



E V E N T   M E N U S

W H I T E  
H O U S E  
C A T E R I N G

W E D D I N G S   A T   T H E  
C H R I S T   C A T H E D R A L

# 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

Everything within these pages can be customized based on your preferences. Don't see the thing you were looking for? Let us know – we'll help make it happen!

Pricing includes food, coffee, tea, lemonade, china, flatware, ivory napkins, table glassware, set up & breakdown – everything except tax & service!



## GROUP SIZES

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



# GOVERNOR'S BUFFET PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, & set up/break down*

## 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, & olive oil sauce

FARFALLE BOLOGNESE – bowtie pasta, meat & tomato sauce

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

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

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

## ENTRÉE SELECT ONE

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

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

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

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

CARVING STATION – oven roasted tri tip served au jus

## SIDE SELECT ONE

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE



# SILVER PLATED PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, & set up/break down*

## 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 & hummus dips

MEDITERRANEAN STATION – pita bread, Mediterranean hummus, baba ghanoush, marinated olives & 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 & romaine, dried apricots, sliced apples, passionfruit vinaigrette

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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

## ENTRÉE SELECT ONE

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

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

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

BASA DIEPPOISE – fillets of white fish, mushrooms, shrimp, white wine

*\*MAKE IT A DUAL ENTRÉE FOR AN ADDED FEE*

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

## DESSERT

CHOCOLATE COVERED STRAWBERRIES





# GOLD BUFFET PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, & set up/break down*

## TRAY-PASSED APPETIZERS SELECT FIVE

SEE OPTIONS ON PAGE 10

## SALAD SELECT ONE

CONTEMPORARY GREENS – baby greens & romaine, dried apricots, sliced apples, passionfruit 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

## PASTAS 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, & olive oil sauce

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

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

## ENTRÉES SELECT TWO

CARVED BEEF – tri tip carved to order with au jus

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

CHICKEN PICCATA – 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

BASA DIEPPOISE – fillets of white fish, mushrooms, shrimp, white wine

## SIDE SELECT ONE

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

## DESSERT

CHOCOLATE COVERED STRAWBERRIES



# GOLD PLATED PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, & set up/break down*

## TRAY-PASSED APPETIZERS SELECT FIVE

SEE OPTIONS ON PAGE 10

## SALAD SELECT ONE

CONTEMPORARY GREENS – baby greens & romaine, dried apricots, sliced apples, passionfruit 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 ENTRÉES SELECT TWO

*\*DUAL ENTRÉE MEANS THAT ALL GUESTS WILL RECEIVE A PORTION OF EACH SELECTED ENTRÉE ON THEIR PLATE.*

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

CHICKEN PICCATA – 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

BASA DIEPPOISE – fillets of white fish, mushrooms, shrimp, white wine

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

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

## DESSERT

CHOCOLATE COVERED STRAWBERRIES



# PLATINUM BUFFET PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, & set up/break down*

## TRAY-PASSED APPETIZERS SELECT FIVE

SEE OPTIONS 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 & cheese

CONTEMPORARY GREENS – baby greens & romaine, dried apricots, sliced apples, passionfruit vinaigrette

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

## PASTAS 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

## ENTRÉES SELECT TWO

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

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

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

STUFFED CHICKEN BREAST – chicken breast stuffed with sundried tomatoes, ricotta, & spinach

LEMON ROSEMARY CHICKEN – herb marinated chicken, lemon, rosemary

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

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

ROASTED BRUSSELS SPROUTS

BASMATI RICE

## DESSERT SELECT THREE

FIRST LADY DESSERT STATION:  
SEE OPTIONS ON PAGE 13



# PRESIDENTIAL PLATED PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, set up & break down*

## TRAY-PASSED APPETIZERS SELECT FIVE

SEE OPTIONS ON PAGE 10

## SALAD SELECT ONE

FARRO SALAD – farro grains, cranberries, walnuts, asparagus, parmesan, Chef's vinaigrette

GOURMET SALAD – mixed greens, marinated mushrooms & artichoke hearts, tomatoes, gourmet dressing

CUCUMBER RING SALAD – compressed baby greens, vanilla bean dressing, grilled pear & 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 ENTRÉES SELECT TWO

FILET MIGNON – oven roasted filet mignon, green peppercorn sauce

LEMON ROSEMARY CHICKEN – herb-marinated chicken, lemon, rosemary

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

SALMON BRAZIER – grilled salmon in tarragon, white wine, & diced tomato sauce

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

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

ROASTED BRUSSELS SPROUTS WITH GARLIC & BACON

## DESSERT SELECT THREE

FIRST LADY DESSERT STATION:

SEE OPTIONS ON PAGE 13





# KING'S PLATED PACKAGE

*Includes food, coffee, lemonade, china, flatware, glassware, set up & break down*

## HORS D'OEUVRES

SELECT FIVE

SEE SELECTIONS ON PAGE 10

## AMUSE-BOUCHE

SELECT ONE

SHRIMP VOL-AU-VENT – puff pastry, shrimp, mushroom cream sauce

CARAMELIZED PEAR CROSTINI – caramelized pear, bleu cheese, & a hint of tarragon

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

RAVIOLI PORCINI – cheese ravioli in porcini mushroom sauce

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

## SALAD COURSE

SELECT ONE

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

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

KALE CAESAR – chopped kale, parmesan shavings, Caesar dressing

FARRO SALAD – farro grains, cranberries, walnuts, asparagus, parmesan, Chef's vinaigrette

BEET SALAD – fresh beets, baby greens, vinaigrette

## SEAFOOD COURSE

SELECT ONE

SEA BASS DIEPPOISE – shrimp, 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, & shallots

GRILLED GARLIC SHRIMP – jumbo shrimp, grilled in a fresh garlic citrus sauce

BLACK COD – with miso

## MEAT COURSE

SELECT ONE

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

NEW YORK STRIP – seasoned & lightly drizzled with demi-glace

OVEN-ROASTED CHICKEN BREAST – wild mushroom, demi-glace, & fine herbs

DUCK A L'ORANGE – duck breast, Grand Marnier reduction sauce

## DESSERT COURSE

SELECT ONE

CHOCOLATE MOLTON CAKE – crème anglaise

PASSIONFRUIT & COCONUT PARFAIT

POACHED PEAR WITH VANILLA OR RED WINE SYRUP



# TRAY-PASSED APPETIZERS

## MEAT & GREET

MINI BEEF WELLINGTONS

BEEF SATAY SKEWERS

MINI BEEF TACOS

BEEF MEATBALLS

OSSOBUCCO QUESADILLA

BEEF CANAPE

\*LAMB CHOP LOLLIPOPS

\*MINI ANGUS SLIDERS

## PORK

MELON & PROSCIUTTO SKEWERS

BACON-WRAPPED DATES

PINEAPPLE & HAM FLATBREAD

\*ASIAN BRAISED PORK BELLY SLIDERS

## FROM THE SEA

AHI TACOS

SHRIMP SAFFRON

AHI TARTARE ON WONTON OR  
CUCUMBER

SMOKED SALMON TOAST

SEAFOOD CEVICHE ON MINI SPOONS

SHRIMP & TOMATO FLATBREAD

\*MINI CAJUN CRAB CAKES

\*CAJUN SHRIMP SHOOTERS

\*SHRIMP COCKTAIL

\*SUSHI

## VEGETARIAN

WATERMELON-FETA SKEWERS

TOMATO SOUP SHOOTER WITH GRILLED  
CHEESE

TOMATO-ARTICHOKE BRUSCHETTA

AVOCADO CROSTINI

WILD MUSHROOM & PARMESAN  
CROSTINI

SPANAKOPITA

MINI CAPRESE SKEWERS

MUSHROOM & LEEK FLATBREAD

TOMATO BRUSCHETTA WITH BALSAMIC  
GLAZE & FETA CHEESE

BRIE & BERRY CANAPE

STUFFED MUSHROOMS

SPICY ARGENTINIAN EMPANADA

## CHICKEN

THAI CHICKEN SKEWERS

CHICKEN & VEGETABLE FLATBREAD

PORCINI CHICKEN SKEWERS

CHICKEN QUESADILLA

CHICKEN & WAFFLE BITES

CHICKEN A LA KING

*\*ASK ABOUT SPECIAL RATES*



# APPETIZER STATIONS

*Includes disposables*

BASED ON A MINIMUM ORDER OF 50 GUESTS

## CHEESE STATION

Domestic cheeses, gourmet crackers, grape clusters

## DELUXE CHEESE STATION

Imported cheese blocks & slices, jams, honey, gourmet crackers, French bread, grape clusters

## CHARCUTERIE STATION

Sliced cured meats, gourmet mustards, olives, crackers, bread  
*An excellent addition to our cheese stations!*

## VEGETABLE CRUDITES

Sliced fresh vegetables, chipotle ranch, hummus

## MEDITERRANEAN STATION

Two flavors of hummus, marinated olives, pita bread, tzatziki sauce

## SHRIMP STATION

Shrimp with cocktail sauce & lemons – Cajun shrimp shooters

## BRUSCHETTA STATION

Tomato-artichoke ~ Wild mushroom & parmesan ~ Tomato, balsamic, & feta

## SUSHI STATION

Assortment of salmon rolls, tuna rolls, & California rolls  
Served with ginger, wasabi, soy sauce, & spicy sauce

*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*



# LATE NIGHT SNACKS

*Includes disposables*

BASED ON A MINIMUM ORDER OF 50 GUESTS

## TACO STATION (CHOICE OF 2)

Beef ~ Chicken ~ Pulled pork ~ Ahi ~ Veggie

## SLIDER STATION (CHOICE OF 2)

Angus beef ~ Chipotle chicken ~ Portobello mushroom ~ Asian-braised pork belly

## MASHED POTATO BAR

Whipped garlic mashed potatoes with bacon bits, shredded cheese, sour cream, butter,  
& chives

## NACHO BAR

Tortilla chips with cheese, tomatoes, jalapenos, olives, sour cream, & guacamole

## POPCORN BAR (CHOICE OF 2)

Butter ~ Kettle ~ Caramel ~ Cheese

Served with M&Ms, chocolate chips, Skittles, & gummy bears

## RAVIOLI STATION (CHOICE OF 3)

Butternut squash ~ Portobello ~ Cheese ~ Vegan ~ Lobster\*

## QUESADILLA STATION

Cheese, ossobuco, & veggie

Served with sour cream, guacamole, and salsa

## PASTA STATION (CHOICE OF 3)

Penne Primavera ~ Rigatoni Carbonara ~ Fusilli Pesto ~ Mac n Cheese



# DESSERT MENU

JUST WHEN YOU THOUGHT IT COULDN'T GET ANY SWEETER

## FIRST LADY DESSERT STATION

CHOCOLATE TRUFFLES  
DOUBLE-DIPPED CHOCOLATE COVERED STRAWBERRIES  
TIRAMISU  
CHOCOLATE OPERA CAKE  
MARJOLAINE CAKE  
CRÈME BRULEE  
NEW YORK CHEESECAKE  
APPLE ALMOND CRUST TART  
VANILLA PROFITEROLES TOPPED WITH CHOCOLATE  
RUM CANELES  
CARROT CAKE WITH CREAM CHEESE FROSTING  
LEMON MERINGUE

## DESSERT SHOOTERS

CHOCOLATE HAZELNUT MOUSSE  
S'MORES  
BANANA CREAM PIE  
LEMON CURD  
OREOS & CREAM  
STRAWBERRY SHORTCAKE

## STATIONS

DONUT STATION  
MILK & COOKIES BAR  
POPCORN STATION  
CREPE STATION

## PLATED

ASK ABOUT PRICING

CHOCOLATE MOLTON CAKE  
*(Maximum 100 guests)*  
PASSIONFRUIT & COCONUT PARFAIT  
POACHED PEAR: RED WINE OR VANILLA SYRUP





## VEGETARIAN ENTRÉES

STUFFED ARTICHOKE\* – vegetable stuffed artichoke, sweet peas, fava beans, garlic, onions, olive oil

FETTUCCHINI TARTUFO\* – fettuccini pasta, wild mushrooms, truffle oil, micro greens

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

PORTOBELLO RAVIOLI – portobello mushroom ravioli, green peppercorn sauce, sauteed spinach

CURRIED MANGO VEGETABLES\* – rice with curried mango sauce, served with sauteed zucchini, eggplant, & asparagus

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, & fresh herbs

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

ZUCCHINI PROVENCALE\* – zucchini, olive oil, & garlic

VEGAN PAELLA\* – saffron risotto, smoked tofu, artichoke hearts, tomatoes, red bell peppers, green peas

VEGETABLE RAVIOLI\* – vegan ravioli stuffed with vegetables and topped with marinara sauce

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

\*CAN BE PREPARED VEGAN

*If you have vegan AND vegetarian guests, please choose a meal that both can enjoy.*

*If your guests have allergies or dietary restrictions, please let us know ahead of time and we will be happy to accommodate!*





WHITE HOUSE CATERING

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