



SENATE CATERING



Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS



Breakfast Packages

Packages include regular and decaf coffee, assorted teas and orange juice.
15 person minimum.

Capitol Breakfast 21.50 per person

Freshly baked muffins, Danish, croissants, bagels, butter, cream cheese, assorted jams

Add sliced fruit & berries to capitol breakfast +3.50

All American Breakfast 31.50 per person

Scrambled eggs, apple wood smoked bacon, potato, pepper & onion hash, assorted pastries & biscuits with jam & butter

Heart Healthy Breakfast 31.50 per person

Tomato-spinach egg white frittata, chive spiked steamed red bliss potatoes, choice of chicken apple sausage or vegetarian sausage, assorted multigrain rolls and mini bran muffins, low fat Greek yogurt & granola, sliced fruit and berries

Gourmet Choice 31.50 per person

Choice of scramble (egg, egg white, tofu), choice of sausage (pork, chicken-apple, vegetarian), choice of starch (hash browns, home fries, grits), choice of sweet (buttermilk pancakes, Senate bread pudding, Belgian waffle); gourmet breakfast includes sliced fruit & berries

Breakfast A la Carte

Prices per person. 15 person minimum.

Hot oatmeal 3.00

Vegetarian sausage 4.50

Chicken apple sausage 3.00

Applewood smoked bacon 3.00

Breakfast Sandwiches 8.50

Sausage, egg & cheese biscuit

Bacon, egg & cheese croissant

Egg & cheese croissant

Sliced fruit & berries 7.50

Whole fruit 2.00

Greek yogurt cup 3.00

Fresh fruit & yogurt parfait 4.50

Bakery A la Carte

Prices per dozen.

Small Bagels with Cream Cheese & Butter 35.50

Small Croissants, Danish, Muffins 35.50

Assorted Muffins 42.00

Gluten-free muffins available by request

Mini Cinnamon Buns 44.00

Donut Holes 17.00

Assorted Donuts 28.00



Box Lunches & Sandwich Buffets

Box lunch & buffet packages include soda & bottled water

Basic Box Lunch 23.50 per person

Choice of 4 basic sandwiches, potato chips, cookies

Basic Buffet Lunch 28.00 per person

Choice of 4 basic sandwiches, 1 basic side salad, potato chips, assorted cookies & brownies

Basic sandwich choices

Smoked turkey, Swiss, rye

Roast beef, provolone, mustard, pumpernickel

Ham, American cheese, sourdough

Chicken salad, multigrain

Tuna salad, whole wheat bread

Brie, tomato, watercress, baguette

Roasted vegetables, arugula, multigrain bread

Basic salad choices *buffet only*

Macaroni salad

Coleslaw

Home style potato salad

Garden salad: greens, carrots, cucumber, tomato, balsamic vinaigrette

Romaine hearts, Caesar dressing, herb croutons

Entrée Salad Box Lunch 26.00 per person

Choice of 3 entrée salads, dinner rolls, cookies

Flank steak, cabbage, corn, black beans, caramelized onion, lime vinaigrette

Chicken, romaine, watercress, Kalamata olive, feta, tomato, feta vinaigrette

Teriyaki glazed salmon, soba noodles, scallions, carrots, ginger soy vinaigrette

Lentils, tomato, spinach, sunflower seeds, zucchini, sherry vinaigrette

Arugula, radicchio, butternut squash, tomatoes, pumpkin seeds, sumac vinaigrette

Signature Box Lunch 27.00 per person

Choice of 4 signature sandwiches, potato chips, cookies

Signature Buffet Lunch 30.00 per person

Choice of 4 signature sandwiches, 1 signature side salad, potato chips, assorted cookies & brownies

Signature sandwich choices

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

Curried chicken salad, roasted apple, toasted almond, whole wheat wrap

Tuna salad, artichoke, roasted red pepper, sundried tomato bread

Eggplant, zucchini, portabella, red pepper, tomato, olive tapenade, baguette

Hummus, vine ripe tomato, avocado, watercress, multi-grain bread

Signature Salads *buffet only*

Romaine hearts, Caesar dressing, herb croutons

Seasonal fruit and fresh berries

Quinoa, diced tomato, avocado, red onion, white balsamic vinaigrette

Heirloom tomato, mozzarella, basil vinaigrette

Asparagus, parmesan, roasted red pepper, citrus vinaigrette



Buffet Luncheons

15 person minimum. Includes assorted sodas & bottled waters.

Classic Deli Platter 31.50 per person

Includes potato chips, cookies, brownies, & blondies.

Black forest ham, turkey breast, roast beef

Cheddar, Swiss and provolone cheeses

Grilled vegetables, lettuce, tomato, sliced red onion, pickles

Assorted sliced breads; mustard & mayonnaise

Choice of home style potato salad, macaroni salad or coleslaw

Plattered Buffet Luncheon

Chef selected menus featuring 2 entrees & 3 composed salads served at room temperature.

Includes dinner rolls, assorted baked goods.

Americas Buffet 53.00 per person

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

Mediterranean Buffet 56.00 per person

Lemon herb roasted supreme chicken breast, roasted red pepper coulis, almonds | seared salmon, wilted baby kale, heirloom cherry tomatoes, mixed olives | caprese salad, balsamic glaze | artichoke hearts, pickled red onions, roasted peppers, orzo, oregano vinaigrette | cannellini beans, shaved fennel, pine nuts, prosciutto, arugula, balsamic vinaigrette

Hot Buffet Luncheon 56.00 per person

Choice of 2 entrees, 2 sides and 1 salad.

Includes dinner rolls, assorted baked goods.

Select two entrées

Adobo glaze pork tenderloin | peppercorn crusted NY strip, shallot gravy | chili rubbed roast sirloin, chimichurri sauce | lemon-thyme roasted supreme chicken breast | supreme chicken breast, mushroom beurre blanc | pan seared salmon, lemon caper sauce | shrimp scampi, wilted spinach | penne, tomato basil sauce, parmesan | roasted portabella mushroom, quinoa pilaf

Select one starch

Roasted red bliss potatoes | sour cream mashed potatoes | roasted sweet potatoes | Israeli Couscous & mixed peppers | steamed jasmine rice

Select one vegetable

Sautéed spinach | grilled zucchini | honey glazed carrots | sautéed green beans | steamed broccoli

Select one salad

Field greens, cherry tomatoes, English cucumber, balsamic vinaigrette | romaine lettuce, parmesan cheese, herbed croutons, Caesar dressing | baby spinach, toasted pecans, goat cheese, herb vinaigrette | arugula, strawberries, blueberries, raspberry vinaigrette



Seated Luncheons

Includes gourmet rolls & butter, pre-set iced tea and water.
15 person minimum.

Keynote Speaker Luncheon

Single course meals designed to be pre-set to reduce service interruptions during speaker presentations.

Niçoise Salad 43.00 per person

Butter lettuce, seared yellowfin tuna loin, haricot verts, English cucumbers, egg, roasted fingerling potatoes, capers, Kalamata olives, lemon Dijon vinaigrette

Tuscan Steak Salad 40.00 per person

Rosemary marinated flank steak, arugula, haricot verts, shaved asiago, roasted red peppers, caramelized onion, toasted pine nuts, balsamic vinaigrette

Chicken Caesar Salad 35.50 per person

Romaine hearts, herbed croutons, shaved parmesan, sliced supreme chicken breast

Jardinière Salad 35.50 per person

French lentils, spinach, arugula, broccoli, asparagus, shredded beets, avocado, almonds, dried cherries, orange vinaigrette

Plated Lunch

First Course & Entrée 46.50 per person

Entrée & Dessert 56.00 per person

First Course, Entrée & Dessert 64.50 per person

Select one salad

Frisée, spinach, toasted pecans, herb goat cheese, raspberry vinaigrette | romaine lettuce, parmesan cheese, herb crouton, Caesar dressing | mixed greens, grape tomatoes, almonds, white balsamic vinaigrette | arugula, heirloom grape tomatoes, mini mozzarella, basil, balsamic vinaigrette

Select one entrée

barrel cut NY strip, roasted fingerling potatoes, blistered asparagus, port demi | seared supreme chicken breast, wild rice, blistered asparagus, lemon beurre blanc | Maryland crab cake, salt roasted red bliss potatoes, haricot verts, 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 cheesecake, strawberry compote | fruit tart, raspberry coulis | flourless chocolate cake, chocolate ganache | balsamic macerated strawberries, basil sugar

Coffee offered with dessert

Snack Packages

10 person minimum



Graze 9.50 per person

Kettle potato chips; white cheddar popcorn; pretzels; trail mix

Fruit & Nut Bazaar 12.00 per person

Cashews; almonds; dried fruit selection; berry crunch bars

Sweet & Salty 11.00 per person

Yogurt pretzels; kettle corn; roasted peanuts; assorted cookies; mini candies

Working Meeting 13.00 per person

Assorted cookies; spiced nuts; whole fruit; energy & granola bars (*gluten-free & vegan bars available by request*)

Teatime 17.00 per person

Assorted tea cookies, French macarons, lemon bars; cheesecake brownies

Chips & Dips 9.50 per person

Select 1: tortilla chips, chipotle tomato salsa & guacamole | pita chips & hummus | kettle chips & ranch dip

Finger Sandwiches 9.50 per person

Select 3: roast beef, arugula, horseradish aioli, pumpernickel bread | ham, cheddar cheese, red pepper aioli, sourdough bread | curried chicken salad, wheat bread | smoked salmon, dill cream cheese, rye bread | traditional egg salad, white bread | hummus, roasted red pepper, multigrain bread

Classic Cupcakes 53.00 per doz.

Chocolate, vanilla, red velvet, carrot, lemon

Gourmet Cupcakes 64.50 per doz.

Cappuccino, Oreo, strawberry shortcake, lemon raspberry

Snacks A la Carte

10 person minimum.

Assorted cookies 5.50 per person

Bite size cupcakes 37.50 per dozen

Brownies, blondies, cookies 8.50 per person

Assorted cake pops 7.50 per person

Chocolate covered strawberries 5.50 per person

Individual bags chips, popcorn, pretzels 3.00 ea.

Mixed nuts 7.50 per person

Petit fours 4.50 per person

Cakes

Must be ordered 48 hours in advance

8 x 16 cake (serves 25) 87.50

12 x 16 cake (serves 40) 117.50

24 x 16 cake (serves 90) 228.50

Cake choices:

Chocolate cake/chocolate frosting

Chocolate cake/vanilla frosting

Yellow cake/chocolate frosting

Yellow cake/vanilla frosting

Red velvet cake

Carrot cake



Hors D'Oeuvres

Butler passed or displayed.

Prices are per piece; 50 piece minimum per selection.

Meat (served cold)

Seared beef tenderloin, red onion marmalade, herbed crostini 4.50

Beef fajita, pablano pico, tortilla cup 3.00

Meat (served hot)

Pork and shrimp shumai, Asian aioli 3.00

Parmesan and prosciutto gougeres 3.00

Pigs in a blanket, mustard and ketchup 3.00

Mini beef wellington 5.50

Skirt steak satay, teriyaki bbq sauce 4.50

Poultry (served cold)

Curried mango chicken salad, cilantro chutney, phyllo cup 3.00

Poultry (served hot)

Chicken quesadilla triangle, sea salt lime cream 3.00

Sesame crusted chicken satay, miso aioli 4.50

Coconut chicken strip, citrus chili sauce 4.50

Jerked chicken and grilled mango skewer 6.50

Seafood (served cold)

Spicy tuna roll, ginger soy 4.50

California roll, ginger scallion soy 3.00

Sweet chili roasted shrimp, cilantro cocktail sauce 5.50

Smoked salmon, toast point, chive cream cheese, salmon roe 5.50

Seafood (served hot)

Shrimp toast, mango ginger glaze 6.50

Jumbo lump crab cake, Old Bay aioli 6.50

Vegetarian (served cold)

Tomato, fresh mozzarella cheese skewer, basil pesto 3.00

Caramelized onion, thyme, goat cheese tartlet 3.00

Brie, orange marmalade, almonds, Melba toast 3.00

Wild mushroom and Gouda tarts 3.00

Vegetarian (served hot)

Wild mushroom profiteroles, truffle cream 3.00

Vegetable spring roll, duck sauce 3.00

Parmesan risotto ball, tomato pesto 3.00

Vegan (served hot)

Black bean cake, guacamole, pico de gallo 3.00

Edamame dumplings, roasted red pepper sauce 3.00



Reception Displays

10 person minimum

Spreads & Breads 14.00 per person

Choice of 3 spreads accompanied by crackers, flat breads, pita wedges

Select 3: traditional hummus | sundried tomato & Kalamata olive | tomato-basil bruschetta | artichoke heart, blue crab & cheddar | white bean & wild mushroom | roasted red pepper & Boursin cheese | three olive & rosemary tapenade | avocado, jalapeno & lime | smoked salmon, cream cheese & chive

Add crudité to spreads & breads +4.50

Garden Vegetables 7.50 per person

Display of fresh vegetables served with blue cheese dip, roasted pepper dip, cucumber yogurt dip

Cheese and Crackers 12.00 per person

Three domestic cheeses, grape garnish, assorted crackers

Artisanal Cheese Board 14.00 per person

Five artisanal American cheeses, garnished with nuts, fresh & dried fruit; crackers, crostini & flatbreads

Charcuterie 15.00 per person

Serrano ham, spicy capicola, genoa salami, soppressata, pepperoni, mortadella; pickled vegetables, mixed olives, pepperoncini, mixed nuts & toasted Italian breads

Vegetarian Mediterranean 15.00 per person

Hummus, baba ghanoush, tzatziki, crudité; pita wedges, marinated olives

Sweet Treats 21.50 per person

Assorted mini pastries & tarts; chocolate covered strawberries, bite sized brownies, blondie & cookies

Deluxe Sushi Display 17.00 per person

Yummy yummy roll: spicy tuna tempura roll, special sauce; kabuki roll: shrimp tempura, crab, avocado, cucumber, eel sauce; Philly roll: smoked salmon, avocado, cream cheese; Boston roll: shrimp, crab, cucumber

Miniature Quiche 12.00 per person

Ham & caramelized onion; asparagus & gruyere; cheddar

House Made Meatballs 8.50 per person

Select 3: traditional marinara | barbeque | creamy stroganoff | ginger teriyaki | honey garlic

Build Your Best Burger 13.00 per person

Angus beef hamburger & cheeseburger sliders; served with tater tots & sautéed mushrooms, crispy fried onions, Sriracha ketchup, chipotle mayonnaise

Pacific Flavors 21.50 per person

Pan fried vegetable pot stickers; pork & shrimp shumai; sesame chicken satay; crudités & edamame dip; spicy tuna rolls; served with ponzu, sweet chili & ginger soy sauces

Sabores Latinos 25.00 per person

Mini beef empanadas; chicken quesadilla triangles; lime grilled shrimp skewers; black bean & cheese pupusas; tortilla chips; chipotle tomato salsa; lime infused sour cream

Americana 31.50 per person

Cheddar cheeseburger sliders; Carolina style pulled pork sliders; buttermilk fried chicken wings; shrimp and andouille sausage sliders; pimento cheese mini sandwiches; red velvet cupcakes; lemon bars



Dinners

15 person minimum

Hot Buffet Dinner 58.00 per person

Includes choice of 2 entrees, 2 sides and 1 salad; assorted mini pastries & tarts

Select one salad

Garden salad: field greens, cherry tomatoes, English cucumber, balsamic vinaigrette | Caesar salad: romaine lettuce, parmesan cheese, herbed croutons, Caesar dressing | spinach salad: baby spinach, toasted pecans, goat cheese, herb vinaigrette | arugula salad: arugula, strawberries, blueberries, raspberry vinaigrette

Select two entrees

Roasted pork loin, cinnamon apple glaze | beef tenderloin, wild mushroom demi (+ \$2) | peppercorn crusted New York strip, shallot gravy | chicken Marsala | grilled supreme breast of chicken, mushroom cream sauce | pan seared salmon, honey miso glaze | Maryland crab cakes, creole remoulade | penne pasta, tomato basil sauce, parmesan | roasted portabella mushroom, quinoa pilaf

Select one starch

Whipped potatoes | roasted tri-color fingerling potatoes | Israeli couscous | wild rice | heirloom grain pilaf

Select one vegetable

Grilled asparagus | honey glazed carrots | sautéed haricot verts | crispy Brussels sprouts | sautéed wild mushrooms

Level I Plated Dinner 74.50 per person

Select one salad

Garden salad: field greens, cherry tomatoes, English cucumber, balsamic vinaigrette | Caesar salad: romaine lettuce, parmesan cheese, herbed croutons, Caesar dressing | spinach salad: baby spinach, toasted pecans, goat cheese, herb vinaigrette | arugula salad: arugula, strawberries, blueberries, raspberry vinaigrette

Select one entrée

Peppercorn crusted sliced New York strip, shallot gravy; sour cream mashed potatoes; honey glazed carrots | grilled supreme 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 | sliced roasted portabella mushroom, mixed peppers, Israeli couscous, sautéed haricot verts

Select one dessert

Strawberry shortcake, whipped cream | rustic apple tart, salted caramel | tiramisu | New York style cheesecake, blueberry compote | balsamic macerated strawberries, basil sugar
Coffee offered with dessert



Dinners

15 person minimum

Level II Plated Dinner 86.00 per person

Select one salad

Garden salad: field greens, cherry tomatoes, English cucumber, balsamic vinaigrette | Caesar salad: romaine lettuce, parmesan cheese, herbed croutons, Caesar dressing | pear salad: watercress, poached pear, gorgonzola, toasted walnuts, walnut vinaigrette | beet salad: baby spinach, red and yellow beets, goat cheese, frisée, blood orange vinaigrette | caprese salad: baby mozzarella, heirloom grape tomatoes, basil, balsamic glaze

Select one entrée

Roasted beef tenderloin, port wine demi-glace; Yukon gold-wild mushroom ragu; citrus glazed asparagus | braised short ribs; potato gratin; roasted baby vegetables | seared pork loin chop, apple-cinnamon glaze; tri-color fingerling potatoes; haricot verts | seared duck breast, port wine cherry sauce; potato hash, root vegetables | 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

Rustic apple tart, salted caramel | chocolate almond torte, cherry cream | tiramisu | layered chocolate mousse | balsamic macerated strawberries, basil sugar
Coffee offered with dessert

Land & Sea Plated Dinner 98.00 per person

Select one salad

Garden salad: field greens, cherry tomatoes, English cucumber, balsamic vinaigrette | pear salad: watercress, poached pear, gorgonzola, toasted walnuts, walnut vinaigrette | beet salad: baby spinach, red and yellow beets, goat cheese, frisée, blood orange vinaigrette | asparagus salad: chilled asparagus, heirloom grape tomatoes, parmesan, citrus vinaigrette | crab salad: jumbo lump crab, butter lettuce, asparagus, roasted red bell pepper, creole remoulade

Select one entrée

beef tenderloin, demi-glace & Maryland crab cake, red pepper coulis; goat cheese whipped potatoes; sautéed haricot verts | rib eye, brandied peppercorn sauce & jumbo shrimp, champagne butter sauce 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 butter; potato gratin; roasted asparagus

Select one dessert

Rustic apple tart, salted caramel | chocolate almond torte, cherry cream | tiramisu | layered chocolate mousse | balsamic macerated strawberries, basil sugar
Coffee offered with dessert



Beverages

Beverage Packages

Coffee & Tea Service 5.50 per person first 2 hours | 2.00 per person each additional hour
Regular and decaffeinated coffee; hot water & assorted teas

Soda and Water Service 5.50 per person first 2 hours | 2.00 per person each additional hour
Assorted sodas; flat & sparkling waters

Beverage A La Carte

A la carte beverages sold by the gallon (1 gallon = 16 servings)

Coffee 43.00 per gallon

Decaf Coffee 43.00 per gallon

Hot Water & Assorted Teas 43.00 per gallon

Hot Cocoa 43.00 per gallon

Iced Tea 28.00 per gallon

Lemonade 28.00 per gallon

Seasonal Agua Fresca 26.00 per gallon

Orange Juice 46.50 per gallon

Apple Cider 46.50 per gallon

Bar Packages

House Bar

House Red and White Wine, House Beers, Soda, Juice, Sparkling and Flat Water

1 hour service | 19.50 per person

1.5 hour service | 27.00 per person

2 hour service | 33.50 per person

3 hour service | 42.00 per person

Premium Bar

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

1 hour service | 22.50 per person

1.5 hour service | 29.00 per person

2 hour service | 36.50 per person

3 hour service | 43.00 per person

Top-Shelf Bar

Top-Shelf Liquors, Select Red and White Wine, House Beers, Mixers, Soda, Juices, Sparkling and Flat Water

1 hour service | 23.50 per person

1.5 hour service | 30.00 per person

2 hour service | 39.00 per person

3 hour service | 45.50 per person

SENATE CATERING



Request for Proposal

Contact Information

Name: _____

Organization: _____

Cell Phone: _____

Email: _____

Event Information

Event Date: _____

Event Location: _____

Start Time: _____

End Time: _____

Number of Guests: _____

Catering Requested _____

Service Equipment (select one)

Disposable 2.00 pp

Premium plastic plates, cups
& flatware

Biodegradable 3.00 pp

Recycled paper plates,
biodegradable cups & flatware

China 6.00 pp

China, glassware &
flatware

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

Ordering Guidelines

To submit your request, please email completed form to: Lukasz Zajac lzajac@restaurantassociates.com or Kate Osborn kosborn@restaurantassociates.com

Please submit orders as far in advance as possible. Orders received less than 72 hours before event may require menu substitutions. Orders received less than 24 hours before event cannot be guaranteed.

Final guest count is due by noon three business days before event. After guarantee deadline, 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 substitutions.

Payment Information

Payment is due 2 business days prior to event date.

A credit card is required as guarantee if paying by check. A credit card authorization will be included with your contract.

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.

Cancellation Policy

All cancellation charges will be waived if are necessitated by government shutdown or closure of Senate Buildings

73 hours or more before event = no charge

72 – 49 hours before event = 25% of total charges

48 – 25 hours before event = 50% of total charges

24 or less before event = 100% of total charges