



Holiday Menu 2007

À LA *C*ARTE

SAVOR THE MOMENTS



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



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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

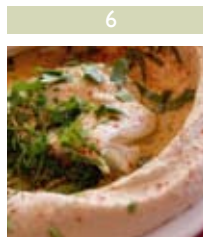
Fresh Fig, Mascarpone & Pesto Torta

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)



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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

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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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Fenite
Marchese Antinori
Chianti Classico Riserva
1991
ANTINORI



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

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.

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!



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Call for consultation

À la Carte Catering + Event Design

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F 703 468 4783

sales@alacartecaters.com

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COVERING EVERY DETAIL SO YOU CAN RELAX AND ENJOY

