



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](mailto: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 Catering + Event Design

2405 James Madison Highway

Haymarket, VA 20169 [alacartecaters.com](http://alacartecaters.com)

