

# A La Carte Parties & Catering





## We make your event shine!

Imagine blissful guests sipping signature cocktails as graceful servers weave through the crowd delivering tastes of creatively composed cuisine. At A La Carte, we ensure your event is unforgettable with fresh, beautifully presented food and extraordinary service.

# Menu Options



## Hors D'oeuvres Packages

Garden Crudités – Crips, fresh seasonal vegetables displayed artfully with refreshing dip - \$ 8.99 per guest

Fresh Fruit - A colorful arrangement of local refreshing fruits served with a chilled sweet, tempting dip - \$8.99 per guest

Famous Cheese and Cracker Display - Collection of fine cheeses including French Brie, New England Cheddar, Goat Cheese with fruit as well as a chef's selection – served with a gourmet cracker selection. - \$11.99 per guest

Famous Cheese and Cracker with Fresh Fruit Display - Collection of fine cheeses including French Brie, New England Cheddar, Goat Cheese with fruit as well as a chef's selection – served with a gourmet cracker selection. Accompanied by fresh seasonal fruits, lovingly arranged on marble and glass platters. - \$12.99 per guest

Mediterranean Table - Traditional antipasto displayed with assorted meats that include imported prosciutto, cheese selection, specialty oils, olives, hummus, marinated mushrooms, artichoke hearts, stuffed grape leaves and a fine selection of breads. - \$18.99 per guest

Raw bar - Fresh Gulf Shrimp, Oysters, and cherrystones served on a bed of ice with lemon wedges, cocktail sauce, horseradish and our special mignonette sauce. - \$market price

## Cocktail Hour Hors D'oeuvre Pricing:

Light cocktail hour (3 selections) - \$11.99 per guest

Cocktail hour (5 selections) - \$16.99 per guest

Service –

The following hors d'oeuvres are served to your guests on silver trays and garnished appropriately.

Mozzarella, tomato and basil skewers  
Chilled gulf shrimp served with tangy cocktail sauce  
Bay scallop wrapped in bacon\*  
Tuna Tartar served in a cucumber cup\*  
Mushroom caps with herbed seasoned bread stuffing  
Chicken Satay served with a spicy peanut sauce  
Traditional Portuguese Linguica  
Buffalo Chicken with blue cheese dipping sauce  
Spicy Shrimp A La Carte  
Teriyaki Chicken Skewers  
Savory Quiche Tartlets  
Clams Casino  
Shrimp marinated in pineapple and soy sauce, wrapped in bacon  
Lobster Salad in a crisp endive leaf  
Mini Lamb Chops served with rosemary mustard cream\*  
Sliders – Cheeseburger, Chicken, Southern Style  
BBQ Pork  
Bifana's – Traditional Portuguese pork tenderloin with sautéed onions

Maryland style crab cakes with a remoulade\*  
Calamari served with fresh tangy tomato or tartar dressing  
Goat cheese filled dates wrapped in bacon  
Beef tenderloin on a crostini served with a horseradish cream  
Bruschetta  
Fresh mushrooms with crab stuffing  
Fire Roasted A La Carte Shrimp  
Spinach wrapped in a flakey filo dough  
Filet mignon seasoned and wrapped in bacon

\*Additional cost may incur



## Dinner Packages

### Silver Package \$39.99 per guest

*Salad Selection*

*Selection of Two Entrées:*

Roast Beef – Served with mushroom burgundy demi-glace sauce

Rosemary Roasted Pork – Tender cuts of pork sliced with a flavorful rosemary burgundy reduction

Herbed Stuffed Chicken – Chicken breast stuffed with fresh herb stuffing served with light white wine gravy

Chicken Piccata – Chicken breasts served with lemon and caper sauce

Chicken Cordon Bleu - Breaded chicken breast stuffed with Swiss cheese and ham

Chicken Marsala – Chicken breasts served with a mushroom wine sauce

Baked Stuffed Fish – White, flaky fish served with bread crumb stuffing highlighted by lemon and butter

Farfalle Pasta - Tossed with a homemade pine nut pesto

Ziti - Baked with marinara sauce, tangy Parmesan and mozzarella cheeses

Pasta - Served with seasonal vegetables in a rich, traditional marinara sauce or white wine and garlic sauce

Chicken, broccoli and ziti - Chicken breast sautéed in white wine tossed with fresh steamed broccoli in a white wine cream and cheese sauce

*Accompanied by a vegetable and starch of your choice*

*Fresh baked bread and whipped butter*

*Served Buffet or Family Style*

## Gold Package \$49.99 per guest

*Salad Selection*

*Selection of Two Entrées:*

Baked Stuffed Shrimp – Jumbo shrimp stuffed with a light sherry breadcrumb stuffing

Baked Stuffed Haddock – Flaky haddock with a seafood stuffing

Bacalhau - Traditional Portuguese style salted cod

Fried Haddock - Traditional fried fish, delicious and tasty served with lemon wedges

Prime Rib – Slow roasted and basted with au jus

Seafood Newburgh - Shrimp and scallops spiked with a sherry infused cream sauce

Baked Stuffed Sole - Sweet, delicate sole stuffed with crabmeat drizzled with a Newburgh lobster sauce

New York Sirloin Steak – One of the tastiest cuts of meats, served simply seasoned

*Accompanied by a vegetable and starch of your choice*

*Fresh baked bread and whipped butter*

*Served Family Style or Plated*

## Platinum Package \$75.99 per guest

*Salad Selection*

*Selection of Two Entrées*

Baked Stuffed Lobster – Delicious! Served with a seafood stuffing and drawn butter

King Crab Legs – Seasoned and served with drawn butter

Prime Rib – Slow roasted and basted with au jus

Filet Mignon – tender cut of meat grilled to perfection – with or without bacon

Surf and Turf – Filet Mignon wrapped in Bacon and your choice of seafood (considered two selections)

*Accompanied by a vegetable and starch of your choice*

*Fresh baked bread and whipped butter*

*Served Plated*



## Our Food

### Salad Course Options

Spring green salad - Tossed salad with vegetables and fresh, homemade vinaigrette dressing

Classic Caesar salad - Served with fresh shaved Parmesan, tangy croutons and Caesar dressing

Summer Salad - Field of greens, fresh strawberries garnished with poppy seed dressing

Harvest Salad - Fresh greens tossed with cranberries, pecans, goat cheese with vinaigrette

Baby Arugula Salad - Sweet baby arugula with fresh naval orange slices, sweet red onions tossed with olive oil

vinaigrette

## Accompaniments –

Rice Pilaf  
Vegetable Rice  
Wild rice with dried cranberries and pecans  
Seafood rice  
Mixed vegetables – carrots, cauliflower and broccoli lightly seasoned  
Roasted vegetables – seasonal vegetables chef selected  
Baby carrots glazed with an orange citrus glaze  
Asparagus

Green beans almonidine  
Broccoli and Cauliflower baked with herbed seasonings  
Delmonico potatoes  
Portuguese style oven roasted potatoes  
Rosemary oven roasted potatoes  
Potatoes stuffed and double baked with a rich cheese and bacon sauce\*  
Lobster Risotto\*  
Wild Mushroom Risotto\*  
Macaroni and Cheese

\*May incur additional costs

## Traditional New England ClamBake - Market Price

Steamed Clams and Mussels, Steamed Lobster

Sides:

Roasted, Baked or Mashed potatoes

Coleslaw or Potato Salad

Tossed Salad

Sliced Watermelon



## Services

As part of your team, A La Carte specialist will work together to help make your vision a reality. We are creative and able to work within most budgets and our chefs are amazing.

We look forward to walking with you on this journey as you debut yourselves, together as a couple, for the first time.

### **The following are available with our dinner packages:**

Salad Course  
Main Course  
A presentation of freshly baked breads served with whipped butter

### **The per guest price includes the following services:**

Wedding and Catering Coordinator  
Unlimited consultation and planning  
Complete culinary Staff  
Complete wait staff  
Onsite catering chef  
All necessary catering service equipment

## Additional Services Upon Request

Delivery and pickup, setup and breakdown  
Full table setup including china, linens, flatware and stemware  
Approximately \$250 per table

Tables, chairs and other setup available

**Bartending Services and Liquor Liability priced per event**

## Contact Us:

Website: [alacarteparties.com](http://alacarteparties.com)  
Phone: 508-527-8969 or 978 – 836-2644

Email:

[cwells@alacarteparties](mailto:cwells@alacarteparties)  
[anapaula@alacarteparties.com](mailto:anapaula@alacarteparties.com)

