



Party Platters

If you're looking for a gourmet way to entertain without all the fuss, A La Carte's Party Platters may be the way to go. You still get customizable, chef-prepared food, but you don't have to have an A La Carte chef on-site to fry, assemble, cut, garnish and refill.

Party Platters are ready-to-serve fresh food. They can be delivered on disposable platters (we call this "drop off") or on your choice of wood, ceramic or metal platters, and chafing dishes. (This is "drop off / pick up service" since we'll return at the end of your event to retrieve the buffet equipment.)

Hors d' Oeuvres

- Beef Tenderloin Canapés with Caramelized Onions,
Housemade Boursin and Drizzled with Red Pepper Aioli
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- Curried Chicken Salad on Plantain Chips with Housemade Mango Chutney
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- Roasted Beet Hummus Canapés Topped with Walnut-Herb Crumble
-
- Leek & Wild Mushroom Bruschetta with Mascarpone Cream
-
- Crunchy Tapenade and Goat Cheese Bites
-
- Savory Bite-Sized Stuffed Profiteroles
-
- Fresh Herb and Chopped Asparagus Salad in Tiny Bowls with Shaved Parmesan
-
- Napa Valley Spring Rolls with Prosciutto, Arugula and Fig Jam
-
- Moroccan Spiced Smoked Salmon with Fennel Slaw in Chinese Spoons
-
- Deviled Eggs (Southern, Caviar or Pancetta)
-
- Mini Lump Crab Cakes with Panko Crust, Remoulade Sauce and Lemon Wedges
-
- Prosciutto Wrapped Asparagus with Balsamic Reduction
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Cheese, Fruit and Dips

- Classic Caprese Skewers with Fresh Mozzarella, Grape Tomatoes and Housemade Pesto
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- Caramelized Onion Dip with Crudité and Kettle Chips
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Pork Rillettes with Cornichon, Whole Grain Mustard and French Crackers

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Fresh Fruit and Berries with Honeyed Greek Yogurt

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Artisan Cheese, Charcuterie and Ripe Fruit Platter

▪
Pimento Cheese with Fried Pork Rinds, Baby Veggies and Crackers

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Skewers

Classic Caprese Skewers with Fresh Mozzarella, Grape Tomatoes and Housemade Pesto

▪
Buffalo Chicken with Carrots, Celery and Chunky Blue Cheese Dressing

▪
Curried Chicken Skewers with Thai Peanut Dip

▪
Greek Beef Souvlaki Kabobs

▪
Sweet and Sticky Char Siu Pork

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High Tea

Tea Sandwiches: Smoked Salmon with Capers, Cucumber Dill with Cream Cheese, Egg Salad with Bacon, French Breakfast Radish Tartines, Shaved Ham with Brie and Honey-Mustard, Chicken Salad with Fresh Dill, Grapes and Toasted Almonds on Petite Croissants, or Roast Beef & Boursin on 9-Grain with Arugula

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Scones: Lemon Poppy Seed, Ginger Cardamom, Chocolate Chunk, Fresh Peach & Blueberry, or Vanilla Bean with Clotted Cream

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Desserts

Strawberry Shortcake Parfaits with Mascarpone Whipped Cream

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Seasonal Petite Cheesecake (Pumpkin with Gingersnap Crust, Ginger & Blueberry, Dulce de Leche)

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Tropical Toasted Coconut Macadamia Shortbread Bars

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Fresh Lemon Tartlets and Key Lime Mini Pies

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Dark Chocolate Ganache Tartlets with Glazed Raspberries & Edible Gold

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Layered Triple Chocolate Mousse Cups

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If you select "Drop Off / Pick Up" Party Platters, items that require temperature control are also available, like Boiled Shrimp Platters, Hot Crab Dip, Seasonal Soup Shooters, Warm Stuffed Biscuits and Petite Crème Brulee. Your A La Carte Events & Catering planner can assist you.

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