



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

A T T H E  
M A R C O N I A U T O M O T I V E  
M U S E U M

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# 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 together!



## GROUP SIZES

Pricing is based on 100 or more guests.

If your group has less than 100 people, package pricing is as follows:

80-99 guests add \$10 per person.

60-79 guests add \$20 per person.

Less than 60 guests please inquire.



## CATERING PACKAGES

This packet includes some of our most popular plated & buffet packages. Pricing includes food, coffee & hot tea, china, flatware, glassware, linen napkins (unless otherwise specified)-

Everything except tax and service!

\*Please note there is a \$2,000 food & beverage minimum for all events.



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# DAYTONA 500 BUFFET PACKAGE

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

## 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

SELECT ONE

CHOCOLATE OPERA CAKE

TIRAMISU

MARJOLAINE

CHOCOLATE COVERED STRAWBERRIES





# DAYTONA 500 PLATED PACKAGE

OUR MOST POPULAR PACKAGE!

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

## 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 +\$7 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-with optional Italian flatbread garnish

BASMATI RICE

ROASTED POTATOES

## DESSERT

SELECT ONE

CHOCOLATE OPERA CAKE

TIRAMISU

MARJOLAINE

CHOCOLATE COVERED STRAWBERRIES

\*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.



# INDY 500 BUFFET PACKAGE

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

## 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

## DESSERT

SELECT ONE

CHOCOLATE OPERA CAKE

TIRAMISU

CRÈME BRULEE

MARJOLAINE



# GRAND PRIX PLATED PACKAGE

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

## 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

PEAR & GOAT CHEESE SALAD – compressed baby greens, vanilla bean dressing, grilled pear and goat cheese served in cucumber ring

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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

\*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.

## 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-with optional Italian flatbread garnish

ROASTED BRUSSELS SPROUTS

ROASTED POTATOES

## DESSERT

SELECT ONE

CHOCOLATE OPERA CAKE

TIRAMISU

CRÈME BRULEE

FRUIT TART



# LE MANS PLATED PACKAGE

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

## TRAY PASSED APPETIZERS

SELECT FIVE

SEE APPETIZER CHOICES ON PAGE 9

## AMUSE BOUCHE

SELECT ONE

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

CARAMELIZED PEAR CROSTINI – caramelized pear, bleu cheese, and 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 butter sauce

## SALAD COURSE

SELECT ONE

PEAR & GOAT CHEESE SALAD – compressed baby greens, vanilla bean dressing, grilled pear and goat cheese served in cucumber ring

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

KALE CAESAR – chopped kale, parmesan shavings, Caesar dressing

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

BEET SALAD – fresh beets, baby greens, vinaigrette

## DUET ENTREES

SELECT TWO

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

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

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

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, and shallots

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

BLACK COD – black cod with miso

## SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES-with optional Italian flatbread garnish

ROASTED BRUSSELS SPROUTS

ROASTED POTATOES

## DESSERT COURSE

SELECT ONE

CHOCOLATE DOME CAKE

PASSIONFRUIT & COCONUT PARFAIT

POACHED PEAR WITH VANILLA OR RED WINE SYRUP



# BUDGET FRIENDLY PACKAGES

WITH ALL OF THE ESSENTIALS

*Includes food, coffee and hot tea*

## MONTE CARLO BUFFET

*Includes disposables.*

### SALAD SELECT ONE

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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

### PASTA SELECT ONE

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

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

### ENTREE 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

### SIDE SELECT ONE

SEASONAL VEGETABLES

GARLIC MASHED POTATOES

BASMATI RICE

### DESSERT SELECT ONE

CHOCOLATE OPERA CAKE

CHOCOLATE COVERED STRAWBERRIES

TIRAMISU

## ISLE OF MAN PLATED

*Includes china.*

### SALAD SELECT ONE

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

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

CAESAR SALAD – romaine hearts, parmesan shavings, Caesar dressing

### ENTREE 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 DUET ENTRÉE FOR \$4 PER PERSON

### SIDES SELECT ONE

SEASONAL VEGETABLES

GARLIC MASHED POTATOES-with optional Italian flatbread garnish

BASMATI RICE

### DESSERT SELECT ONE

CHOCOLATE OPERA CAKE

CHOCOLATE COVERED STRAWBERRIES

TIRAMISU





# TRAY-PASSED APPETIZERS

## MEAT & GREET

MINI BEEF WELLINGTONS

BEEF SATAY SKEWERS

MINI BEEF TACOS

TURKEY MEATBALLS WITH TARRAGON SAUCE

BEEF CANAPE

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

\*BURGER BITES WITH CARAMELIZED ONION,  
WHITE CHEDDAR, DIJON AIOLI (+ \$3 PER  
PERSON)

## PORK

MELON & PROSCIUTTO SKEWERS

BACON-WRAPPED DATES

\*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

\*MINI CAJUN CRAB CAKES (+ \$5 PER PERSON)

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

\*SHRIMP COCKTAIL (+ \$5 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 & WAFFLE BITES

CHICKEN A LA KING

CHICKEN TERIYAKI BITES WITH PINEAPPLE



# DESSERT MENU

JUST WHEN YOU THOUGHT IT COULDN'T GET ANY SWEETER

## FINAL LAP 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  
BANANA CREAM PIE  
LEMON CURD  
TIRAMISU  
STRAWBERRY SHORTCAKE

## DONUT STATION

ASSORTED CAKE DONUTS AND DONUT HOLES

## CREPES

with live Chef

INCLUDES:

- CREAM
- CHOCOLATE
- CARMEL
- STRAWBERRIES
- BLUEBERRIES
- BANANAS

\*Based on 1-1.5 hours of service

## PLATED DESSERTS

ASK ABOUT PRICING

CHOCOLATE DOME CAKE

*(maximum 100 guests)*

PASSIONFRUIT & COCONUT PARFAIT

POACHED PEAR: RED WINE OR VANILLA SYRUP



# VEGETARIAN ENTREES

PORTOBELLO RAVIOLI – Portobello mushroom ravioli, green peppercorn sauce, sautéed spinach **Our standard meal that is provided for all vegetarian guests, unless an alternative is selected.**

VEGETABLE RAVIOLI\* –vegan ravioli stuffed with vegetables and topped with marinara sauce. **Our standard meal that is provided for all vegan guests, unless an alternative is selected.**

## Alternative Meal Selections:

NAPOLEON\* – Grilled marinated eggplant and portobello stack, served with saffron rice and a tomato ragout

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

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

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

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

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

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

\*CAN BE PREPARED VEGAN



# INTERNATIONAL BUFFET STATIONS

*Includes food, coffee and hot tea, china, flatware, glassware, linen napkins*

*\*No substitutions within international stations*

## ITALIAN STYLE

### SALAD

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

### MAIN COURSE

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

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

### SIDES

PENNE PRIMAVERA- penne pasta & fresh  
vegetables, lightly tossed in a tomato crème  
sauce

SEASONAL VEGETABLES

### DESSERT

TIRAMISU

## MEXICAN FLAIR

### SALAD

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

### MAIN COURSE

CHICKEN FAJITAS – chicken breast, assorted bell  
peppers, onion & lime juice

CARNE CON CHILE ROJO – beef braised in a red  
chile sauce

### SIDES

MEXICAN RICE – with tomatoes, peas & carrots  
TORTILLAS, TORTILLA CHIPS, RED & GREEN SALSA  
– white fish, artichokes, tomatoes, lemon, white  
wine & butter sauce

### DESSERT

CRÈME BRULEE



# INTERNATIONAL BUFFET STATIONS

*Includes food, coffee and hot tea, china, flatware, glassware, linen napkins*

*\*No substitutions within international stations*

## FRENCH TASTE

### SALAD

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

### MAIN COURSE

TRADITIONAL COO AU VIN – chicken braised in red wine with carrots & onions

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

### SIDES

ROASTED POTATOES

SEASONAL VEGETABLES

### DESSERT

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

## SOUTHWEST CORNER

### SALAD

CRISPY ROMAINE, BLACK BEANS, TOMATOES, CORN & RED ONION IN AN AVOCADO CILANTRO DRESSING

### MAIN COURSE

BABY BACK RIBS

BBQ CHICKEN BREAST

### SIDES

SAUTEED FARRO- with corn & roasted peppers

SPICED POTATO WEDGES- with fresh rosemary & chives

### DESSERT

CLASSIC CHEESECAKE





# INTERNATIONAL BUFFET STATIONS

*Includes food, coffee and hot tea, china, flatware, glassware, linen napkins  
\*No substitutions within international stations*

## PACIFIC FUSION

### SALAD

CRISPY LETTUCE, CARROTS, BEAN  
SPROUTS, CELERY, BELL PEPPERS &  
CUCUMBER IN A SESAME DRESSING

### MAIN COURSE

PEPPER BEEF STIR FRY – with broccoli  
florets

TERIYAKI CHICKEN – chicken breast with  
pineapple & teriyaki glaze

### SIDES

BASMATI RICE

STIR FRY VEGETABLES- squash, cabbage,  
peppers, mushrooms & onion

### DESSERT

MATCHA GREEN TEA CUSTARD

## AMERICAN CLASSIC

### SALAD

COLESLAW

### MAIN COURSE

BEEF SLIDER

CHICKEN CHIPOTLE SLIDER

PORTOBELLO MUSHROOM SLIDER

### SIDES

FRENCH FRIES

### DESSERT

CHOCOLATE BROWNIES





# WHITE HOUSE CATERING

AT THE MARCONI AUTOMOTIVE MUSEUM

Marconi@whcatering.com 714.528.6888