

A grand dining room with a large crystal chandelier hanging from the ceiling. The room is filled with round tables set for a formal dinner. The tables are covered with black cloths and feature white plates, glasses, and silverware. The walls are ornate with classical architectural details, and the lighting is warm and elegant.

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  
R I C H A R D   N I X O N   L I B R A R Y  
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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



## GROUP SIZES

Pricing is based on 120 or more guests (not including children). If your group has less than 120 people, package pricing is as follows:

90-119 Guests add \$10 per person

60-89 Guests add \$20 per person

Less than 60 guests please inquire



## 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, china, flatware, selection of linens, Ivory napkins, glassware, chargers, set up and breakdown-

Everything except tax and service!





# GOLD BUFFET PACKAGE

*Includes food, non-alcoholic beverages, table setting, linens*

## 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

*\*Option to have the salad served to the table for +\$4 per person*

## 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, cream, 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-inquire about current pricing)*

## DESSERT

SELECT ONE

CHOCOLATE OPERA CAKE

TIRAMISU

MARJOLAINE

CHOCOLATE COVERED STRAWBERRIES



# GOLD PLATED PACKAGE

OUR MOST POPULAR PACKAGE!

*Includes food, non-alcoholic beverages, table setting, linens*

## 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

\*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.

## DUET ENTRÉES SELECT TWO\*

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

*(Upgrade to filet mignon-inquire about current pricing)*

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  
WHITE HOUSE CATERING



# PLATINUM BUFFET PACKAGE

*Includes food, non-alcoholic beverages, table setting, linens*

## 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, cream, 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



# PRESIDENTIAL PLATED PACKAGE

*Includes food, non-alcoholic beverages, table setting, linens*

## 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

\*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 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-inquire about current pricing*

## 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



# KING'S PLATED PACKAGE

*Includes food, non-alcoholic beverages, table setting, linens  
First class service, guest ratio of 1:10.*

## 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

## 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, non-alcoholic beverages, table setting, linens*

*First class service, guest ratio of 1:20.*

### GOVERNOR'S BUFFET

#### APPETIZER 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

#### 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, cream, 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

### SILVER PLATED

#### APPETIZER 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

#### 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 DUAL ENTRÉE FOR \$5 PER PERSON

#### SIDES SELECT TWO

SEASONAL VEGETABLES

GARLIC MASHED POTATOES-with optional Italian flatbread garnish

BASMATI RICE

#### DESSERT SELECT ONE

CHOCOLATE OPERA CAKE

CHOCOLATE COVERED STRAWBERRIES





# 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



# APPETIZER STATIONS

## CHEESE STATION

DOMESTIC CHEESES (Cheddar, Monterrey, Pepper Jack, Colby Jack), GOURMET CRACKERS, FRENCH BREAD, GRAPE CLUSTERS

## DELUXE CHEESE STATION

IMPORTED CHEESE BLOCKS AND SLICES (Brie, Goat Cheese, Cheddar, Monterrey, Pepper Jack, Colby Jack, Smoked Gouda), 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.*

*\*APPETIZER STATIONS MUST BE ORDERED FOR A MINIMUM OF 100 GUESTS.*



# SNACK STATIONS

## TACO STATION

(CHOICE OF 2)

BEEF ~ CHICKEN ~ PULLED PORK ~ AHI ~ VEGGIE

## SLIDER STATION

(CHOICE OF 2)

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

\*LATE NIGHT SNACK STATIONS MUST BE ORDERED FOR A MINIMUM OF 100 GUESTS.



# DESSERT MENU

JUST WHEN YOU THOUGHT IT COULDN'T GET ANY SWEETER

## FIRST LADY STATION

*With complimentary spun sugar presentation*

### 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

## POPCORN BAR

SELECT THREE VARIETIES:

- BUTTER
- KETTLE CORN
- CARAMEL
- CHEESE

SERVED WITH THE FOLLOWING TOPPINGS:

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

## PLATED DESSERTS

ASK ABOUT PRICING

CHOCOLATE DOME CAKE  
*(maximum 100 guests)*

PASSIONFRUIT & COCONUT PARFAIT

POACHED PEAR: RED WINE OR VANILLA SYRUP

*\*DESSERT STATIONS MUST BE ORDERED FOR A MINIMUM OF 100 GUESTS.*



# 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







WHITE HOUSE CATERING

AT THE RICHARD NIXON LIBRARY

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