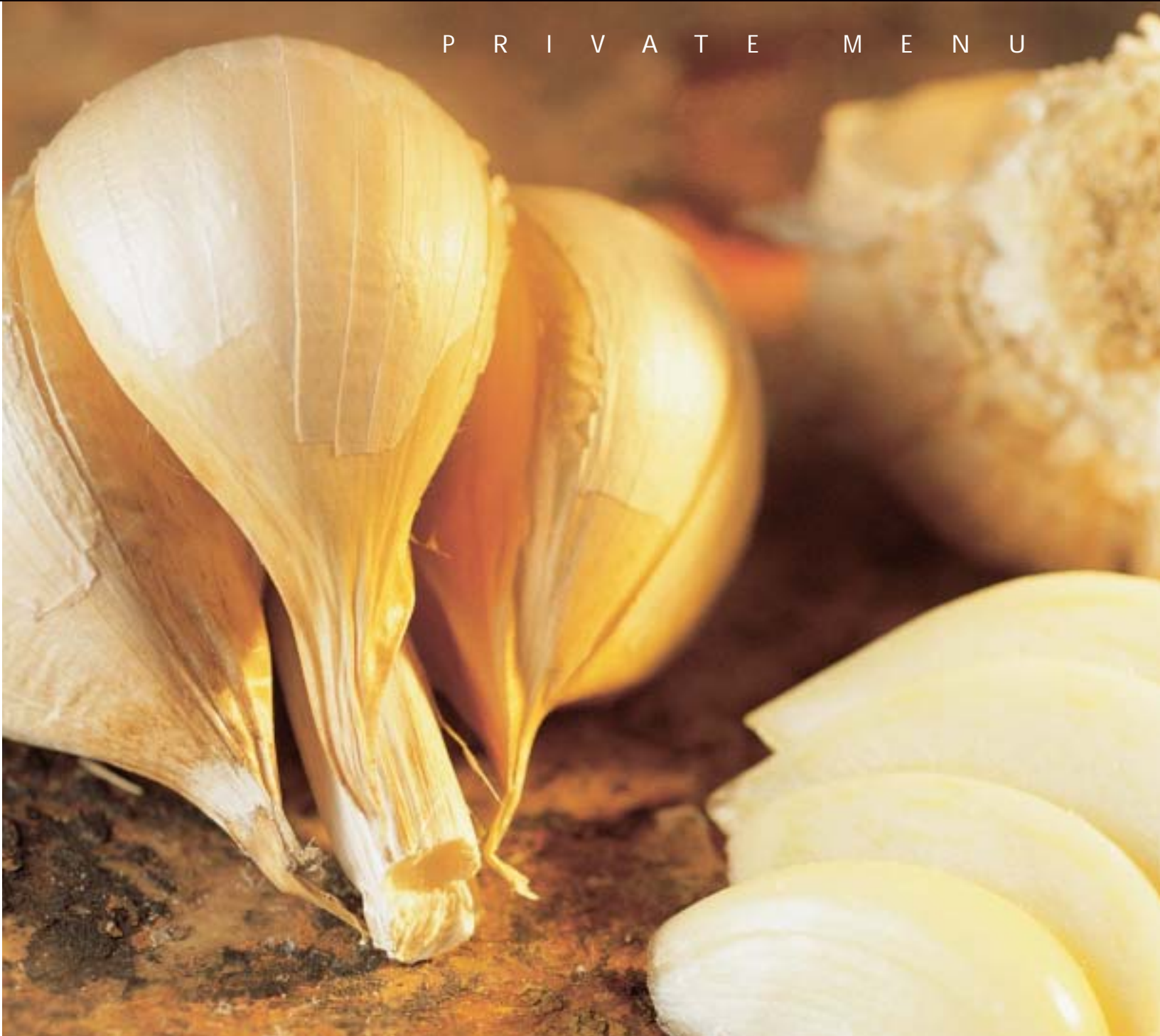




A LA BELLE CUISINE

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 LA BELLE CUISINE



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

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

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