

A LA BELLE CUISINE

C O R P O R A T E M E N U



# Breakfast

A LA BELLE CUISINE



## CONTINENTAL BREAKFAST TRAYS

Assorted Breakfast Breads, Muffins and Bagels  
Served with Cream Cheese, Butter and Jam.

SMALL TRAY (serves 10-12)	\$40
MEDIUM TRAY (serves 15-20)	\$55
LARGE TRAY (serves 20-25)	\$65

*\*Please allow our baker to select a variety from the following delectable breakfast items:*

Banana Nut, Cranberry, Blueberry, Lemon Poppy, Carrot, Pumpkin and Cranberry-Orange; Pastries, Cinnamon Twists, Miniature Croissants, Danishes and Coffeecakes

Flavored cream cheeses:

HONEY OR STRAWBERRY	\$5 pint
SMOKED SALMON	\$8 pint

Yogurts, Fruit & Salad:

FRUIT YOGURTS	\$1.50 each
FRESH SEASONAL FRUIT TRAY OR SALAD	\$3.75 per person

Beverages to compliment your breakfast:

Orange, Cranberry, Apple, Grapefruit or Tomato FRESH JUICE	\$8 pitcher (serves 8)
BOTTLED FRUIT JUICES	\$2 each
FRESH BREWED COFFEE (Regular & Decaf) and HOT TEA SELECTION (Cream, Sweeteners, Stirrers & Napkins)	\$18 per carafe (serves 12-14)

## BREAKFAST BUFFET SUGGESTIONS

*\*chafer set up fee required for hot entrees*

MINIATURE CROISSANTS AND MINI-BAGELS Smoked Turkey and Maple Ham slices served on mini croissants & bagels	\$7 per serving
COLORFUL QUICHES Your choice of classic Lorraine, asparagus, ham, onion, bacon or tomato mushroom quiche is available.	\$7 per serving
APPLE CINNAMON FRENCH TOAST Cinnamon sweetened sautéed apples atop vanilla scented French Bread with maple syrup	\$7 per serving
ITALIAN OR CHEESE FRITTATA Classic Italian Fare with Sausage, peppers, potatoes and Cheese.	\$7 per serving

# Lunch



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

## SANDWICH SELECTION

*(Minimum Order of 10) \*includes Chips*

Hale & Hearty Veggie \$8.00 per serving  
Avocado, Cucumber, grated carrots, sprouts & marinated sweet peppers on multigrain bread with soy mayo

PITA SALAD SANDWICHES \$8.50 per serving  
Pitas stuffed with Tarragon Chicken Salad, Curried Chicken Salad, Egg Salad, Tuna Salad with Chiffonade of Lettuce

ASSORTED SANDWICHES \$9.00 per serving  
Smoked Turkey, Virginia Baked Ham, or Roast Beef combined with Cheese and Lettuce on Assorted Rolls

WRAPS ON FLAVORED TORTILLAS \$9.00 per serving  
- Asian Noodles  
- Fire Roasted Vegetables  
- Grilled Chicken Caesar

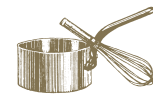
CHEF'S MONTHLY SPECIAL POSTED EARLY EACH MONTH  
Call for this month's special selections or email us at [alabellecuisine@aol.com](mailto:alabellecuisine@aol.com) to request our e-menu.

SALAD ACCOMPANIMENTS (SERVES 10) \$30  
Monticello Deli's Southern Potato and Egg Salad  
Roasted Red Potatoes with Peppery Parmesan Dressing  
New Potato Salad with Sherry Shallot Vinaigrette  
Sweet Potato and Pecan Salad with Honey Cider Dressing  
Carrot, Date and Raisin Salad  
Mediterranean Couscous  
Penne Pasta Primavera  
Sesame Noodle Salad  
Classic Caesar  
Ambrosia – Our Signature and Very Favorite  
Mixed Greens with Choice of Dressings

*\*All are housemade*

Strawberry Vinaigrette, Sherry Shallot Vinaigrette, Classic Mustard Vinaigrette, Balsamic Vinaigrette, Buttermilk Parmesan Dressing

*\*A La Belle Cuisine supports local farmers and organic produce*



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

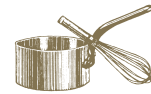
## COOL CHOICES

*These menus can be presented on basket trays or high quality disposable trays or packaged individually in our decorator bags. Each Entrée includes gourmet bread with butter.*

- ROSEMARY CHICKEN SALAD** \$11.50 per person  
Virgin Olive Oil, Garlic and Rosemary Marinated Boneless Chicken Breasts cut into bite sized chunks, Asparagus and julienne of garden vegetables
- LIME CILANTRO CHICKEN WITH SWEET CORN CONFETTIED SALAD** \$11.50 per person  
Very light and refreshing, Boneless Chicken Breasts perfumed with Lime Zest and Cilantro atop a crunchy Corn salad with Black Beans, Roasted Poblanos and Red Onions
- THAI CHICKEN SALAD** \$11.50 per person  
Our Special Asian Marinated Chicken Breasts, which are pulled and arranged atop colorful Vegetables with Sesame Cilantro garnish
- MOROCCAN COUSCOUS** \$10.50 per person  
Marinated Vegetable Skewers with Couscous, Pinenuts, Mint and Yogurt Sauce
- PENNE PASTA SALAD** \$10.75 per person  
With Roasted Chicken, Feta Cheese and Artichokes
- ITALIAN TORTELLINI ANTIPASTO** \$10.50 per person  
A delightful and hearty salad combining all the classic ingredients with Olive oil and Balsamic Vinegar
- POTATO, LEEK AND SMOKED TROUT SALAD** \$13 per person  
With Lemon, Capers and Pommery mustard
- MARINATED STEAK SALAD** \$13 per person  
Marinated Strips of Flank Steak atop Romaine Salad with Ginger Vinaigrette and julienne vegetables
- SHRIMP SALAD WITH LEMON THYME VINAIGRETTE** \$15 per person  
Atop Crunchy Greens, Snow Peas, Croutons and Tomatoes
- OUR SIGNATURE SALAD NICOISE** \$15-\$18 per person  
A Beautifully Arranged Salad of New Potatoes, Haricots Verts, Roma Tomatoes, Egg Wedges, Roasted Red Peppers, Nicoise Olives with your choice of Grilled Chicken (\$15 per person) or Marinated Tuna (\$18 per person)

# Lunch

A LA BELLE CUISINE



## OUR MOST POPULAR COMBINATIONS

- SUGGESTION 1** \$15 per serving  
Grilled Lime Cilantro Chicken  
Mediterranean Couscous  
Classic Caesar Salad  
Bread Basket with Butter  
Choice of Dessert  
Seasonal Fruit Basket
- SUGGESTION 2** \$18 per serving  
Herb Marinated Flank Steak served with Miniature  
Croissants and Horseradish Cream, Grainy Mustard  
and Pickled Onions  
New Potato Salad with Sherry Shallot Dressing  
Baby Green Salad with Garden Herb Vinaigrette  
Breads Basket with Butter  
Choice of Dessert
- SUGGESTION 3** \$16 per serving  
Tuscan Grilled Chicken Breast  
Penne Pasta with Basil Pesto and Oven Dried Tomatoes  
Baby Spinach Salad with Mushrooms and  
Housemade Croutons with Sherry Shallot Vinaigrette  
Bread Basket with Butter  
Choice of Dessert





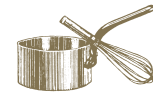
# A L A B E L L E C U I S I N E

## HOT ENTREES

*\*Chafar set up fee required for hot entrees*

*The following selections include gourmet bread basket*

<b>FIRE ROASTED CHICKEN WITH SPRING HERB SAUCE</b>	\$11 per serving
With Orzo, Mushrooms and Peas	
<b>CHICKEN NARANJA</b>	\$12.50 per serving
Citrus and Herb Marinated Chicken Breasts over Cilantro Rice Pilaf	
<b>ATHENIAN STUFFED CHICKEN BREASTS WITH FETA AND SPINACH</b>	\$12 per serving
Served over Lemon Oregano Perfumed Rice	
<b>YELLOW CURRIED TOFU</b>	\$11 per serving
with Raisins, Apples & Cauliflower	
<b>ORIENTAL CHICKEN AND SESAME NOODLES</b>	\$12 per serving
with colorful stir fried vegetables	
<b>GRILLED VEGETABLE SKEWERS</b>	\$12 per serving
with Israeli Couscous	
<b>BEEF BURGUNDY</b>	\$14 per serving
Tender beef tips stewed in burgundy wine with aromatic root vegetables over parsleyed Farfalle pasta	
<b>CHICKEN DIVAN</b>	\$12.00 per serving
Chicken Breast with Broccoli Florets in Mornay Sauce served over Egg Noodles	
<b>TERIYAKI SALMON</b>	\$13 per serving
with Lemon Ginger Basmati Rice	
<b>JAMBALAYA</b>	\$13 per serving
New Orleans style mélange of Chicken, Smoked Sausage, Shrimp, Rice and Vegetables seasoned to perfection	
<b>MEXICAN FAJITAS</b>	\$12 per serving (chicken) \$15 per serving (beef)
Chicken or Beef, served with Tomato Salsa, shredded Cheese, Sour Cream and Rice with Black Beans	
<b>BELLE RINGING CHILI</b>	\$11 per serving
Beef, Chicken or Vegetarian served with Rice, Cheese and Cornbread 1, 2 or 3 alarm	
<b>NORTH CAROLINA STYLE BARBECUE</b>	\$11 per serving
Pulled Chicken with sweet vinegar based barbecue sauce. Served with housemade Cole Slaw	



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

## HOT LUNCHEON BUFFETS

**SUGGESTION 1** \$22 per serving

Chicken Marbella  
Marinated Chicken Breasts with Amfissa Olives, dried  
Plums, Olive Oil, Oregano served with orzo and peas  
Lasagna  
Italian Bread Salad  
Crispy Romaine Salad  
Tiramisu

**SUGGESTION 2** \$24 per serving

Teriyaki Salmon with Lemon Ginger Basmati Rice  
Yellow Curried Tofu with Raisins, Cauliflower, and Apples  
Light & Refreshing Cucumber Salad  
Mixed Baby Greens with Rice Wine Vinaigrette  
Lemon Tart

**SUGGESTION 3** \$26 per serving

Braised Young Chicken with Spring Herb White  
Wine Sauce  
Basque Style Cod  
Parslied New Potatoes  
Salad of Haricots Verts, Roasted Beets & Baby Lettuce  
with mustard Vinaigrette  
Assorted Bread Basket  
Apple Tatin

# Dessert



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## DESSERT TRAYS

### ASSORTED BROWNIE TRAY

Classic Nut Topped  
Kitchen Sink  
Blondies  
Pecan Squares  
Pumpkin Squares

\$1.50 each  
*minimum order 1 dozen*

### ASSORTED GOURMET COOKIE TRAY

Chocolate chip  
White Chocolate Macadamia  
Snickerdoodle  
Peanut Butter  
Chewy Caramel Pecan  
Grandma Ellie's Oatmeal Raisin

\$1.50 each  
*minimum order 1 dozen*

### SPECIALTY CAKES AND TARTS

Tiramisu  
Tart Tatin  
Tart Citron  
French Fruit Tart  
Triple Chocolate Gateau  
Carrot Cake  
Ask about our seasonal specials

\$30 each

### ASSORTED MINIATURE FRENCH TARTS

\$2.00 each





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

## ORDERING INFORMATION

### CONTACT

Please call 703-759-3880 to discuss the details of your next event. Our staff will be delighted to help you choose the most complimentary menu and answer any questions you may have.

### MINIMUM ORDER

There is a 10 guest minimum. Please place orders at least 3 business days in advance. Our chef will accommodate less notice but orders will be subject to menu availability. We must have an authorized signature (via fax is acceptable) in order for any order to be processed.

### PAYMENT

Payment is due the day of the event unless prior payment arrangements have been made. A Corporate Account application is available on request. Events with over 25 guests requiring rentals and staff will require a 50% deposit.

### ADDITIONAL ITEMS

Paper products, rental equipment, flowers, etc are all available at an additional charge. Please inquire when you call.

### DELIVERY

Great Falls	\$15
Tysons/Reston/ Herndon	\$20
Arlington/Ashburn	\$25
Alexandria/Leesburg	\$35
Washington/Rockville	\$35

*\*Early Morning deliveries (before 8 am) will incur an additional surcharge.*

### CANCELLATION

Orders not cancelled at least two business days in advance are billable in full.

### PLEASE REMEMBER

We are delighted to customize a menu to fit any occasion, location, season or theme.

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)

