

A still life photograph of a breakfast table. In the foreground, a white ceramic pitcher with a textured pattern sits on a white surface. To its left is a bowl of fresh fruit including blackberries, blueberries, raspberries, and sliced kiwi. In front of the pitcher is a small white square dish containing butter. To the right of the pitcher are two small glass jars with silver lids, one containing jam and the other containing nuts. In the background, a light green ceramic pitcher and a white mug are visible. A basket of dried flowers and branches is also present. The scene is set on a white table with a green placemat under the bread.

EVENT MENUS

WHITE HOUSE CATERING

INTERNATIONAL
STATIONS AT THE
CHRIST CATHEDRAL

Welcome

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD.

A LITTLE BACKSTORY...

Our talented chefs have cooked for presidents & kings, and they are thrilled to serve you & your guests. It is an honor to be a part of your event, and our team is passionate about bringing you the finest service & freshest food. We love to think outside the box & customize the catering to fit your unique vision. Please feel free to bring your dreams & ideas our way so we can make the magic happen together!



CATERING PACKAGES

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INTERNATIONAL STATIONS

BASED ON A MINIMUM ORDER OF 50 GUESTS

Includes food & deluxe disposables

THE ITALIAN STYLE

SALAD

CRISPY ROMAINE, RUSTIC GARLIC CROUTONS, & PARMESAN CHEESE TOSSED IN A CAESAR DRESSING

MAIN COURSE

CHICKEN PICCATA – chicken breast served in a sauce of lemon, capers, white wine, and butter

BASA GIVENCHY – fillets of white fish served in a sauce of artichokes, tomatoes, lemon, white wine, and butter

SIDES

PENNE PRIMAVERA – penne pasta and fresh vegetables lightly tossed in a tomato cream sauce
SEASONAL VEGETABLES

DESSERT

TIRAMISU

THE FRENCH TASTE

SALAD

MIXED GREENS, SUNDRIED APRICOTS, & APPLES TOSSED IN A PASSIONFRUIT & GINGER VINAIGRETTE

MAIN COURSE

TRADITIONAL COQ AU VIN – chicken braised in red wine with carrots and onions

BASA DIEPPOISE – fillets of white fish served in a sauce of mushrooms, shrimps, and white wine

SIDES

ROASTED POTATOES
SEASONAL VEGETABLES

DESSERT

MARJOLAINE CAKE – almond hazelnut cake filled with praline buttercream & ganache

THE MEXICAN FLAIR

SALAD

MIXED GREENS, CORN, & TOMATOES TOSSED IN A CREAMY CILANTRO DRESSING

MAIN COURSE

CHICKEN FAJITAS – chicken breast, assorted bell peppers, onions, & lime juice
CARNE CON CHILE ROJO – beef braised in a red chile sauce

SIDES

MEXICAN RICE – with tomatoes, peas, and carrots
REFRIED BEANS
TORTILLAS, TORTILLA CHIPS, AND RED & GREEN SALSA

DESSERT

CRÈME BRULEE





WHITE HOUSE CATERING

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