

alléchante Catering

quality, freshness and the use of local organic and naturally raised seasonal ingredients to create outstanding taste, are the hallmarks of our approach to creating a truly memorable occasion, small or large, casual or more formal

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HORS D'OEUVRES

VT artisan cheeses on raisin pecan + walnut ficelle
Mini crab cakes with Tartare sauce
Balsamic roasted figs + Bayley Hazen blue cheese
Char-grilled shrimp in our basil pesto
Smoked Salmon + horseradish cream on brioche
Scallop cakes with a cilantro dressing
Pate with Cumberland sauce on brioche toasts
Thai Chicken sausage with peanut sauce
Bayley Hazen blue cheese spread on raisin pecan
Chive scones with an herb cream cheese
Miniature savory tarts
Cheddar walnut spread on walnut ficelle toasts
Chicken Satay with a peanut sauce
Endive with sun-dried tomato chèvre
Parmesan cheese sables
Mini spring rolls + an apricot chili dipping sauce

SOUPS

Spring pea
Scotch Broth
Tomato Bisque
French Onion with Parmesan Croutons
Lobster Bisque
Sweet Potato, Pancetta and Sage
Three Mushroom
Chicken, Vegetable and Noodle
Duck Garbure
Tomato and Thyme
Mulligatawny
Butternut Squash

Clam Chowder
Potato, Cheddar, Bacon + Chive
Split Pea and Ham
Broccoli and Grafton cheddar
Mussel and Saffron Chowder
Beef, Barley and Vegetable
Pork, Vegetable, Orzo and Pesto
Vichyssoise
Minestrone with Parmesan cheese
Chilled Melon
Chilled cucumber, mint and crème fraîche
Carrot and Ginger
White Bean, Tomato and Spinach

SALADS + STARTERS

Mesclun greens, spiced pecans, tart cherries, Manchego and a balsamic vinaigrette
Baby Spinach with pancetta, VT blue cheese and a honey mustard vinaigrette
Salad Nicoise with poached yellowfin tuna, green beans, baby potatoes, quail eggs and olives
Scallop Cakes with a Cilantro dressing
Char-Grilled Eggplant Towers
San Danielle Prosciutto, Buffalo Mozzarella +and local melon
Caesar Salad with herbed croutons and anchovies
Char-grilled Asparagus, red peppers, shallots+balsamic
Crab Cakes with tartare sauce and local salad greens
Prawn Cocktail – Maine sweet shrimp, arugula, lime juice, avocado, lettuce with a Marie Rose dressing
Lettuces with Crispy Pancetta, shaved Parmigiano, croutons + a rice wine vinegar, herb + EVOO dressing
Piedmontese Peppers
Salt Cod Brandade
Char Grilled Shrimp in a basil pesto

SIDE SALADS

Classic Potato Salad
Baby New potatoes with chives + a balsamic dressing
Coleslaw, Asian Slaw, Seven Vegetable Slaw
Caesar, with Parmesan Croutons
Roasted beets with VT goat's cheese
Heirloom Tomatoes with Buffalo Mozzarella
Heirloom Tomatoes with basil + extra virgin olive oil
Local Organic Beets with a champagne vinaigrette
Farro with apples, walnuts and a cider vinaigrette
Lima beans with edamame and a ginger dressing

ENTREES

Salmon, baked in flaky pastry, with a ginger currant Butter and an herb grain mustard sauce
Roasted salmon with white + green beans, pancetta and a tarragon cream sauce
Roasted salmon, leeks, cucumbers + a Vermouth sauce
Poached salmon with cucumbers + an herb mayonnaise
Roasted halibut with a basil crust
Lobster - char-grilled or poached, with an herb butter
Miso Glazed Black Cod with bok choy and a sesame soy and ginger dressing
Day Boat Scallops, with a buerre blanc

Roasted pork loin stuffed with dried fruits
Baby back pork ribs with our own barbecue sauce
Pork chops with roasted apples and a cider sauce
Short ribs, slow cooked with red wine, herbs + thyme
Beef Tenderloin with a mushroom duxelle and foie gras, wrapped in puff pastry, with a red wine sauce
Daube of Beef; Beef Bourguignonne
Navarin of lamb; Osso Bucco; Coq au Vin
Rack of Lamb - local, naturally raised
Lamb Shank, slow cooked, with a red wine sauce
Irish stew with lamb, carrots, and potatoes
Roasted chicken breast stuffed under the skin with sun-dried tomatoes and chèvre
Chicken breast with an apple Calvados sauce
Char-grilled Asian style Chicken with a spicy slaw
Duck, slow cooked with a Seville orange sauce
Slow cooked Duck with Savoy cabbage and lentils
Cassoulet – a rich, slow cooked casserole of pork, duck and beans, topped with breadcrumbs
A tasting plate of local organic seasonal vegetables

VEGETABLES

Baby new potatoes with chives
Gratin potatoes; Boulangere potatoes
Potatoes roasted with lemon juice, sea salt + parsley
Parmesan mashed potatoes
Potatoes, caramelized shallots + balsamic vinaigrette
Local organic green beans with char grilled Vidalia onions and a soy sesame dressing
Ratatouille; Piedmontese Peppers
Green Beans with sesame and oyster mushrooms
Local organic baby carrots, roasted, with sea salt
Local asparagus and sugar snap peas
Caramelized Savoy cabbage with chestnuts
Parmesan baked Parsnips
Purée of carrot and celeriac
Creamed Spinach
Cauliflower Gratin
Roasted butternut squash purée
Red cabbage cooked with apples
Haricot Vertes with caramelized shallots
Roasted seasonal root vegetables
Roasted carrots with honey, ginger + pomegranate

DESSERTS

Ginger sponge with crème anglaise
Flourless chocolate cake
Our organic ice creams and sorbets
Sticky Toffee pudding
Triple Chocolate Torte
Blood Orange Tart
Eton Mess
Tarte Tatin
Crème Brulee
Pot au Chocolate
Lemon Tart
Apple Galette
Black Forest Gateau
Bread pudding
Trifle
Tiramisu
Chocolate Truffles
Summer Pudding, using local organic berries
Pear and Almond Tart, with our own crème fraiche
Raspberry Fool – local organic berries
Panna Cotta
Local artisan raw milk and organic cheeses

CASUAL FOOD

Vegetable+ Noodle Spring Rolls + apricot dipping sauce
Twice Baked Potatoes + sour cream, scallion + chives
Moussaka; Lasagna; Eggplant Parmesan
Savory Tarts
Meatballs; Chilli
Cottage Pie; Chicken Pot Pie
Black Angus Burger
Three Cheese Macaroni
Pulled Pork Barbecue
Chicken Tenders
Char Grilled, marinated Flank Steak
Baby back pork ribs with our own barbecue sauce
Char-grilled Asian style Chicken with a spicy slaw
Southern style Fried Chicken with coleslaw

COOKIES AND CAKES

Chocolate brownie Cookies
Cranberry Oatmeal Cookies
Ginger Molasses Cookies
Chocolate Chip Cookies
Double Peanut Butter Cookies
Linzer Cookies; Tea Cookies
Shortbread; Biscotti
Brownies and Brownies with pecans
Almond Macaroons
Lemon Squares
Carrot Cake
Raspberry Mousse Cake
Lemon Cloud Cake
Chocolate Mousse Cake
Meringues – plain and with almonds
Tigre – pistachio sponge with chocolate ganache filling
Turtle Bar–shortbread, caramel, pecans, milk chocolate
Monaco – almond cake, raspberry preserves + ginger
Engadiner-walnuts, caramel + honey, in a pastry crust
Florentine - almonds, candied orange and lemon peel, honey and chocolate
Bees Nest– glazed brioche cake with honey mousseline

SPECIAL OCCASION CAKES

We offer a range of choices of flavors and finishes for our Wedding and Celebration Cakes for that special day, using only the finest ingredients to create a cake that's as wonderful to eat as to look at

BREAKFAST

*Orange Juice – freshly squeezed
*Yogurt – our own made, with fresh berries
*Granola, our own roasted, with honey and our Yogurt
*Seasonal Fruit and Berries in a light syrup
*Our Croissants, Danish and Brioche
*Scones - buttermilk currant
*Savory Croissant – Ham and Swiss
*Breakfast wraps - wet scrambled eggs in a tortilla with:
- VT cheddar, bacon and chives
- VT cheddar and spinach
*Savory Tart – Gruyere and bacon

SANDWICHES

*Egg Salad - local organic eggs with organic greens
*Roast beef and horseradish cream on white sourdough
*Our free range chicken salad on whole wheat 3 seed
*Roasted Misty Knoll turkey + coleslaw on a pistolet roll
*Berkshire heirloom Ham on baguette with garlic, almond+Asiago cheese spread, or VT butter + Gruyere
*Yellowfin Tuna, in olive oil, with cucumbers, marinated peppers, kalamata olives, +capers, on a petit pain roll
*VT goat cheese, Longwind organic tomatoes, + green olive spread on a baguette
*Avocado, Longwind organic tomatoes, alfalfa sprouts, cucumber and spicy hummus in a spinach tortilla wrap
*Our Pulled Pork, in a sweet and spicy barbecue sauce, on a pistolet roll
*Char grilled balsamic glazed Portobello mushroom, roasted red peppers, VT goats cheese, red onions and arugula + tomato-basil dressing on whole wheat 3 seed

HOT BEVERAGES

Barrington Coffee roasting Company's amazing artisan roasted beans
Tea Forte and Williamson Teas
Hot Chocolate- shaved rich dark Belgian Chocolate, blended with steamed milk

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