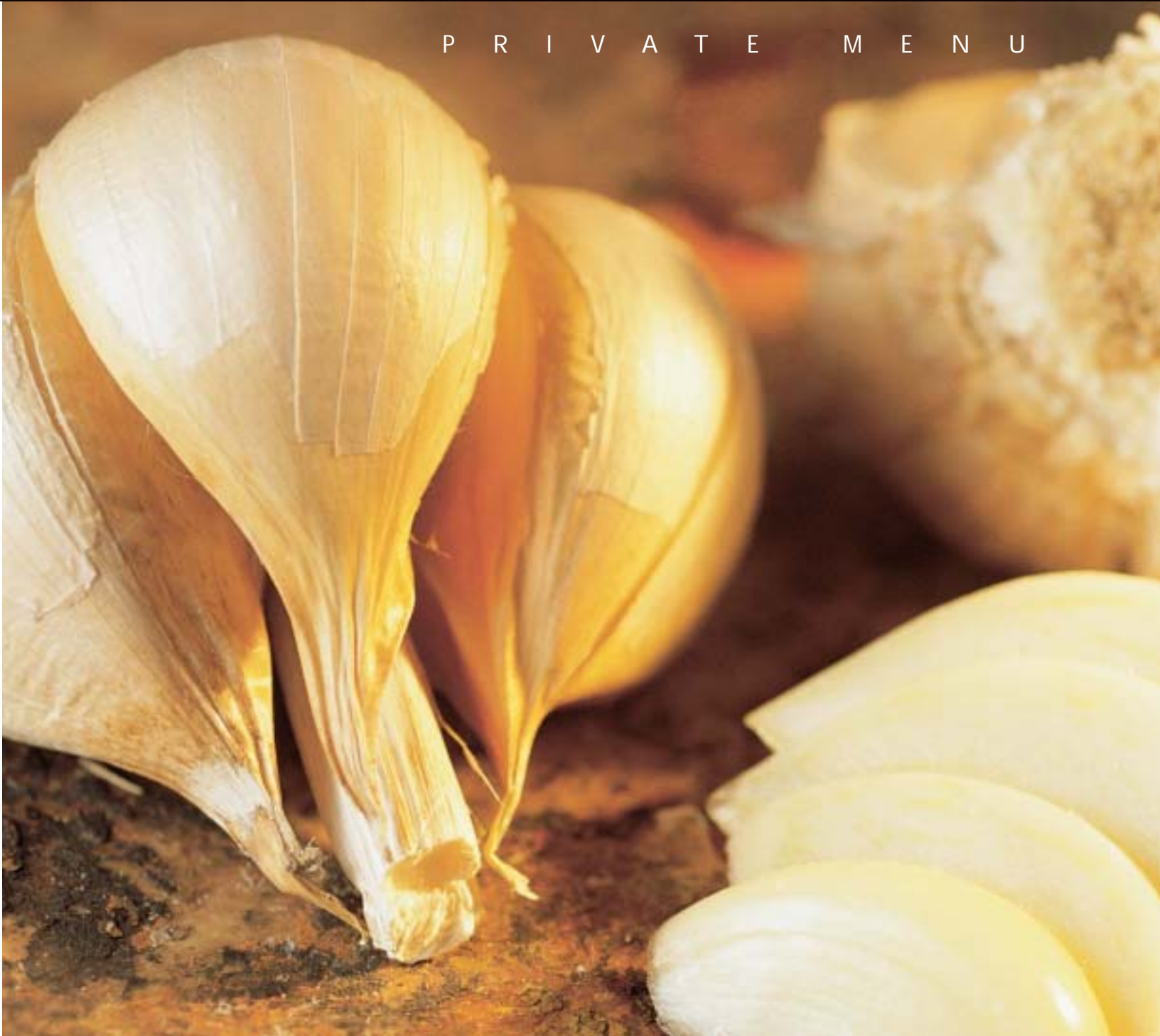




A LA BELLE CUISINE

P R I V A T E M E N U



# Events

A LA BELLE CUISINE



## SUGGESTED MENUS

### BRIDAL LUNCHEON

Tableau of Cheeses including Domestic and Imported with a  
Dazzling Fresh Fruit Presentation with Sliced Breads and Crackers  
Salad Nicoise with Grilled Tuna and Grilled Chicken  
Gourmet Bread Basket with Sweet Butter Rosettes  
Miniature Pastries  
Black Cherry Iced Tea

### ELEGANT DINNER

Miniature Crab Cakes  
Wild Mushroom Strudels  
Baby Beet Salad with Watercress  
Herbed Tenderloin of Beef  
Gratin of Potato and Zucchini  
Heirloom Tomato Salad  
Gourmet Bread Basket with Sweet Butter Rosettes  
Tart Tartin

### SUNDAY BRUNCH

Breakfast Frittata with Spinach and Mushrooms  
Ambrosia – The Fruit Salad  
Apple Scented Bread Pudding with Crème Anglaise  
Gourmet Breakfast Breads  
Bacon Rashers  
Fresh Squeezed Orange Juice  
Fresh Brewed Coffee

### TUSCAN GRILL

Marinated Picholine and Calamata Olives  
Country Style Bruchetta with A Trio of Tapanade  
Herb Crusted Free Range Chickens with Broccoli Rabe and  
Sweet Garlic  
Crispy Polenta Cakes  
Cannellini Bean Salad with Baby Spinach  
Tiramisu with Fresh Melons

# Events



A LA BELLE CUISINE

## SUGGESTED MENUS

### COCKTAIL PARTY

Wild Rice and Roasted Corn Blini with Smoked Salmon and Crème Fraiche  
Grilled Moroccan Shrimp with Harissa Yogurt Sauce  
Chicken Satay with Sweet Chili Sauce  
Seared Scallops with Minted Pea Puree on Bagel Crisps  
Spicy Black Bean Fritters with Cilantro Coulis  
Vietnamese Summer Rolls with Peanut Sauce

### SUMMER LUAU MENU

Passion Fruit Marinated Chicken Kabobs  
Tropical Fresh Fruit Presentation  
  
Roasted Suckling Pig  
Mahi Mahi Kabobs  
Sweet Potato Soufflé  
Cucumbers with Basil and Tomatoes  
Hawaiian Bread

### PROVENÇAL DINNER

Passaladiere  
Gougiers with Creamy Boursin  
Palmiers  
  
Beef Bourguignon  
Antibes Style Stuffed Tomatoes  
Rice Pilaf with Petite Pois and Caramelized Shallots  
Mixed Greens with Garlic Croutons  
Petit Pan with Sweet Butter Rosettes  
Miniature Pastries and Homemade Madeleines

### AFTERNOON TEA

Miniature Scones with Clotted Cream and Lemon Curd  
Lemon Madeleines  
Jalapeno Cheddar Biscuits with Maple Glazed Ham  
Scottish Smoked Salmon with Dilled Cream Cheese  
Cucumber and Watercress Sandwiches  
Curried Egg Salad Wraps  
Gougiers with Herbed Boursin  
Miniature Tea Cakes  
Chocolate Dipped Strawberries  
Jasmine and Earl Grey Tea

# Hors D'oeuvres



A LA BELLE CUISINE

## HOT HORS D'OEUVRES

Brie en Croute with French Baguette  
Bacon Wrapped Scallops  
Wild Mushroom Strudels  
Spiced Lamb Purses  
Miniature Crab Cakes with Creole Remoulade  
Quesadillas—with Spicy Shrimp, Smokey Chicken or Grilled Vegetables  
Chicken Satay with Sweet Chili Sauce  
Spicy Black Bean Fritters with Cilantro Coulis  
Sweet Pea and Potato Samosas with Coconut Mint Chutney  
Sundried Tomato and Feta Phyllos  
Pastry Ratatouille Triangles  
The Best Ever Cocktail Meatballs  
Butternut Soufflé Tarts  
Spicy Black Bean Dip with Chorizo with a Trio of Tortilla Chips  
Red and Yellow Pepper Tarts with Garden Herbed Chevre  
Spanekopeta  
Twice-Baked Truffled Fingerling Potatoes  
Assorted Flatbread Pizzas—Wild Mushroom and Fontina, Olives, Feta and  
Artichokes and Caramelized Onions and Gorgonzola  
Sea Scallops with Minted Pea Puree on Bagel Crisps  
Crab Fritters with Lime and Yogurt Mayonnaise  
Mushroom and Brie Tarts  
Hot Crab and Artichoke Dip  
Beef Satay with Spicy Peanut Sauce  
Mushroom Caps filled with Sausage or Creamy Polenta  
Chicken Wings in the Style of Thailand  
Leek and Potato Tart  
Empanadas with Firey Guacomole  
Celeriac Potato Pancakes with Apple-Onion Chutney  
Maple Glazed Duck Breast on Sweet Potato Gaufrettes  
Pissalidiere  
Hibachi Beef Skewers with Sweet Chili Glaze

# Hors D'oeuvres

A LA BELLE CUISINE



## COLD HORS D'OEUVRES

Endive Spears with Goat Cheese Quenelles, Figs and Glazed Pecans  
Cranberry Chicken Cups  
Cherry Glazed Salmon Cubes with Spicy Cherry Glaze  
Bruchetta with Prosciutto and Gorgonzola  
Roquefort in Belgian Endive Leaves  
Wild Rice and Roasted Corn Blini with Smoked Salmon and Crème Fraiche  
Focaccia filled with Grilled Marinated Vegetables  
Pasta Purses with Cherry Tomatoes on Skewers with Herbed Vinaigrette  
Vietnamese Summer Rolls with Peanut Dipping Sauce  
Palmiers  
Fingerling Potatoes with Sour Cream, Caviar and Chives  
Our Signature Tapanade with Homemade Bruchetta  
Crostini with Fresh Mozzarella Cheese and Basil Oil  
Shrimp or Chicken Salad Pastries  
Classic Shrimp Cocktail with Homemade Cocktail Sauce  
Cajun Duck Bites with Creole Sauce  
Tangy Cilantro Marinated Chicken Strips with Lime Spiked Sour Cream  
Seared Tuna on Crispy Wonton Chips with Pickled Ginger  
Scottish Smoked Salmon Canapes with Dilled Crème Fraiche  
Gougeres with Boursin, Pate, or Caviar and Crème Fraiche  
Chicken Satay with Peanut Sauce  
Asparagus and Melon Wrapped with Prosciutto  
Moroccan Spiced Shrimp with Harissa Yogurt Sauce  
Eye Catching Display of Vegetable Crudités with Choice of Dips  
Spicy Tomato and Chipolte Salsa with Tri Colored Tortilla Chips  
Creamy Herbed Boursin Wraps with Roasted Red Peppers and Baby Spinach  
Humus with Pita Petals  
Herb Crusted Tenderloin of Beef on Sliced Baguette with Creamy  
Horseradish Sauce  
Lavish Display of Pates and Terrines with Sliced French Bread

# *Main Course*

A L A B E L L E C U I S I N E



## ENTREES

### VEGETARIAN

Grilled Tuscan Vegetable Kabobs served with Israeli Cous Cous Salad  
Yellow Curried Tofu with Apples and Raisins  
Zucchini and Eggplant Parmesan  
Baked Vegetable Napoleon  
Portaballo Mushrooms Stuffed With Roasted Corn, Wild Mushrooms  
and Feta

### CHICKEN

Fire Roasted Chicken with Spring Herb Sauce served over Orzo with  
Mushrooms and Peas  
Chicken Naranja  
Citrus and Herb Marinated Chicken over Cilantro Rice  
Curried Chicken and Sweet Jasmine Rice with Mango Chutney  
Chicken Marbella  
Chicken Divan  
Parmesan Cream Chicken  
Lemongrass Chicken with Jasmine Rice  
Chicken Piccata  
Coq au Vin  
Lime Cilantro Chicken with Lime Spiked Sour Cream  
Salt Crusted Chicken  
Braised Chicken Breast with Caramelized Cippolini Onions and  
Wild Mushrooms  
Cornish Game Hens with Mushroom Fricassee and Tarragon Cream

### SEAFOOD

Jumbo Lump Maryland Crab Cakes with Creole Remoulade  
Cherry Glazed Salmon served with Creamy Polenta with Garlic  
Poached Salmon with Cucumber Scales and Dilled Cream Sauce  
Shrimp Moroccan Style  
Pan Roasted Salmon with Fennel and Citrus Salad  
Seared Sea Scallops with French Lentils, Smoked Bacon, Apples  
and Parsnips  
Roasted Halibut with Grilled Eggplant, Sundried Tomatoes and Pesto  
Basque Style Cod

### MEAT

Herb Crusted Tenderloin of Beef  
Flank Steak in Citrus or Oriental Marinade  
Osso Bucco  
Black Strap Molasses Ribs  
Beef Bourguignon  
Beef Wellington  
Marinated Loin of Pork over Buttery Cabbage with Apple, Raisin  
and Onion Chutney

# *Main Course*

A LA BELLE CUISINE 

## ENTREES

### MEAT

Stuffed Veal Breast with Tzimmes  
Herb and Garlic Crusted Tenderloin of Pork  
Pulled Pork Barbecue  
Cassoulet  
Rack of Lamb with Provencal herbs and Minted Jus  
Leg of Lamb with Rosemary Essence  
Peking Duck with Hoisin Sauce  
Roasted Suckling Pig  
Beef Medallions with Port Wine Reduction

## SALADS

### ENTRÉE SALADS

Salad Nicoise with Grilled Chicken, Tuna and or Salmon  
Thai Chicken Salad  
Rosemary Chicken Salad  
Tarragon Chicken Salad  
Classic Caesar Salad with Grilled Shrimp or Chicken  
Oriental Beef Salad with Cellophane Noodles  
Greek Chicken Salad with Orzo

### GREEN SALADS

Smoked Duck Salad with Frisse and Asparagus  
Miniature Field Greens with Sherry Shallot Vinaigrette  
Caesar Salad  
Baby Spinach Salad with Pears, Gingered Pecans and Bleu Cheese  
Mixed Greens with Roasted Beets, Mixed Citrus and Fennel  
Gathered Greens with Goat Cheese, Walnuts and Citrus Vinaigrette  
Luxembourg Salad  
Spinach Salad with Strawberries, Spicy Pecans and Bacon Lardoons  
Mixed Greens with Strawberries, Croutons and Pink Champagne Vinaigrette  
Butter Lettuce with Mangos, Avocados and Passion Fruit Vinaigrette

## SOUPS

Tomato Bisque with Garlic Croutons and Basil Oil  
Lobster Bisque with Crème Fraiche  
Yellow Taxi Tomato Gazpacho  
Classic Minestrone  
Creamy Roasted Mushroom  
Tuscan White Bean with Ditalini Pasta  
Lentil and Rice

# *Main Course*



A L A B E L L E C U I S I N E

## VEGETABLES

Ratatouille  
Seasonal Provencal  
Haricots Verts with Sweet Garlic  
Petit Poise with Pearl Onions  
Braised Endive  
Sautéed Fresh Spinach with Sweet Garlic and Olive Oil  
Cauliflower Polonaise  
Blanched Asparagus with Lemon Butter  
Sautéed Fresh Squash  
Orange Honey Glazed Baby Carrots  
Roasted Beets  
Braised Fennel  
Sautéed Wild Mushrooms  
Roasted Butternut Squash  
Swiss Chard with Sorrel and Sweet Onion  
Broccoli Rabe  
Glazed Turnips  
Grilled Portobello Mushrooms  
Butternut Squash Gratin  
Whipped Sweet Potatoes with Maple and Brown Butter  
Parsnip Puree  
Antibes Style Stuffed Tomatoes  
Our Signature Potato Gratin  
Whipped Yukon Gold Potatoes  
Fire Roasted Red Bliss Potatoes with Caramelized Shallots and Black Pepper

## PASTAS

Wild Mushroom Ravioli with Pesto Sauce  
Pumpkin Tortelloni with Butter and Fried Sage  
Orzo with Artichokes, Oven Dried Tomatoes and Feta  
Monarchina's Manicotti  
Lasagna Bolognese  
Vegetarian Lasagna  
Penne with Eggplant, Pine Nuts and Roasted Tomatoes  
Spaghetti Carbonara  
Penne with Arugula, Sundried Tomatoes and Shaved Parmesan  
Orchiette with Gorgonzola Cream, Walnuts and Broccoli  
Linguini with Clams, Fresh Oregano, Olive Oil and Garlic  
Classic Macaroni and Cheese

# Sides & Salads

A L A B E L L E C U I S I N E



## SIDE SALADS

Carrot Date and Raisin Salad  
Tomato Salad with Pesto and Croutons  
Tomato and Fresh Mozzarella Salad with Balsamic Reduction and Basil Oil  
Panzenella Salad  
Confetti Corn Salad  
Marinated Green Bean Salad  
Lentil Salad  
Grilled Vegetable  
Refreshing Cucumber Salad  
Greek Vegetable  
Fennel Pepper and Olive Salad  
Orange and Olive  
Asian Cabbage Slaw  
White and Wild Rice Salad with Pecans  
Tabouleh Salad  
Israeli Toasted Cous Cous Salad  
Cannellini Bean Salad  
Black Bean Salad  
Mediterranean Salad  
Orzo Salad with Eggplant and Pine Nuts  
Old Fashioned Potato Salad  
Creamy Cole Slaw  
Sweet Potato and Pecan Salad with Honey Cider Dressing  
Spring Time Pasta Salad  
Antipasto Tortellini Salad  
Sesame Noodle Salad

# *Dessert*

A LA BELLE CUISINE



## DESSERTS

Apple Tartan  
Citron Tartan  
Seasonal Fruit Cobbler  
Seasonal Fruit Pies  
Old Fashioned Hot Milk Cake  
Country Spiced Apple Cake  
Blueberry Upside Down Cake  
Tiramisu  
Chocolate Sour Cream Cake  
Cheese Cake  
Chocolate Ganache Cake  
Carrot Cake  
Lemon Chiffon Cake  
Seasonal Mousses  
Homemade Ice Creams  
Dipped Strawberries  
Miniature Pastries and Cakes  
Madeleines



# A LA BELLE CUISINE

## INFORMATION AND POLICY

A La Belle Cuisine is a full service caterer. We personally see to your entertaining needs bringing you the finest service, equipment and cuisine. Our Executive Chef prepares each dish in our kitchen and welcomes your unique culinary requests. We support our local farmers and use organic produce whenever possible.

### EQUIPMENT

A La Belle Cuisine offers a full line of disposable, ceramic and silver serving pieces for your convenience. We also offer a wide selection of chaffing dishes, china, glassware, silverware, luxurious linens or disposable tablecloths. Please call us for further information.

### STAFF

Our professional personnel including chefs, waiters, bartenders and supervisors are available to make the event effortless for you. Our Executive Chef is also available for in home cooking demonstrations and very special occasions. Additional staff charges will incur should the event run over the contracted time and will be charged at 1.5 times the regular staff fee of \$32 per server.

### DELIVERY

Charges vary depending upon location and amount of equipment.

### GUEST COUNT

Advance notice for placing orders will vary depending upon the size and date of your event. It is the responsibility of the client to provide us with a final count five business days prior to the event. Increase in guest count will be accommodated whenever possible. Guest count cannot be decreased once the final count has been received. The proposal is based on a given minimum number. Should your guest number drop significantly, the price per person is likely to increase.

### CANCELLATION

Two weeks notice is required for cancellation of an event with no charge to the client. Less than two weeks notice will result in a 50% cancellation fee.

### DEPOSITS

A 50% deposit is required with a signed contract and the balance due the day of the event. Accounts not paid in full will incur a late payment penalty of 5%.

*Additional charges incurred the day of the event will be billed separately.*

A LA BELLE CUISINE

10205 COLVIN RUN ROAD

GREAT FALLS VA 22066

703.759.3880 PHONE

703.759.3881 FAX

[WWW.ALABELLECUISINE.COM](http://WWW.ALABELLECUISINE.COM)

