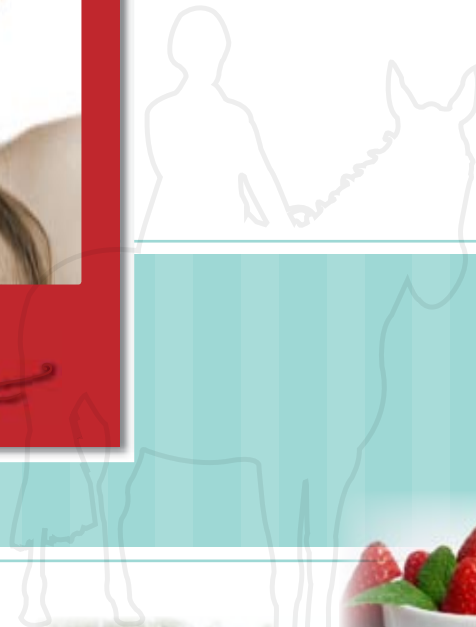
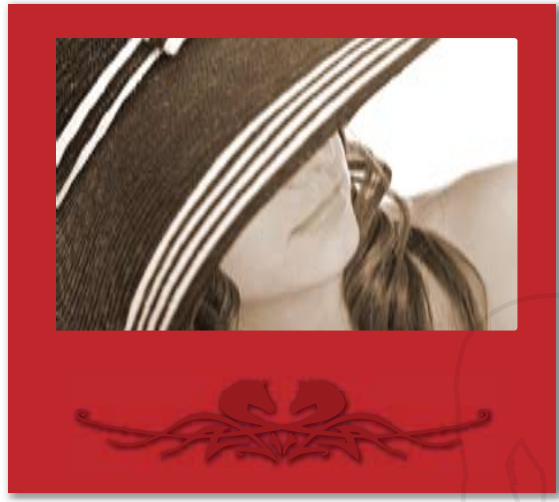


Winner's Circle



Blue-ribbon catered cuisine for the equestrian season

À LA CARTE

SAVOR THE MOMENTS





Riders Up

Enjoy all the excitement of these premier social occasions when you hand over the reins to À la Carte.

Our events planning team has been making equestrian events elegant and memorable for repeat clients for years. Whether you prefer sophisticated town or classic country styling, we'll set just the right mood. In a basket or on the table — we design mouth-watering catered fare for every palate and décor and details done with professional panache.

With À la Carte, you and your guests will have plenty of time and leisure to take in the hillsides, the horses, and, of course, the hats. So take your place at the rail and leave the rest to À la Carte.



Best of luck,,

Karen

Karen Baker, proprietor,
and the team at À la Carte

The Silk Purse

Herbed Tenderloin of Beef Display
served with petite rolls & whipped red pepper
horseradish cream

Orange Miso Glazed Side of Salmon
crispy rice crackers

Elegant Cheese Display
Huntsman, English Wensleydale & Brie de Champignon
garnished with fresh fruit & served with
table water biscuits

Parpadelle Pasta
artichoke pesto, fresh spinach &
oven-roasted tomatoes

Basket of Colorful Fresh Vegetables aioli garni

Key Lime Custard Tarts, Rustic Nut Bars
Horseshoe-shaped Shortbread &
Rich Chocolate Truffle Brownies

\$29.50

The Blue Ridge BBQ

Fresh Avocado & Corn Salsa
with blue corn chips

BBQ Chicken Wings & Drummettes basted with our
Homemade BBQ Sauce

Slow-simmered Pulled Pork BBQ
with creamy slaw & soft rolls

Caesar Potato Salad
yukon gold potatoes tossed with fresh parmesan & country
croutons in a robust garlic dressing



Call À la Carte
Catering & Event Design



703-754-2714
sales@alacartecaters.com

Vegetarian Baked Beans
simmered in molasses, onions & spices

Chunky Tomato & Cucumber Salad with Feta Crumbles

Cornbread Squares with Cilantro Butter

Sweet Seedless Watermelon Wedges

Green Tangerine Iced Tea

Assorted House-made Cookies & Bars

\$23



Virginia Hunt Country Classic

Honey Apricot Glazed Ham
buttermilk chive biscuits, whipped honey butter &
Champagne mustard

Grilled Lemon Basil Chicken Salad
with miniature rolls on the side

Roast Beef & Horseradish Slaw Wraps

Creamy Spinach & Artichoke Dip
table water crackers

Lightly Blanched Asparagus Spears with Saffron Aioli

Fresh Seasonal Fruit Display

White Chocolate Cappuccino Bread Pudding Squares
Lemon Pistachio Bars &
Double Chocolate Dipped Strawberries

\$25

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Plantation Lawn Party

Fancy Tea Sandwiches
watercress, egg salad, tuna, smoked salmon & cucumber,
asparagus & prosciutto & curried chicken salad

Winner's Circle Salad
saffron rice with ham, shrimp, chicken,
sweet peas & tomatoes

Petit Red Bliss Potatoes filled with
mustard dill potato salad

New Ambrosia Salad
fresh pineapple, cherries, peaches, orange & grapes with
whipped chantilly cream ~ sprinkled with toasted coconut

Assorted Tea Cookies

\$19.95

"The Favorite"

Surf & Turf Salad
grilled soy balsamic marinated London broil & spiced jumbo
shrimp with portobello mushrooms, roasted peppers,
zucchini & squash

Herbes de Provence Chicken Roulade
chicken breast stuffed with spinach, roasted peppers, pinenuts &
goat's cheese with roasted tomato aioli

Southern Comfort Salad
new lettuce greens, red bell pepper, black-eyed peas,
chickpeas, pecan crunch & Maytag blue cheese with sweet &
creamy mustard dressing

Fingerling Potato & Green Bean Salad
lemon chive dressing

Basket of Artisan Breads & Butter

Lemon Pound Cake with Fresh Strawberries & Cream

\$28



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The Great Meadow Grazer

The Grande Antipasto
a meal in itself!

The best imported Italian meats & sausages, provolone, aged asiago, fresh mozzarella, tri-colored peppers, grilled eggplant & zucchini, marinated mushrooms and artichokes & assorted olives ~ served with tapenade, saffron aioli, focaccia & breadsticks

Southwestern Chicken Rolls with black beans, monterey jack cheese & green chilis

Chesapeake Crab & Brie Dip with Crusty French Bread

Strawberry, Pineapple & Kiwi Skewers with dark chocolate sauce

Mini Assortment of Cookies & Bars

\$17.50 per person

Exacta Box Lunch

À la Carte's Signature Sandwiches

- ~ herbed grilled chicken
 - ~ roast beef & horseradish slaw
 - ~ serrano ham & manchego
 - ~ grilled veggies with feta
- (choose 1 kind per 10 sandwiches)

Orzo Pasta Salad with Roasted Vegetables

Fresh Fruit Salad

Kettle Chips

Choice of Oatmeal, Chocolate Chip Mocha Cookies or Chocolate Truffle Brownies

\$13.95



A Nibble and A Nosh

Grilled Chicken with Caramelized Onion
on focaccia triangles with pesto

Jack Daniel Steak Bites
Jack Daniel's marinated beef tenderloin thinly sliced on garlic rusks with horseradish sour cream, caramelized onion & fresh parsley

Tiny Ham Biscuits with Champagne Mustard

Avocado Corn Salsa with Blue Corn Tortillas

St. Andre Torte
layered with preserved lemon & mango chutney

Fresh Tomato & Basil Bruschetta with Ricotta Salada

Assorted Demi Cookies
Lemon Pound Cake with Fresh Strawberries & Cream

\$18.50

Displays À la Carte

Classic Tenderloin of Beef
lean prime tenderloin marinated in soy, garlic & balsamic roasted to a medium rare, sliced thinly & displayed with fresh herbs served with cocktail rolls, red pepper horseradish cream & grain mustard sauce
\$150.00 (serves up to 20)

Jack Daniel's Marinated Flank Steak
with charred onions & peppers
chili BBQ sauce
\$120.00 (serves up to 20)

Apricot Glazed Spiral Ham Display
pineapple relish & Champagne mustard & homemade buttermilk biscuits
\$110.00 (serves up to 20)

Whole Side of Ancho Chili Honey Glazed Salmon
served with a spicy buttermilk dressing
\$120.00 (serves up to 20)

A Display of Fine Cheeses
selection of creamy, semi-soft & aged cheeses garnished with fresh fruit & served with table water crackers
\$5.95

The Grande Antipasto
a meal in itself! The best imported Italian meats & sausages, provolone, aged asiago, fresh mozzarella, tri-colored peppers, grilled eggplant & zucchini, marinated mushrooms and artichokes & assorted olives ~ served with tapenade, saffron aioli, focaccia & breadsticks
\$6.50

Fresh Vegetable Display
mosaic of colorful fresh vegetables with sesame-sage dip
\$3.50



Assorted Mini Sandwiches
~ focaccia with grilled chicken & caramelized onions,
~ smoked salmon & lemon cream cheese
~ lemon basil chicken salad
~ roast beef with blue cheese mayo
~ Virginia country ham & honey mustard
~ vegetable antipasto rolls
(Choice of 3 kinds)
\$6.50

Jumbo Shrimp Cocktail Platter
with traditional cocktail sauce, fresh horseradish & lemon
\$6.50 (3 shrimp per person)



Beverages

each

Assorted Soft Drinks: Coke, Diet Coke, Sprite,

Diet Sprite & Dr. Pepper \$1.35

Original Stewart's Fountain Classics: root beer, ginger beer, cream, birch beer, grape, orange & black cherry..... \$1.50

Gus Myer's Grown Up Sodas: ruby grapefruit, Valencia orange, crimson grape, dry gingerale, lemon & cranberry lime..... \$2.00

Assorted Waters (Still & Sparking) \$1.50

Fiji Water..... \$1.75

Assorted Juice Bottles (orange, cranberry, apple, grapefruit & V8) \$1.75

Freshly Squeezed Orange & Grapefruit Juice \$2.00

Assorted Nantucket Nectar Juices..... \$2.00

Naturally Sweetened Iced Teas: Black, Mango or Green Tangerine..... \$1.50

Lemonade..... \$1.50



Meet Our Executive Chef

Racing in with unmistakable flair as he prepares our Equestrian Menus 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.



Policies for Ordering

À la Carte is a full-service caterer. In addition to tailgating & tented parties, 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 also provide flowers, equipment upgrades and/or full-bar service, to complete any theme or mood.

We ask orders be placed two weeks in advance of your event. Planned guest count must be a minimum of 15. Please notify us of any increases in guest count 48 hours before event. Notify us of any decreases in your count, 72 hours prior to the event.

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

Our delivery charge is \$30 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.

A cancellation fee of 75% of the total order amount will be charged on notices given within 72 hours, including weather related cancellations. There is no charge for cancellations with notice of 72 hours or more.

À la Carte accepts Visa, Mastercard & American Express. Payment in full is required prior to delivery unless corporate account has been established.

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

Call for a consultation
À la Carte
Catering & Event Design

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