

# 2011 Holiday Ready Menus

À LA *C*ARTE

SAVOR THE MOMENTS



Reliable, impeccable, attentive

Giving you the freedom to relax and celebrate.



## Recycle, Reduce & Rejoice!

In addition to our full-service catering menus, A La Carte is offering these four easy, elegant, and earth-friendly affordable menus for stress-free entertaining. Here are a few ways we carry out our Green initiatives:

- We are located in close proximity to some of the best local farms in the area, and we continue to purchase as much as of this local food as possible all year long.
- We avoid farm-raised seafood
- We are Introducing bamboo and compostable disposable serve ware
- We donate used cooking oil to local farms for biodiesel
- We offering not just eco-friendly menus but economically-friendly menus; saving GREEN in every way!

Prices include food already displayed and set-up on your buffet. See page 6 for additional services.



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





## Merry & Lite

### Prawn Cocktail

Tiger shrimp glazed with Absolut Citron, skewered with an almond stuffed olive and served with a zesty cocktail sauce from a martini glass

### Duck Salad Lettuce Cups

Shredded duck blended with rice wine vinegar, peach nectar, ginger, shallots, fresh mint and thai basil, served in crispy lettuce cups with julienne cucumber

### Mini Assorted Pizzas (choose 2)

Choice from Spago style smoked salmon and chevre, artichoke & spinach, shrimp & mango roasted garlic, tomato & basil, duck confit & St. Andre, pear, brie & pesto, wild mushroom

### Dim Sum

Chinese dumplings filled with ginger chicken & veggies ~ served with soy scallion dipping sauce

### Cups of Crudite

Individual cups of lightly blanched fresh seasonal vegetables including French green beans, carrots, jicama red pepper strips, rapini and endive resting on a roasted red pepper aioli

### Holiday Charcuterie Display

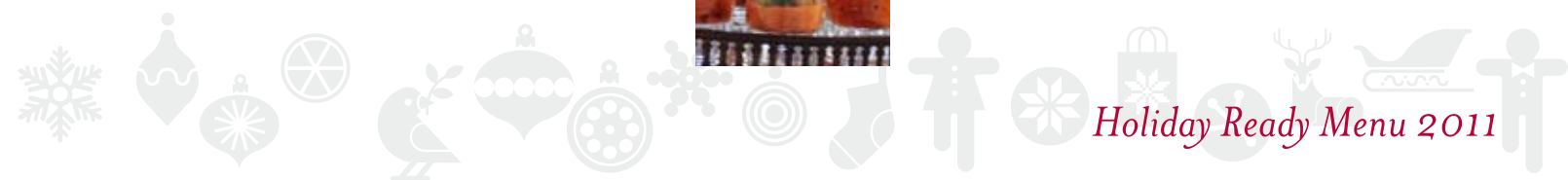
A variety of natural cured meats, including Chianti & Pinot Grigio dry salami, house-made pates, chicken gallantine with pistachios and cranberries, gourmet sausage, selection of artisanal cheeses accompanied by grilled artichokes, cornichons, roasted red & yellow peppers, Provençale olives, quince paste and violet mustard.

All are displayed on an antique wooden board and garnished with fresh herbs, served with assorted cocktail crackers and French baguette

### Festive Mini Dessert Assortment

Includes most of the following: chocolate truffle bites, French style pastries, creme brulee tartlettes, chocolate crunch bars, raspberry cream puffs and assorted holiday cookies

\$34 per guest





## Simple & Bright

### Chinese 5-spice Cocktail Meatballs

Handmade chicken meatballs slow-cooked with orange marmalade, soy, garlic, Chinese 5-spice and lemon juice

### French Sliders

Peppercorn crusted beef tenderloin sliced & layered on mini brioche rolls with caramelized onions, arugula & horseradish cream

### New England Lobster Rolls

Maine lobster salad with fresh dill & lemon juice, layered on New England style cocktail rolls

### Mini Butternut Squash Tart

Butternut squash with brandy, brown sugar, light cream and sage, with a mix of dried fruit, including pears, apricots, peaches, cranberries and currants in a cheddar cheese crust topped with Parmesan cheese

### Chocolate Hazelnut Crunch

Hazelnut dacquoise, bittersweet chocolate ganache, a touch of orange liquor

### Holiday Cookies & Confections

Including chocolate truffle bites, cranberry oatmeal cookies, almond macaroons, chocolate chip peppermint cookies, assorted cheesecake bars, gingerbread, walnut butter cookies and mini mousse cups, garnished with fresh seasonal fruit

\$24 per guest



## Casual Comforts

### Trio of Dips

Fig & kalamata olive tapenade, golden butternut squash & zucchini hummus served with dippables of rice crackers, crostini, flatbreads & root vegetable chips

### Braised Short Ribs

with Rustic Bread Rounds Crostini, Whipped Horseradish Cream & Fried Horseradish

### Sweet Potato Biscuits

with country ham & pumpkin butter

### Harvest Root Vegetable Salad

Winter vegetables including beets, carrots, parsnips, turnips, celeriac and white onions, roasted with honey and sage, served in butter lettuce cups with herbed goats cheese

### Lobster Mac & Cheese

Seashell pasta blended with a creamy bechamel of 3 cheeses, white wine & fresh herbs ~ baked until golden

### Cranberry Pear Tart

Glistening cranberries and pears sparkle on top of an almond frangipane filling

### Buche de Noel

Our traditional Yule Log of vanilla genoise brushed with curaco, filled with chocolate mousse and covered with chocolate ganache

\$28 per guest





## Glad Tidings

### Orange Sesame Beef Skewers

tender marinated beef marinated with Asian spices and orange zest, sprinkled with toasted white sesame seeds

### Shrimp & Salmon Rillette

fresh & light salmon pate with whole shrimp lemon & dill accompanied by leek compote & dense brown bread

### Duck or Turkey Sliders

thinly sliced duck breast or smoked turkey on mini rosemary biscuits with spicy plum chutney

### Wild Mushroom Strudel

a duxelle of domestic and forest mushrooms sautéed with shallots, thyme and a touch of sherry baked in a light puff pastry

### Tuscan Cheese Torta

savory blend of cheeses layered with sundried tomato and basil pesto, served with assorted cocktail crackers

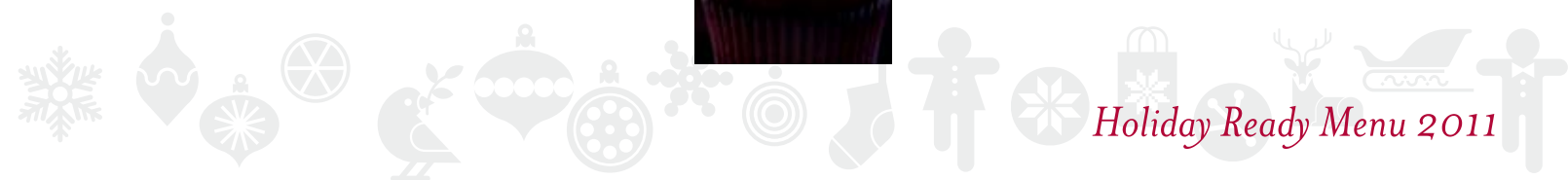
### Apricot Almond Tart

fresh poached apricots and almond cream with dark chocolate sauce

### Mini Mousse Cups

Including tiramisu, chocolate, white chocolate raspberry and citron, garnished with fresh berries

\$25 per guest



## 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.

### 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.

### 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 prior to 7 working days, including weather related cancellations. Orders cancelled within 7 working days will be charged in full.

### Delivery Charges:

You are welcome to pick-up your order at the address below. For drop-off catering, the delivery charge is \$20.00 for local delivery and \$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!



Call for consultation: À la Carte Catering + Event Design

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