



United States  
Senate

CATERING  
MENU





# BREAKFAST PACKAGES

## **Continental Breakfast**

\$13.96 per guest

Assorted Bagels, Cream Cheese  
Freshly Baked Muffins, Danish, Croissants  
Assorted Jams, Jellies, Butter  
Regular and Decaffeinated Coffee, Assorted Teas;  
Fresh Orange Juice

## **Capitol Breakfast**

\$16.11 per guest

Assorted Bagels, Cream Cheese  
Freshly Baked Muffins, Danish, Croissants  
Assorted Jams, Jellies, Butter  
Seasonal Sliced Fruit and Fresh Berries  
Regular and Decaffeinated Coffee, Assorted Teas;  
Fresh Orange Juice

## **Bagel Bar**

\$15.04 per guest

Assorted Bagels  
Selection of Cream Cheese Spreads  
Seasonal Sliced Fruit and Fresh Berries  
Regular and Decaffeinated Coffee, Assorted Teas  
Fresh Orange Juice

**Add** Cold Cuts or Smoked Salmon...\$3.23

## **Breakfast Sandwiches**

\$15.57 per guest

**Please Select Three Sandwiches**

Egg, Bacon and Cheese on an English Muffin  
Egg and Cheese Biscuit  
Egg, Black Forest Ham, and Cheese on a Bagel  
Turkey and Spinach Omelet on a Croissant  
Egg, Breakfast Steak and Cheese on a Croissant  
Regular and Decaffeinated Coffee, Assorted Teas;  
Fresh Orange Juice

## **All American Breakfast**

\$19.33 per guest

Scrambled Eggs  
Apple Wood Smoked Bacon  
Chef's Potato Fries, Peppers and Onions  
Assorted Pastries & Biscuits with Jams, Jellies, Butter  
Regular and Decaffeinated Coffee, Assorted Teas;  
Fresh Orange Juice

## **Heart Healthy Breakfast**

\$19.33 per guest

Egg White Frittatas  
Steamed Red Bliss Potatoes  
Turkey Sausage  
Sliced Whole Grain Bread and Mini Bran Muffins  
Low Fat Yogurt and Granola  
Seasonal Sliced Fruit and Fresh Berries  
Regular and Decaffeinated Coffee, Assorted Teas;  
Fresh Orange Juice

## **Gourmet Breakfast**

\$21.47 per guest

Scrambled Eggs  
Sausage & Cheddar Puff Pastry Roll  
Cottage Fries, Scallions  
Orange Maple Spoon Bread French Toast  
Tangerine Honey Flavored Yogurt  
Seasonal Sliced Fruit & Fresh Berries;  
Regular and Decaffeinated Coffee, Assorted Teas,  
Fresh Orange Juice

**All American, Heart Healthy and Gourmet Breakfasts  
can be served buffet or plated.**

# BREAKFAST A LA CARTE

Donuts	\$1.61 each / \$16.13 dozen
Danish	\$2.41 each / \$24.10 dozen
Croissants with Jam and Butter	\$2.68 each / \$26.81 dozen
Muffins	\$2.74 each / \$27.97 dozen
Biscuits	\$1.99 each / \$19.91 dozen
Bagels with Cream Cheese and Butter	\$3.49 each / \$34.88 dozen
Small Bagels with Cream Cheese and Butter	\$18.64 per dozen
Small Pastries – Croissants, Danish, Muffins	\$18.64 per dozen
Sliced Fruit and Fresh Berries	\$5.37 per person
Whole Fruit	\$1.34 each
Yogurt Cup	\$2.69 each
Fresh Fruit and Yogurt Parfait	\$2.95 each
Individual Cereal Box with Milk	\$2.42 each
Hot Oatmeal	\$2.62 per person
Turkey Sausage	\$2.15 per person
Apple Wood Smoked Bacon	\$2.15 per person



# BOX LUNCHES

## **Traditional Sandwich Box Lunch**

\$16.11 per guest

### **Select Four Sandwiches**

Smoked Turkey, Swiss, Rye

Roast Beef, Provolone, Spicy Mustard, Pumpernickel

Ham, American Cheese, Sourdough

Chicken Salad, Multigrain

Tuna Salad, Whole Wheat

Brie, Tomato, Watercress, Baguette

### **Accompanied by**

Chips, Cookies

Assorted Sodas and Bottled Water

## **Entrée Salad Box Lunch**

\$18.26 per guest

### **Select Three Salads**

#### **Smoked Turkey Cobb**

Tomato, Cucumber, Hard Boiled Egg, Bacon, Blue Cheese

#### **Cumin Crusted Salmon**

Romaine, Black Beans, Roasted Corn, Tomato Salsa

#### **Carne Asada,**

Iceberg Lettuce, Blue Cheese, Shallot Sherry Vinaigrette

#### **Grilled Chicken**

Pineapple, Arugula, Bacon, Goat Cheese

#### **Portobello Caesar Salad**

Roasted Sweet Pepper, Portobello Mushroom, Parmesan

#### **Asian Noodle Salad**

Soba Noodles, Shiitake Mushrooms, Ginger Dressing

### **Accompanied by**

Dinner Rolls, Cookies

Assorted Sodas and Bottled Water

## **Gourmet Sandwich Box Lunch**

\$18.20 per guest

### **Select Four Sandwiches**

**Jambon Beurre Sandwich** Black Forest Ham, Cornichon, Garlic Dijon Butter, Brie, Baguette

**Bistro Wrap** Roast Beef, Watercress, Sundried Tomatoes, Parmesan, Horseradish Mayo, Wheat Wrap

**Santa Fe Wrap** Turkey, Romaine, Roasted Corn, Fried Onion, Avocado, Pepper Jack, Spinach Wrap

**The Jerk** Jerk Chicken, Grilled Pineapple, Tomato, Safari Sauce, Pepato Cheese, Arugula, Ciabatta

**Madras Curry Chicken Wrap** Roasted Herb Chicken, Apple, Carrot, Toasted Almond, Curried Mayonnaise, Cilantro, Wheat Wrap

**Caesar Wrap** Grilled Chicken, Romaine, Caesar Dressing, Spinach Wrap

**Buffalo Wrap** Buffalo Chicken, Blue Cheese, Romaine Lettuce, Tomato Wrap

**Tuscan Tuna Sandwich** Albacore Tuna, Artichoke, Black Olive Pesto, Red Onion, Tomato, Swiss, Brioche

**Pane Vedure Sandwich** Zucchini, Eggplant, Red Onion, Sweet Pepper, Mozzarella, Basil Spread, Tomato Bread

**Garden Wrap** Cilantro Hummus, Grilled Vegetables, Feta Cheese, Wheat Wrap

### **Accompanied by**

Gourmet Potato Chips

Cookies, Brownies, and Blondies

Assorted Sodas and Bottled Water



# SANDWICH BUFFETS

## **Traditional Sandwich Buffet**

\$20.43 per guest

### **Select Four Sandwiches**

Smoked Turkey, Swiss, Rye

Roast Beef, Provolone, Spicy Mustard, Pumpernickel

Ham, American Cheese, Sourdough

Chicken Salad, White Bread

Tuna Salad, Whole Wheat Bread

Brie, Tomato, Watercress, Baguette

### **Select One Side**

Macaroni Salad

Cole Slaw

Home Style Potato Salad

### **Accompanied by**

Cookies, Brownies, and Blondies

Potato Chips

Assorted Sodas and Bottled Water

## **Classic Deli Platter**

\$20.43 per guest

Black Forest Ham, Smoked Turkey Breast, Roast Beef, Grilled Vegetables

Cheddar, Swiss and Provolone Cheeses

Lettuce, Tomato, Sliced Red Onion, Pickles

Dijon Mustard, Mayonnaise, Assorted Sliced Breads

### **Select One Side**

Macaroni Salad

Cole Slaw

Home Style Potato Salad

### **Accompanied by**

Cookies, Brownies, and Blondies

Potato Chips

Assorted Sodas and Bottled Water

## **Gourmet Sandwich Buffet**

\$22.55 per guest

### **Select Four Sandwiches**

**Jambon Beurre Sandwich** Black Forest Ham, Cornichon, Garlic Dijon Butter, Brie, Baguette

**Bistro Wrap** Roast Beef, Watercress, Sundried Tomatoes, Parmesan, Horseradish Mayo, Wheat Wrap

**Santa Fe Wrap** Turkey, Romaine, Roasted Corn, Fried Onion, Avocado, Pepper Jack, Spinach Wrap

**The Jerk** Jerk Chicken, Grilled Pineapple, Tomato, Safari Sauce, Pepato Cheese, Arugula, Ciabatta

**Madras Curry Chicken Wrap** Roasted Herb Chicken, Apple, Carrot, Toasted Almond, Curried Mayonnaise, Cilantro, Wheat Wrap

**Caesar Wrap** Grilled Chicken, Romaine, Caesar Dressing, Spinach Wrap

**Buffalo Wrap** Buffalo Chicken, Blue Cheese, Romaine, Tomato Wrap

**Tuscan Tuna Sandwich** Albacore Tuna, Artichoke, Black Olive Pesto, Red Onion, Tomato, Swiss, Brioche

**Pane Vedure Sandwich** Zucchini, Eggplant, Red Onion, Sweet Pepper, Mozzarella, Basil Spread, Tomato Bread

**Garden Wrap** Cilantro Hummus, Grilled Vegetables, Feta, Wheat Wrap

### **Accompanied by**

Gourmet Potato Chips

Cookies, Brownies, and Blondies

Assorted Sodas and Bottled Water

## **Gourmet Sandwich Signature Salads**

Add one \$3.22 per guest

Add two \$5.37 per guest

Seasonal Sliced Fruit and Fresh Berries

Hearts of Romaine, Lemon Caesar Dressing, Herbed Croutons

Roasted Baby Yukon Gold Potatoes, Whole Grain Mustard

Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Basil, Herb Oil

Grilled Asparagus, Fried Onions, Lemon Vinaigrette, Parmesan

Roasted Vegetable Collage



# BUFFET LUNCHEONS

## Table Top Salad Bar

\$22.65 per guest  
(20 guest minimum)

### Select Two Salad Greens

Mesclun  
Iceberg  
Arugula  
Romaine  
Baby Spinach  
Cabbage Mix

### Select Two Proteins

Rosemary Grilled Chicken  
Orange-Ginger Glazed Shrimp  
Lemon Pepper Salmon  
Ancho Rubbed Carne Asada  
Teriyaki Glazed Grilled Tofu

### Select One Antipasti Salad

Tabbouleh  
Balsamic Mushrooms  
Pasta Salad  
Carrot & Raisin Slaw  
Lentil Salad  
Wild Rice & Orzo Salad  
Roasted Vegetable Collage  
Eggplant Caponata  
Pesto Pasta Salad

### Accompanied By

Assorted Breads and Rolls  
Cookies, Brownies, and Blondies  
Assorted Sodas and Waters

### Select Five Toppings

Carrot  
Cucumber  
Grape Tomato  
Broccoli  
Bell Pepper  
Red Onion  
Grilled Mushroom  
Asparagus  
Zucchini  
Green Beans  
Roasted Corn  
Cheddar Cheese  
Feta Cheese  
Hard Boiled Egg  
Chickpeas  
Black Beans

### Select Two Salad Dressings

Balsamic Vinaigrette  
Sherry Vinaigrette  
Ranch  
Blue Cheese  
Thousand Island  
Caesar  
Honey Mustard

## Hot Lunch Buffet

\$35.43 per guest  
(15 guest minimum)

### Select One Salad

Field Green Salad, Tomatoes, Balsamic Vinaigrette  
Classic Caesar Salad, Toasted Parmesan and Anchovy  
Baby Spinach Salad, Spiced Pecans, Blue Cheese

### Select Two Entrees

Pomegranate Barbequed Pork Tender Loin  
Horseradish Crusted Sirloin of Beef, Au Jus, Braised Kale  
Grilled Breast of Chicken, Sautéed Greens  
Pan Seared Salmon  
Shrimp Scampi, Spinach, Spanish Onions  
Baked Rigatoni, Broccoli, Asparagus, Peppers, Squash(V)

### Select One Vegetable

Vegetable Stir Fry  
Grilled Zucchini  
Steamed Broccoli  
Sautéed Green Beans  
Honey-Glazed Carrots  
Sweet Potato Soufflé

### Select One Starch

Toasted Couscous  
Steamed White Rice  
Dried Fruit Rice Pilaf  
Baked White Cheddar Yukon Gold Potatoes  
Sour Cream and Chive Whipped Potatoes  
Old Bay Roasted Red Bliss Potatoes

### Accompanied by

Assorted Breads and Rolls  
Cookies, Brownies, and Blondies  
Assorted Sodas and Waters



# PLATED LUNCHEONS

Two Courses \$40.81 per guest  
Three Courses \$47.24 per guest  
(15 guest minimum)

## **Select One First Course**

Classic Senate Bean Soup

Cream of Broccoli Soup

Frisée Salad

Candied Pecans, Goat Cheese, Orange Champagne Vinaigrette

Traditional Caesar Salad

Parmesan Crisp

Arugula Salad

Walnuts, Blue Cheese, Balsamic Vinaigrette

Prosciutto Caprese

Tomato, Basil, Mozzarella, Extra Virgin Olive Oil

## **Select One Entrée**

Roast Sirloin

Crispy Onion Straws, Mashed Potatoes, Grilled Asparagus

Lemon Roasted Breast of Chicken

Natural Jus, Wild Rice, Sautéed Green Beans

Chicken Milanese,

Marinara, Warm Arugula Salad, Asiago Cheese

Orange Glazed Salmon

Wasabi Rice, Snap Peas

Maryland Crab Cake

Herb Roasted Fingerling Potatoes, Green Beans

Charbroiled Rockfish

Vegetable Mélange, Cous Cous

Wild Mushroom Risotto

Broccoli Rabe, Yellow Squash, Aged Balsamic Vinegar

## **Select One Dessert**

Balsamic Macerated Strawberries

Mascarpone Mousse, Basil Sugar, Caramel

Key Lime Tart

Blackberry Sauce

Berry Trifle

Rustic Apple Tart

Salted Caramel

Espresso Panna Cotta

Vanilla Bean Whipped Cream, Chocolate Shavings

Chocolate Almond Torte

Cherry Cream

Tiramisu

New York Style Cheese Cake

Blueberry Compote

Apple Rhubarb Crumble

**Plated lunches are served with a selection of gourmet rolls and iced tea, and include coffee service with dessert.**



# PLATED LUNCHEONS

## Keynote Speaker Luncheons

Single course meals designed to reduce service interruptions during speaker presentations. Perfect to preset or serve immediately preceding your program.

### **Lobster and Jumbo Shrimp Cobb Salad**

\$36.51 per guest

Poached Maine Lobster and Jumbo Shrimp, Wedge Lettuce, Watercress, Avocado, Grape Tomato, Maytag Blue Cheese, Crisp Smoked Bacon and Old Bay Lemon Vinaigrette

### **Rosemary Flank Steak and Tuscan Salad**

\$32.22 per guest

Grilled Rosemary Flank Steak, Arugula, Green Beans, Quinoa, Goat Cheese and Red Wine Vinaigrette

### **Classic Caesar Salad with Grilled Breast of Chicken**

\$27.92 per guest

Hearts of Romaine, Focaccia Croutons, and Shaved Parmesan with Sliced Breast of Grilled Chicken

***Keynote lunches include preset baskets of gourmet rolls, iced tea and plates of miniature cookies.***



# BREAKS & CAKES

## Snack Packages

10 person minimum

### Game Day

\$6.45 per guest

Spiced Mixed Nuts; Pretzels and Mustard; Freshly Popped Popcorn

### Take a Break

\$8.06 per guest

Trail Mix; Gummies; Novelty Candies; Freshly Popped Popcorn

### Working Meeting

\$10.20 per guest

Assorted Cookies; Energy Bars; Spiced Nuts; Whole Fruit

### Chips & Dips

\$7.46 per guest

Tri Color Tortilla Chips, Chipotle Tomato Salsa, Guacamole Salt & Pepper Potato Chips, Ranch Dip

## A La Carte Snacks

10 person minimum

Assorted Cookies...\$3.49 per guest

Bite Sized Brownies, Blondies and Cookies...\$4.55 per guest

Chocolate Covered Strawberries...\$4.02 each

Mini Pastries, Tarts and Cookies...\$6.45 per guest

Signature Cupcakes...\$15.04 per half dozen

## Traditional Cakes

Choice of Chocolate, Yellow or White Cake with Chocolate or Vanilla Buttercream Frosting

10" Cake (Serves 16-18)...\$32.22

Half Sheet Cake (Serves 40-45)...\$75.16

Full Sheet Cake (Serves 85-90)...\$144.96

## Gourmet Cakes

Choice of Strawberry Shortcake, Chocolate Hazelnut, Lemon Chiffon, Chocolate Mousse, Carrot Cake

10" Cake (Serves 16-18)...\$48.32

½ Sheet Cake (Serves 40-45)...\$107.38

Full Sheet Cake (Serves 85-90)...\$214.75

## Special Cake Decorations (Images, Emblems, Seals)

Cupcakes (per dozen)...\$10.74

Cakes...\$10.48



# HORS D'OEUVRES

Butler Passed or Displayed

*Price per piece - 50 piece minimum per selection*

## **Cold**

Seared Beef Tenderloin, Red Onion Marmalade, Herbed Crostini	\$2.95
Beef Fajita, Pablano Pico, Tortilla Cup	\$2.95
Curried Mango Chicken Salad, Cilantro Chutney, Phyllo Cup	\$2.69
Ahi Tuna Salad, Rice Cracker, Wasabi Cream, Sweet Glaze	\$4.02
Spicy Tuna Roll or California Roll, Ginger Scallion Soy	\$2.69
Smoked Salmon Pinwheel, Spinach, Lemon Crème Fraiche	\$4.83
Sweet Chili Roasted Shrimp, Cilantro Cocktail Sauce	\$4.83
Blue Cheese and Balsamic Mousse, Walnuts, Savory Tart	\$2.42
Tomato, Fresh Mozzarella Cheese Skewer, Basil Pesto	\$2.15
Caramelized Onion, Thyme, Goat Cheese Tartlet	\$2.42
Mini Butternut Squash Tart	\$3.49
Brie, Orange Marmalade, Almonds, Melba Toast	\$2.69

## **Hot**

Pigs in a Blanket, NYC Onion Mustard and Ketchup	\$2.15
Skirt Steak Satay, Teriyaki BBQ Sauce or Cool Cucumber Riata	\$3.76
Sesame Crusted Chicken Satay, Miso Broth	\$3.76
Chicken Quesadilla Triangle, Sea Salt Lime Crema	\$2.69
Coconut Crusted Chicken Strip, Citrus Chili Sauce	\$2.69
Jerked Chicken and Grilled Mango Skewer	\$3.76
Jumbo Lump Crab Cakes, Old Bay Aioli	\$4.57
Shrimp Shumai, Asian Aioli	\$2.69
Cajun Shrimp and Corn Fritter, Calypso Sauce	\$4.02
Old Bay Infused Mac n' Cheese Bite	\$3.49
Wild Mushroom Profiteroles, Truffle Cream	\$2.69
Vegetable Spring Roll, Duck Sauce	\$2.42
Parmesan Risotto Ball, Tomato Pesto	\$2.15



# RECEPTION ENHANCEMENTS

## Spreads and Breads

\$7.46 per guest

Select Three

Feta & Herb Hummus

Sundried Tomato & Kalamata Olive

Traditional Tomato and Basil Bruschetta

Artichoke, Basil, & Romano Cheese

White Bean & Truffle Purée

Roasted Red Pepper & Boursin Cheese

Three Olive & Rosemary

Blue Cheese & Sweet Pecan

Orange, Jalapeño & Avocado Purée

*Accompanied By Assorted Crackers, Flat Breads, Pita Wedges*

## Garden Vegetables

\$5.64 per guest

Display of Fresh Vegetables served with Blue Cheese Dip,

Roasted Pepper Dip, Cucumber Yogurt Dip

## Cheese and Crackers

\$6.45 per guest

Assorted Domestic Cheeses accompanied by Fresh Fruit,  
Crackers

## State Cheese Tasting

\$8.54 per guest

Deluxe Selection of Domestic Artisanal Cheeses Fresh

Dried Fruit, Nuts; Bread and Cracker Display

## International Cheese Tasting

\$9.60 per guest

Deluxe Selection of International Cheeses

Fresh and Dried Fruit, Nuts; Bread and Cracker Display

## Miniature Quiche

\$7.46 per guest

Chef choice of three classic favorites *(may contain pork)*

## Charcuterie

\$12.83 per guest

Capicola, Sopressata, Mortadella, Pepperoni, Salami

Roasted and Pickled Vegetables

Balsamic Vinegar, Olive Oil, Pepperoncinis, Italian Breads

## Mini Sandwiches

\$6.98 per guest

Select Three

Roast Beef, Arugula, Horseradish Aioli

Smoked Salmon, Dill Cream Cheese

Cucumber, Pickled Red Onion, Brie Cheese, Watercress

Ham, Cheddar Cheese, Red Pepper Aioli

Traditional Egg Salad

Lemon Pepper Tuna Salad

Curried Chicken Salad

## Angus Beef Sliders

\$8.54 per guest

Mini Burger, Shredded Lettuce, Horseradish Mayo

Mini Cheeseburger, Chef's Aioli, Pickle Chip

Gourmet Potato Chips

## House Made Meatballs

\$6.45 per guest

Select Three

Traditional Marinara

Kentucky Bourbon and Molasses

Ginger Lemongrass

Creamy Stroganoff

## Sweet Treats

\$11.01 per guest

Assorted Mini Pastries and Tarts

Chocolate Covered Strawberries

Bite Sized Brownies and Blondie Squares

Mini Cookies



# RECEPTION STATIONS

25 person minimum per station.

## **Pasta Sampler**

\$10.24 per guest

Select Three Pastas

Three Cheese Tortellini, Classic Marinara

Penne, Truffle Alfredo Sauce

Rigotoni Bolognese

Rotini, Cherry Tomato, Basil Pesto

Penne Primavera

Acompanied by Assorted Rolls & Garlic Bread

## **Vegetarian Mediterranean**

\$13.96 per guest

Hummus, Baba Ghanoush, Tabbouleh

Crudit  Dippers, Tzatziki Sauce, Feta Cheese

Pita Wedges, Grilled Focaccia

## **Traditional Carvery**

\$14.34 per guest

Choose one to be Carved to Order

Cedar Plank Side of Salmon, Dill Mustard Aioli

Herb Roasted Breast of Turkey, Lemon Cranberry Puree

Ancho Chili Rubbed Beef Top Round, Chimichuri Sauce

Acompanied By Assorted Rolls

## **Pacific Flavors**

\$15.38 per guest

Pan Fried Vegetable Pot Stickers, Ponzu Sauce

Spicy Tuna Rolls, Ginger Soy Sauce

Pork Shumai, Sweet Chili Sauce

Sesame Chicken Satay, Miso Broth

Crudit s & Edamame Dip

## **Sabores Latino**

\$17.43 per guest

Mini Beef Empanadas

Chicken Quesadilla Triangles

Lime Grilled Shrimp Skewers

Black Bean & Cheese Pupusas

Tri Color Tortilla Chips, Chipotle Tomato Salsa, Lime Infused Sour Cream

## **Muestra de Tapas**

\$18.45 per guest

Tortilla Espanola Squares

Risotto Arancini

Garlic Shrimp

Patatas Bravas

Serrano Ham and Manchego Cheese Platter, Toasted Baguettes

Marinated Spanish Olives

## **Meze**

\$18.45 per guest

Lamb Meatballs

Chicken Kabobs

Spanikopita Triangles,

Stuffed Grape Leaves

Crudit  with Greek Yogurt Dip,

Hummus, Olive Tapenade, Pita Chips,

## **Americana**

\$29.00 per guest

Cheddar Cheeseburger Sliders

Maryland Crab Slider, Chesapeake Aioli

Tomato-Mozzarella Sliders, Basil Pesto

North Carolina Style Pulled Pork Slider

Hickory Smoked Chicken Wings

Macaroni Salad, Potato Salad, Cole Slaw, Fruit Salad

Bread and Butter Pickles, Corn Bread



# PLATED DINNERS

## Level I

\$53.69 per guest

### Select One First Course

Sweet Potato Bisque

Creole Fume

Jumbo Lump Crab, Oregano Croutons

Baby Spinach & Watercress Salad:

Blue Cheese, Candied Pecans, Dried Cranberries, Raspberry Vinaigrette

Field Green Salad

Marinated Grape Tomatoes, Asiago, Aged Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Caesar Dressing, Parmesan Crisp

### Select One Entrée

Grilled Rib Eye

Merlot Sauce, Garlic Smashed Potato, Roasted Baby Portobello

Macadamia Crusted Chicken Breast

Goat Cheese Potato Gratin, Curried Peppers and Onions

Lemon Roasted Free Range Chicken Breast

Sweet Potato Mash, Sautéed Spinach

Grilled Salmon

Roasted Fingerling Potatoes, Sautéed Green Beans

Grilled Polenta Cakes

Vine Ripened Tomato Napoleon, Basil and Sundried Tomato Oil

Penne Pasta Primavera

Roasted Tomato Marinara, Extra Virgin Olive Oil

### Select One Dessert

Strawberry Shortcake

Whipped Cream

Rustic Apple Tart

Salted Caramel

Espresso Panna Cotta

Vanilla Bean Whipped Cream, Chocolate Shavings

Chocolate Almond Torte

Cherry Cream

New York Style Cheese Cake

Blueberry Compote

Fruit and Berries

Phyllo Cup, Almond Tuile, Lemon Sorbet



# PLATED DINNERS

## Level II

\$64.42 per guest

### Select One First Course

Saffron Shrimp  
Spicy Cocktail Sauce

Pear Salad  
Butter Lettuce, Bosc Pears, Gorgonzola, Champagne Vinaigrette

Seared Fresh Bay Scallops  
Frisée Salad Nest, Warm Smoked Bacon Vinaigrette

Petite Lettuce Greens  
Heirloom Cherry Tomatoes, Banyuls Vinaigrette, Parmesan Toast

Lobster and Toasted Corn Chowder  
Pancetta Bacon

Spring Onion and Cremini Mushroom Soup

### Select One Entrée

Roast Loin of Veal  
Rosemary Pappardelle Pasta, Morel Mushroom Demi-Glace

Herb Crusted Rack of Lamb  
Au Jus, Sweet Potato and Pistachio Au Gratin

Braised Short Ribs  
Herbed Couscous, Shoestring Vegetables, Home-made Popover

Filet Mignon  
Fried Onions, Blue Cheese Whipped Fingerling Potatoes, Asiago Creamed Spinach

Rockfish  
Red Bliss Mash, Red Cabbage Slaw, Demi-Glace

Crab Cake Duo  
Cilantro Buerre Blanc, Old Bay Aioli

### Select One Dessert

Amaretto Blackberry Trifle

Rustic Apple Tart  
Salted Caramel

Chocolate Almond Torte  
Cherry Cream

Tiramisu

Citrus Crème Carmel  
Mixed Berries

Pear Tart  
Pistachio Gelato

Layered Chocolate Mousse



# PLATED DINNERS

**Level III**

\$75.16 per guest

## **Select One First Course**

Petite Lettuce Greens  
Heirloom Cherry Tomatoes, Banyuls Vinaigrette, Parmesan Toast

Classic Caesar Salad  
Hearts of Romaine, Caesar Dressing, Parmesan Crisp

Beet Salad  
Baby Spinach, Frisée, Red and Yellow Beets, Goat Cheese,  
Pomegranate Vinaigrette

Pear Salad  
Arugula, Caramelized Pear, Shaved Manchego, Toasted Walnuts,  
Walnut Oil Vinaigrette

Mushroom Salad  
Shiitake, Portobello and Oyster Mushrooms, Fennel, Arugula,  
Roasted Red Pepper, Balsamic Reduction

## **Select One Duo Entrée**

Beef Tenderloin & Maryland Crab Cake  
Goat Cheese Whipped Potatoes, Sautéed Haricot Verts

Boneless Rib Eye with Brandied Peppercorn Sauce &  
Grilled Jumbo Shrimp with Champagne Butter  
Garlic Mashed Potatoes, Grilled Asparagus

Filet Mignon & Charbroiled Rockfish with Saffron Beurre Blanc  
Roasted Fingerling Potato, Crispy Brussels Sprouts

Beef Medallions with Caramelized Shallot Sauce &  
Grilled Salmon with Tarragon Beurre Blanc  
Parmesan Risotto and Roasted Asparagus

## **Select One Dessert**

Amaretto Blackberry Trifle

Rustic Apple Tart  
Salted Caramel

Espresso Panna Cotta  
Vanilla Bean Whipped Cream, Chocolate Shavings

Chocolate Almond Torte  
Cherry Cream

Tiramisu

Citrus Crème Carmel  
Mixed Berries

Pear Tart  
Pistachio Gelato

Layered Chocolate Mousse



# BEVERAGES

## Beverage Service

### Coffee and Tea Service

\$3.23 per person first two hours/  
\$1.08 per person each additional hour

Regular and Decaffeinated Coffee  
Assorted Teas

### Soda and Water Service

\$3.23 per person first two hours  
\$1.08 per person each additional hour

Assorted Sodas  
Flat and Sparkling Waters

### Beverage by the Gallon

*16 servings per gallon*

Coffee ...\$31.14

Decaf Coffee ...\$ 31.14

Hot Tea ...\$31.14

Cocoa...\$31.14

Iced Tea ...\$20.41

Lemonade ...\$20.41

Seasonal Agua Fresca...\$20.41

Orange Juice ...\$34.36

Apple Cider...\$34.36

## Bar Selections

### House Bar

House Red and White Wine, Domestic Beer  
Soda, Juice, Sparkling and Flat Water

1 Hour Service...\$12.88 per person  
1.5 Hour Service...\$18.26 per person  
2 Hour Service...\$23.63 per person  
3 Hour Service...\$34.36 per person

### Premium Bar

Premium Liquors  
House Red and White Wine, Domestic Beer  
Soda, Mixers, Juice, Sparkling and Flat Water

**1 Hour Service**...\$16.11 per person  
**1.5 Hour Service**...\$22.01 per person  
**2 Hour Service**...\$28.16 per person  
**3 Hour Service**...\$39.73 per person

### Top-Shelf Bar

Super Premium Liquor  
Select Red and White Wine  
Domestic Beer  
Soda, Mixers, Juice, Sparkling and Flat Water

**1 Hour Service**...\$24.70 per person  
**1.5 Hour Service**...\$33.83 per person  
**2 Hour Service**...\$40.81 per person  
**3 Hour Service**...\$56.92 per person



# Senate Catering – Request for Proposal

## Contact Information

Client Contact Name \_\_\_\_\_

Organization/Company \_\_\_\_\_

Email \_\_\_\_\_

Office phone \_\_\_\_\_

Cell phone \_\_\_\_\_

## Event Information

Event Title \_\_\_\_\_

Event Date \_\_\_\_\_

Event Start Time \_\_\_\_\_ Event End Time \_\_\_\_\_

Number of Guests \_\_\_\_\_ Event Location \_\_\_\_\_

Sponsoring Senator or Senate Office \_\_\_\_\_

Do you wish to copy a past Senate Event? yes  no  If yes, provide event # or date \_\_\_\_\_

Payment Method Credit card  Check\*

*If mailing check, please allow 10 business days for delivery.  
Checks may also be hand delivered on the day of the event.  
Please note, a credit card is required as guarantee if paying by check.*

## Catering Selections

Food \_\_\_\_\_

Beverage \_\_\_\_\_

## Setup & Service

Presentation (select one) buffet  passed  plated  passed & buffet

Service Equipment (select one) disposable  china

*Service equipment includes all service-ware for serving and dining, and white linen for buffets, bars and guest tables. Other linen color options below.*

## Optional Event Upgrades

*(indicate quantity for each choice)*

Cocktail Tables high top tables \$45 each \_\_\_\_\_ low top tables \$45 each \_\_\_\_\_

Specialty Linens Basic Linen \$21 each \_\_\_\_\_ Premium Linen \$42 each \_\_\_\_\_

Linen for Tables: (Check all that apply) Registration  Bar/buffet  Seated  Cocktail\*

*\*Basic linen included w/ cocktail tables; add \$15 for premium*

Linen Color Preference \_\_\_\_\_

Floral Arrangements Small \$35 & up \_\_\_\_\_ Medium \$75 & up \_\_\_\_\_ Large \$150 & up \_\_\_\_\_

To submit your request, please email completed form to:

[kosborn@restaurantassociates.com](mailto:kosborn@restaurantassociates.com) or [lzajac@restaurantassociates.com](mailto:lzajac@restaurantassociates.com) or fax to 202-224-1900.

*Please do not consider your event confirmed until you have received a contract from Restaurant Associates.*



# Frequently asked questions:

## **When do I need to provide my final guaranteed guest count?**

Please provide final guest count by noon three business days before your event (for example, if your function is happening on a Monday, guarantees would be due Thursday). After you have provided your guaranteed guest count, we will be unable to make any reductions to your order. We will do our best to accommodate any increases you have after this time, but may need to make reasonable menu substitutions.

## **In addition to food and beverage prices, are there any additional costs associated with catering?**

There are several charges in addition to prices shown on the menu:

**Labor:** Charges are based on staff required to set-up, service and break down event. Costs vary based on timing, attendance and event requirements.

**Equipment:** \$1.50 per person equipment charge. This covers all necessary service equipment, as well as white linen for buffets, guest, panel and registration tables. The charge is the same for disposables or china, however china increases labor costs, as additional staff is required.

**Administrative Fee:** 25% surcharge based on food and beverage total.

**Tax:** There is no sales tax at the U.S. Senate.

Once you submit the Request for Service Form, we will return a complete estimate that includes staffing charges.

## **How do I submit my room set up and AV requests?**

Restaurant Associates does not handle room reservations, room set up or audio visual needs. Please contact your sponsoring Senator or Committee Office to arrange.

If you have questions regarding room set up options or room capacities please contact the following offices:

### **Senate Office Buildings (Dirksen, Hart, Russell)**

Senate Superintendent's Office – Special Functions  
202-224-3146 [dhartung@oc.gov](mailto:dhartung@oc.gov) or [ldavis@oc.gov](mailto:ldavis@oc.gov)

### **Capitol Rooms and Senate Visitor's Center**

Capitol Facilities Office  
202-224-2343 [Capitol\\_Events@saa.senate.gov](mailto:Capitol_Events@saa.senate.gov)