

To-go Menu

DESSERTS

GLUTEN FREE CHOCOLATE CAKE

Serves 10-12 35

KEY LIME PIE

With White Chocolate Mousse,

Serves 6-8 25

WARM APPLE CAKE

Serves 8-10 25

APPLE TART TITAN - 10"

Serves 6-8 25

THREE BERRY CRUMB

Serves 8-10 35

TERESA'S BREAD PUDDING

6.50 Per Loaf

ZUCCHINI/CARROT BREAD

6.50 Per Loaf

Cooking Classes

2010-2011

Cooking classes are held once a month on Saturdays. They include demonstrations, lunch and beverage for \$45 per person (Tax & gratuities not included).

About Alexander's

Since opening in 1994, Alexander's has been an independently owned and operated restaurant, blending classic French cuisine in the Escoffier tradition with Asian, Caribbean, Latin and Middle Eastern flavors. Chef Alexander Bernard is in the kitchen for lunch and dinner, ensuring that each dish is prepared to diners' satisfaction. His cuisine is the culmination of his culinary training at Johnson & Wales, his visits to France, England, Ireland, Wales, Scotland, and his experience as a chef in the Florida Keys, Miami, Kiawah Island, and Lake Tahoe. Alexander's unique cuisine has been delighting the palates of Neapolitans since he co-founded Margaux's in the late '80s.

TASTE ALEXANDER'S AT HOME



SALAD DRESSINGS

(no preservatives!)

Balsamic Vinaigrette \$5.95 · Citrus Vanilla Bean \$6.95

MARVELOUS MACAROONS

Freshly-baked, 21 in a can \$7.50

Call to arrange purchase and pick-up.

Alexander's

RESTAURANT

4077 Tamiami Trail North, Naples | 239-262-4999

Sign Up for Our Email Newsletter at:
www.AlexandersNaples.com

HOURS:

Monday – Friday, 11:30 a.m. - 2 p.m. for Lunch
Monday – Saturday, 5:30 p.m. - Close for Dinner

Open October 1st - June 1st

Proud Member

naples originals
be independent. eat local.

Alexander's

RESTAURANT



Catering & To-Go Menus

Alexander's caters parties for various sizes and locations. Here are some examples of events that we cater:

COCKTAIL / RECEPTION

Alexander's provides passed hors d'oeuvres or small bite buffets for parties large and small -- at your office, our patio or in your home.

TO-GO / PICKUP

Alexander's offers many fine dishes for pick-up. Browse our take-out menu and call to place an order.

REHEARSAL DINNERS & WEDDINGS

Choose from the menus on our web page and we will help you create your own memorable rehearsal dinner to meet your budget.

With our more than 20 years of experience as restaurateurs in Naples we have been privileged to cater events of many styles and sizes. Our experience has allowed us to develop a network of the finest florists, photographers and event planners.

SIT DOWN DINNER

Alexander's offers various styles of plated breakfast, lunch or dinner, whether it's formal, informal, family style or festive outdoor country B.B.Q. We offer menu examples to fit a wide range of budgets. Call to set up an appointment or to request menus and pricing.

BUFFET

You can have your own private buffet in our tropical courtyard adorned with balmy palm trees and blooming bougainvilleas. Be it a Caribbean-style seafood buffet or a Polynesian-themed menu, Alexander's can accommodate your needs to the smallest detail.

SERVICE

Bartender, servers, chefs are available at \$25 per hour, and gratuity is optional. Delivery and pick-up is priced at \$25.

HOME, OFFICE OR RESTAURANT

CHILLED HORS D' OEUVRÉS

JUMBO GULF SHRIMP - with Cocktail Sauce \$19/doz

DEVILED EGGS - Topped with Caviar \$13/doz

SMOKED SALMON - with Capers, Chopped Egg, Dill, Cocktail Rye and Cream Cheese 5.50

VEGETABLE CRUDITÉS - with Dipping Sauces 3

SEASONAL FRUIT - with Yogurt 3.50

CHICKEN SALAD - with Zucchini, Carrot Nut Bread 4.50

CHEF'S CREATIVE CANAPÉS - Seared Tuna, Smoked Salmon, Grilled Vegetables, Etc. \$19/doz

ASSORTED FINGER SANDWICHES - Ham & Gouda, Roasted Turkey, Vegetable & Hummus \$19/doz

WARM HORS D' OEUVRÉS

GRILLED LAMB CHOPS - Served with a Balsamic Dipping Sauce \$27/doz

MAPLE GLAZED SCALLOPS - Wrapped in Bacon \$17/doz

MINI CRAB CAKES - Creamy Spicy Sauce \$18/doz

SATAY - Teriyaki Chicken / Ginger Shrimp / Beef \$18/doz

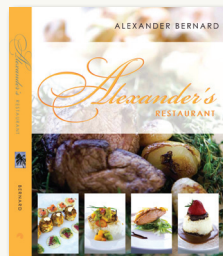
ARUGULA SKEWERED MINI MEATBALLS - with Sundried Tomato \$13.50/doz

CHICKEN DUMPLINGS - with Soy Dipping Sauce \$14/doz

MINI QUESADILLAS - with Dark Rum Fruit Chutney \$18/doz

MINI QUICHE - Goat Cheese & Sundried Tomato \$15/doz

Alexander's COOKBOOK



Alexander's Cookbook features 110 recipes on 186 pages with beautiful photography by Ron Dubick.

Priced at \$32, it is available through www.AlexandersNaples.com and at Barnes & Noble.

To-go Menu

All of our menu items are available for take-out. The following is a sample of available dishes.

SALADS

GARDEN SALAD - Choice of Citrus or Balsamic Dressing 2.95
GOAT CHEESE, CANDIED PECAN & POACHED PEAR SALAD - Served with Walnut Vinaigrette 3.75

CHICKEN SALAD - Served with Carrot/Zucchini Bread 4.50

TOMATO, RED ONION AND ROASTED RED PEPPERS - with Extra Virgin Olive Oil and Aged Balsamic 4.50

SIDE DISHES

DAUPHINOISE POTATOES - 8x8 pan 22

CANDIED SWEET POTATOES - 2

MASH POTATOES - 2

GRILLED ASPARAGUS - 3

ASSORTED GRILLED VEGETABLES - 4

ENTREES

CEDAR PLANK SALMON - Served with Tropical Fruit Salsa 9

MACADAMIA NUT CRUSTED GROUPER - Served with a Zesty Mango Sauce 11

CRISPY DUCK ROASTED, DEBONED - Served with Port Wine Sauce ½ Duck 12

BRAISED LAMB SHANKS - Served with a Sundried Cherry Glaze 12

ALL NATURAL IOWA CENTER CUT PORK CHOP - Sautéed with Caramelized Apples and Finished with Calvados 11

FREE RANGE CHICKEN FARCI

- Herb Roasted All-Natural Half Chicken Stuffed with Apples and Pecans, Served with Yukon Gold Mashed Potatoes and Herb Au Jus 10

BRAISED BEEF SHORT RIB

- Slowly Cooked with Root Vegetables, Served with a Port Wine Reduction 14

Continued on next page

See our full menu at www.AlexandersNaples.com