fresh Figs Wrapped in Smoked Cured Ham
with Mascarpone

Hors d'oeuvres

Warm

Baby Blue-Crab-and-Roasted-Pepper Cakes
with lemon-caperberry sauce

Polenta Crostini with Mousse of Spiced Shrimp,
Red Pepper, and Avocado

Zucchini Latkes,
topped with smoked salmon and basil crème

Petite Red Bliss Potato filled with Smoked Trout
and Fennel Compote

Shrimp-and-Artichoke Beignets with
Lemon-Mustard Crème

Sesame Salmon with Miso-Orange Glaze

Parmesan-and-Black-Olive Shortbreads with Parsley Pesto
and Chèvre

Apple, Cranberries, and Aged Cheddar
in Phyllo Flowers

Plantain Chips with Cuban Spiced Pork, with
Avocado Crème

Grit Cakes with Creamy Gorgonzola



Holiday Menu 2006



Pissaladière

delicate flaky pastry, dressed with balsamic onion marmalade, tomatoes, and olive

Short Crust Tartlets with Shallot- and-wild mushroom ragout

Southwestern Quiche with Chilies, Avocado, and Monterey Jack

Grilled Portobello Mushroom "Pizzas" with Proscuitto and Pesto

Red Curry Duck with Mango and Sweet Red Pepper, on Wonton Crisps

Duck-and-Sweet-Potato Pancake with Lingonberry Jam

Lamb Lollipops with Mint Salt

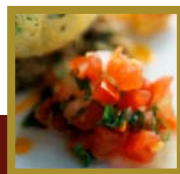
Lamb-and-Vegetable Brochettes with Chili-Barbecue Glaze

Pollo con Pina
chicken on pineapple skewers, with rum-butter sauce

Beef and Asparagus Negamaki

Cocktail Meatballs with Raspberry-Dijon Sauce

Starting at \$1 each



Holiday Menu 2006



Meet our executive chef



Bringing unmistakable warmth to the holiday menu is À la Carte Executive Chef Kyle Vermeulen. The transplanted New Yorker's sure touch with just the right spice was honed by study in New Orleans

and by his tenure as Executive Chef at the four-star Blue Moon Café in St. Thomas, where he developed cuisines that blend the tastes of many cultures. Kyle can work wonders in even the smallest spaces—he made something of a specialty of yacht-party catering on the coast of France and at the Admiral's Cup in the British Isles. But he's just as skilled at creating parties for hundreds here at home, as he did for Marriott and for major metropolitan caterers — and as he does now for À la Carte.



Additional Information and Policies

À la Carte is a full-service caterer. In addition to corporate drop off breakfast & lunch, À la Carte can help you plan your next special event, whether it's a company picnic, holiday party or executive dinner, call one of our event consultants for details.

We ask orders be placed two days in advance of your meeting. Menus may be subject to substitutions if less than two days notice is given. Planned guest count must be a minimum of 15. Please notify us of any increases in guest count 24 hours before event. Notify us of any decreases in your count, 48 hours prior to the event.

Room temperature food will be presented on black disposable platters with seasonal garnishes. Hot food will arrive in covered aluminium pans. À la Carte can provide china platters for a nominal fee. Disposable plates, cups, napkins & utensils are available for an additional \$1.50 per guest.

Our delivery charge is \$30.00 for room temperature catering. For hot meal catering service, there is an additional fee of \$60, for staff set-up. Additional staff may be hired for the duration of the event. If equipment requires a pickup, the cost is \$20.00.

A cancellation fee of 75% of the total order amount will be charged on notices given within 24 hours, including weather related cancellations. There is no charge for cancellations with notice of 24 hours or more.

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

Thank you for ordering from À la Carte Catering & Event Design. Call us today and relax tomorrow.



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*Unmistakable
warmth*



alartecaters.com

just the right spice



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