



Alfreda





PRIVATE EVENTS

Make your next gathering extraordinary! Whether it's a corporate luncheon, birthday celebration, or a special occasion — our catering menu features a delicious customizable variety of artisanal pizzas, salads, and beverages. Impress your guests with our handcrafted culinary creations, prepared with the flavor, passion and attention to detail that defines the Alfreda experience. Contact our catering department today for more information.

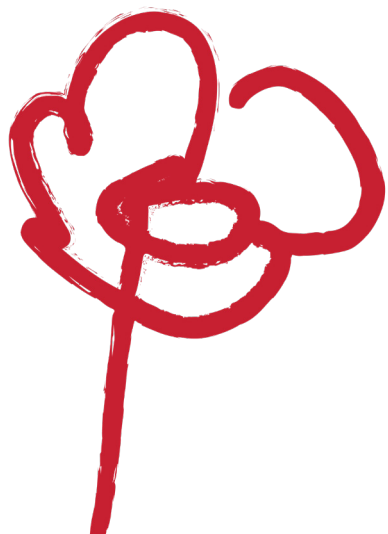
For additional questions please contact us via email at Info@alfredadc.com.

CAPACITIES:

Alfreda Dining (semi-private): up to 20 seated.

Alfreda Dining (buyout): up to 50 seated; 75 reception.

Alfreda Sreatery (weather permitting): up to 20 seated. 35 reception.





RECEPTIONS

Choice of 3 \$36/per person | Choice of 4 \$40/per person | Choice of 5 \$45/per person

Appetizer Selections:

Alfreda Pie, crushed tomato, fresh mozzarella, aged mozzarella, wild oregano, cracked black pepper, romano

White Pie, fresh mozzarella, aged mozzarella, basil, garlic oil (no tomato), romano, grana padano

Smoked Salmon Pizza, dill cream cheese, lemon and cracked black pepper

Marinated Sheep's Feta, tomato salsa, toasted sesame and focaccia crostini

Prime Beef Tartare, Dijon mustard, capers and chive on focaccia crostini

Roasted Eggplant & Goat Cheese, cherry tomatoes and cilantro

Yellowfin Tuna Tartare, Fresno pepper, lime and cilantro

Leek & Potato Soup, sourdough croutons, crème fraîche

Mini Crab Cake, jumbo lump maryland crab, pico de gallo, salsa verde

Mini Chocolate Chip Cookies & Milk

Carrot Cake, cream cheese frosting, toasted walnuts

Fruit Tart, seasonal berries, apricot jam

Chocolate Truffles

Action Station(s)

Pizza Station

assortment of pies with your choice of toppings + our signature sauces

\$22/Per Person

Salad Station

Choose two of Alfreda's signature salads

\$18/Per Person

Tartare Station

hand cut beef or tuna tartare with focaccia crostini

\$28/Per Person

Cheese & Charcuterie Station

selection of artisanal cheeses and charcuterie, assorted breads, crackers, mustards, pickles, dried fruits and honeycomb

\$25/Per Person

Whole Fish Carving Station

salt baked branzino, fresh citrus & salsa verde

\$38/Per Person

Prime Beef Carving Station

oven roasted prime beef, garlic-thyme butter and steak sauce

\$55/Per Person

Seafood Station

poached shrimp, maine lobster, snow crab claws, fresh oysters, cocktail sauce, sweet mustard, horseradish remoulade

\$65/Per Person | Ice sculpture rental fees will be applied

Please note that all event pricing is based on a two-hour event window and does not include 10% tax, 3% admin and 20% service fees. Please inquire should you want to hold a longer event.

INDIVIDUAL PLATED DINNERS

\$65/person

1st Course

(select one option)

Choice of...

Caesar Salad, romaine hearts, sourdough breadcrumbs, Grana Padano

Chopped Salad, arugula, romaine, tomato, cucumber, scallion, radish, jalapeno, white wine vinaigrette, crispy sourdough

Beet & Goat Cheese Salad, goat cheese, toasted hazelnuts, balsamic vin

Tuna Tartare, shallot, jalapeno, cilantro, lemon

Shrimp Cocktail, cocktail sauce, garlic aioli

Steak Tartare, focaccia crostini

Leek & Potato Soup, sourdough croutons, crème fraiche

2nd Course

(select two options)

Choice of...

Citrus Marinated Chicken Breast, salsa verde

Brick Oven Roasted Salmon, citrus & herb butter sauce

Roasted Halibut, lemon & black pepper

Flat Iron Steak, chimichurri

Cast Iron Roasted Steak Au Poivre, green peppercorn sauce (additional \$20/person)

3rd Course

(select one option)

Choice of...

Tiramisu, sponge cake, mascarpone cream, espresso liqueur

Sourdough Bread Pudding, vanilla ice cream, caramel

Selections of Ice Cream and Sorbet

Carrot Cake, cream cheese frosting, toasted walnuts, vanilla ice cream

Chocolate Lava Cake, vanilla ice cream

*Additional course selections are available at 10pp

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FAMILY STYLE DINNER

\$65/person

Starter (select two)

Garbanzos & Whipped Feta, house made sourdough & focaccia

Garlic Bread, whipped ricotta & basil pesto

Tuna Tartare, shallot, jalapeno, cilantro, lemon

Shrimp Cocktail, cocktail sauce, garlic aioli

Steak Tartare, focaccia crostini

Alfreda Signature Salads (select two)

Caesar Salad, romaine hearts, sourdough breadcrumbs, Grana Padano

Chopped Salad, arugula, romaine, tomato, cucumber, scallion, radish, jalapeno, white wine vinaigrette, crispy sourdough

Beet & Goat Cheese Salad, goat cheese, toasted hazelnuts, balsamic vin

Alfreda's pies (select two options with up to three topping of your choice)

Plain, crushed tomato, fresh mozzarella, aged mozzarella

Tomato, crushed tomato, garlic, chili, fresh basil, Romano

White, fresh mozzarella, aged mozzarella, basil, garlic oil (no tomato), Romano, Grana Padano

Alfreda, crushed tomato, fresh mozzarella, aged mozzarella, Romano, wild oregano, cracked black pepper

Toppings

Wild Mushroom

Pepperoni

Pennsylvania Sausage

Bacon

Italian Anchovy

Castelvetro Olive

Roasted Sweet Onion

Pickled Chilis

Basil

Garlic Oil

Signature Dipping Sauces

(additional \$3/pp)

Alfreda Sauce, Duke's mayo, sour cream, buttermilk, hot honey, oregano, sage, dill, chive, red wine vinegar

Chili Sauce, olive oil, garlic, onion, sundried tomato, chili flake, sugar, parsley, oregano, lemon, red wine vinegar, calabrian chili

Hot Honey, honey, Calabrian chili, crushed chili pepper, cayenne, sherry vinegar

Dessert (select two)

Chocolate Chip Cookies

Tiramisu, sponge cake, mascarpone cream, espresso liqueur

Sourdough Bread Pudding, vanilla ice cream caramel

PICK UP/DROP OFF CATERING

Plates & Salads (medium serves 4-5 ppl, large serves 8-10 ppl)

Slow Cooked Garbanzos – Med 30 | Large 60
fresh chili, cumin, ginger, tomato

Organic Egg Salad – Med 30 | Large 60
flat leaf parsley, Castelvetrano olives, toasted pine nuts, lemon-chil vinaigrette

Alfreda Chopped – Med 30 | Large 60
arugula, romaine, tomato, cucumber, scallion, radish, jalapeño, white wine vinaigrette, crispy sourdough

Caesar Salad – Med 25 | Large 50
romaine hearts, sourdough breadcrumbs, Grana Padano

Beet & Goat Cheese Salad – Med 30 | Large 60
goat cheese, toasted hazelnuts, balsamic vin

Brick Oven Pies - 12"

Plain, 21
crushed tomato, fresh mozzarella, aged mozzarella

Tomato, 20
crushed tomato, garlic, chili, fresh basil, romano (no mozzarella)

White, 23
fresh mozzarella, aged mozzarella, basil, garlic oil (no tomato), romano, grana padano

Alfreda, 23
crushed tomato, fresh mozzarella, aged mozzarella, romano, wild oregano, cracked black pepper

add toppings to any pie:

Wild Mushroom, 4

Pepperoni, 4

Hot Italian Sausage, 4

Bacon, 4

Italian Anchovy, 4

Castelvetrano Olive, 3

Roasted Sweet Onion, 3

Pickled Chilis, 3

Basil, 1.50

Garlic Oil, 1.50

Desserts

Chocolate Chip Cookie Platter, 24/half dozen

Individual Tiramisu, 12/each
sponge cake, mascarpone cream, espresso liqueur

Sourdough Bread Pudding – Med 25 | Large 50
caramel

Seasonal Fruit Platter – Med 25 | Large 50



BOOKING REQUIREMENTS

To finalize your event booking, a signed credit card authorization and 50% deposit for the food and beverage minimum is required.

Deposit Refunds: Deposits are refundable if you cancel more than 14 days before the event. Cancellations within 14 days result in the deposit being retained.

Payment Due: The final balance is due on the event date.

Food and Beverage Minimums: These vary based on the date, number of guests, and event space selection.

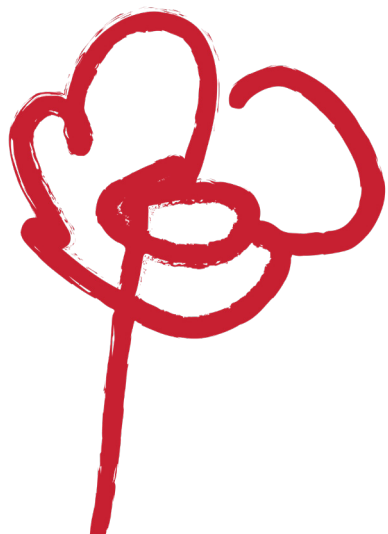
ADDITIONAL FEES

All food and beverage items are subject to a 3% Administrative Fee, 20% Service Charge, and 10% State Tax. Prices shown do not include these additional fees.

Dietary Requests: Inform us ahead of time about any dietary requirements, allergies, or preferences.

Audio-Visual Services: Our venue does not include AV equipment, but we can coordinate with an external vendor for these services.

Pricing Notice: Due to market availability, menu items and prices may change without notice.





BOOKING

For questions or bookings please inquire via email at info@alfredadc.com.