



2023 HOLIDAY MENU



Entertaining can be a daunting task. Why not enjoy the entire planning process - and holiday party - with A La Carte Events & Catering handling all of the details for you?

We Cater to Foodies!



281.408.4112



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10887 S Wilcrest Drive, Suite D,
Houston 77099

Beverages

Rudolph's Delight *bourbon, house-made cherry syrup, cointreau, fresh lemon juice, sweet vermouth*

Holiday Sangria *malbec, vodka, spiced and sparkling ciders, cranberry juice, oranges, apples, berries*

Caramel Apple Mimosas *caramel cinnamon rim*

Mistletoe Mocktail *spiced apple cider, house-made cranberry syrup, sugared cranberry garnish*

All Holiday Cocktails Wine Spectator Best Buy Wines, Craft & Domestic Beer, Sparkling & Still Water, Ice & Citrus (4-hour event)\$49.99

Hors d' Oeuvres

Beef Tenderloin Canapés *grilled crouton, house-made boursin, caramelized onions, red pepper aioli*

'Nduja Crostini *spicy Italian ground salami, buttered crostini, melted provola cheese*

Yorkshire Pudding *(bite-size) porchetta & pickled onions, roasted beef with horseradish, or sage & fontina (v). Please choose one.*

Pan-Seared Scallops *brown butter, crushed hazelnuts, blood orange zest*

Shrimp Cocktail *bloody mary cocktail sauce, tail-on shrimp, fresh dill*

Stuffed Wontons *butternut squash, chopped sage, brown butter beurre blanc*

Spinach Artichoke Tartlets *sweet & smoky tomato jam*

Baked Brie Bites *puff pastry, brie, pear-fig mostarda*

Please select five hors d' oeuvres from this list.....\$29.99



Soups & Salads

Rolls & Herb Butter - *included with soup or salad*

Shredded Brussels Sprout Salad *crumbled bacon, dried cranberries, candied pecans, honey apple cider dijon dressing*

Fall Greens *caramelized sweet potatoes, crunchy apples and maple-mustard vinaigrette*

Butternut Squash Bisque *five-spice crema, sweet & spicy pepita garnish*

Entrees

Carved Ribeye *chef attended, kosher salt, cracked black pepper & rosemary, thinly sliced, horseradish sauce, warm brioche slider rolls*

Housemade Porchetta *Italian-style pork, creamy roasted garlic, cider, and sage sauce*

Nonna's Lasagna *house-made with layers of bechamel, ricotta, mozzarella*

Roasted Christmas Turkey *lemon, orange, sage, rosemary, sweet onion*

Farro with Sautéed Mushrooms *ancient grains, wild mushrooms, herby hazelnut sauce (vegan)*

Please choose two entrées, one starch & one vegetable for \$36.99. Ribeye + one entrée, one starch, one veggie...\$46.99

Sides - Starches & Veggies

Potatoes Au Gratin *caramelized fennel & leeks, crispy breadcrumbs*

Hasselback Sweet Potatoes *maple, pistachio crumble*

Haricots Verts *seared French-style green beans, aleppo pepper, sea salt, crumbled bacon or toasted almonds*

Roasted Carrots *harissa-spiced, accompanied by crème fraîche, scattered pomegranate seeds*



Desserts

Petite Pumpkin Cheesecakes *gingersnap crust, mascarpone whipped cream*

Pots de Crème *dark Belgian chocolate, amaretto whipped cream, chocolate dipped amaretti cookie*

Peppermint Mousse *white Belgian chocolate, crushed peppermint rim*

Berry Tartlets *pastry cream, glazed fresh fruit, topped with edible gold leaf*

Gingerbread Parfaits *layered with rich mascarpone whipped cream, candied pear garnish*

Please select three desserts.....\$11.99 or all five for.....\$14.99

The Foodie's Christmas Feast: Choose five hors d'oeuvres, one soup or salad with rolls & herb butter, chef-carved ribeye plus a second entrée, four sides and five desserts for \$95 per person. \$20 savings per guest. No substitutions, please.

All-inclusive packages are on the next page.





All-Inclusive Foodie's Feast Holiday Packages

	50 Guests	150 Guests	300 Guests
Beverages <i>all seasonal cocktails, beer, wine, ice, sparkling water, garnishes</i>	2499.50	7498.50	14997.00
Food <i>hors d' oeuvres, soup or salad, entrees (including rib roast) all sides, desserts</i>	4750.00	14250.00	28500.00
Rentals <i>glassware, china, silverware, cloth napkins, buffet serving & kitchen equipment, holiday decor</i>	1874.30	4834.55	8917.40
Staffing <i>captain, chefs, bartenders, servers</i>	2100.00	4200.00	7700.00
Production Fee <i>covers site visits, administration: booking staff, ordering rentals, creating buffet cards</i>	1111.16	3047.52	5951.32
Tax	925.96	2539.61	4959.44
Total	13,260.92	36,370.18	71,025.16

This includes a 4-hour event with unlimited food & beverages, all necessary staff, & complete tabletop rentals. If there are items you won't need, we'll gladly remove them for you. Venues, florals, photographers, tables, chairs & table linens are also available. If you can dream it, we can make it come true!



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