



Mother's Day Dining

8 serving minimum

Starters *priced per serving*

New England Lobster Rolls

Maine lobster salad with fresh dill and lemon juice on lightly butter toasted New England style cocktail rolls 3.50

Spring Green Pea Cakes

with dill cured salmon, dill creme fraîche & salmon caviar 4.95 (2 per serving)

Seared Tuna

fresh sushi grade tuna lightly seared with microgreens, sliced avocado and cilantro lime dressing 7.95

Tranquility Chicken Salad

with grapes & orange zest on crisp cucumber cups 3.50 (2 per serving)

Local Eggs Deviled Style

local farm eggs piped with egg yolks blended with Sriracha mayo 3.50 (2 per serving)

Salads & Sides *priced per serving*

Strawberry Fields Salad

baby spinach, arugula, goat cheese & fresh strawberries and berry vinaigrette 5.95

Eat your Beets

roasted beets, our house blend of greens with candied walnuts, truffled goat cheese, and golden beet vinaigrette 5.95

Asparagus Gratin

asparagus spears tossed with sautéed shallots, fresh parmesan & mascarpone covered with a pine nut bread crumb topping baked until crisp 4.50

Potato Salad Niçoise

fingerling potatoes with green beans, tomatoes and red onion in a lemon herb mustard dressing garnished with Provençale olives and local farm hard cooked eggs 4

A Taste of the South Bread Basket

sweet potato biscuits, cheddar chive corn muffins & hushpuppies with honey orange butter 2.50

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Mains

Deep Dish Quiche Lemon Asparagus 36 (serves up to 10)

Lemon Chicken à la Barigoule

breast of chicken braised with olive oil, lemon preserves & fresh herbs, with a Provençale sauce of white wine artichoke & mushrooms served with multigrain rice pilaf
12.95 per serving

Classic Tenderloin of Beef Display (serves up to 20)

lean prime marinated tenderloin of beef, coated with fresh herbs, roasted to medium rare, with horseradish peewee potato salad, potato straws & cocktail rolls 190

Cucumber Dill Salmon (serves up to 20)

whole salmon side decorated with cucumber scales, served with a yogurt lemon dill sauce and sliced black bread 125

Sweet Finish

Key Lime Pie with whipped cream 24 (serves 8-12)

Lemon Pudding Cake with fresh blackberries 24 (serves 8-12)

Strawberries & Cream Cake

old-fashioned sponge cake with fresh whipped cream and strawberries with fresh strawberry coulis 48 (serves up to 20)

Salted Chocolate Caramel Cake moist dark chocolate cake layered with mocha whip cream, iced in chocolate ganache and finished with sea salt and caramel drizzle
48 (serves up to 20)

Orders should be placed by Thursday, May 7, 2015 by 6 pm

Call 703-754-2714 x5 or email kyle@alacartecaters.com

Food can be picked up between 9am and 5pm on Saturday, May 9. 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 menu while our servers pack your vehicle.



À la Carte Catering + Event Design alacartecaters.com
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