



Savor the Moments
Sunday, March 27, 2016

Fresh as Spring Easter Dinner

à la carte Menu

Brunch

Caramelized Onion Strata with Honey Ham & Vermont Cheddar (serves 10-15) \$35
Spring Asparagus Deep Dish Quiche with Shallots and Lemon (serves 8-10) \$28

Starters

Easter Eggs ~ Classic Deviled eggs, made with fresh local eggs and fresh herbs \$1.25 each
Fava Bean and Goat Cheese Dip with Crisp Black Garlic Oil Toasts \$3.50 per serving
Roasted Red Pepper & Fennel Soup ~ \$14 per qt (serves 4-6)

Mains | priced per serving

Baked Ham with Apricot Chili Glaze with Champagne mustard, sweet potato biscuits and soft rolls
\$75 small (10-20 svgs) \$95 large (20-30 servings)
Herb Crusted Leg of Lamb with Porcini Mushrooms and Roasted Garlic Jus \$22
Salmon Fillet with Piedmont Honey Citrus Glaze and spring slaw \$19.95
Braised Beef Brisket with Carrots in a Red Wine Jus \$16.95

Sides and Salads | priced per serving

Minty Asparagus and Sugar Snap Peas \$4.50
Heirloom Rainbow Carrots a la Vichy \$4.50
Potatoes Dauphinoise \$4.50
Herb Roasted Fingerling Potatoes \$4.25

Rosemary and Black Pepper Biscuits, Greek Easter Bread, Dinner Rolls, Honey Orange Butter \$15/doz
Greek Easter Bread, whole loaf (serves 10-20) \$12

Sweet Endings | price each

Strawberry Shortcake with Lemon Custard \$65 (feeds up to 40)
Strawberry Panna Cotta, toasted coconut \$4.95
Spring Cupcakes ~ assorted flavors, decorated for spring \$3.50
Bunny and Egg-shaped Pastel Easter Cookies \$3.50



Fresh as Spring Easter Dinner

Prix Fixe Menu



Starters choose one

Roasted Red Pepper & Fennel Soup

Watercress, Baby Bibb & Sorrel Salad: fresh beets, avocado & orange feta, candied walnuts, orange dressing

Mains chose ham and one other, Lamb, Salmon or Brisket

Baked Ham with Apricot Chili Glaze with Champagne mustard,
sweet potato biscuits and soft rolls

Herb Crusted Leg of Lamb with Porcini Mushrooms and Roasted Garlic Jus

Salmon Fillet with Piedmont Honey Citrus Glaze and spring slaw

Braised Beef Brisket with Carrots in a Red Wine Jus

Sides choose 2

Minty Asparagus and Sugar Snap Peas

Heirloom Rainbow Carrots a la Vichy

Potatoes Dauphinoise

Herb Roasted Fingerling Potatoes

Includes: Rosemary and Black Pepper Biscuits, Greek Easter Bread, Dinner Rolls, Honey Orange Butter

Sweet Endings choose 2

Strawberry Shortcake with Lemon Custard

Strawberry Panna Cotta, toasted coconut

Spring Cupcakes ~ assorted flavors, decorated for spring

Bunny and Egg-shaped Pastel Easter Cookies

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\$349.50 dinner for 10 ~ \$34.95 per each additional guest

Orders should be placed by Thursday, March 24, 2016 by 6 pm

Call 703-754-2714 x101 or email rachel@alacartecaters.com

Dinners can be picked up between 9am and 5pm on Saturday, March 26. Orders come complete with step-by-step instructions. Please inquire about deliveries. We use only fresh ingredients and as much local as possible. Enjoy samples from our Fresh Spring Easter Menu while our servers pack your vehicle. *Ask about our Brunch Egg Casseroles.*
Looking for full prep and service? We'll be happy to set that up for you.

À LA CARTE

À la Carte Catering + Event Design
6608 James Madison Highway (rt 15)
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