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1212 U Street NW

Washington, DC 20009

202-735-0525

Alphonsedc.com

[events@alphonsedc.com](mailto:events@alphonsedc.com)

How To Begin:

Decide which of the services will be most appropriate for your event.

Do you have any budget constraints?

Please allow as much lead time as possible to assist in making your event a great success.

If you have a particular preference or idea for your menu, our Chef would be glad to discuss this with you.

Vegetarian and reduced fat menus are always available.

## General information

To place orders, we request that our guests review the catering menu, make their selection(s) and E-mail selections to [info@alphonsedc.com](mailto:info@alphonsedc.com). We request a 24 hour notice for catering but in the event that you need to place and order within that time please call 202-569-0016 directly.

Cancellations- require 24 business hours' notice.

*1/2 Sheet feed 8*

*full sheet feed 16*

### ***antipasti***

meatball platter-house made beef, veal, and pork meatballs. served in san marzano tomato sauce with provolone and grana padano cheeses 1/2 (feeds 8)-\$48 full (feeds 16)-\$85

caesar salad-romaine lettuce, kalamata olives, english cucumber, brioche croutons, parmigiano reggiano cheese

1/2-\$48 full-\$85

panzanella salad-roasted san marzano tomatoes, pickled red onion, sherry vinaigrette, focaccia croutons, basil

1/2-\$48 full-\$85

field greens salad-red peppers, cherry tomatoes, seasonal vegetables, balsamic vinaigrette

1/2-\$48 full-\$85

creamy polenta-bison bolognese sauce served over coarse-ground polenta that is cooked with milk and chicken stock. freshly grated pecorino romano cheese grated over top



chicken parmigiana-breaded and roasted chicken breasts, roasted tomato sauce, fresh mozzarella, basil, oregano ½-\$72 full-\$140

roasted italian sausage-sweet or spicy italian sausage, roasted bell peppers and mixed onions, roasted tomato sauce, fontina cheese ½-\$72 full-\$140

chicken marsala- lightly-grilled chicken breasts, mushroom-marsala sauce, roasted shallots, oregano ½-\$72 full-\$140

### ***side dishes-***

*vegetables are sautéed with garlic and evoo*

*broccoli rabe 42 / 80*

*escarole & beans 42 / 80*

*spinach 42 / 80*

*potatoes & peppers 42 / 80*

roasted squash & zucchini-crumbled goat cheese, roasted shallots, oregano, tomato sauce ½ 47

mashed potatoes- roasted garlic, chopped chives, grana padano cheese 47

sautéed green beans-with or without pancetta 47

roasted red bliss potatoes-rosemary, roasted garlic, controne chilies 47 full

platters

sandwich platters -\$13 pp with chips

sandwich platters served with salad \$15 pp

hummus and roasted seasonal vegetables w/pita sm 65/lg 135

assorted cured meats & artisanal cheeses w/olives sm 85/lg  
175

hummus and roasted seasonal vegetables w/pita dips sm 65/lg  
135

artisanal cheese & olives sm 75/lg 140

cold

subs \$10- served with lettuce, tomato, onion, oil & vinegar

italian- our traditional Italian favorite, mortadella, soppressata,  
genoa salami, provolone cheese

sicilian- our spiciest pepperoni, capicola, hot soppressata, roasted  
red peppers, house-made mozzarella

rome- "old world" rosi prosciutto mortadella, genoa salami, and  
provolone cheese

venice- thinly sliced danish ham genoa salami, and provolone

americano- house-smoked turkey breast, cherry tomatoes, basil  
pesto, goat cheese

hot

meatball- house-made meatballs pomodoro tomato sauce grana  
padano & provolone

cheese

sausage- italian sausage, onions, peppers, pomodoro sauce,  
grana padano & provolone cheese

chicken parmigiana- lightly-fried organic chicken, pomodoro tomato sauce, grana padano & provolone

eggplant parmigiana- lightly-fried eggplant, pomodoro tomato sauce, grana padano & provolone

#### specialty subs

tomato & cheese- house-made mozzarella, heirloom tomatoes, basil, evoo

prosciutto & cheese- rosi prosciutto, house-made mozzarella, basil evoo

capicola & anchovy- capicola, fontina cheese, house-cured anchovies, razor thin onion evoo

#### dessert options

cheesecake-new york style cheesecake, amaretti cookie crust, fresh strawberries or raspberries whole cake-\$7 per piece

tiramisu- layers of ladyfingers with mascarpone cream, espresso sauce, and cocoa powder 1/2- \$7 per piece

cannoli-whipped ricotta cream, cara cara orange zest, valrhona chocolate \$3 each

Alphonse Catering Event Page: Please email [info@alphonsedc.com](mailto:info@alphonsedc.com) or fax to 202-735-0439

Catering orders require 24 possibly 48 hours' notice. Please call 202-569-0016 for more details

Name Booking Agent:

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Event Type: \_\_\_\_\_

Guest Count: \_\_\_\_\_

Email Address: \_\_\_\_\_

Event Date and Time:  
\_\_\_\_\_

Booking Phone: \_\_\_\_\_

Event Space Address :  
\_\_\_\_\_

Credit Card Type/Number:  
\_\_\_\_\_

Expiration Date: \_\_\_\_\_

Authorized Signature: \_\_\_\_\_

Date: \_\_\_\_\_