

## Home for the Holidays {for 8 to 800+}

Sage Roasted Turkey  
slow-roasted in natural juices and seasonings

Apple Cider Gravy & Cranberry Pomegranate Relish

Traditional Sage & Crouton Stuffing ~or~ Corn Bread Stuffing with Dried Fruits

Buttermilk Mashed Potatoes with Fresh Chives

Sweet Potato Gratin with Brown Sugar Streusel Crust Topping  
~or~  
Roasted Root Vegetable Gratin

French Green Beans with Pancetta & Fresh Sage  
~or~

Fresh Brussel Sprouts with Red Pepper, Maple Syrup and Bacon

Artisan Breads & Maple Butter

### *Choice of Two Desserts*

Classic Pumpkin Pie, Deep-dish Apple Pie, Bourbon Pecan Pie  
& Spiced Apple Cake with Caramel Glaze ~ Fresh Whipped Cream on the side

*starting at \$26.95 per guest (minimum 8 guests)*

*Add an Appetizer ~*

Pumpkin Mushroom Soup

Crisp Greens with Green Apple, Sundried Cherries & Candied Walnuts  
creamy maple mustard dressing

Spicy Greens with Smoked Trout & Fennel ~ Horseradish Cream Dressing

Orders should be in by Friday, November 21st.  
Your meal will be delivered to you on  
Wednesday, November 26, complete with  
step-by-step instructions.

Email [karen@alacartecatcers.com](mailto:karen@alacartecatcers.com) or  
simply call 703-754-2714.

