



DINNER MENUS

# WHITE HOUSE CATERING

EVENTS AT THE  
MARCONI AUTOMOTIVE  
MUSEUM

# welcome

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD.

PLATED & BUFFET DINNER MENUS..... 3-9  
APPETIZER SELECTIONS..... 10-11  
DESSERT SELECTIONS..... 12  
VEGETARIAN & VEGAN SELECTIONS..... 13

## A LITTLE BACKSTORY...

Our talented chefs have cooked for presidents and kings, and they are thrilled to serve you and your guests. It is an honor to be a part of your event. Our team is dedicated to bringing you the finest service and freshest food. We love to think outside the box and customize the menu to fit your unique vision.



## CATERING PACKAGES

This packet includes some of our most popular plated & buffet dinner packages. Pricing includes the meal, service, china, flatware, linen napkins, coffee and hot tea – everything except tax.

Pricing is based on 100 or more guests. If your group has less than 100 guests, we'd love to work with you! Ask about our special pricing for smaller groups.



# MONTE CARLO BUFFET PACKAGE

\$55 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## SALAD SELECT ONE

MIXED GREENS - baby greens, Dijon dressing, carrots, cucumbers

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

## PASTA SELECT ONE

RIGATONI CARBONARA - tube pasta, melted Parmesan, sautéed bacon, cream

FARFALLE ALLA ARRABBIATA – spiral pasta, spicy tomato sauce

PENNE PRIMAVERA – penne pasta, fresh vegetables, tomato cream sauce

FUSILLI PESTO – spiral pasta, basil, garlic and olive oil sauce

FARFALLE BOLOGNESE – bowtie pasta, meat & tomato sauce

TOMATO BASIL FUSILLI – spiral pasta with sauces of tomato, basil and olive oil

VODKA TOMATO PENNE – penne pasta, tomato sauce, vodka, cream, parmesan

GOURMET MACARONI & CHEESE – macaroni noodles with a gruyere and cheddar sauce

## ENTREE SELECT ONE

CHICKEN TARRAGON – chicken breast, demi-glace, tarragon, mushrooms

CHICKEN PRIMAVERA – chicken breast, roasted bell peppers, zucchini, tomatoes

CHICKEN PICATTA – chicken breast, white wine, lemon, butter & capers

CHICKEN ROSEMARY – herb-marinated chicken breast, green olives, rosemary lemon sauce

BASA GIVENCHY – white fish, artichokes, tomatoes, lemon, white wine & butter sauce

CARVING STATION (add \$7) - oven roasted tri tip served au jus

## SIDE SELECT ONE

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

ADD CHEESE APPETIZER STATION: \$5

ADD DESSERT STATION: \$4



# ISLE OF MAN PLATED PACKAGE

\$65 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## HORS D'OEUVRES STATION

SELECT ONE

CHEESE STATION – selection of domestic cheeses, gourmet crackers, French bread, grape clusters

VEGETABLE CRUDITES – sliced fresh vegetables with ranch and hummus dips

MEDITERRANEAN STATION (add \$2) – pita bread, Mediterranean hummus, baba ganoush, marinated olives and vegetables

## TRAY PASSED APPETIZER

SELECT ONE

AVOCADO & RICOTTA CROSTINI

BRIE & BERRY CANAPE

TOMATO SOUP SHOOTERS with grilled cheese bites

## SALAD SELECT ONE

CONTEMPORARY GREENS - baby greens and romaine, dried apricots, sliced apples, passion fruit vinaigrette

CHEF'S SALAD - baby greens, Dijon dressing, kalamata olives, mushrooms

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

## DUAL ENTREE SELECT TWO

CHICKEN TARRAGON – chicken breast, demi-glace, tarragon, mushrooms

CHICKEN PICATTA – chicken breast, white wine, lemon, butter & capers

CHICKEN BRAZIER – chicken breast stuffed with goat cheese, spinach, grain mustard sauce

BASA GIVENCHY – white fish, artichokes, tomatoes, lemon, white wine & butter sauce

WHITEFISH DIEPPOISE – fillets of basa white fish, mushrooms, shrimp, white wine

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

## DESSERT SELECT ONE

CHOCOLATE OPERA CAKE

TIRAMISU

CHOCOLATE COVERED STRAWBERRIES

CRÈME BRULEE



# DAYTONA 500 PLATED PACKAGE

\$72 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## TRAY-PASSED APPETIZERS

SELECT FIVE

AHI TARTARE OVER WONTONS  
MINI BEEF WELLINGTONS  
FLATBREAD WITH LEEKS & MUSHROOMS  
AVOCADO CROSTINI  
TOMATO & ARTICHOKE BRUSCHETTA  
CHICKEN SKEWERS  
BACON-WRAPPED DATES  
MELON & PROSCUITTO SKEWERS  
SMOKED SALMON TOAST  
WATERMELON SKEWERS

\*SEE ADDITIONAL SELECTIONS ON PAGE 10

## SALAD SELECT ONE

CONTEMPORARY GREENS - baby greens & romaine, dried apricots, sliced apples, passion fruit vinaigrette served in rice paper basket

GOURMET SALAD - baby greens, marinated artichoke hearts, tomato, gourmet dressing

DESIGN YOUR OWN SALAD – Please select:

1 lettuce: baby greens, romaine, mesclun

2 toppings: marinated artichoke hearts, hearts of palm, mushrooms, tomatoes, kalamata olives

1 dressing: gourmet dressing, Dijon dressing, lemon vinaigrette, Asian vinaigrette, vanilla bean vinaigrette

## DUAL ENTREE SELECT TWO

BEEF SHORT RIBS – tender boneless braised beef short ribs, mushrooms, demi-glace

CHICKEN ROSEMARY – herb-marinated chicken breast, green olives, rosemary lemon sauce

CHICKEN TARRAGON – chicken breast, demi-glace, tarragon, mushrooms

BASA GIVENCHY – white fish, artichokes, tomatoes, lemon, white wine & butter sauce

GRILLED SALMON – grilled salmon, ragout of tomatoes, capers, olive oil, fresh herbs

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

FRESH HERBS RICE PILAF

FINGERLING POTATOES

## DESSERT SELECT ONE

SEE MINI DESSERTS SELECTION ON PAGE 12



# DAYTONA 500 BUFFET PACKAGE

\$72 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## TRAY-PASSED APPETIZERS

SELECT FIVE

SEE APPETIZER CHOICES ON PAGE 10

## SALAD SELECT ONE

CONTEMPORARY GREENS - baby greens & romaine, dried apricots, sliced apples, passion fruit vinaigrette

DESIGN YOUR OWN SALAD – Please select:

1 lettuce: baby greens, romaine, mesclun

2 toppings: marinated artichoke hearts, hearts of palm, mushrooms, tomatoes, kalamata olives

1 dressing: gourmet dressing, Dijon dressing, lemon vinaigrette, Asian vinaigrette

## PASTA SELECT TWO

RAVIOLI PORCINI – cheese ravioli, porcini mushroom sauce

PENNE PRIMAVERA – penne pasta, fresh vegetables, light tomato cream sauce

FARFALLE BOLOGNESE – bowtie pasta, meat & tomato sauce

FUSILLI PESTO – spiral pasta, basil, garlic and olive oil sauce

RIGATONI CARBONARA - tube pasta, melted Parmesan, sautéed bacon, cream

LOBSTER RAVIOLI (add \$5pp) - ravioli filled with lobster, served in orange beurre blanc sauce

## ENTREES SELECT TWO

CARVED BEEF – tri tip carved to order with au jus

BEEF SHORT RIBS – tender braised beef short ribs, mushrooms, demi-glace

CHICKEN PICATTA – chicken breast, lemon, capers, white wine & butter

CHICKEN TARRAGON – chicken breast, demi-glace, tarragon, mushrooms

BASA GIVENCHY – white fish, artichokes, tomatoes, lemon, white wine & butter sauce

WHITEFISH DIEPPOISE – fillets of basa white fish, mushrooms, shrimp, white wine

## SIDES SELECT ONE

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

FRESH HERBS RICE PILAF

FINGERLING POTATOES

CAULIFLOWER GRATIN

## DESSERT SELECT ONE

SEE MINI DESSERTS SELECTION ON PAGE 12



# MONACO GRAND PRIX PLATED PACKAGE

\$82 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## TRAY-PASSED APPETIZERS

SELECT FIVE

MINI TACOS WITH SRIRACHA SAUCE  
MINI BEEF WELLINGTONS  
FLATBREAD WITH CHICKEN & EGGPLANT  
BACON-WRAPPED DATES  
AHI TARTARE OVER WONTONS  
SOUP & GRILLED CHEESE SHOOTERS  
TOMATO & ARTICHOKE BRUSCHETTA

\*SEE ADDITIONAL SELECTIONS ON PAGE 10

## SALAD SELECT ONE

FARRO SALAD – farro grains, cranberries, walnuts, asparagus, parmesan, chef's vinaigrette  
GOURMET SALAD – mixed greens, marinated mushrooms and artichoke hearts, tomatoes, gourmet dressing  
CUCUMBER RING SALAD – compressed baby greens, vanilla bean dressing, grilled pear and cheese  
CAPRESE SALAD – mozzarella cheese, tomatoes, basil, baby greens, olive oil, lemon vinaigrette  
DESIGN YOUR OWN SALAD – Please select:  
1 lettuce: baby greens, romaine, mesclun  
2 toppings: marinated artichoke hearts, hearts of palm, mushrooms, tomatoes, kalamata olives  
1 dressing: gourmet dressing, Dijon dressing, lemon vinaigrette, Asian vinaigrette, vanilla bean vinaigrette

## DUAL ENTREE SELECT TWO

FILET MIGNON – oven roasted filet mignon, green peppercorn sauce  
JIDORI CHICKEN – herb marinated jidori chicken, lemon, rosemary  
CHICKEN TARRAGON – chicken breast, demi-glace, tarragon, mushrooms  
SALMON BRAZIER – grilled salmon in tarragon, white wine and diced tomato sauce  
SHRIMP SCAMPI – jumbo shrimp in scampi sauce of white wine, lemon, butter and tomato

## SIDES SELECT TWO

SEASONAL VEGETABLES  
GARLIC MASHED POTATOES  
ROASTED BRUSSELS SPROUTS WITH GARLIC AND BACON  
FRESH HERBS RICE PILAF  
FINGERLING POTATOES

## DESSERT SELECT THREE

MINI DESSERTS STATION:  
SEE SELECTION ON PAGE 12



# INDIANAPOLIS 500 BUFFET PACKAGE

\$85 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## TRAY-PASSED APPETIZERS

SELECT FIVE

SEE APPETIZER CHOICES ON PAGE 10

## SALAD SELECT ONE

CAPRESE SALAD – mozzarella cheese, tomatoes, basil, baby greens, olive oil, lemon vinaigrette

CUCUMBER RING SALAD – compressed baby greens, vanilla bean dressing, grilled pear and cheese

CONTEMPORARY GREENS - baby greens and romaine, dried apricots, sliced apples, passion fruit vinaigrette

GOURMET SALAD – mixed greens, marinated artichoke hearts, tomato, gourmet dressing

WEDGE SALAD – iceberg dome, Maytag bleu cheese, basil, red onions, cherry tomatoes, chef's vinaigrette

GOLDEN BEET SALAD – baby arugula, assorted beets goat cheese mousse, lemon & thyme vinaigrette

## PASTA SELECT TWO

LOBSTER RAVIOLI – ravioli filled with lobster, served in orange beurre blanc sauce

PENNE PRIMAVERA – penne pasta, fresh vegetables, light tomato cream sauce

FUSILLI BOLOGNESE – spiral pasta served in traditional Bolognese meat sauce

BUTTERNUT SQUASH RAVIOLI – ravioli filled with butternut squash, served in butter sauce

## ENTREES SELECT TWO

CARVED PRIME RIB - prime rib carved to order with choice of sauce

PAELLA - saffron risotto, shrimp, calamari, mussels, chicken, sausage

SALMON – grilled salmon in olive oil, tomato, capers & artichokes ragout

STUFFED CHICKEN BREAST - chicken breast stuffed with sundried tomatoes, ricotta, spinach and pine nuts

JIDORI CHICKEN – herb marinated jidori chicken, lemon, rosemary

SHRIMP SCAMPI – jumbo shrimp in scampi sauce of white wine, lemon, butter and tomato

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

ROASTED BRUSSELS SPROUTS

BASMATI RICE

FINGERLING POTATOES

CAULIFLOWER GRATIN

## DESSERT SELECT THREE

MINI DESSERTS STATION:  
SEE SELECTION ON PAGE 12





# LE MANS PLATED PACKAGE

\$125 PER GUEST

*Includes food, service, china, flatware, linen napkins, coffee & hot tea*

## HORS D'OEUVRES SELECT FIVE

SEE APPETIZER CHOICES ON PAGE 10

## AMUSE BOUCHE SELECT ONE

VOL-AU-VENT - puff pastry, tender veal, mushroom cream sauce

CARMELIZED PEAR CROSTINI - caramelized pear, bleu cheese and hit of tarragon

HAMACHI – yellowtail, yuzu, soy, jalapeno

LOBSTER RAVIOLI – homemade lobster ravioli, citrus beurre blanc sauce, orange segment

RAVIOLI PORCINI – cheese ravioli in porcini mushroom sauce

## SALAD SELECT ONE

CUCUMBER RING SALAD - pressed baby greens inside a cucumber ring, vanilla bean dressing, grilled pear and cheese

CAPRESE SALAD – mozzarella cheese, beefsteak tomatoes, basil, baby greens, aged balsamic vinaigrette

KALE CAESAR – chopped kale, parmesan shavings, Caesar dressing

GOLDEN BEET SALAD – baby arugula, assorted beets goat cheese mousse, lemon & thyme vinaigrette

WEDGE SALAD – iceberg dome, Maytag bleu cheese, basil, red onions, cherry tomatoes, chef's vinaigrette

## FISH ENTRÉE SELECT ONE

SEA BASS DIEPPOISE – Cabrilla sea bass, shrimp, mussels, mushroom & white wine sauce

CHILEAN SEA BASS – with chili spice rub, cilantro and lime butter

LOBSTER TAIL – with drawn butter

SHRIMP SCAMPI – jumbo shrimp, white wine, lemon, butter and shallots

BLACK COD – black cod with miso

## MEAT ENTRÉE SELECT ONE

FILET MIGNON – oven roasted or grilled filet mignon, morel brandy sauce

OSSOBUCCO MILANESE – braised veal shank, au jus

JIDORI CHICKEN – chicken breast, wild mushrooms, demi-glace, fine herbs

DUCK A L'ORANGE – duck breast, grand marnier reduction sauce

## DESSERT SELECT ONE

CHOCOLATE MOLTON CAKE, CRÈME ANGLAISE

PASSION FRUIT & COCONUT PARFAIT  
CRÈME SUZETTE

POACHED PEAR



# TRAY-PASSED APPETIZERS

## FROM THE SEA

AHI TARTARE ON WONTON OR CUCUMBER

AHI TACOS

SHRIMP SAFFRON

PAELLA RISOTTO FRITTERS

SMOKED SALMON TOAST

AHI TARTARE, WATERMELON RADISH

SEAFOOD CEVICHE ON MINI SPOONS

COCONUT SHRIMP\*

MINI CAJUN CRAB CAKES\*

CAJUN SHRIMP SHOOTERS\*

SHRIMP COCKTAIL\*

SUSHI\*

## MEAT & GREET

MINI BEEF WELLINGTONS

BEEF SATAY SKEWERS

LAMB MEATBALLS WITH MINT-LEMON YOGURT

MINI BEEF TACOS WITH SRIRACHA SAUCE

TRI TIP CANAPE WITH DIJON AND ARUGULA

TURKEY MEATBALLS WITH TARRAGON SAUCE

BEEF MEATBALLS WITH TERRIYAKI GLAZE

OSSOBUCCO QUESADILLA

LAMB CHOP LOLLIPOPS\*

MINI ANGUS SLIDERS\*

COFFEE CRUSTED BEEF BROCHETTE, RED WINE & CHOCOLATE SAUCE\*

## PORK

BACON-WRAPPED DATES

MELON & PROSCIUTTO SKEWERS

PROSCIUTTO & ASPARAGUS WITH LEMON AIOLI

ANDOUILLE SAUSAGE IN PASTRY WITH MUSTARD & BOURBON GLAZE

PINEAPPLE & HAM FLATBREAD

ASIAN BRAISED PORK BELLY SLIDERS\*

## VEGETARIAN

BELGIUM ENDIVE WITH BLEU CHEESE, DRIED FRUIT, MICRO GREENS

CROSTINI WITH SUNDRIED TOMATOES, GOAT CHEESE, PESTO

TOMATO SOUP SHOOTER WITH GRILLED CHEESE

TOMATO-ARTICHOKE BRUSCHETTA

BELGIAN ENDIVE, BRIE CHEESE, WILDFLOWER HONEY, TOASTED MARCONA ALMONDS

AVOCADO & RICOTTA CROSTINI

SPANAKOPITA

MINI CAPRESE SKEWERS

WATERMELON-FETA SKEWERS

GUACAMOLE IN TORTILLA SHELL

MANGO CHUTNEY & BRIE PURSE

MUSHROOM CREPE ROULADE

MUSHROOM & LEEK FLATBREAD

BRIE & BERRY CANAPE

STUFFED MUSHROOMS

SPICY ARGENTINIAN EMPANADA

CHEESE MANCHONS

MINI BAKED POTATO WITH CHIVES & SOUR CREAM

## CHICKEN

THAI CHICKEN SKEWERS

CHICKEN & EGGPLANT FLATBREAD

CHICKEN BROCHETTE, PORCINI SAUCE

CHICKEN QUESADILLA

CHICKEN & WAFFLE BITES

CHICKEN A LA KING

POLENTA TOWER, CHICKEN, CHILES

\*ASK ABOUT SPECIAL RATES



# APPETIZER STATIONS

## COLD

**POKE STATION** – build your own bowl! two types of freshly cut fish with your choice of six toppings

**SUSHI STATION** – assortment of salmon and tuna rolls, California rolls, ginger, wasabi, soy sauce and spicy sauce

**CHEESE STATION** - domestic cheeses, gourmet crackers, French bread, grape clusters

**DELUXE CHEESE STATION** – imported cheese blocks and slices, jams, honey, gourmet crackers, French bread, grape clusters

**CHARCUTERIE STATION** – sliced cured meats, gourmet mustards, olives, crackers, bread – excellent addition to cheese station

**VEGETABLE CRUDITÈS** – sliced fresh vegetables, chipotle ranch, hummus

**MEDITERRANEAN STATION** – two flavors of hummus, marinated olives, pita bread, tzatziki sauce

**SHRIMP STATION** – shrimp with cocktail sauce and lemons, Cajun shrimp shooters

**BRUSCHETTA STATION** – ricotta & avocado – tomato & artichokes – melted mozzarella & tomato capers

**SALAD STATION** – choice of greens and dressings, with a matrix of toppings (select 6)

**SANDWICH STATION** – choice of bread, meats, cheese and condiments; halved or quartered

## HOT

**TACO BAR** – beef, chicken, fish, pulled pork, or veggie

**SLIDER STATION** – angus beef, chipotle chicken, Portobello mushroom or Asian braised pork belly

**FLATBREAD STATION** – select 3 styles:  
tomato, basil, kalamata olives  
goat cheese, sundried tomato, pesto  
barbeque chicken, red onions, cilantro  
pineapple & ham  
chicken & eggplant  
mushroom & leeks

**MASHED POTATO BAR** – whipped potatoes with choice of five toppings

**MAC N CHEESE BAR** - two varieties of the classic favorite with four toppings

**RAVIOLI STATION** - lobster ravioli, butternut squash ravioli, cheese ravioli, assorted sauces

**PASTA STATION** – select your favorite pastas and sauces; served with garlic bread

**CARVING STATION** – choice of tri tip, prime rib, turkey, ham, lamb

**PAELLA STATION** – Spanish paella served in martini glasses

**NACHO STATION** – fresh baked tortilla chips, queso cheese and choice of toppings

**BROCHETTES STATION** – lamb, beef, chicken or vegetable skewers, grilled peppers, onions, tomatoes, basmati rice and assorted sauces



# DESSERT MENU

JUST WHEN YOU THOUGHT IT COULDN'T GET ANY SWEETER...

## MINI DESSERTS

CHOCOLATE TRUFFLES  
DOUBLE DIPPED CHOCOLATE STRAWBERRIES  
CHOCOLATE HAZELNUT MOUSSE SHOOTER  
TIRAMISU  
CHOCOLATE OPERA CAKE  
CHOCOLATE FLOURLESS CAKE  
DOUBLE CHOCOLATE BROWNIES  
MARJOLAINE CAKE  
CRÈME BRULÉE  
NEW YORK CHEESECAKE  
OREO CHEESECAKE  
TURTLE CHEESECAKE  
APPLE ALMOND CRUST TART  
VANILLA PROFITEROLES TOPPED WITH CHOCOLATE  
RUM CANÉLES  
CHERRY CLAFOUTIS  
CARROT CAKE WITH CREAM CHEESE FROSTING  
LEMON MERINGUE  
STRAWBERRY MOUSSE SHOOTER

## PLATED

CHOCOLATE MOLTON CAKE  
PASSION FRUIT & COCONUT PARFAIT  
BLACKBERRY CABERNET SORBET, LOCAL FRESH  
FRUIT, SIGNATURE COOKIE  
CREPES SUZETTE  
POACHED PEAR: RED WINE OR VANILLA SYRUP

## STATIONS

DONUT WALL  
CHOCOLATE FONDUE STATION  
CAKE POPS  
CUPCAKES  
SUNDAE STATION  
MILK & COOKIES BAR  
POPCORN STATION

## DESSERT SHOOTERS

S'MORES  
CHOCOLATE HAZELNUT MOUSSE  
DARK CHOCOLATE ESPRESSO  
OREOS & CREAM  
TURTLE CHEESECAKE  
BANANA CREAM PIE  
LEMON CURD  
TIRAMISU  
PUMPKIN CHEESECAKE  
STRAWBERRY SHORTCAKE

## DRINKS

MILKSHAKE BAR  
CAPPUCINO BAR



## VEGETARIAN ENTREES

FETTUCCINI TARTUFO\* – fettuccini pasta, wild mushrooms, truffle oil, micro greens (vegan available)

MEDITERRANIAN COUSCOUS\* – semolina couscous, carrots, zucchini, onions, garbanzo beans, vegetable broth

PORTOBELLO RAVIOLI – Portobello mushroom ravioli, green peppercorn sauce, sautéed spinach

CURRIED MANGO VEGETABLES\* – Rice with curried mango sauce, served with sautéed zucchini, eggplant and asparagus

RIGATONI PUTTANESCA\* – large tube pasta, kalamata olives, onions, tomatoes, capers

PENNE PRIMAVERA\* – Penne pasta, asparagus, zucchini, carrots, olive oil & garlic

FARFALLE RANIERI\* – bowtie pasta, olive oil, garlic, artichokes, sun dried tomatoes

GRILLED VEGETABLES\* – Portobello mushrooms, red bell peppers, zucchini, eggplant, olive oil, garlic and fresh herbs

EGGPLANT STEAK\* – pan-seared eggplant, tomato cilantro ragout

ZUCCHINI PROVENCALE – zucchini stuffed with tofu, breadcrumbs, olive oil and garlic

ORIENTAL FENNEL – sautéed fennel, Japanese soy sauce, lemon, olive oil, sesame seeds

VEGAN PAELLA – saffron risotto, smoked tofu, artichoke hearts, tomatoes, red bell pepper, green peas

PORTOBELLO MUSHROOM

WELLINGTON – baked Portobello mushroom wrapped in pastry puff

TOFU MANICOTTI – large pasta filled with tofu, served with a tomato and basil sauce

VEGETABLES BROCHETTE – skewer of vegetables served in a pesto sauce with rice

RAVIOLI DUET- butternut squash ravioli and cheese ravioli in sauce (cheese or porcini mushroom sauce)

CHILE RELLENO – stuffed and fried peppers with cheese and chipotle sauce

CHEESE ENCHILADAS – enchiladas with corn tortillas and cheese blend, served with traditional red sauce or verde sauce

L'ASSIETTE DU CHEF\* – Stew of artichoke bottoms, sweet peas, fava beans, garlic, onions, and extra virgin olive oil

\*CAN BE PREPARED VEGAN

*If your guests have dietary or allergy restrictions, please let us know ahead of time so we can serve them a delicious meal that they can enjoy!*





WHITE HOUSE CATERING

AT THE MARCONI AUTO MUSEUM

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