

Home for the Holidays

{Minimum 4 guests to 1,000+}

Sage Roasted Turkey
slow-roasted in natural juices and seasonings

Apple Cider Gravy & Cranberry Orange Compote

Traditional Sage & Onion ~or~ Corn Bread Sausage Dressing

Creamy Garlic Mashed Potatoes

Maple Glazed Sweet Potatoes

Choose One Vegetable:

Green Beans with Wild Mushrooms and Onion Straw

~or~

Fresh Brussel Sprouts with Hazelnuts and House-cured Pancetta

Rosemary Biscuits, Cornbread, Walnut Raisin and Pumpkin Bread with Whipped Butter

Choice of Two Desserts

Classic Pumpkin Pie ~ Deep-dish Apple Pie ~ Chocolate Bourbon Pecan Pie
Spiced Apple Cake with Caramel Glaze, fresh whipped cream on the side

\$26.95 per guest

Add an Appetizer ~

Pumpkin Mushroom Soup

Crisp Greens with Green Apple, Sundried Cherries & Candied Walnuts
Pomegranate Dressing

Chilled Jumbo Shrimp Cocktail with Clementine Glaze

Please place orders by Friday, November 20th.

Dinners can be picked up between 8:30am and 3:30pm on Wednesday, November 25th complete with step-by-step instructions. Enjoy a sampling from our Holiday menus and Hot Wassail Punch while our servers bring your goodies to your car. Please inquire about deliveries.



If traditional states you cook your own turkey—let us lend a hand and provide the trimmings. Ask about our À la Carte, “à la carte menu.”

Overnight guests? Ask about our easy to heat breakfast casseroles and sides.

Email karen@alacartecaters.com or simply call 703-754-2714.

alacartecaters.com