



FROM À TABLE TO YOURS

CATERING PICKUP MENU
2024



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ABOUT US

A NOTE FROM SARAH & BERNARD BOUÏSSOU

At À Table, we understand the joy of entertaining and the precious moments spent with loved ones. We also recognize the time and effort it takes to plan and execute gatherings, whether they're intimate dinners or milestone celebrations.

That's why we've crafted this menu with you in mind. Our selection of platters and entrees is designed to simplify your entertaining experience. Whether you're hosting a small gathering of friends or marking a significant milestone with a larger celebration, we're here to support you every step of the way.

From exquisite appetizers to decadent desserts, each dish is carefully prepared with the finest ingredients and culinary expertise that À Table is renowned for. We've curated a menu that offers a diverse range of options to cater to your preferences and dietary needs, ensuring that every guest leaves satisfied and impressed.

Let us take the stress out of planning your next event so you can focus on creating unforgettable memories with your guests. Whether you're hosting an elegant soirée or a casual get-together, À Table is your trusted partner in simplifying entertaining.

Thank you for entrusting us with your culinary needs. We look forward to serving you and being a part of your cherished celebrations.

Bon appétit!

Sarah + Bernard Bouïssou



HORS D'OEUVRES



STATIONARY

Vegetable Crudités

gorgonzola + chive dip or hummus

Small - \$70/ Large \$125

Assorted Domestic + Imported Cheese

Small - \$90 / Large \$160

Assorted House made Pates + Charcuterie

Small - \$120 / Large - \$210

Assorted Pates, Charcuterie + Cheese

Small - \$140 / Large - \$250

HEAT & SERVE

Truffle Fontina Risotto balls - 24 pieces / \$24

Onion Confit Tarts - 12 pieces / \$24

Baked Vegetable Spring Rolls - 6 pieces / \$14

Pork + Ginger Spring Rolls – 16 pieces / \$24

Braised Short Rib & Parsnip Spring roll – 16 pieces / \$24

Duck Confit Spring Rolls – 16 pieces / \$24

Bernard's Sausage en Croute – 12 pieces / \$24

Mini Crabcakes (GF) – 12 pieces / \$36

Ask about our sauces to accompany the Hors d'oeuvres



SALADS

PER POUND + PER SERVING

SALADS- per pound

Pasta Primavera Salad / \$16

Organic Wild Rice Pilaf with Figs and Almonds / \$20

Potato Salad with Dijon Dressing / \$12

Haricot Vert with Butternut Squash Salad / \$20

Penne Pasta Salad with Sausage, Broccoli Rabe + Sundried Tomatoes / \$18

Roasted Beet Salad with Walnuts + Blue Cheese / \$18

Bernard's Mom's Rice Salad / \$16

French Lentil Salad with Blue Cheese / \$18

Greek Salad / \$12

Mixed Grain Salad with Roasted Corn, Black Beans, Cherry Tomatoes + Cilantro / \$16

SALADS- per serving

Mixed Greens with Grape Tomato, Shaved Fennel + Sherry Shallot Vinaigrette / \$8

Endive Salad with Blue Cheese + Walnuts / \$10

Kale + Farro Caesar Salad with Spiced Croutons / \$10

Mixed Green Salad with Pear, Candies Walnuts + Crumbled Goat Cheese / \$10

Caesar Salad with Shaved Parmesan, Toasted Croutons + Lemon, Garlic Dressing / \$10



PLEASE NOTE ALL SALADS CAN BE DONE WITHOUT CHEESE OR NUTS UPON REQUEST



ROOM TEMPERATURE PLATTERS

SALAD + SANDWICHES + ENTREES



VEGETABLE PLATTERS SMALL - serves up to 10 / LARGE- serves up to 20

Grilled Asparagus with Lemon / small \$75 – large \$150

Heirloom Tomatoes + Fresh Mozzarella with Basil Aioli / small \$65 – large \$125

Platter of Mixed Grilled Vegetables / small \$75 – large \$150



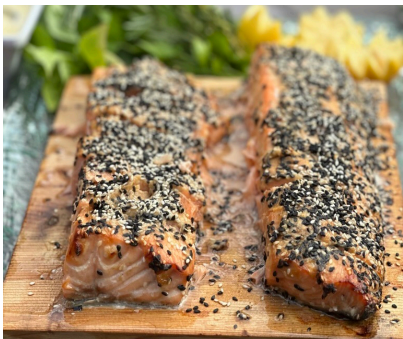
SANDWICH PLATTERS PER PERSON - MINIMUM 10

Grilled Chicken + Vegetable Panini, Mozzarella + Basil Oil on Focaccia / \$10

Salmon, Arugula + Asparagus Wrap with Lemon Tarragon Aioli / \$12

Ham + Brie Baguette with Honey Dijon Mustard / \$10

Tomato + Mozzarella Baguette with Basil Oil / \$9



ENTREE PLATTERS PER POUND - 1 pound serves 2-4

Sliced Filet of Beef with Horseradish Sauce / \$58

Sliced Breast of Chicken with Balsamic Sauce / \$24

Miso Glazed Salmon with Sesame Seeds Baked on a Cedar Plank / \$34

Moroccan Spiced Loin of Pork with Pineapple Chutney / \$28

Whole Cold Poached Salmon with Creamy Herb Aioli / small \$150 large - \$300



HEAT + SERVE

ENTREES



ENTREES PER POUND - 1 pound serves 2-4

Braised Chicken in Fig Sauce / \$28 (minimum 4 pounds)

Braised Short Ribs in Red Wine Sauce / \$44

Beef Bourguignon / \$48

Lamb Stew / \$30

Chicken Tenders (GF) / \$16

Crabcakes (GF) - \$12 each

Shrimp + Scallop Skewers / \$8 each

Pan Seared Black Sea Bass with Lemon + Thyme / \$14 each

Rotisserie Chicken / \$20 each

OTHER ENTREES

Chicken Pot Pie / medium \$18 - large \$36 - party \$72

Mac + Cheese / medium \$20 - large \$30 - party \$60

Truffle Mac + Cheese / medium \$22 - large \$32 - party \$65

Mini Sirloin Sliders – cheese, pickles + special sauce – per 1/2 dozen / \$24

Sirloin Sliders – cheese, pickles + special sauce – per 1/2 dozen / \$36

Spinach, Mushroom + Goat Cheese Quiche - 8" / \$25 each



HEAT + SERVE

SIDES



SIDE DISHES – PER POUND

Mashed Potatoes / \$12

Truffle Mashed Potatoes / \$16

Gratin Potatoes / \$16

Twice Baked Potatoes / \$6 each

Smashed Fingerling Potatoes / \$16

Roasted Brussels Sprouts / \$16

Roasted Root Vegetables / \$16

Haricot Vert Amandine / \$20

Haricots Verts + Butternut Squash / \$20

Broccoli Rabe with Garlic / \$20

Grilled Asparagus / \$18

Roasted Broccoli, Cauliflower + Romanesco / \$18

Ratatouille / \$16

Please ask if we have any seasonal options



DESSERT

- ✦ 10 " Mixed Berry Tart /\$45
- ✦ 10" French Pear Tart / \$35
- ✦ 10" Thin Apple Tart / 25
- ✦ Mini Lemon Meringue or Berry Tarts / \$36 per dozen
- ✦ 3 " Walnut Chocolate Chip Cookies / \$3 each
- ✦ 3 " Cranberry Blueberry Cookies / \$3 each
- ✦ Mini Walnut Chocolate Chip Cookies / \$12 per dozen
- ✦ Mini Cranberry Blueberry Cookies / \$12 per dozen
- ✦ Mini Chocolate Mousse (2 oz) / \$3 each
- ✦ Mini Lemon Pana Cotta w/ Mixed Berries / \$3 each
- ✦ Crème Brule (4 oz) / \$6 each
- ✦ Pot de Crème (4 oz) / \$8 each
- ✦ White Chocolate Mousse + Raspberry Parfait / \$4 each





+ MORE

- ✦ French Baguette / \$5 each
- ✦ French Dinner Rolls / \$9 per ½ dozen
- ✦ Walnut Raisin Dinner Rolls / \$9 per ½ dozen
- ✦ Mini Fruit Muffins / \$30 per dozen (2 minimum)
- ✦ Mini Blackberry Scones / \$36 per dozen (2 minimum)
- ✦ Cheddar Biscuits / \$36 per dozen (2 minimum)
- ✦ Vegetable Chips / \$10 per bag
- ✦ Rosemary Parmesan Crisps / \$11 per bag
- ✦ All of our Soups

- ✦ Staff to deliver, heat + serve / \$55 per hour (5 hour minimum starting at the pick up)
- ✦ Server / \$50 per hour (5 hour minimum)
- ✦ Bartender / \$50 per hour (5 hour minimum)

