

À la Provençal

French kosher catering and prepared foods
(415) 517-2450
andrea@alaprovençal.com
www.alaprovençal.com

À la Provençal specializes in French kosher catering and prepared foods. Our cuisine is prepared in the style of Provence, with Mediterranean influences, using fresh meats, vegetables, fruits, herbs, fish, and grains, all prepared deliciously and elegantly. We offer meat, fish, and dairy selections and can cater large or small groups with per person pricing.

CATERING MENU

Our menu selection is ever growing. We use seasonal ingredients, whenever possible. We can also customize a menu to fit your needs and event. Please contact Andrea Amaraggi at (415) 517-2450 or at andrea@alaprovençal.com to discuss your catering needs.

Hors d'oeuvres

Salmon Mousse with Vegetable
Crudité
Smoked Trout Platter
Olive and Fig Tapenade
Eggplant Cumin Spread with
Vegetable Crudité
Vegetable Platter with Lemon Dill
Aioli

Vegetable Tart

Garden Vegetable
Mediterranean
Cauliflower with Dates & Capers
Butternut Squash & Sweet Potato

Pasta & Grains

Tomato Couscous Salad
Farfalle Pasta Salad with Celery,
Grapes, & Apples
Penne Provençal
Orzo with Spinach and Sun-dried
Tomatoes
Lentil Salad with Walnuts, Tomatoes,
Feta Cheese

Poultry

Chicken with tomatoes & olives
Simple roast chicken with lemon
and herbs
Chicken with apricot and almonds

Meat

Rib Roast
Lamb Shoulder

Quiche

Smoked Salmon
Mushroom & Leek
Florentine
Harvest Vegetable
Potato & Chives
Cheese

Sides

Wild Mushroom Bread Pudding
Haricot Verts
Potato or Eggplant Gratin

Fish

Trout Amandine
Sole Meuniere
Poached Fish in White Wine
Wild King Salmon with Sauce Vierge
Sea Bass Provençal
Seared Ahi Tuna with Citrus Relish

Salads

Mixed Green Salad
Spinach Salad with Figs and Walnuts
Beet Salad with Greens, Orange,
and Fennel
Salad Niçoise
Lime-marinated zucchini with
avocado mango relish
Country Potato Salad

Fruit Tarts

Rustic Plum & Peach
Layered Apple
Pear Frangipane
Apricot Frangipane
Lemon

Cakes/Other Desserts

Orange Chiffon Cake
Cherry Cake
Chocolate Cake
Génoise
Fresh Fruit Platter

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PREPARED FOODS

Save time and enjoy a delicious Shabbat dinner by ordering a complete meal from us. We offer a selection of poultry and fish specialties, prepared under rabbinic supervision and delivered to your doorstep.

Each selection includes green salad, vegetable du jour, and roasted potatoes or long grain rice pilaf. Challah and dessert are available for additional order.

To order, please contact Andrea Amaraggi at (415) 517-2450 or andrea@alaprovençal.com. Order by 4PM on the Wednesday before Shabbat. We deliver on Friday afternoon.

Entree Selections

Poulet à la Provençal \$18

Chicken breast with tomatoes, green olives, and capers

Poulet Rôti \$18

Simple roast chicken breast with lemon and herbs

Saumon à la Lavande \$19

Organic King Salmon with hint of lavender and sauce vierge

Truite Amandine \$21

Rainbow Trout with almonds

Desserts (parve)

9" inch whole \$15 each

Rustic Fresh Fruit Tart (seasonal fruit selection)

Chocolate Cake with cherries

Orange Chiffon Cake with brandied currants

Challah

1lb loaf \$4.25

Delivery is \$5 per order within the city of San Francisco. Outside of San Francisco, please inquire.