



CATERING + EVENT PLANNING  
alartecaters.com 703-754-2714

## CATERING TO THE CLASS OF 2010

### Dog-n-Burger Bash

#### All Beef Hot Dogs and Half Smokes

toppings of campfire chili, diced onions, cheddar melt  
ketchup, yellow & brown mustard, sauerkraut & pickled relish  
&

#### Sirloin Burgers (choice of 6oz or sliders)

with fixin's of American and provolone cheeses, leaf lettuce, sliced tomato,  
grilled Vidalia onions, sautéed mushrooms, crisp bacon, crumbled blue  
cheese, ketchup, mustard, mayo and chipotle mayo, dill pickles  
on sesame seed buns

#### Ballpark Fries

with malt vinegar, Ol' Bay seasoning, sea salt & ketchup

#### Roasted Corn & Red Pepper Salad with Cilantro Vinaigrette

#### Everything but the Kitchen Sink Pasta Salad

three kinds of pasta tossed with cucumbers, celery, green & red pepper  
broccoli florets, red onion, artichoke hearts, egg, olives, hard salami,  
spicy ham, mozzarella & parmesan cheese herbed garlic vinaigrette

#### Juicy Watermelon Slices

#### Assorted Ice Cream Bars served from an Ice Cream Cart

\$26.00 per adult guest  
children between 5-11 \$16.00 children under 5 are free

### Blue Sky's Backyard BBQ

#### Grilled Pork Tenderloin

with Guava Glaze & Orange Habanera

#### Country Fried Chicken in a Basket

#### Corn on the Cob

with Cilantro Garlic Butter

Choose one:

#### Lemon Zest Pasta Salad

with Fresh Mozzarella, Basil and Roasted Tomatoes  
~or~

#### Cumin Roasted Potato Wedges

with Green Salsa

#### Iceberg Lettuce, Tomato, Cucumber and Carrot Skewers

with Creamy Homemade Buttermilk Dressing

#### Corn Bread, Biscuits and Butter

#### Root Beer Floats

#### Personalized Chocolate Dipped Fortune Cookies

with inside fortune to read "Reach for the Stars"  
~or~

#### Personalized Candy Bars

inscribe "Congratulations" with the graduate's name

\$25.00 per adult guest  
children between 5-11 \$16.00 children under 5 are free

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## Graduate's Choice

### Grilled Garlic Mustard Beef Skewers

#### Honor Roll-ups

Basil Chicken with Tomato-Cucumber Salsa & Feta in Spinach Wraps

#### Jicama Slaw

with Lime Ancho Chili Dressing

#### Cajun Shrimp & Rice Salad

with Andouille Sausage & Peppers

#### Corn & Avocado Salsa

with Blue Corn Chips

#### Grilled Pineapple

with Butter Rum Glaze & Vanilla Sauce

#### Chocolate Mortarboards

Peanut Butter Cups & Chocolate Covered Gram Crackers  
assembled to resemble a graduation hat

\$30.00 per adult guest

children between 5-11 \$18.00 children under 5 are free

## Blue Sky's the Limit

Hot off the Grill....

### Jack Daniel's marinated New York Strip Steaks

with red chili onion rings & blackberry BBQ sauce

### Chesapeake Crab Cake Sandwiches

with lemon caper tartar sauce

### Whole Baked Potatoes

finished on the grill with sour cream, sweet butter & chives

### Asian Cabbage Salad

julienned napa cabbage, carrots, green onions, red & yellow peppers  
in a sesame rice wine vinaigrette with crunchy noodles & peanuts

### Farm Stand Salad

mixed greens with carrots, tomatoes, cucumbers & peppers  
herb buttermilk & white balsamic dressing

### Juicy Watermelon Slices

### Make Your Own Shortcake

vanilla shortcakes with assorted berries, strawberry sauce & whipped cream

\$34.00 per guest

children between 5-11 \$22.00 children under 5 are free

## Tail Gate's & Tassels

### North Carolina Pulled Pork BBQ seasoned

bone-in shoulder meat rubbed with brown sugar, mustard & paprika rub  
slow-cooked until tender and falls off the bone  
served with vinegar sauce on the side on a soft buns

### Tangy Ol' Fashioned Coleslaw

### Spicy BBQ Chicken Wings & Drumettes

BBQ sauce on the side

### Tailgate Potato Salad

with Sweet, Yukon Gold and Butternut Squash  
tossed in Fresh Herb Dressing

### Green Bean Salad with Yellow Peppers, Jicama and Tomato

in a Lemon Chive Dressing

### Assorted Cookies, Brownies and Bars

\$23.00 per adult guest

children between 5-11 \$15.00 children under 5 are free

## The Alma Mater

*Choose One...*

### Pork Tacos

marinated shredded pork seasoned with cumin & garlic served in mini soft tortillas  
with pico de gallo, guacamole, shredded Jack cheese & hot sauce

~or~

### Beef Fajitas

with peppers, onions, soft flour tortillas, pico de gallo, shredded cheddar  
sour cream, guacamole and hot sauce

### Spanish Rice

with Green Pepper, Cumin & Diced Tomato

### Cowboy Caesar

crisp romaine tossed with aged jack, red pepper, and fresh  
corn kernels & crunchy tortilla strips in a chipotle garlic dressing

### Gazpacho Salad

multi colored peppers, cucumbers, vidalia onion, zucchini  
green onions and tomatoes brushed with spicy garlic dressing  
tossed with fresh basil and lime juice

### Colorful Cupcakes

chocolate, lemon and vanilla cupcakes  
decorated with fun summer colors or school colors

\$28.00 per guest

children between 5-11 \$18.00 children under 5 are free