

The background of the entire page is a vibrant teal color. Scattered around the central white text box are several slices of red grapefruit, showing their characteristic segments and white pith. The slices are positioned in the corners and along the sides, creating a decorative border.

United States Senate

2020 Catering Menu

Request For Proposal

To submit your request, please email completed form to:

Kate Osborn kosborn@restaurantassociates.com or Lukasz Zajac lzajac@restaurantassociates.com

Contact Information

Name: _____

Group: _____

Email: _____

Phone: Office: _____ Cell: _____

Event Information

Event Date: _____ Location: _____

Start Time: _____ End Time: _____ Guest Count: _____

Sponsoring Senator or Office: _____

Catering Request

Food: _____

Beverage: _____

Presentation Style: Buffet Passed Passed & Buffet Seated

Service Equipment: Disposable Biodegradable China

\$1.75 pp

Premium plastic plates,
cups & flatware

\$3.00 pp

Recycled paper plates.
Biodegradable cups & flatware

\$6.00 pp

China, glassware &
flatware

All options include necessary service equipment & white tablecloths for buffet tables.

For additional information about tablecloths, cocktail tables and other event upgrades, consult the FAQ page, or contact your catering sales representative. To request, please use space below.

Linen/ _____

Cocktail Tables: _____

Payment: Credit Card Check

Payment is due 2 business days prior to event date.

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

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 Thursday, guarantees would be due Monday). 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.

Are there any additional costs associated with catering not shown on this menu?

Yes, labor and administrative fee are specific to each event. Once you submit the Request for Service Form, we will return a complete estimate that includes staffing charges and administrative Fee.

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

Administrative Fee: 35% surcharge based on food and beverage total.

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

How I upgrade my event?

We can arrange the rental of specialty items such as cocktail tables and linen. Your Senate Catering sales representative will be happy to customize your event to meet your unique needs.

Pricing for frequently requested items is below.

Cocktail Tables (standing or seated)

Cocktail table with basic linen...\$50.00 each

Cocktail table with premium linen...\$60.00 each

House Linen (white)

House linen is included for food and beverage tables with all catering orders.

6- foot table...\$6.00 each (*Registration, Panel, Classroom & Conference Tables*)

Seated 6-foot rounds (floor-length)...\$18.00 each

Basic Linen (colors)

6- foot table...\$25.00 each (*Bar, Buffet, Registration, etc.*)

Seated 6-foot rounds (floor-length)...\$25.00 each

Premium Linen (upgraded fabric & expanded color selections)

6- foot table...\$50.00 each (*Bar, Buffet, Registration, etc.*)

Seated rounds (floor-length)...\$45.00 each

Floral arrangements can be ordered We can also coordinate floral arrangements though. You are welcome to contact one of our vendors below approved for Senate access. vendors directly, but we are happy to order for you based on your budget and event needs.

English Rose Garden

Taraneh Dadmarz, Owner

Website: englishrosegardendc.com

Phone: 202-333-3306

Email: Tdadmarz@EnglishRoseGardenDC.com

Surroundings Floral & Event

Charles Hudman, Owner

Website: surroundings.bz

Phone: 202-546-2125

Email: surroundings@Comcast.net

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 direct questions regarding room set up to the following offices:

Senate Office Buildings (Dirksen, Hart, Russell)

Senate Superintendent's Office

202-224-3146

dhartung@aoc.gov or ldavis@aoc.gov

Capitol Rooms and Senate Visitor's Center

Capitol Facilities Office

202-224-2343

Capitol_Events@saa.senate.gov

BREAKFAST Packages

All Breakfast Packages include Regular and Decaffeinated Coffee, Assorted Teas and Fresh Orange Juice

Continental Breakfast...\$15.36 per guest

Freshly Baked Muffins, Danish, Croissants
Assorted Bagels
Cream Cheese, Butter, Assorted Jams & Jellies

Capitol Breakfast...\$17.72 per guest

Seasonal Sliced Fruit and Fresh Berries
Freshly Baked Muffins, Danish, Croissants
Assorted Bagels
Cream Cheese, Butter, Assorted Jams & Jellies

Bagel Bar...\$16.54 per guest

Assorted Bagels
Selection of Cream Cheese Spreads
Seasonal Sliced Fruit and Fresh Berries

Add Sliced Cheeses & Cold Cuts...\$3.47






Add Smoked Salmon, Tomato, Diced Onion & Capers...\$3.47

Breakfast Sandwiches...\$17.13 per guest

Select Three Sandwiches

Bacon, Egg & Cheese English Muffin
Turkey Sausage, Egg & Cheese Croissant
Sausage, Egg & Cheese Biscuit
Egg & Cheese Biscuit 
Veggie & Egg White Wrap 

All American Breakfast...\$21.26 per guest

Scrambled Eggs  
Apple Wood Smoked Bacon 
Potato, Pepper & Onion Hash  
Assorted Pastries & Biscuits with Jams, Jellies,
Butter

Heart Healthy Breakfast...\$21.26 per guest

Tomato & Spinach Egg White Frittatas  
Chive Spiked Steamed Red Bliss Potatoes  
Choice of Vegetarian or Turkey Sausage  
Assorted Multigrain Rolls and Mini Bran Muffins
Low Fat Yogurt and Granola 
Seasonal Sliced Fruit and Fresh Berries  

Gourmet Breakfast...\$23.62 per guest

Scrambled Eggs  
Sausage & Cheddar Puff Pastry Roll
Cottage Fries, Scallions  
Blueberry and Maple Bread Pudding 
Tangerine Honey Flavored Yogurt  
Sliced Fruit & Fresh Berries  

 Prepared without gluten

 Vegetarian

 Vegan

BREAKFAST A La Carte

Donuts

\$1.77 each/ \$17.74 dozen

Danish

\$2.65 each/ \$26.51 dozen

Assorted Muffins

\$3.01 each/ \$30.77 dozen

Gluten Free Muffins

Blueberry, Chocolate, Cranberry-Orange,
Banana Nut

\$3.50 each/ \$42.00 dozen

Croissants

with Jam & Butter

\$2.95/\$29.49 dozen

Biscuits

with Butter & Honey

\$2.01 each / \$21.90 dozen

Large Bagels

with Cream Cheese and Butter

Plain Gluten-free bagels available by request

\$3.84 each/\$38.37 dozen

Small Bagels

with Cream Cheese and Butter

\$20.50 dozen

Small Pastries

Croissants, Danish, Muffins

\$20.50 dozen

Sliced Fruit & Fresh Berries

\$5.91 per person

Whole Fruit

\$1.47 each

Yogurt Cup

\$2.96 each

Fresh Fruit & Yogurt Parfait

\$3.25 each

Individual Cereal Box with Milk

Gluten-free cereal available by request

\$2.66 each

Hot Oatmeal

\$2.88 per person

Turkey Sausage

\$2.37 per person

Apple Wood Smoked Bacon


\$2.37 per person

Vegetarian Sausage

\$3.50 per person

LUNCH Sandwich Boxes & Buffets

Traditional Box Lunch...\$17.72 per guest


Gluten-Free...+\$6.50 per guest 

Substitute gluten-free bread & cookie

Includes:

Choice of 4 Traditional Sandwiches
Potato Chips, Cookies,
Assorted Sodas & Bottled Water

Traditional Sandwich Buffet...\$22.47 per guest

Gluten-Free...+\$6.50 per guest 

Substitute gluten-free bread & cookie

Includes:

4 Traditional Sandwiches
1 Traditional Salad
Potato Chips
Cookies, Brownies, & Blondies
Assorted Sodas & Bottled Water


Traditional Sandwiches

Smoked Turkey, Swiss, Rye
Roast Beef, Provolone, Mustard, Pumpernickel
Ham, American Cheese, Sourdough
Chicken Salad, Multigrain
Tuna Salad, Whole Wheat
Brie, Tomato, Watercress, Baguette 
Roasted Vegetables, Arugula, Multigrain 

Traditional Salads

Macaroni Salad
Cole Slaw
Home Style Potato Salad
Mixed Green Salad, Balsamic Vinaigrette 

Gourmet Box Lunch...\$20.02 per guest


Gluten-Free...+\$6.50 per guest 

Substitute gluten-free bread & cookie

Includes:

Choice of 4 Gourmet Sandwiches
Chips, Cookies
Assorted Sodas & Bottled Water

Gourmet Sandwich Buffet...\$24.81 per guest

Gluten-Free...+\$6.50 per guest 

Substitute gluten-free bread & cookie







Includes:

4 Gourmet Sandwiches
1 Signature Salad
Potato Chips
Cookies, Brownies & Blondies
Assorted Sodas & Bottled Water

Gourmet Sandwiches

Black Forest Ham, Brie, Vine Ripe Tomato, Dijon
Mayonnaise, Baguette
Roast Beef, Watercress, Gruyere, Horseradish
Mayonnaise, Pretzel Roll
Roasted Turkey, Romaine, Cranberry Chutney,
Cream Cheese, Ciabatta
Curry Poached Chicken Salad, Roasted Apple,
Toasted Almond, Whole Wheat Wrap
Albacore Tuna Salad, Artichoke Hearts, Roasted
Red Bell Pepper, Sundried Tomato Bread
Eggplant, Zucchini, Portobello, Red Pepper,
Tomato, Olive Tapenade, Baguette 
Hummus, Vine Ripe Tomato, Avocado,
Watercress, Multi-Grain Loaf 

Signature Salads

Seasonal Fruit and Fresh Berries  
Romaine Hearts, Caesar Dressing, Herb Croutons
Tri-Color Potato Salad, Grain Mustard Vinaigrette
Heirloom Tomato, Mozzarella, Basil Vinaigrette 
Asparagus, Parmesan, Roasted Red Pepper,
Citrus Vinaigrette 
Quinoa, Diced Tomato, Avocado, Red Onion,
White Balsamic Vinaigrette  

 Prepared without gluten

 Vegetarian

 Vegan

LUNCH Salad Boxes & Buffets

Entrée Salad Box Lunch...\$20.09 per guest
Gluten-Free...+\$6.50 per guest 
Substitute gluten-free bread & cookie


Includes: Dinner Rolls, Cookies; Assorted Sodas and Bottled Water

Select 3 Salads


Marinated Flank Steak, Shaved Cabbage, Roasted Corn, Black Beans, Caramelized Onion, Chili Lime Vinaigrette 

Roasted Chicken, Shaved Romaine, Watercress, Kalamata Olive, Crumbled Feta, Grape Tomato, Feta Vinaigrette 

Teriyaki Glazed Salmon, Soba Noodles, Scallions, Shaved Carrots, Ginger Soy Vinaigrette

Heirloom Grains, Lentils, Blistered Tomato, Spinach, Sunflower Seeds, Roasted Zucchini, Sherry Vinaigrette 

Arugula, Shaved Radicchio, Butternut Squash, Oven Dried Tomatoes, Toasted Pumpkin Seeds, Sumac Vinaigrette  

Portobello Mushroom, Romaine Lettuce, Parmesan Cheese, Herb Croutons, Caesar Dressing 

Signature Salads

Add to any lunch buffet.


1 salad...\$3.54 per guest

2 salads...\$5.91 per guest

Seasonal Fruit and Fresh Berries  

Hearts of Romaine, Caesar Dressing, Herbed Croutons

Tri-Color Roasted Potato Salad, Grain Mustard Vinaigrette, Scallions

Heirloom Baby Tomatoes, Mini Mozzarella, Basil Vinaigrette 

Asparagus, Shaved Parmesan, Roasted Red Bell Pepper, Citrus Vinaigrette 

Quinoa, Diced Tomato, Avocado, Red Onion, White Balsamic Vinaigrette  

Table Top Salad Bar...\$24.92 per guest
20 guest minimum


Includes: Assorted Breads and Rolls; Cookies, Brownies, Blondies; Assorted Sodas and Waters

Select 1 Signature Salad

Seasonal Fruit and Fresh Berries  

Romaine, Caesar Dressing, Herb Croutons

Tri-Color Roasted Potato Salad, Grain Mustard Vinaigrette, Scallions

Heirloom Baby Tomatoes, Mini Mozzarella, Basil Vinaigrette 

Asparagus, Shaved Parmesan, Roasted Red Bell Pepper, Citrus Vinaigrette 

Quinoa, Diced Tomato, Avocado, Red Onion, White Balsamic Vinaigrette  

Select 2 Proteins

Prepared without gluten unless otherwise noted

Ancho Rubbed
Carne Asada

Rosemary Grilled
Chicken

Orange-Ginger
Glazed Shrimp

Seared Lemon
Pepper Salmon

Teriyaki Glazed
Grilled Tofu  

Select 2 Salad Dressings

Balsamic Vinaigrette 

Sherry Vinaigrette 

Ranch

Blue Cheese

Thousand Island

Caesar

Honey Mustard

Select 2 Greens

Mesclun
Iceberg
Arugula
Romaine
Baby Spinach
Cabbage Mix

Select 5 Toppings

Prepared without gluten & vegan unless otherwise noted

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

 Prepared without gluten

 Vegetarian

 Vegan

LUNCH Buffet Luncheons

Classic Deli Platter...\$22.47 per guest

Includes: Potato Chips, Cookies, Brownies, & Blondies; Assorted Sodas and Bottled Water

Black Forest Ham, 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  

Mixed Green Salad, Balsamic Vinaigrette  

Room Temperature Buffet Luncheon

15 guest minimum


Includes: Dinner Rolls, Cookies, Brownies, & Blondies; Assorted Sodas and Bottled Water

Mediterranean Buffet ...\$37.97 per guest

Lemon Herb Roasted Airline Chicken Breast, Roasted Red Bell Pepper Coulis, Almonds 

Seared Salmon, Wilted Baby Kale, Heirloom Cherry Tomatoes, Mixed Olives 

Caprese Salad, Balsamic Gastrique 

Artichoke Hearts, Picked Red Onions, Roasted Peppers, Orzo Pasta, Oregano Vinaigrette 

Cannellini Beans, Shaved Fennel, Pine Nuts, Prosciutto, Arugula with White Balsamic Vinaigrette 

Americas Buffet ...\$39.97 per guest

Peppercorn Crusted Beef Sirloin, Chimichurri Sauce

Gulf Shrimp, Zucchini Ribbons, Mixed Peppers, Black Eyed Peas and Crispy Onions

Wild Rice & Dried Fruit Salad 

Roasted Sweet Potato and Wilted Baby Kale 

Heirloom Baby Tomato, Red Onion, English Cucumber Salad, Red Wine Vinaigrette 

Hot Lunch...\$38.97 per guest

15 guest minimum

Includes: Dinner Rolls, Cookies, Brownies, & Blondies; Assorted Sodas and Bottled Water


Select One Salad

Prepared without gluten unless otherwise noted

Field Green Salad, Heirloom Cherry Tomatoes, English Cucumber, Balsamic Vinaigrette 

Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing  

Baby Spinach, Toasted Pecans, Goat Cheese, Red Wine & Herb de Provence Vinaigrette 

Arugula, Strawberries, Blueberries, Raspberry Vinaigrette 

Select Two Entrées

Prepared without gluten unless otherwise noted

Adobo Glaze Pork Tenderloin


Pork Loin, Pomegranate Glaze

Peppercorn Crusted NY Strip, Shallot Gravy

Chili Rubbed Roast Sirloin, Chimichurri Sauce

Lemon-Thyme Roasted Airline Chicken Breast

Airline Chicken Breast, Mushroom Beurre Blanc

Pan Seared Salmon, Honey Miso Glaze 

Baked Tilapia, Lemon Caper Sauce

Shrimp Scampi, Wilted Spinach

Penne, Tomato Basil Sauce, Parmesan  


Roasted Portobello Mushroom, Quinoa Pilaf 

Select One Starch & Select One Vegetable

Prepared without gluten & vegan unless otherwise noted

Yellow Rice

Sour Cream Mashed Potatoes 

Mixed Peppers & Israeli Cous Cous 

Japanese Style Fried Rice 

Roasted Red Bliss Potatoes

Roasted Sweet Potatoes

Wilted Spinach

Grilled Zucchini

Honey Glazed Carrots 

Sautéed Green Beans

Seared Baby Bok Choy

Steamed Broccoli



Prepared without gluten



Contains Gluten



Vegetarian



Vegan

LUNCH Seated Luncheons

Plated Luncheon


15 guest minimum

Two Courses...\$44.89 per guest

Three Courses...\$51.96 per guest

Includes: Gourmet Rolls & Butter, Iced Tea, and Coffee Service with Dessert.

Select One First Course

Butternut Squash Bisque, Nutmeg Crème Fraiche 

Frisée, Spinach, Toasted Pecans, Herb Goat Cheese, Raspberry Vinaigrette  

Romaine Lettuce, Parmesan Cheese, Herb Crouton, Caesar Dressing 

Mixed Greens, Heirloom Grape Tomatoes,  
Toasted Almonds, White Balsamic Vinaigrette

Arugula, Heirloom Grape Tomatoes, Mini Mozzarella, Basil, Balsamic Vinaigrette  

Select One Entrée


Roasted Pork Loin, Mashed Potatoes, Zucchini, Apple Cranberry Chutney 

Seared Barrel Cut NY Strip, Roasted Fingerling Potatoes, Blistered Asparagus, Port Demi 

Seared Airline Chicken Breast, Wild Rice, Blistered Asparagus, Lemon Beurre Blanc 

Maryland Crab Cake, Salt Roasted Red Bliss Potatoes, Haricot Vert, Red Pepper Coulis

Miso Rubbed Salmon, Tokyo Style Fried Rice, Baby Bok Choy, Sweet Chili Glaze

Wild Mushroom Risotto, Broccolini, Balsamic Glaze 

Select One Dessert

Key Lime Tart, Blackberry Sauce

Rustic Apple Tart, Salted Caramel

NY Style Cheese Cake, Strawberry Compote

Tiramisu

Fruit Tart, Raspberry Coulis

Flourless Chocolate Cake, Chocolate Ganache 

Balsamic Macerated Strawberries, Basil Sugar  

Keynote Speaker Luncheons

Single course meals designed to reduce service interruptions during speaker presentations.

Includes: Gourmet Rolls & Butter Iced Tea and Plates of Miniature Cookies (all preset).

Nicoise Salad...\$40.61 per guest

Butter Lettuce, Seared Yellowfin Tuna Loin, Haricot Vert, English Cucumbers, Egg, Roasted Fingerling Potatoes, Capers, Kalamata Olives, Lemon Dijon Vinaigrette

Tuscan Steak Salad...\$35.44

Rosemary Marinated Flank Steak, Arugula, Haricot Vert, Shaved Asiago, Roasted Red Peppers, Caramelized Onion, Toasted Pine Nuts, Balsamic Vinaigrette

Chicken Caesar Salad...\$30.71

Romaine Hearts, Herbed Croutons, Shaved Parmesan, Sliced Airline Chicken Breast

 Prepared without gluten

 Vegetarian

 Vegan

BREAKS & CAKES

Snack Packages

10 person minimum

Graze...\$7.10 per guest 🌿

Kettle Potato Chips 🌿🍃

White Cheddar Popcorn 🍃

Pretzels 🌿

Trail Mix

Sweet & Salty...\$8.87 per guest 🌿

Yogurt Pretzels

Kettle Corn 🍃🌿

Roasted Peanuts 🍃🌿

Assorted Cookies

Mini Candies

Fruit & Nut Bazar...\$8.87 per guest 🍃🌿

Cashews

Almonds

Dried Fruit Selection

Working Meeting...\$10.20 per guest 🌿

Assorted Cookies

Energy & Granola Bars

Gluten-free & vegan energy bars available by request 🍃🌿

Spiced Nuts 🍃🌿

Whole Fruit 🍃🌿

Chips & Dips...\$7.46 per guest 🍃🌿

Gluten-free & vegan unless otherwise noted

Tri Color Tortilla Chips

Chipotle Tomato Salsa

Guacamole

Salt & Pepper Potato Chips

Ranch Dip 🌿

Ala Carte Snacks

10 person minimum

Assorted Cookies...\$3.84 per guest

Brownies, Blondies & Cookies...\$5.01 per guest

Chocolate Covered Strawberries...\$4.42 each

Mini Pastries, Tarts and Cookies...\$7.10 per guest

Signature Cupcakes...\$16.54 per half dozen

Cakes

Traditional Cakes

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

10" Cake (Serves 16-18)...\$35.44

Half Sheet Cake (Serves 40-45)...\$82.68

Full Sheet Cake (Serves 85-90)...\$159.46

Gourmet Cakes

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

10" Cake (Serves 16-18)...\$53.15

½ Sheet Cake (Serves 40-45)...\$118.12

Full Sheet Cake (Serves 85-90)...\$230.46

Special Cake Decorations

Images, Emblems, Seals

Cupcakes (per dozen)...\$10.74

Cakes...\$10.48

🍃 Prepared without gluten

🌿 Vegetarian

🌿 Vegan

RECEPTIONS Hors D' Oeuvres

Butler Passed or Displayed

50 piece minimum per each selection

Cold

Seared Beef Tenderloin, Red Onion Marmalade, Herbed Crostini...\$3.25 each

Beef Fajita, Pablano Pico, Tortilla Cup...\$3.25 each

Curried Mango Chicken Salad, Cilantro Chutney, Phyllo Cup...\$2.96 each

Spicy Tuna Roll, Ginger Scallion Soy...\$2.96 each

California Roll, Ginger Scallion Soy...\$2.96 each

Sweet Chili Roasted Shrimp, Cilantro Cocktail Sauce...\$5.31 each 

Smoked Salmon, Toast Point, Chive Cream Cheese, Salmon Roe...\$5.31 each

Tomato, Fresh Mozzarella Cheese Skewer, Basil Pesto...\$2.37 each  

Caramelized Onion, Thyme, Goat Cheese Tartlet...\$2.66 each 

Brie, Orange Marmalade, Almonds, Melba Toast...\$2.96 each 

Wild Mushroom and Gouda Tarts...\$3.84 each 

Hot

Pork & Shrimp Shumai, Asian Aioli...\$2.96 each

Parmesan and Prosciutto Gougeres...\$3.84 each

Pigs in a Blanket, NYC Onion Mustard and Ketchup...\$2.37 each

Mini Beef Wellington...\$4.14 each

Sesame Crusted Chicken Satay, Miso Aioli...\$4.14 each


Chicken Quesadilla Triangle, Sea Salt Lime Cream...\$2.96 each

Coconut Crusted Chicken Strip, Citrus Chili Sauce...\$2.96 each

Jerked Chicken and Grilled Mango Skewer...\$4.14 each 

Shrimp Toast, Mango Ginger Glaze...\$4.42 each

Jumbo Lump Crab Cakes, Old Bay Aioli...\$5.03 each

Wild Mushroom Profiteroles, Truffle Cream...\$2.96 each 

Vegetable Spring Roll, Duck Sauce...\$2.66 each 

Parmesan Risotto Ball, Tomato Pesto...\$2.37 each 

Edamame Dumplings, Roasted Red Pepper Sauce...\$2.96 each 

Black Bean Cake, Guacamole, Pico de Gallo...\$2.66 each 

 Prepared without gluten

 Vegetarian

 Vegan

RECEPTION Enhancements

Spreads and Breads...\$8.21 per guest

Choice of Three Spreads Accompanied By Assorted Crackers, Flat Breads, Pita Wedges

Traditional Hummus 

Sundried Tomato and Kalamata Olive 

Tomato and Basil Bruschetta 

Artichoke Heart, Blue Crab and Cheddar

White Bean & Wild Mushroom 


Roasted Red Pepper & Boursin Cheese 

Three Olive & Rosemary Tapenade 

Avocado, Jalapeno and Lime 

Smoked Salmon, Cream Cheese and Chive

Add gluten free crackers...+\$2 per person 

Add crudité...+ \$5 per person 

Garden Vegetables...\$6.20 per guest



Display of Fresh Vegetables served with Blue Cheese Dip, Roasted Pepper Dip, Cucumber Yogurt Dip

Cheese and Crackers...\$7.10 per guest



Three Domestic Cheeses, Grape Garnish, Assorted Crackers

Add gluten free crackers...+\$2 per person 

State Cheese Tasting...\$9.39 per guest



Five artisanal American Cheeses, garnished with nuts, fresh and dried fruit. Served with crackers, crostini and flatbreads

Add gluten free crackers...+\$2 per person 

Charcuterie...\$14.11 per guest

Serrano Ham, Spicy Capicola, Genoa Salami, Sopessata, Pepperoni, Mortadella

Served with Pickled Vegetables, Mixed Olives, Pepperoncini, Roasted Mixed Nuts & Toasted Italian Breads

Mini Sandwiches...\$7.68 per guest

Select Three

Roast Beef, Arugula, Horseradish Aioli

Ham, Cheddar Cheese, Red Pepper Aioli

Curried Chicken Salad

Smoked Salmon, Dill Cream Cheese

Lemon Pepper Tuna Salad

Cucumber, Pickled Red Onion, Brie Cheese 

Traditional Egg Salad 

Hummus, Roasted Red Pepper 

Miniature Quiche...\$8.21 per guest

Cheddar 

Lorraine

Ham & Caramelized Onion

Asparagus and Gruyere 

House Made Meatballs...\$7.10 per guest

Select Three

Traditional Marinara 

Barbeque

Creamy Stroganoff

Ginger Teriyaki

Build your Best Burger...\$9.36 per guest

Angus Beef Hamburgers & Cheeseburgers Sliders on Brioche Buns

Served with Crispy Tater Tots

Sautéed Mushrooms, Crispy Fried Onions,

Siraccha Ketchup, Chipotle Mayonnaise

Sweet Treats...\$12.11 per guest

Assorted Mini Pastries and Tarts

Chocolate Covered Strawberries

Bite Sized Brownies, Blondie Squares & Cookies

 Prepared without gluten

 Vegetarian

 Vegan

RECEPTION Stations

Vegetarian Mediterranean...\$15.36 per guest

Hummus  

Baba Ghanoush  

Tzatziki  

Tabbouleh, Feta Cheese 

Crudit  Dippers  

Pita Wedges, Grilled Focaccia 

Deluxe Sushi Display...\$16.83 per guest

Yummi Yummi Roll:

Spicy Tuna on Temoura Roll with Special Sauce

Kabuki Roll:

Shrimp Tempura, Crab, Avocado, Cucumber.
Spicy Eel Sauce

Philly Roll:

Smoked Salmon, Avocado, Cream Cheese

Boston Roll:

Shrimp, Crab, Cucumber

Pacific Flavors...\$16.92 per guest

Pan Fried Vegetable Pot Stickers 

Spicy Tuna Rolls 

Pork & Shrimp Shumai

Sesame Chicken Satay

Crudit s & Edamame Dip 

Ponzu, Sweet Chili & Ginger Soy Sauces 

Sabores Latino...\$19.17per 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...\$20.30 per guest

Tortilla Espanola Squares  

Risotto Arancini 

Garlic Shrimp 

Potato Onion Torta  

Serrano Ham 

Manchego Cheese  

Toasted Baguettes 

Marinated Spanish Olives  

Americana...\$31.90 per guest

Cheddar Cheeseburger Sliders

Carolina Style Pulled Pork Sliders

Pimento Cheese Mini Sandwiches 

Shrimp and Andouille Sausage Cake Sliders

Buttermilk Fried Chicken Wings

Macaroni Salad 

Potato Salad 

Cole Slaw 

Fruit Salad 

Corn Bread 

Bread and Butter Pickles 

 Prepared without gluten

 Vegetarian

 Vegan



DINNER

Hot Dinner Buffet... \$48.97 per guest

(15 guest minimum)



Includes Gourmet Rolls and Assorted Mini Pastries & Tarts

Select One Salad

Field Greens, Heirloom Cherry Tomatoes, English Cucumber, Toasted Slivered Almonds, Balsamic Vinaigrette  

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Caesar Dressing 

Baby Spinach, Toasted Pecans, Goat Cheese, Red Wine & Herb de Provence Vinaigrette 

Arugula, Strawberries, Blueberries, Toasted Pistachio Nuts, Raspberry Vinaigrette  

Select Two Entrées

 *Entrees prepared without gluten unless otherwise noted*

Roasted Pork Loin, Cinnamon Apple Glaze


Beef Tenderloin, Wild Mushroom Demi (+ \$2)

Peppercorn Crusted NY Strip, Shallot Gravy

Chicken Marsala

Airline Chicken Breast, Mushroom Cream Sauce

Red Curry Chicken

Pan Seared Salmon, Honey Miso Glaze 

Maryland Crab Cakes, Creole Remoulade 

Pan Seared Shrimp, Sweet Chili Glaze

Seared Rockfish, Red Pepper Coulis (+\$2)

Penne Pasta, Tomato Basil Sauce, Parmesan  

Roasted Portobello Mushroom, Quinoa Pilaf 

Select One Vegetable & One Starch

Prepared without gluten & vegan unless otherwise noted

Grilled Asparagus

Honey Glazed Carrots 

Sautéed Haricot Vert

Seared Baby Bok Choy

Crispy Brussels Sprouts

Braised Baby Kale

Sautéed Wild Mushrooms

Whipped Potatoes 

Roasted Tri-Color Fingerling Potatoes

Salt Roasted Red Potatoes

Israeli Cous Cous 

Basmati Rice

Wild Rice



Heirloom Grain Pilaf 

Level I Plated Dinner...\$59.06 per guest

(15 guest minimum)



Includes: Gourmet Rolls & Butter and Coffee Service with Dessert

Select One First Course

Field Greens, Heirloom Cherry Tomatoes, English Cucumber, Toasted Slivered Almonds, Balsamic Vinaigrette  

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Caesar Dressing 

Baby Spinach, Toasted Pecans, Goat Cheese, Red Wine & Herb de Provence Vinaigrette 

Arugula, Strawberries, Blueberries, Toasted Pistachio Nuts, Raspberry Vinaigrette  

Select One Entrée

Peppercorn Crusted Sliced New York Strip, Shallot Gravy; Sour Cream Mashed Potatoes; Honey Glazed Carrots 

Grilled Airline Breast of Chicken, Mushroom Beurre Blanc; Roasted Tri-Color Fingerling Potatoes; Wilted Baby Kale 

Pan Seared Salmon, Honey Miso Glaze; Japanese Style Fried Rice; Seared Baby Bok Choy

Penne Pasta, Tomato Basil Sauce, Green Peas, Parmesan Cheese 

Sliced Roasted Portobello Mushroom, Mixed Peppers, Israeli Cous Cous, Sautéed Haricot Vert 

Select One Dessert

Strawberry Shortcake, Whipped Cream

Rustic Apple Tart, Salted Caramel

Tiramisu

Chocolate Almond Torte, Cherry Cream

New York Style Cheese Cake
Blueberry Compote

Flourless Chocolate Cake 

Chocolate Ganache

Balsamic Macerated Strawberries  

Basil Sugar

 Prepared without gluten

 Contains Gluten

 Vegetarian

 Vegan

DINNER

Level II Plated Dinner...\$70.86 per guest

(15 guest minimum)

Includes: Gourmet Rolls & Butter and Coffee Service with Dessert

Select One First Course

Field Greens, Heirloom Cherry Tomatoes, English Cucumber, Toasted Almonds, Balsamic Vinaigrette  


Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing 

Watercress, Poached Pear, Gorgonzola Cheese, Toasted Walnuts, Walnut Vinaigrette  

Baby Spinach, Red and Yellow Beets, Goat Cheese, Frisée, Blood Orange Vinaigrette  

Baby Mozzarella, Heirloom Grape Tomatoes, Basil, Balsamic Glaze  

Select One Entrée

 *Entrees prepared without gluten unless otherwise noted*

Roasted Beef Tenderloin, Port Wine Demi-Glace; Yukon Gold-Wild Mushroom Ragù; Citrus Glazed Asparagus

Braised Short Ribs; Potato Gratin; Roasted Baby Vegetables

Seared Pork Loin Chop, Apple-Cinnamon Glaze; Tri-Color Fingerling Potatoes; Haricot Vert

Seared Duck Breast, Port Wine Cherry Sauce; Root Vegetable-Potato Hash

Roasted Rock Fish, Lemon Caper Cream Sauce; Wild Rice Pilaf; Blistered Asparagus

Beyond Meat Loaf, Wild Mushroom Sauce;  Roasted Red Bliss Potatoes; Glazed Baby Carrots

Select One Dessert

Amaretto Blackberry Trifle

Rustic Apple Tart, Salted Caramel

Chocolate Almond Torte, Cherry Cream

Tiramisu

Pear Tort, Crushed Pistachio, French Vanilla Ice Cream

Layered Chocolate Mousse

Flourless Chocolate Cake,  Chocolate Ganache

Balsamic Macerated Strawberries,   Basil Sugar

 Prepared without gluten

 Contains Gluten

 Vegetarian


 Vegan



Level III Dinner...\$82.68 per guest

(15 guest minimum)

Includes: Gourmet Rolls & Butter and Coffee Service with Dessert


Select One First Course

Field Greens, Heirloom Cherry Tomatoes, English Cucumber, Toasted Almonds, Balsamic Vinaigrette  

Watercress, Poached Pear, Gorgonzola Cheese, Toasted Walnuts, Walnut Vinaigrette  

Baby Spinach, Red and Yellow Beets, Goat Cheese, Frisée, Blood Orange Vinaigrette  

Chilled Asparagus, Heirloom Grape Tomatoes, Parmesan, Citrus Vinaigrette  

Jumbo Lump Crab, Butter Lettuce, Asparagus, Roasted Red Bell Pepper, Creole Remoulade 

Select One Duo Entrée

 *Entrees prepared without gluten*

Beef Tenderloin, Demi-Glace & Maryland Crab Cake, Red Pepper Coulis; Goat Cheese Whipped Potatoes; Sautéed Haricot Verts 

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

Filet Mignon, Port Demi-Glace & Charbroiled Rockfish, Saffron Beurre Blanc; Roasted Fingerling Potato, Crispy Brussels Sprouts

Beef Medallions, Caramelized Shallot Sauce & Grilled Salmon, Tarragon Beurre Blanc; Potato Gratin; Roasted Asparagus

Select One Dessert

Amaretto Blackberry Trifle

Rustic Apple Tart, Salted Caramel


Chocolate Almond Torte, Cherry Cream

Tiramisu

Pear Tort, Crushed Pistachio, French Vanilla Ice Cream

Layered Chocolate Mousse

Flourless Chocolate Cake,  Chocolate Ganache

Balsamic Macerated Strawberries,   Basil Sugar

 Prepared without gluten

 Contains Gluten

 Vegetarian

 Vegan

BEVERAGES

Beverage Service

Coffee and Tea Service

\$3.55 per person first two hours
\$1.19 per person each additional hour

Regular and Decaffeinated Coffee
Assorted Teas

Soda and Water Service

\$3.55 per person first two hours
\$1.19 per person each additional hour

Assorted Sodas
Flat and Sparkling Waters

Beverage by the Gallon

16 servings per gallon

Coffee...\$34.25

Decaf Coffee...\$34.25

Hot Tea ...\$34.25

Cocoa ...\$34.25

Iced Tea ...\$22.45

Lemonade ...\$22.45

Seasonal Agua Fresca...\$22.45

Orange Juice ...\$37.80

Apple Cider...\$37.80

Bar Selections

House Bar

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

1 Hour Service...\$14.17 per person

1.5 Hour Service...\$20.09 per person

2 Hour Service...\$25.99 per person

3 Hour Service...\$37.80 per person

Premium Bar

Premium Liquors

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

1 Hour Service...\$17.72 per person

1.5 Hour Service...\$24.21 per person

2 Hour Service...\$30.98 per person

3 Hour Service...\$43.70 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...\$27.17 per person

1.5 Hour Service...\$37.21 per person

2 Hour Service...\$44.89 per person

3 Hour Service...\$62.61 per person