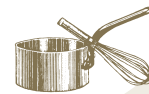


A LA BELLE CUISINE

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

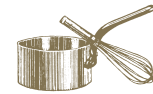
CHEF'S MONTHLY SPECIAL POSTED EARLY EACH MONTH
Call for this month's special selections or email us at alabellecuisine@aol.com to request our e-menu.

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



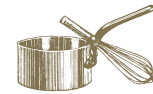
A LA BELLE CUISINE

HOT ENTREES

**Chafar set up fee required for hot entrees*

The following selections include gourmet bread basket

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



A LA BELLE CUISINE

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

