



Holiday Menu Additions

Although A La Carte tailors every menu to meet your specific needs, consider these seasonal specialties for your fall/winter event:

Passed Hors d'Oeuvres

Maple Jalapeño Pork Belly Bites

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Roasted Butternut Squash & Rosemary Goat Cheese Flatbread

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Shiner Bock Slow Braised Beef Short Ribs on Petite Cheddar Biscuits

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Jack Daniels and Brown Sugar Glazed Smoked Salmon Crostini

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Duck Confit Quesadillas with Caramelized Leeks & Gorgonzola

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Starters – Soups & Salads

Butternut Squash Soup Shooters with Crème Fraiche and Spiced Pepitas

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Chestnut Soup Shooters with Cognac Cream

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Tomato Basil Bisque with Grilled Cheese Skewers

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Fennel and Arugula Salad with Prosciutto & Pomegranate Seeds

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Rio Valley Grapefruit and Avocado Salad

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Sunburst Salad with Dried Cranberries, Toasted Almonds and Stilton

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Entreés - Plated & Stations

New Orleans Style BBQ Shrimp & Grits in Stemless Martinis

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Coffee Rubbed Braised Beef over
Chipotle & Goat Cheese Mashed Sweet Potatoes

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Roasted Butternut Squash Risotto with Ginger,
Chives and Shaved Parmesan

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Tempting Desserts

Miniature Pumpkin Cheesecakes with Gingersnap Crust

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Chocolate Truffles with Roasted Pistachios

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Apple Cinnamon Tartlets with Vanilla Bean Crème Anglaise

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Signature Cocktails

Hard Cider Sangria with Crisp Apples & Brandy

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Sparkling Wine with Grand Marnier Topped with Pomegranate Seeds

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Warm Whiskey Chai

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Since 2010, A La Carte has repeated an entire menu just one time, and that's because the client wanted to! So pick a couple of items that sound especially good to you from the Fall/Winter list to get you started. Your event planner will have tons of suggestions (like perennial favorites Pancetta Crisps and Beef Tenderloin Canapés) to make your special event truly *special*.