

Hors D' Oeuvres

Hors D' Oeuvres Party ~ \$19.50 per person
Add 18% gratuity plus sales tax.*

- Cold -

- Chicken Puffs /Tuna Puffs 1.50
- Tea Sandwiches 1.50
- Ham and Cream Cheese Log 1.50
- Deviled Eggs 1.50
- Banana Bread with Cream Cheese 1.50
- Fruit & Cheese Spears 1.50
- Vegetable Pizza I Fruit Pizza 1.50
- Cheeseballs (Bacon, Sharp, or Crab) . . . 1.50
- Beef, Turkey, Ham Sliders 1.50
- Vegetable Tray - Small (30 people) . . . 35.00
- Vegetable Tray - Large (50-75 people) . 50.00
- * Jumbo Shrimp 1.50/piece
- *Pumpnickel Bread w/ Spinach Dip . 32.00
- *Cheese Tray 2.50/person
- *Fruit Tray 2.00/person
- *Fruit Table 4.00/person

- Hot -

- Wing Dings - BBQ Hot/Hot/BBQ/Plain. . 1.00
- Chicken Tenders w/ Sauce. 1.50
- Mini Quiche or Pizza Tarts 1.75
- Egg Rolls 1.35
- Italian Meatballs I Swedish Meatballs . . 1.50
- Jalapeno Poppers 2.00
- Stuffed Mushrooms 2.00
- Bacon and Water Chestnuts 1.75
- Chicken Brochettes 2.00
- Buffalo Chicken Spring Rolls 2.00
- Hibachi Bee/Skewers 2.00
- Sauerkraut Balls. 1.75
- Spinach Balls 1.75
- Spanikopita 2.00
- Vegetable Quesidillas/Chicken Quesidillas. . 2.00

Additional Available Upon Request

* Extras

Bar Facilities & Set Ups

Professional Bartenders
Soft Drinks • Club Soda • Tonic Water
Orange Juice • Bloody Mary Mix • Sour Mix
Cranberry Juice • Limes • Lemons • Cherries
Ice • Glasses • Stirrers • Cocktail Napkins

Price: \$3.25
Add 18% gratuity plus sales tax .

Clients are to bring their own
liquor and wine.
Beer - No kegs please.

Soft Drinks Only \$2.50



A non-refundable security deposit for large room of \$500
and for a small room of \$200 is required
to hold date. This will be deducted from your total bill.

If there are any damages to building,
the deposit will be held.

Any outside events with no water there
will be an additional charge.

Price includes: Hall Rental • Linen Table Cloths
Linen Napkins • China Plates • Skirts

We also offer centerpieces and money boxes.

We will furnish security for \$25.00 per hour.

You must supply containers for leftovers.
There will be an extra charge if we have to supply.

No rice, bird seed or glitter.

Not responsible for any articles that are lost or left.

No food, with the exception of cookies and
wedding cake, are to be brought into facility

A La Cart

CATERING

www.alacartcateringcanfield.com



330-533-0363

or

330-533-9771

**429 Lisbon Street
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**Shelley Criswell
Owner • Caterer**



Brunch Menu

Choice of 2 ~ \$17.50 per person

Choice of 3 ~ \$18.50 per person

Add 1 8% gratuity plus sales tax.*

- Yogurt Bar
- French Toast Casserole
- Vegetable Strata
- Sausage Strata
- Cheese Blintz
- Ham & Cheese Strata
- Chicken Crepes
- Chicken Ala King
- Quiche Lorraine
- Spinache Quiche
- French Toast Sticks
- Scrambled Eggs
- Cheese Omelets
- w/cheese or without
- Vegetable Quiche



Choice of 2:

- Link Sausage
- Sliced Ham
- Bacon
- Canadian Bacon



Home-Fried Potatoes

Assorted Pastries

Fresh Fruit

Orange Juice

Coffee • Tea • Decaf

We Can Substitute



* Prices subject to change.
Linens included.

Luncheon Menu

CHICKEN SALAD SUPREME
with assorted fruits, pasta salad & croissant 16.50

CROISSANT SANDWICH (Chicken Salad, R. Beef,
Ham, Turkey) with pasta salad & fruit. 15.50

HERB CHICKEN IN PUFF PASTRY
with tossed salad & vegetable 17.50

CHICKEN PARMIGIANA or STUFFED CHICKEN
FLORENTINE
with pasta & tossed salad 17.50

CREAMED CHICKEN OVER BISCUIT
with peas, carrots & tossed salad. 17.50

CHICKEN CREPES w/vegetable & tossed salad. . . 17.50

SWISS CHICKEN
with choice of potato & tossed salad 17.50

LEMON CHICKEN
with choice of potato & chefs salad. 17.50

PETITE CHICKEN CORDON BLEU
with rice & tossed salad 17.50

STUFFED CHICKEN BREAST
with choice of potato & tossed salad 17.50

CHICKEN FRANÇAISE
with chefs salad & vegetable 17.50

VEGETABLE LASAGNA or LASAGNA
with tossed salad & vegetable. 17.50

BEEF TIPS OVER NOODLES
with tossed salad & green beans. 17.50

SWISS STEAK
with parsley potatoes & chefs salad 17.50

BAKED PORK CHOP
with stuffing, mashed potatoes & applesauce. 17.50

BAKED WHITEFISH or STUFFED FLOUNDER
with garden rice pilaf & tossed salad. 17.50

CITY CHICKEN
with rice pilaf & tossed salad. 17.50

2 ENTREE BUFFET
with potato & vegetable & tossed salad. 18.50

GRILLED CHICKEN SALAD BAR. 15.50
add soup \$2.50

Above Dinners include:
Coffee • Tea • Decaf • Rolls • Butter
Dessert

Add 20% gratuity plus sales tax.*
* Prices are subject to change.
Linens included with price.

Buffet Menu

Choice of 3 ~ \$19.50 per person

Choice of 4 ~ \$20.50 per person

Choice of 5 ~ \$21.50 per person

Add 1 8% gratuity plus sales tax.*

- Entrees -

Chicken Cordon Bleu • Shells w/ Alfredo Sauce
Baked Ham • Roast Beef • Turkey & Dressing
Swiss Chicken • Stuffed Cabbage • Pasta Marinara
Italian Sausage w/ Peppers & Onions • Pasta / Meatballs
Stuffed Shells • Chicken Francaise • Baked Whitefish
Southern Baked Chicken • Lemon Chicken
Kolbassi w/ Sauerkraut • Stuffed Chicken Breast
Roast Pork • Eggplant Parmigiana

- Potato -

(Choice of one)

Oven Brown • Buttered Parsley • Au Gratin
Scalloped • Sandtrap • Rice Pilaf
Perogies • Mashed • Redskins • Haluski
Redskin Mashed Potatoes w/ Garlic, Chives & Sour Cream

- Vegetable -

(Choice of one)

Green Beans with Mushrooms in Cream Sauce
Buttered Corn • Buttered Green Beans with Garlic
Italian Vegetable Blend • Buttered Peas
California Blend • Peas and Carrots

- Salad -

(Choice of two)

Chef Tossed Salad • Cole Slaw • Caesar Salad
Tomato, Pepper and Onion Salad
Macaroni Salad • Potato Salad • Cottage Cheese
Pasta Salad • Jello • Applesauce
Bean Salad • Pickled Beets

Above Entrees include:

Rolls and Butter

Coffee

Decaf

Iced Tea

- Beverages -

Punch (3 gallon) - \$40.00
Champagne Punch - \$50.00
Soft Drinks - \$2.50 per person

Desserts Extra

* Prices subject to change.
Linens included.

Sit Down Menu

\$20.50 per person

Add 20% gratuity plus sales tax.*

- Rolls & Butter -

- Coffee-

- Appetizer -

Soup or Fresh Fruit

- Salad-

Tossed Salad • Caesar Salad
Spinach Salad

- Entrees -

Baked White Fish • City Chicken
Stuffed Chicken Breast • Swiss Chicken
Chicken Cordon Bleu • Chicken Francaise
Chicken Parmigiana • Lemon Chicken
Beef • Pork Chops • Swiss Steak • Stuffed Flounder
Lasagna (Vegetable or Regular)
Stuffed Pork Chop
Strip Steaks / Filet Mignon (Market Price)

- Potato -

Twice Baked • Sandtrap • Mashed
Parsley • Scalloped • Garden Rice Pilaf
Baked Potato • Oven Browns • Redskins

- Vegetable -

Broccoli w/ Cheese Sauce or Lemon Butter
Buttered Corn • California Blend
Italian Vegetable Blend • Francaise Mix
Green Beans w/garlic • Peas • Peas and Carrots
Glazed Carrots • Asparagus

- Dessert-

Cakes • Pies • Cheesecake
Apple Cake • Pumpkin Cake
Chocolate Mousse • Strawberry Mousse
Ice Cream • Sherbert
Cookies • Brownies
Chocolate Delights • Cherries in the Snow
Lemon Delight • Pistachio Delight
Butterscotch Delight • Hawaiian Nut Cake

* Prices subject to change.
Linens included.