



Wedding Packages

Your menu is one of the most memorable parts of your wedding reception, and you want your guests to rave about the amazing food you served for years. Think of your menu as a way to honor your cultural heritage, both where you've been and where you're going. All of these packages can be customized to reflect you both on your big day.

Do you have a favorite recipe from your grandmother? Does your dad make a family-famous salad dressing? Do your family gatherings always include a special item? Let's share it with your guests!

All of A La Carte Events & Catering's packages include:

- Buffet Attendant and Buffet Serving Equipment,
- China, Silverware and Cloth Napkins
- Water Glasses,
- Cake Cutting and Serving.

Let's settle down to take a look at some of the food options you have. You may consider featuring a whole roasted pig at your reception. The savory scent of pork fills the air, drawing your guests to see where that delicious smell is coming from.

Or you may opt for indulging your guests with a Build-Your-Own S'mores Bar, adding a touch of nostalgia to your wedding. Have it your way.

We can't wait to hear from you to start planning your wedding day!

Cheers,

Casey, Laura, Chef Josh and the entire team at A La Carte Events & Catering



Hors d'Oeuvres

Pancetta Crisps with Whipped Goat Cheese, Thinly Sliced Pear, Drizzled with Dark Texas Honey

▪
Seared Sesame Tuna on Crispy Wontons
With Wasabi Aioli

▪
Spinach and Artichoke Tartlets with Spicy Tomato Chutney

▪
Crabmeat Canapés with Creole Mustard & Chives

▪
Pulled Pork Sliders with Creamy Slaw

▪
Belgian Endive Filled with Goat Cheese, Diced Green Apple and Spiced Pecans

▪
Truffled Mac & Cheese Spoons with Buttered Breadcrumbs

▪
Beef Tenderloin Canapés with Caramelized Onions, Housemade Boursin and Red Pepper Aioli

▪
Mini Biscuits Stuffed with Roasted Pork and Blackberry Coulis

▪
Baked Brie and Apricot Phyllo Kisses

▪
Wild Mushroom Risotto Fritters with Romesco Sauce

▪
Duck Confit Quesadillas with Caramelized Leeks

▪
Cajun Crab Balls with Remoulade Sauce

▪
Curried Chicken Salad on Plantain Chips with Mango Chutney

▪
Creamy Leek and Wild Mushroom Bruschetta

▪
Curried Sweet Potato Fries with Scallions
Served in Bamboo Cones

▪
Fried Coconut Shrimp with Spicy Marmalade Dip

▪
Grilled Fredericksburg Peaches with
Balsamic Drizzle Over Ricotta Crostini

▪
Butternut Squash Soup Shooters with Crema and Spicy Pepitas

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Savory Soups & Fresh Salads

Heirloom Tomato Caprese with Fresh Mozzarella and Housemade Pesto

▪ Rio Valley Grapefruit and Ripe Avocado Salad with Creamy Mimosa Dressing and Roasted Pistachios

▪ House Salad with Shaved Vegetables and Parmesan with Guest's Choice of Herb Ranch or Champagne Vinaigrette

▪ Spring Mix with Julienned Apples, Crumbled Gorgonzola and Mustard-Shallot Vinaigrette

▪ Baby Spinach Salad with Dried Cranberries, Toasted Walnuts and Pomegranate Dressing

▪ Classic Caesar with Housemade Croutons, Capers and Shaved Parmesan

▪ Big Greek Salad with Cucumbers, Feta Cheese, Red Onions, Pepperoncini, Kalamata Olives with Red Wine-Oregano Vinaigrette

▪ Caramelized Walnut, Goat Cheese and Arugula with Sherry-Walnut Oil Dressing



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Loaded Baked Potato Soup with Bacon, Shredded Cheddar and Scallions

▪ Cream of Asparagus with Lemon Crema and Black Sesame Seeds

▪ Roasted Red Pepper Soup with Charred Corn and Tortilla Strips

▪ Butternut Squash Bisque with 5-Spice Cream and Sweet & Spicy Pepitas

▪ Wintery Roasted Chestnut Soup with Cognac Crème

▪ Carrot and Ginger Soup with Chives and Sesame Seeds

▪ Chicken and Andouille Sausage Gumbo with Popcorn Rice

▪ Roasted Cauliflower Soup Drizzled with White Truffle Oil

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Classic Entrees

- Ancho Lacquered Pork Tenderloin with Dijon Cream Sauce
- Parmesan Crusted Chicken Cutlets with Lemon-Caper Butter Sauce
- Puff Pastry Shells Filled with Creamy Chicken "Pot Pie"
- Gulf Coast Shrimp Creole
- Marinated Flank Steak with Italian Salsa Verde
- Slow Roasted Pork Rolled in Crushed Fennel and Rosemary
- Grilled Portobello Mushroom Steaks with Avocado Chimichurri
- Chicken Parmesan
- Individual French Ratatouille Tarts with Heirloom Tomatoes, Zucchini and Eggplant



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Prime Entrees

- Argentine Style Beef with Chimichurri
- Sautéed Shrimp with Creamy Grits, Seared Andouille Sausage and Pickled Shallots
- Beef Tenderloin with Béarnaise Sauce
- Pecan Crusted Redfish with Buttery Meuniere Sauce
- Chicken Napolitano with Prosciutto, Fresh Mozzarella and Spinach with Wild Mushroom Bordeaux Sauce
- Grilled Shrimp with Sun-Dried Tomatoes, Fresh Basil and Toasted Pine Nuts
- Rack of Lamb with Cherry-Red Wine Pan Reduction
- Panko Crusted Old Bay Crab Cakes with Lemon Zest
- Braised Beef Short Ribs with Rosemary and Bordelaise Sauce
- Wild Salmon with Blistered Tomato Beurre Blanc Sauce
- Black Pepper Crusted Prime Rib with Horseradish Cream and Jus (Add 8.95 per guest)



Starch & Grain Side Dishes

Creamy Mac & Cheese with Buttered Breadcrumbs (Truffle Oil Optional)

▪ Baked Penne Pasta with 4-Cheese, Spinach and Artichokes

▪ Summery Orzo Pasta with Olive Oil and Crunchy Fresh Vegetables

▪ Buttery Mascarpone & Chive Mashed Potatoes

▪ Roasted New Potatoes with Garlic and Rosemary

▪ White and Wild Rice Medley with Toasted Almonds

▪ Warm Barley with Feta Crumbles, Olive Oil and Citrus Zest

▪ Creamy Italian Polenta

▪ Mashed Sweet Potatoes with Goat Cheese and Chipotle

▪ Pasta Marinara

▪ Savory Bread Pudding with Sautéed Kale and Wild Mushrooms



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Vegetable Side Dishes

Grilled Zucchini, Yellow Squash, Portobello Mushrooms, Peppers and Red Onions

▪ Southern-Style Green Beans with Bacon

▪ Peppered Brussels Sprouts with Balsamic and Honey (Pancetta Optional)

▪ Steamed Broccolini with Lemon Butter

▪ Cauliflower Au Gratin with Breadcrumbs

▪ Sautéed Corn with Black Beans and Lime Juice

▪ Steamed or Grilled Asparagus

▪ Green Bean Bundles with Toasted Almonds



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Custom Dinners - Buffet or Seated

Flight of Hors d'Oeuvres ▪ 21.95-25.95 per guest

- Seven (7) Hors d'Oeuvres, your choice
- Served at attended stations

Traditional Buffet Package ▪ 21.95-25.95 per guest

- Our Classic Buffets are built from food from around the world!
- Choose Menus Inspired by Texas, Mexico, Italy or Texas Barbeque
- Includes Side Dishes and Accoutrements

Silver Package ▪ 27.95-31.95 per guest

- One (1) Passed Hors 'd Oeuvre
- Choice of Savory Soup or Fresh Green Salad
- Freshly Baked Rolls and Breads with Butter
- Two (2) Classic Entrées
- Two (2) Side Dishes

Golden Package ▪ 41.95-51.95 per guest

- One (1) Passed Hors 'd Oeuvre
- Choice of Savory Soup or Fresh Green Salad
- Freshly Baked Rolls and Breads with Butter
- Two (2) Prime Entrée
- Two (2) Side Dishes

Platinum Package ▪ 55.95-71.95 per guest

- Three (3) Passed Hors 'd Oeuvres
- Choice of Savory Soup or Fresh Green Salad
- Freshly Baked Rolls and Breads with Butter
- Two (2) Prime Entrées
- Three (3) Side Dishes



For sequential seated service on any package above, add \$12.00 per Guest. Family Style available upon request. Additional staff may be required based on your number of guests and chosen service style. A La Carte is full service, which means we can help you with every wedding detail, from the bouquet to your getaway car!



Menu prices exclude event staff, applicable sales taxes and 18% gratuity

Traditional Buffet Packages

\$21.95 – \$25.95 per Guest

Taste of Texas Buffet Package

- Rio Valley Citrus Salad with Avocado Chunks and Creamy Roasted Green Chile Dressing
- Red Wine Braised Beef over Housemade Boursin Mashed Potatoes
- Maple Pecan Crusted Chicken with Pan Sauce
- Seasonal Selection of Roasted Vegetables
- Fresh Bread and Butter

Taste of Italy Buffet Package

- Tomato Caprese Salad with Fresh Mozzarella and Balsamic Reduction
- Grilled Vegetables with Italian Salsa Verde
- Chicken Parmesan over Ziti Marinara
- Fettucine Alfredo with Grilled Sweet Italian Sausage On the Side
- Grilled Shrimp with Toasted Pine Nuts, Olive Oil, Basil, Capers and Sun-Dried Tomatoes
- Fresh Baked Italian Bread with Olive Oil



Taste of Mexico Buffet Package

- Crisp Romaine Lettuce with Roasted Corn, Vine Ripened Tomatoes, Sliced Avocado, Black Beans, Cojita Cheese and Crunchy Tortilla Strips. Served with Honey Lime Vinaigrette
- Char Grilled Chicken Breast and Barbacoa Beef with Sautéed Peppers and Onions
- Quesadillas Rajas – Roasted Poblanos with Crema Fresca and Charred Corn
- Cilantro and Lime Infused Mexican Rice
- Tortilla Chips with Pico de Gallo, Guacamole, Fresh Green Salsa, Fire Roasted Tomato Salsa, Lime Sour Cream, and Fresh Queso
- Corn and Flour Tortillas

Good Ol' Texas BBQ Buffet Package

- Classic Beef Brisket – Sliced or Chopped – with Housemade BBQ Sauce
- Pulled Pork ~or~ BBQ Chicken
- Sides – choose two (2): Brown Sugar Baked Beans, Southern Potato Salad, Slow Cooked Green Beans with Bacon, Cole Slaw, Atchafalaya Dirty Rice
- Pickles, Sliced Onions, Jalapenos
- Thick Texas Toast Style White Bread



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Chef Attended Interactive Stations

\$9.95 – \$19.95 per Guest

At least three (3) recommended for a full meal

Whole Roasted Pig Station

- Whole Pig, Roasted Cuban Style in La Caja China – Dramatic and Memorable!
- Creamy Napa Slaw
- Hawaiian Rolls
- Housemade Sauce



Napa Brunch Station

- Napa Valley Spring Rolls – Prosciutto & Arugula with Goat Cheese and Fresh Fig Jam
- Sweet & Spicy Bacon
- Omelet made to order with choice of fillings
- Caramelized Onion & Pear Tart with Feta and Toasted Walnuts
- Raspberry Scones with Espresso Glaze served with Lemon Curd or Apricot Crème Cheese

Meat & Potatoes Carving Station

- Herb Crusted Beef Tenderloin* with Whipped Horseradish Crème and Silver Dollar Rolls
- Mini Twice-Baked Potatoes
- Parmesan Garlic Grilled Asparagus
- *Substitute Lamb, Pork or Chicken

Best Mac & Cheese Station

- A La Carte's Classic 5-Cheese Macaroni & Cheese
- Served with Guests' Choice of Toppings: Crumbled Bacon, Buffalo Style Chicken Bites, Tuffle Oil, Sautéed Mushrooms, Fried Onions, Diced Tomatoes, Jalapeno Jack, Blue Cheese Crumbles

Pasta Station

- Made to order Pastas with Guest's Choice of Sauce and Add-Ins
- Cream, Marinara or Pesto Sauces
- Sliced Italian Sausage, Grilled Chicken Breast
- Sauteed Onions & Peppers, Black Olives, Parmesan, Mushrooms and Roasted Garlic
- Fresh Basil, Red Pepper Flakes



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Chef Attended Interactive Stations

\$9.95 – \$19.95 per Guest

At least three (3) recommended for a full meal

Slider Station

- Beef & Blue - Beef with Bacon and Bleu Cheese
- Brisket with Fresh Onions, Pickles and House-made Sauce
- Pulled Pork with Creamy Slaw and House-made Sauce

Grilled Cheese Station

- Select Variety of Artisanal Cheeses
- Guest's Choice of Add-Ins: Smoked Bacon, Tomatoes, Fresh Chives
- Guests' Choice of Fresh White or Whole Grain Breads
- Creamy Tomato Soup on the Side

Mashed Potato Martini Station

- Yukon Gold and Mashed Sweet Potatoes
- Butter, Sour Cream, Shredded Cheeses, Bacon & Scallions
- Served in a Martini Glass for a touch of Elegance

Eloté Station

- Grilled Corn with Tricolor Peppers Served In Bamboo Cups
- Eloté Secret Sauce with Crème Fraiche
- Toppings: Finely Crumbled Cotija Cheese, Shredded Parmesan, Fresh Chives, Cilantro, Basil & Lime

S'Mores Bar

- Curated Variety of Chocolates
- Selected Graham Crackers & Marshmallows
- Assembled and Heated to Order!



Menu prices exclude event staff, applicable sales taxes and 18% gratuity

Chef Attended Interactive Stations

*\$9.95 – \$19.95 per Guest
At least three (3) recommended for a full meal*

Dessert Bar

- Choose Three (3) Desserts from our Extensive Pastry Menu
- Pecan Pie Squares with Mascarpone Whipped Cream
- Margarita Mousse with Candied Lime Slices
- Ancho Chile Triple Chocolate Cookies with Cocoa Nibs
- Petite Crème Brulee
- Many More to Choose!

Charcuterie and Gourmet Cheeses

- Curated Selection of Smoked & Cured Meats and Artisanal Cheeses with Seasonal Fruits, Nuts, Jams, Jellies and Accoutrements



Menu prices exclude event staff, applicable sales taxes and 18% gratuity

Have Something Else In Mind?

Let's talk! A La Carte Events & Catering is happy to customize your menu, and that includes everything from themed buffets like Southern, Cajun and Tex-Mex, to action stations like Sliders, Mac & Cheese with Mixins, and Custom Grilled Cheeses with Soup Pairings.

Are you thinking about a sweet ending featuring something other than wedding cake?

Send your guests home after indulging in a decadent display of mini desserts like Crème Brulee, Baby Peach Pies and Dark Chocolate Ganache Tartlets with Glazed Raspberries and Edible Gold.

You picked the perfect person. You've picked the perfect venue, and now you get to pick the perfect menu to celebrate your love.

Contact the professional planners A La Carte Events & Catering now to get started and to schedule your tasting.
<https://www.alchouston.com>.

