The background of the entire page is a photograph of an outdoor wedding venue. In the foreground, there are rows of white wicker chairs with white cushions, arranged on a paved patio. To the right, there is a black street lamp and some greenery. In the background, there is a view of the ocean, palm trees, and a white building with an archway. The sky is clear and blue.

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  
C A S A   R O M A N T I C A  
2 0 2 2 - 2 0 2 3

# Welcome

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD.

## 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, and our team is passionate about bringing you the finest service and freshest food. We love to think outside the box and customize the catering to fit your unique vision. Please feel free to bring your dreams and ideas our way so we can make the magic happen



## 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 & non-alcoholic beverages (service, taxes & rentals not included).



## GROUP SIZES

Pricing is based on 100 or more guests. If your group has less than 100 people, package pricing is as follows:

- 70-90 Guests add \$10 per person
- 50-70 Guests add \$20 per person
- Less than 50 guests please inquire



# PACIFIC BUFFET PACKAGE

*Includes food, non-alcoholic beverages  
Tax, service & rentals not included*

## TRAY-PASSED APPETIZERS

SELECT THREE

SEE SELECTIONS ON PAGE 9

## SALAD SELECT ONE

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

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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

## ACCOMPANIMENTS

SELECT THREE

RAVIOLI PORCINI – cheese ravioli, porcini mushroom sauce

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

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

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

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

ROASTED POTATOES

## ENTRÉES SELECT TWO

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

CARVED BEEF – tri tip carved to order with au jus  
*(Upgrade to carved tenderloin +\$8 per person)*

## DESSERT

CHOCOLATE COVERED STRAWBERRIES



# PRIMROSE PLATED PACKAGE

*OUR MOST POPULAR PACKAGE!*

*Includes food, non-alcoholic beverages*

*Tax, service & rentals not included*

## TRAY-PASSED APPETIZERS

SELECT THREE

SEE SELECTIONS ON PAGE 9

## 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

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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

## DUET ENTRÉES SELECT TWO

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

*(Upgrade to filet mignon +\$5 per person)*

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

ROASTED POTATOES

## DESSERT

CHOCOLATE COVERED STRAWBERRIES

\*First class service, guest ratio of 1:15.

\*Package is priced as a duet plated entrée (guests receive both proteins). If you prefer to have guests choose one or the other, there is a \$15 per person fee associated.



# OCEAN VIEW BUFFET PACKAGE

*Includes food, non-alcoholic beverages  
Tax, service & rentals not included*

## TRAY-PASSED APPETIZERS

SELECT FOUR

SEE APPETIZER CHOICES ON PAGE 9

## SALAD SELECT ONE

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

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

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

GREEK SALAD – chopped romaine, Kalamata olives, feta cheese, cucumbers, parsley, red wine 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

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

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

## ENTREES 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 and spinach

LEMON ROSEMARY CHICKEN – herb marinated 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

ROASTED POTATOES

## FIRST LADY DESSERT STATION

SELECT TWO

SEE DESSERT MENU ON PAGE 12



# SERENITY POINT PLATED PACKAGE

*Includes food, non-alcoholic beverages  
Tax, service & rentals not included*

## TRAY-PASSED APPETIZERS

SELECT FOUR

SEE SELECTIONS ON PAGE 9

## SALAD SELECT ONE

FARRO SALAD – faro 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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

## DUET 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 and diced tomato sauce

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

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

*\*Substitute one entrée for lobster tail +\$10 per person*

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

ROASTED BRUSSELS SPROUTS

ROASTED POTATOES

## FIRST LADY DESSERT STATION

SELECT TWO

SEE DESSERT MENU ON PAGE 12

\*First class service, guest ration of 1:12.

\*Package is priced as a duet plated entrée (guests receive both proteins). If you prefer to have guests choose one or the other, there is a \$15 per person fee



# TRAY-PASSED APPETIZERS

## MEAT & GREET

MINI BEEF WELLINGTONS

BEEF SATAY SKEWERS

MINI BEEF TACOS

BEEF MEATBALLS

OSSOBUCCO QUESADILLA

BEEF CANAPE

\*LAMB CHOP LOLLIPOPS (+ \$8 PER PERSON)

\*MINI ANGUS SLIDERS (+ \$3 PER PERSON)

## PORK

MELON & PROSCIUTTO SKEWERS

BACON-WRAPPED DATES

PINEAPPLE & HAM FLATBREAD

\*ASIAN BRAISED PORK BELLY SLIDERS (+ \$3 PER PERSON)

## 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 (+ \$5 PER PERSON)

\*CAJUN SHRIMP SHOOTERS (+ \$3 PER PERSON)

\*SHRIMP COCKTAIL (+ \$5 PER PERSON)

\*SUSHI (+ \$8 PER PERSON)

## 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 AND 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



# APPETIZER STATIONS

## CHEESE STATION

DOMESTIC CHEESES, GOURMET CRACKERS, FRENCH BREAD, GRAPE CLUSTERS

## DELUXE CHEESE STATION

IMPORTED CHEESE BLOCKS AND SLICES, JAMES, HONEY, GOURMET CRACKERS, FRENCH BREAD, GRAPE CLUSTERS

## CHARCUTERIE STATION

SLICED CURED MEATS, GOURMET MUSTARDS, OLIVES, CRACKERS, BREAD – *EXCELLENT ADDITION TO CHEESE STATION*

## 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 AND LEMONS, CAJUN SHRIMP SHOOTERS

## BRUSCHETTA STATION

TOMATO-ARTICHOKE ~ WILD MUSHROOM & PARMESAN ~ TOMATO, BALSAMIC, & FETA

## SUSHI STATION

ASSORTMENT OF SALMON AND TUNA ROLLS, CALIFORNIA ROLLS, GINGER, WASABI, SERVED WITH SOY SAUCE & SPICY SAUCE

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





# LATE NIGHT SNACKS

WHEN ALL OF THAT DANCING MAKES YOU HUNGRY...

## 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, AND  
GUACAMOLE

## POPCORN BAR

(CHOICE OF 2)

BUTTER ~ KETTLE ~ CARAMEL ~ CHEESE  
SERVED WITH M&Ms, CHOCOLATE CHIPS, SKITTLES, AND GUMMY BEARS

## RAVIOLI STATION

(CHOICE OF 3)

BUTTERNUT SQUASH ~ PORTOBELLO ~ CHEESE ~ VEGAN ~  
LOBSTER (+ \$3 PER PERSON)

## QUESADILLA STATION

(3 VARIETIES)

CHEESE ~ OSSOBUCCO ~ 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 STATION

### BITE SIZED DESSERTS

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

### DESSERT SHOOTERS

S'MORES  
CHOCOLATE HAZELNUT MOUSSE  
TRIPLE FRUIT MOUSSE  
OREOS & CREAM  
TURTLE CHEESECAKE  
BANANA CREAM PIE  
LEMON CURD  
TIRAMISU  
STRAWBERRY SHORTCAKE

## DONUT STATION

ASSORTED CAKE DONUTS AND DONUT HOLES

## CREPES

SELECT THREE:

- CREAM & CHOICE OF 1 FRUIT:
  - STRAWBERRY
  - BLUEBERRY
  - BANANA
- CHOCOLATE & CHOICE OF 1 FRUIT:
  - STRAWBERRY
  - BLUEBERRY
  - BANANA
- CARMEL & CHOICE OF 1 FRUIT:
  - STRAWBERRY
  - BLUEBERRY
  - BANANA
- SMORES
- ORANGE MARMALADE

## POPCORN BAR

SELECT THREE VARIETIES:

- BUTTER
- KETTLE CORN
- CARMEL
- CHEESE

SERVED WITH THE FOLLOWING TOPPINGS:

- M&MS
- CHOCOLATE CHIPS
- SKITTLES
- GUMMY BEARS

## PLATED DESSERTS

CHOCOLATE DOME CAKE  
PASSIONFRUIT & COCONUT PARFAIT  
POACHED PEAR: RED WINE OR VANILLA SYRUP



# WEDDING CAKES

ROMANCE IS THE ICING, BUT LOVE IS THE CAKE...

CHOOSE FROM OUR FOUR  
DELICIOUS & UNIQUE FLAVORS

3 TIER CAKES

## CRÈME BRULÉE

SPONGE CAKE WITH CRÈME BRULÉE FILLING AND A LAYER OF FRESH STRAWBERRIES

## CHOCOLATE CRÈME

CHOCOLATE CAKE WITH CHANTILLY CREAM FILLING  
*(FRUIT MOUSSE FILLING AVAILABLE UPON REQUEST)*

## CHOCOLATE OPERA

SPONGE CAKE LAYERED WITH MOCHA COFFEE BUTTERCREAM

## MARJOLAINE

ALMOND HAZELNUT CAKE FILLED WITH PRALINE BUTTERCREAM AND GANACHE

*\*ASK ABOUT OUR SELECTION OF CAKE DESIGNS*



## VEGETARIAN ENTREES

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

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

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

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, olive oil and garlic

VEGAN PAELLA\* – saffron risotto, smoked tofu, artichoke hearts, tomatoes, red bell pepper, 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 will have vegan AND vegetarian guests, please choose a meal that both can enjoy.*

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



# BAR PACKAGES

*Packages based on 100 guests –4.5 consecutive hours of service  
Tax and bartenders at additional cost. Glassware not included.*

## WINE & BEER

## SIGNATURE BAR

## PREMIUM BAR

### WINES:

Cabernet  
Chardonnay  
Brut Sparkling

### BEER:

Corona  
Bud Light

### LIQUOR:

Tito's Vodka  
Beefeater Gin  
Bacardi Rum  
Malibu Rum  
1800 Silver Tequila  
Dewar's Scotch  
Jameson Irish Whiskey  
Jim Beam Bourbon  
Peach Schnapps  
Apple Pucker  
Triple Sec,  
Blue Curacao

\*Various Mixers Included

### WINES:

Cabernet  
Chardonnay  
Brut Sparkling

### BEER:

Corona  
Bud Light

### LIQUOR:

Grey Goose Vodka  
Tito's Vodka  
Bombay Sapphire Gin  
Patron  
1800 Tequila  
Johnny Walker Black Label  
Scotch  
Glenlivet Single Malt Scotch  
Malibu Rum  
Bacardi Rum  
Jameson  
Fireball Whiskey  
Crown Royal  
Maker's Mark  
Jack Daniels Bourbon  
Grand Marnier  
Hennessy VS  
Bailey's  
Kahlua  
Amaretto  
Triple Sec  
Peach Schnapps  
Blue Curacao  
Apple Pucker

\*Various Mixers Included

### WINES:

Cabernet  
Chardonnay  
Brut Sparkling

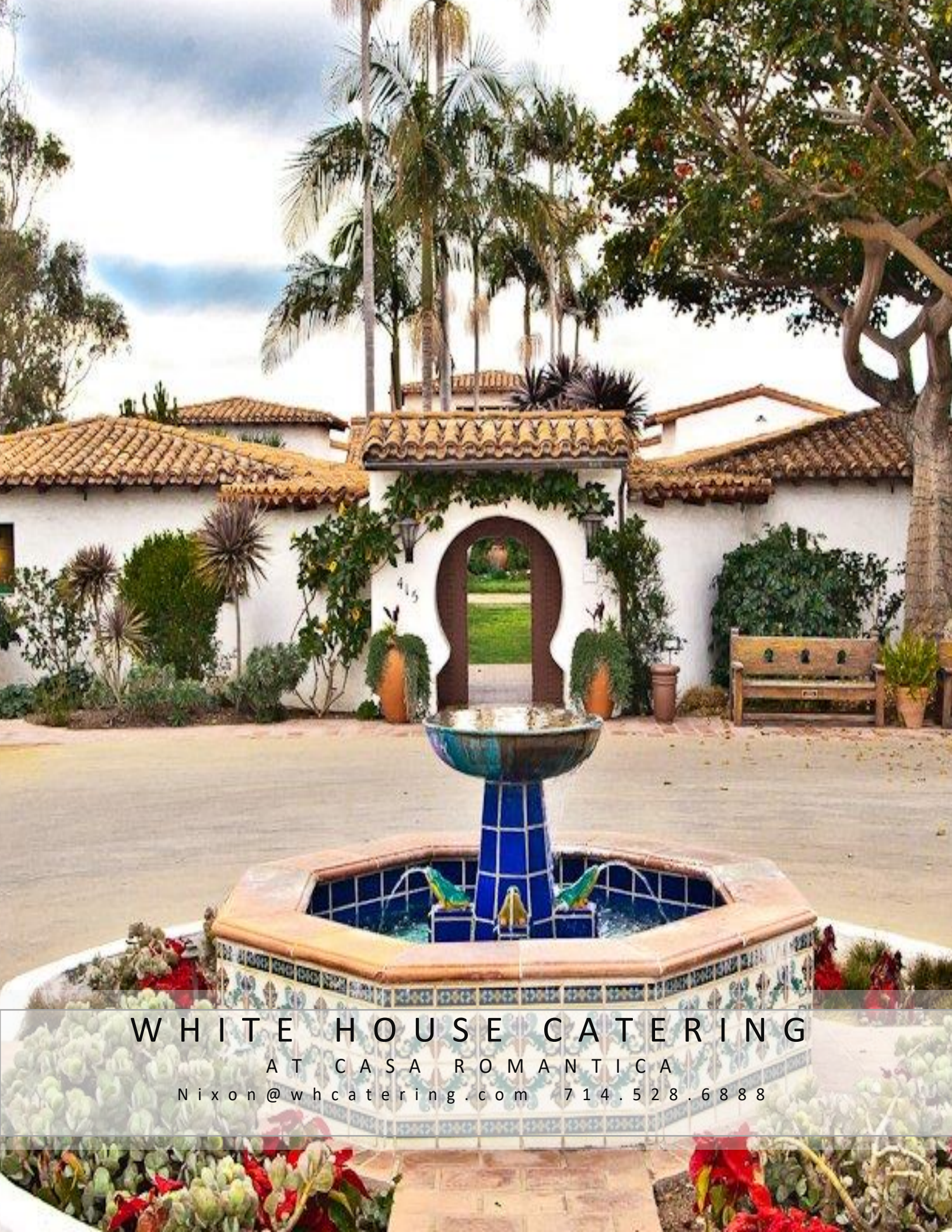
### BEER:

Corona  
Bud Light  
IPA

*\* Bar pricing does not include taxes, bartenders, or glassware.*

*\* Packages, brand names, and pricing are subject to change.*





WHITE HOUSE CATERING

AT CASA ROMANTICA

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