



capitolhost | 2018

**HOUSE OF REPRESENTATIVES MENUS**  
In partnership with Sodexo

# House of Representatives Menu

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## breakfast

### breakfast bars

#### farmhouse breakfast // \$20

scrambled eggs with chives (190)  
bacon & sausage & breakfast potatoes (660)  
croissants with jams & jellies (400)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)

#### breakfast quiche // \$14

assorted individual serving of lorraine, florentine & provencal (330-435)  
fresh fruit display & assorted breakfast breads (80-260)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)

#### classic start // \$8.75

assorted miniature muffins, scones, fruit, & cheese danish (170-590)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)  
add fresh fruit display // \$12.75 (80-105)

#### burritos in the morning // \$16

eggs, refried beans & pepper-jack cheese in flour tortilla (450)  
eggs, roasted red peppers, spinach & feta cheese in flour tortilla (440)  
eggs, diced ham, onions & swiss cheese in flour tortilla (690)  
egg whites, tomato & spinach in flour tortilla (260)  
served with sour cream (54) & fresh salsa (10)  
accompanied with breakfast potatoes with onions & peppers (220)  
fresh fruit display (80-105)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)

#### early sweets // \$7

assorted breakfast breads & pastries (220-540)  
regular & decaffeinated coffee, assorted teas (0-5)

#### continental deluxe // \$14.75

bagels, croissants, muffins, danish, & scones (170-590)  
jams, jellies, cream cheese & butter (35-70)  
fresh fruit display (80-105)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)

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*(denotes calorie count per serving)*

## breakfast

### breakfast bars [continued]

individual breakfast souffles with fresh fruit display // \$15

flaky crust filled with your choice of:

ham, egg & cheese (720)

sausage, egg & cheese (740)

spinach, caramelized onion, egg & cheese (720)

served with fresh fruit display (80-105)

regular & decaffeinated coffee, assorted teas (0-5)

assorted individual juices (140-170)

healthy start // \$10.75

build-your-own bar

with low fat vanilla yogurt, fresh seasonal berries, (212-292)

crunchy granola, slivered almonds & raisins (40-334)

assorted individual juices (140-170)

oatmeal bar // \$7

warm steel cut oatmeal (150)

served with brown sugar, raisins, fresh fruit & cinnamon(51-129)

high protein bar // \$8.25

hard-boiled eggs, assorted cured meats & cheeses, fresh berries & baguette medallions (500-770)

bagel bar // \$9.50

assorted bagels (288-430)

jams, jellies & cream cheese, strawberry cream cheese, veggie cream cheese, butter (35-70)

regular & decaffeinated coffee, assorted teas (0-5)

assorted individual juices (140-170)

### a la carte selections

scrambled eggs // \$4.15

topped with melted cheddar (288)

breakfast potatoes // \$2.50

with onions & peppers (220)

southern style stuffed biscuits // \$4.50

egg, spring onion & cheddar cheese (420)

egg, smoked ham & cheddar cheese (300)

egg, sausage & cheddar cheese (400)

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## breakfast

### a la carte selections [continued]

deep dish buttermilk pancake // \$4.25

pancake stuffed with pumpkin & cinnamon streusel (220)

pancake stuffed with fresh cranberries & apples (210)

pancake stuffed with blueberries & granola (240)

pancake stuffed with fresh bananas & walnuts (320)

applewood smoked bacon (2 per person) // \$2 (87)

turkey bacon (2 per person) // \$2.50 (61)

carolina sausage patties (each)// \$1.75 (180)

turkey sausage links (2 per person) // \$2.25 (130)

individual fruit yogurt // \$3.15 (150)

assorted miniature muffins, danish, scones (per person) // \$1.75 (67-250)

croissants with assorted jams/jellies (each)// \$2.25 (35-70)

bagels with cream cheese & assorted jams/jellies (each) // \$4.50 (288-430)

assorted donuts [one-dozen] // \$11.75 (226-250)

fresh fruit display (per person) // \$5 (80-105)

fresh fruit salad (per person) // \$5 (80-105)

### beverages

juice (10oz.) [orange, cranberry, apple, or v-8] // \$3.50 (50-170)

milk (1/2 pint) [2%, low fat, or chocolate] // \$1.75 (90-180)

soy or almond milk (1/2 pint) // \$2.00 (60-140)

### coffee bar // per person

regular & decaffeinated coffee with assorted teas // \$3.75 (0-5)

coffee [regular or decaffeinated] // \$2.75 (0-5)

hot chocolate // \$2.25 (80)

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## lunch

### build your own lunch selections

plated or buffet lunch features per person  
includes two sides of choice with soup or salad & dessert // also includes rolls & butter (490-820)

herb marinated chicken breast (gf) // \$27 (500)  
with a creamy mushroom sauce

stuffed breast of chicken with garlic herb cheese // \$27 (480)  
with a lemon herb sauce

sesame chicken & vegetables (gf) // \$26 (890)  
with a ginger sauce

grilled salmon (gf) // \$29 (640)  
with a white wine & dill sauce

pan fried red snapper (gf) // \$31.50 (430)  
with creole sauce

grilled pork loin (gf) // \$28 (1030)  
with cherry shallot chutney

sliced marinated london broil (gf) // \$33 (279)  
with beef au jus

braised beef short ribs // \$32 (650)  
with a port wine sauce

maryland style crab cake // \$35 (1120)  
with old bay remoulade

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## lunch sides

### hot side dishes // select two

glazed root vegetables (170)  
baby carrots with honey (90)  
asparagus with citrus essence (160)  
spinach sautéed with pine nuts (150)  
citrus-glazed baby carrots (110)  
sun-dried tomato orzo (410)  
green beans & mushrooms sautéed with butter and almonds (230)  
apricot & pistachio couscous (120)  
roasted red bliss potatoes tossed in a sage pesto (230)  
zucchini & yellow squash provençale (45)  
tortellini with pesto & wild mushroom cream sauce & peppers (580)  
sautéed julienne vegetables (30)  
basmati rice with saffron (200)  
sugar snap peas with mint (110)  
wild rice pilaf with scallions & pecans (240)  
creamy orzo with pesto & parmesan (440)  
roasted red bliss potatoes (170)  
mashed yukon gold potatoes (230)  
goat cheese mashed potatoes (460)  
mashed sweet potatoes (200)  
horseradish mashed red bliss potatoes with scallions (360)  
yukon gold potatoes mashed with corn and garlic (370)  
broccoli with olive oil & garlic (80)  
roasted red bliss potatoes with caramelized shallots (180)  
wild rice with sun-dried cherries (180)

### salads // per person

cucumber salad (80)  
blt salad (230)  
fennel, beet & orange salad (200)  
classic caesar (340)  
garden salad (210)  
baby spinach salad (240)  
mesclun salad (290)  
baja salad (200)  
the wedge (470)  
vegetable salad (150)  
strawberry salad (290)  
chef salad (270)  
tofu, crisp mixed salad greens (580)  
crispy club salad (420)  
pan asian (392)  
jamaican salad (340)

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## lunch sides

### soups

broccoli cheddar (320)  
french onion (350)  
pasta fagioli (370)  
tomato basil (270)  
chicken noodle (280)  
seasonal soups (120-370)

### dessert // select one

assorted cookies & brownies (150-380)  
new york style cheese cake with fresh berries (562)  
tiramisu squares (420)  
miniature assorted tarts (220-350)  
flourless chocolate cake (290)  
assorted fresh fruit tarts (60)  
italian cream cake (370)  
chocolate hazelnut cake (290)  
assorted deep dish crumbles (330-430)  
mascarpone strawberry basil gateaux (240)  
chocolate five spice gateaux (450)

### beverages

assorted coca-cola products // \$2.50 (0-140)  
bottled water // \$2.50 (0)  
bottled ice tea // \$3.50 (70)

assorted juices (10oz) [orange, apple & cranberry] // \$3.50 (140-170)

coffee bar  
regular & decaffeinated coffee, assorted teas // \$3.75 (0-5)

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## bag lunches: sandwiches

**per person // sandwiches ordered in increments of 10 // \$20**

includes cookie, seasonal whole fruit, side salad & individual bag of assorted chips, granola, trail mix or sun chips  
(545-772)

turkey b.a.t. (510)

roasted turkey, crispy bacon, sliced avocado, oven roasted tomatoes & sprouts on pumpernickel bread

roasted turkey & cranberry (430)

roasted turkey, provolone, blue cheese, sprouts & sun-dried cranberry spread on whole-grain bread

spicy turkey, bacon, & cheddar (530)

roasted turkey, bacon, cheddar, arugula & tomato, with house chipotle mayo on multi-grain ciabatta

traditional ham & swiss (430)

sugar-cured ham, swiss cheese, dijon on fresh rye bread

traditional chicken salad (430)

grilled chicken tossed in a yogurt-mayo with finely chopped raisins, celery, toasted walnuts, apples & onions on a whole-grain kaiser roll

traditional tuna salad sandwich (400)

tuna fish with chopped celery & onion on a whole-grain kaiser roll

cheesy tuna salad sandwich (770)

tuna fish tossed in mayo and dijon with chopped bacon & grated cheddar cheese on a whole-grain kaiser roll

capitol cuban (520)

roasted ham, capicola, yellow mustard, swiss cheese, & crispy pickles on cuban bread

jamaican jerk sandwich (470)

grilled chicken with jerk mango, red onion, & red pepper cilantro salsa & a spicy chipotle mayo on a kaiser roll

grilled pesto chicken (550)

grilled chicken, mozzarella, sun-dried tomato, basil, pesto, on a ciabatta

italian hero (840)

salami, ham, capicola, provolone, red onion, banana peppers, lettuce, tomato, red wine vinaigrette, on a baguette

twisted roast beef (790)

roast beef piled high with brie cheese, dijonaise-horseradish spread, green leaf lettuce on a pretzel roll

layered portobello hummus (290)

grilled portobello mushrooms caps, arugula, shredded carrots on whole-grain bread

caprese sandwich (250)

mozzarella, sun-dried tomato with fresh basil with olive oil on a ciabatta

goat & fig (620)

goat cheese, caramelized onions, fig & honey spread, arugula, & tempeh on a baguette

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## bag lunches: wraps

**per person // sandwiches ordered in increments of 10 // \$20**

includes cookie, seasonal whole fruit, side salad, individual bag of assorted chips, granola, trail mix or sun ships  
(545-772)

**spicy watermelon chicken wrap (470)**

buffalo chicken, romaine lettuce, watermelon lemon jam, goat cheese & red onion in a spinach wrap

**southwestern (340)**

grilled chipotle chicken, cilantro lime rice, red onions, cheddar, lettuce, spinach & tomatoes in a corn tortilla wrap

**italian (630)**

mortadella, salami, olives, mozzarella, peppers, tomatoes, spinach, in a sun-dried tomato tortilla wrap

**turkey blt (590)**

ranch dressing, in flour tortilla wrap

**curried chicken salad (690)**

raisins and celery in flour tortilla wrap

**grilled chicken caesar wrap (640)**

romaine lettuce, pecorino romano, caesar dressing, in a spinach wrap

**crisp tofu (560)**

fried tofu, julienne carrots & red cabbage, cilantro & lime zest, with a ginger-peanut sauce in a whole-grain wrap

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## bag lunches: mixed salads

**per person // sandwiches ordered in increments of 10 // \$20**

includes cookie, seasonal whole fruit, side salad, individual bag of assorted chips, granola, trail mix or sun ships  
(545-772)

yaki soba noodle salad (210)  
carrots, celery, red peppers  
cucumbers, cilantro, edamame

sesame tahini noodles (170)  
carrots, scallions  
toasted sesame tahini dressing

penne & sun-dried tomato pesto (440)  
fresh tomatoes, fresh mozzarella, kalamata olives

mexican fusilli pasta with zucchini & corn (360)  
black beans, smoky chipotle dressing

sicilian rigatoni (270)  
eggplant, tomatoes, feta cheese

fusilli & farfalle (390)  
cucumbers, fresh herb dressing

cuban potato salad (430)  
red potatoes, black beans, scallions

lebanese potato herb salad (450)  
yukon gold potatoes, scallions, mint  
extra virgin olive oil

moroccan garbanzo bean salad (280)  
with tomatoes, peppers & cucumbers

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## lunch: a la carte selections

per person // sandwiches ordered in increments of 10

### cold sandwiches & wraps

turkey b.a.t. // \$7.00 (510)

roasted turkey, crispy bacon, slices of avocado, oven roasted tomatoes, sprouts, on pumpernickel bread

roasted turkey & cranberry // \$7.00 (430)

roasted turkey, provolone, blue cheese, sprouts, sun-dried cranberry spread, on whole-grain bread

spicy turkey, bacon, & cheddar // \$7.00 (530)

roasted turkey with bacon, cheddar, arugula, tomato, with house chipotle mayo on multi-grain ciabatta

traditional ham & swiss // \$7.00 (430)

sugar cured ham, swiss cheese, dijon on fresh rye bread

traditional chicken salad // \$7.00 (430)

grilled chicken tossed in a yogurt-mayo with finely chopped raisins, celery, toasted walnuts, apples & onions on a whole-grain kaiser roll

traditional tuna salad sandwich // \$7.00 (400)

tuna fish with chopped celery and onion on a whole-grain kaiser roll

cheesy tuna salad sandwich // \$7.00 (770)

tuna fish tossed in mayo and dijon with chopped bacon and grated cheddar cheese on a whole-grain kaiser roll

capitol cuban // \$7.00 (520)

roasted ham, capicola, yellow mustard, swiss cheese, and crispy pickles on cuban bread

jamaican jerk sandwich // \$7.00 (470)

grilled chicken with jerk mango, red onion, & red pepper cilantro salsa and a spicy chipotle mayo on kaiser roll

grilled pesto chicken // \$7.00 (550)

grilled chicken, mozzarella, sun-dried tomato, basil, pesto, on ciabatta

italian hero // \$7.00 (840)

salami, ham, capicola, provolone, red onion, banana peppers, lettuce, tomato, red wine vinaigrette, baguette

twisted roast beef // \$7.00 (790)

roast beef piled high with brie cheese, dijonnaise - horseradish spread, green leaf lettuce on pretzel roll

layered portobello hummus // \$7.00 (290)

grilled portobello mushrooms caps, arugula, shredded carrots on whole-grain bread

caprese sandwich // \$7.00 (250)

mozzarella, sundried tomato with fresh basil with olive oil on ciabatta

goat & fig // \$7.00 (620)

goat cheese, caramelized onions, fig & honey spread, arugula, and tempeh on a baguette

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## lunch: a la carte selections

per person // sandwiches ordered in increments of 10 // wraps

spicy watermelon chicken wrap // \$7.00 (470)

buffalo chicken, romaine lettuce, watermelon lemon jam, goat cheese & red onion in a spinach wrap

southwestern // \$7.00 (340)

grilled chipotle chicken, cilantro lime rice, red onions, cheddar, lettuce, spinach and tomatoes in a corn tortilla wrap

italian // \$7.00 (630)

mortadella, salami, olives, mozzarella, peppers, tomatoes, spinach sun-dried in a tomato tortilla wrap

turkey blt // \$7.00 (590)

roasted turkey, bacon, lettuce, & tomato with ranch dressing, in a flour tortilla wrap

curried chicken salad // \$7.00 (690)

grilled chicken tossed in a curry-mayo with diced raisins and celery mixed in a flour tortilla wrap

grilled chicken caesar wrap // \$7.00 (640)

grilled chicken, romaine lettuce, pecorino romano, caesar dressing, in a spinach wrap

crisp tofu // \$7.00 (560)

fried tofu, julienne carrots & red cabbage, cilantro & lime zest, with a ginger-peanut sauce in a whole-grain wrap

## extra large sandwiches

serves 10

tuscan focaccia with roasted turkey // \$62 (490)

large focaccia layered with turkey, provolone cheese, green leaf lettuce, shaved red onions, herbed aioli

tuscan focaccia with capicola ham // \$62 (450)

large focaccia layered with capicola ham, mozzarella cheese, romaine lettuce, pesto mayo

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## **lunch: sandwich platter packages**

**per person**

**the deli platter // \$22.25**

[build your own]

honey baked ham, roasted turkey, roast beef, (70-127)

marinated mushrooms & red peppers (30-54)

swiss & cheddar cheese (106-113)

lettuce, tomato, red onions & dill pickle spears (4-7)

mayonnaise, mustard & thousand island dressing (3-94)

side salad, chips & assorted breads & rolls (430-832)

variety of cookies & brownies (140-380)

**the salad platter // \$19.00**

tuna salad, chicken salad or egg salad (150-383)

assorted sliced cheeses, lettuce, tomato, red onion, pickles (4-113)

side salad, chips & assorted breads & rolls (430-832)

served with mayonnaise, mustard (3-94)

variety of cookies & brownies (140-380)

**the classic platter // \$23.75**

ham & swiss on rye, chicken salad on croissant (430)

roast beef on kaiser (530)

side salad, fresh fruit salad, chips (370-650)

variety of cookies & brownies (140-380)

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## lunch: a la carte salads

per person

cucumber salad // \$6.00 (80)

cucumber, plum tomato, bermuda onion & red wine vinaigrette

blt salad // \$6.00 (230)

romaine lettuce, applewood smoked bacon, vine-ripened tomato, peppered buttermilk dressing

fennel, beet & orange salad // \$7.00 (200)

sliced fennel, beets, orange segments, feta cheese

classic caesar // \$5.25 (340)

hearts of romaine with herb focaccia croutons

freshly grated parmesan cheese

lightly tossed in our chef's caesar dressing

grilled chicken // \$11.50 (45)

grilled steak or salmon // \$11.75 (100-117)

garden salad // \$4.75 (210)

romaine, radicchio & watercress

with cherry tomatoes, shredded parmesan, croutons

red wine vinaigrette

baby spinach salad // \$5.50 (240)

chopped eggs, crisp bacon, roasted corn

honey mustard vinaigrette

mesclun salad // \$6 (290)

with sliced apples, chopped pecans, cucumbers, tomatoes

balsamic vinaigrette

baja salad // \$6 (200)

finely chopped romaine hearts & radicchio

roasted corn, red onions, black olives, tomatoes & avocado

chili lime vinaigrette

the wedge // \$6.50 (470)

iceberg wedge salad

sliced tomato, shaved red onion, chopped bacon, crumbled blue cheese

creamy blue cheese dressing

vegetable salad // \$6.75 (150)

chopped romaine & radicchio

red peppers, corn, tomatoes, cucumbers, celery, capers & hearts of palm

red wine & balsamic vinaigrette

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## lunch: a la carte salads

per person

strawberry salad // \$7.75 (290)

baby spinach leaves  
sliced strawberries, toasted almonds, cucumbers  
strawberry vinaigrette

chef salad // \$9.75 (270)

crisp mixed salad greens  
julienne strips of ham, turkey & cheese,  
tomatoes, cucumbers & hard-boiled egg  
your choice of dressing:  
ranch, bleu cheese, thousand island or italian (81-136)

tofu, crisp mixed salad greens // \$9.75 (580)

gorgonzola cheese crumbles  
garnished with candied walnuts, sliced apples & grapes  
dressed with raspberry vinaigrette

crispy club salad // \$9.85 (420)

crisp mixed salad greens  
crispy chicken tenders  
tomatoes, grated cheddar cheese, bacon, & hard-boiled egg  
buttermilk ranch dressing

pan asian // \$8.95 (392)

asian greens  
edamame, mandarin oranges, green onions  
toasted almonds & chow mein noodles  
tossed in a spicy soy vinaigrette  
chicken or tofu // \$9.85 (45-153)

jamaican salad // \$8.75 (340)

crisp mixed salad greens  
avocado, tomatoes, mandarin oranges  
red onion, cilantro & roasted peanuts  
sweet lime peanut vinaigrette  
jerk chicken // \$9.75 (180)

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## lunch: mixed salads

per person

yaki soba noodle salad, carrots, celery, red peppers // \$4.75 (210)  
cucumbers, cilantro, edamame

sesame tahini noodles // \$4.50 (170)  
carrots, scallions,  
toasted sesame tahini dressing

penne & sun-dried tomato pesto // \$4.75 (440)  
fresh tomatoes, fresh mozzarella, kalamata olives

mexican fusilli pasta // \$5 (360)  
zucchini & corn  
black beans, smoky chipotle dressing

sicilian rigatoni // \$4.75 (270)  
eggplant, tomatoes, feta cheese

fusilli & farfalle, cucumbers, fresh herb dressing // \$4.75 (390)

cuban potato salad // \$4.75 (430)  
red potatoes, black beans, scallions

lebanese potato herb salad / \$4.75 (450)  
yukon gold potatoes, scallions, mint  
extra virgin olive oil

moroccan garbanzo bean salad // \$4.75 (280)  
with tomatoes, peppers & cucumbers

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## lunch dessert

### dessert // per person

- assorted cookies & brownies // \$3 (140-380)
- new york style cheese cake with fresh berries // \$3 (562)
- tiramisu squares // \$3 (420)
- miniature assorted tarts // \$3 (220-350)
- flourless chocolate cake // \$4
- assorted fresh fruit tarts // \$4 (60-100)
- italian cream cake // \$4 (370)
- chocolate hazelnut cake // \$4.25 (290)
- assorted deep dish crumbles // \$4.25 (330-430)
- mascarpone strawberry basil gateaux // \$4.25 (240)
- chocolate five spice gateaux // \$4.25 (450)

## lunch beverages

### beverages

- assorted coca-cola products // \$2.50 (0-140)
- bottled water // \$2.50 (0)
- bottled ice tea // \$3.50 (70)
- assorted juices (10oz) [orange, apple & cranberry] // \$3.50 (140-170)
- coffee bar (per person)
- regular & decaffeinated coffee, assorted teas // \$3.75 (0-5)

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## dinner

### build your own dinner menu

all dinners served with two sides of choice with soup or salad & dessert, regular & decaffienated coffee // also includes rolls & butter (490-820)

grilled marinated chicken breast // \$26 (284)  
with pesto or whiskey cider sauce (30-170)

stuffed breast of chicken // \$27 (340)  
with boursin cheese & spinach

broiled whitefish // \$25 (230)  
with olive, tomato & caper relish

grilled salmon // \$30 (640)  
with dill cream sauce

choice new york strip (10oz) // \$34 (790)  
with red wine demi-glace

traditional roasted prime rib of beef // \$38 (1090)  
with au jus

filet mignon (8oz) // \$39 (620)  
with red wine demi-glace

herbed lamb rib chops // \$39 (990)  
with rosemary sauce

roasted salmon & grilled chicken // \$37 (710)  
with chive dill sauce & mango chutney

tenderloin of beef & grilled salmon // \$40 (730)  
with truffle merlot & lemon caper sauce

filet mignon & crabcake // \$42 (930)  
with port wine demi-glace & remoulade

grilled eggplant // \$22 (400)  
chili & cumin marinated eggplant with warm spanish quinoa, cilantro & pico de gallo

veggie lasagna // \$22 (320)  
minimum 9 servings

farfalle pasta // \$22 (320)  
with sun-dried tomato beurre blanc

*Additional charges to include 15% added to food and beverage cost plus service staff charges based upon food and beverage selections  
All cancellations and changes must be made three business days prior to the event.*

*(denotes calorie count per serving)*

## dinner

### hot side dishes // select two

glazed root vegetables (170)  
baby carrots with honey (90)  
asparagus with citrus essence (160)  
spinach sautéed with pine nuts (150)  
citrus-glazed baby carrots (110)  
sun-dried tomato orzo (410)  
green beans & mushrooms sautéed with butter and almonds (230)  
apricot & pistachio couscous (120)  
roasted red bliss potatoes tossed in a sage pesto (230)  
zucchini & yellow squash provençale (45)  
tortellini with pesto & wild mushroom cream sauce & peppers (580)  
sautéed julienne vegetables (30)  
basmati rice with saffron (200)  
sugar snap peas with mint (110)  
wild rice pilaf with scallions & pecans (240)  
creamy orzo with pesto & parmesan (440)  
roasted red bliss potatoes (170)  
mashed yukon gold potatoes (230)  
goat cheese mashed potatoes (460)  
mashed sweet potatoes (200)  
horseradish mashed red bliss potatoes with scallions (360)  
yukon gold potatoes mashed with corn and garlic (370)  
broccoli with olive oil & garlic (80)  
roasted red bliss potatoes with caramelized shallots (180)  
wild rice with sun-dried cherries (180)

### salads // per person -

cucumber salad (80)  
blt salad (230)  
fennel, beet & orange salad (200)  
classic caesar (340)  
garden salad (210)  
baby spinach salad (240)  
mesclun salad (290)  
baja salad (200)  
the wedge (470)  
vegetable salad (150)  
strawberry salad (290)  
chef salad (270)  
tofu, crisp mixed salad greens (580)  
crispy club salad (420)  
pan asian (392)  
jamaican salad (340)

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## dinner sides

### soups

broccoli cheddar (320)  
french onion (350)  
pasta fagioli (370)  
tomato basil (270)  
chicken noodle (280)  
seasonal soups (120-370)

## dinner dessert

### dessert // select one

assorted cookies & brownies (140-380)  
new york style cheese cake with fresh berries (562)  
tiramisu squares (420)  
miniature assorted tarts (220-350)  
flourless chocolate cake  
assorted fresh fruit tarts (60-100)  
italian cream cake (370)  
chocolate hazelnut cake (290)  
assorted deep dish crumbles (330-430)  
mascarpone strawberry basil gateaux (240)  
chocolate five spice gateaux (450)

## dinner beverages

### beverages

assorted coca-cola products // \$2.50 (0-140)  
bottled water // \$2.50 (0)  
bottled ice tea // \$3.50 (70)

assorted juices (10oz) [orange, apple & cranberry] // \$3.50 (140-170)

coffee bar  
regular & decaffeinated coffee, assorted teas // \$3.75 (0-5)

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## reception

package price based per person with a choice of six hors d'oeuvres to be passed  
a la carte prices apply if more or less than six items are chosen or if items are selected for buffet  
\$22.00 per person

### hors d'oeuvres to be passed

pork tenderloin satay (140)  
with a chipotle barbeque sauce

ginger chicken skewer (301)  
infused with ginger & topped with scallions

thai spiced chicken kefta (190)  
served with a tzaziki sauce

tamari glazed shrimp skewers (323)  
dusted with a six pepper spice

beef tenderloin skewers (60)  
with gorgonzola wrapped in bacon

wild mushroom tarts with apple & walnut (450)  
in a parmesan tart shell

corn & edamame quesadillas (180)  
edamame, corn, poblano, red peppers & jalapeno jack cheese

chickpea stars (180)  
chickpea pastry with cumin, ground coriander, turmeric & lemon zest

smoked hummus vegetable bundles (60)  
smoked hummus with parsnip, carrot, onion

tenderloin crostini (252)  
crisp crostini rounds with roasted beef tenderloin  
dash of horseradish sauce

carolina barbeque in corn cup (190)  
a single bite flavor of the south

root vegetable skewer (160)  
with balsamic glaze

beef empanadas (200)  
pastry crescents filled with sweet & spicy jamaican beef

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*(denotes calorie count per serving)*

## reception

package price based per person with a choice of six hors d'oeuvres to be passed  
a la carte prices apply if more or less than six items are chosen or if items are selected for buffet  
\$22.00 per person

### hors d'oeuvres to be passed

chicken satay (310)  
served with peanut dipping sauce

chicken lollipops (81-92)  
available with sesame or jerk

smoked chicken cornucopia (70)  
tortilla cones filled with chicken, peppers & cheese

antipasto skewer (290)  
tomatoes, artichoke hearts, black olives, fresh mozzarella

crab meat croquettes (190)  
petite crab cakes with red pepper aioli

jumbo coconut shrimp (190)  
with sweet duck sauce

scallops wrapped in bacon (210)  
served with borsin hollandaise

coconut & pecan crusted scallops (715)  
sea scallops breaded & fried

asparagus spears (56)  
jumbo asparagus wrapped in prosciutto

brie & raspberry bite (280)  
wrapped in flaky phyllo dough & baked

risotto fritter (240)  
mushroom risotto rolled into bite size balls  
flash fried

vegetable spring rolls (160)  
served with soy scallion dipping sauce

chilled jumbo cocktail shrimp // \$1.25 additional per person (243)  
shrimp poached in court bouillon, cocktail sauce

baby lamb chops // \$2.25 additional per person (238)  
scented with rosemary served with mint pesto

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*(denotes calorie count per serving)*

# House of Representatives Menu

MAY 2018  
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## reception

package price based per person

### package 1 \$14.15

pickled crudite platter

baby carrots, yellow beets, celeriac & radishes infused with fragrant spices & aromatics (75)

mediterranean display

charcuterie & cheese board with assorted flatbreads & crackers (425)

olive tapenade, baba ghanoush & tirosalata with crostini & baked pita triangles (35-165)

stuffed grape leaves with rice (160)

antipasto skewers with olives, sun-dried tomatoes & mozzarella bocconcini (200)

mixed olives, roasted red pepper, marinated mushrooms, marinated artichoke hearts, cornichons & pepperoncini (5-55)

fresh fruit display (80-105)

seasonal fresh fruits (80-105)

assorted miniature cookies & brownies (170-320)

### package 2 \$18.50

spinach & artichoke dip (448)

served with sliced bread & crackers

corn & edamame quesadillas (180)

edamame, corn, poblano & red peppers with jalapeno jack cheese

jalapeno poppers (155)

crispy fried jalapeno peppers filled with creamy cheddar cheese

jamaican jerk finger sandwiches (145)

mini corn molasses rolls layered with jerk chicken & chipotle mayonnaise

fresh vegetable display (110-156)

served with our homemade creamy confetti & roasted red pepper dips

capitol crunch snack mix (130)

assorted miniature cookies & brownies (170-320)

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capitolhost

# House of Representatives Menu

MAY 2018  
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## reception

### action stations// per person

beef tenderloin carving station // \$11 (460-660)

carved to order & served with red onion marmalade, creamy horseradish sauce & rolls

slider bar // \$9.75 (100-250)

build your own slider choosing from mini hamburger, mini crab cake or mini portobello mushroom cap on soft corn molasses roll with various toppings including sautéed mushroom, sautéed onion, pickles, spicy chipotle ketchup, tangy barbecue sauce, old bay remoulade & honey dijon mustard

roasted turkey breast carving station // \$8 (100-250)

carved to order & served with cranberry sauce, rosemary aioli & rolls

mini gyro station // \$10 (400-574)

build your own mini pita sandwich with choice of grilled chicken or vegetables offered with hummus, tzatziki sauce, cucumber salad, sliced onion & fresh tomato

vegetable ravioli station // \$9 (410-1270)

vegan roasted vegetable ravioli offered with choice of gorgonzola cream sauce or light marinara with freshly shaved parmesan cheese

mashed potato bar // \$8.75 (200-350)

mashed yukon gold, sweet & purple potatoes offered with a variety of toppings including shredded cheese, caramelized onion, sautéed mushrooms, sour cream, chopped chives & bacon bits

thai sate display // \$9 (45-310)

chicken, beef sirloin & shrimp marinated in thai spices & offered with spicy peanut sauce, plum sauce & ginger lemongrass sauce

petite savory pie station // \$11 (190-300)

choose from a selection of individual chicken pot pies, shepherd's pie or wild mushroom strudel served piping hot & garnished with fresh herbs

paella station // \$11 (990)

traditional spanish paella mixed with chicken, chorizo, shrimp & clams to be served in large paella pans

mini taco bar // \$10 (80-310)

build your own mini taco with a variety of ingredients including grilled chicken, grilled vegetables, queso fresco, guacamole, pico de gallo, cilantro & fresh lime

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## reception

### action stations [continued] // per person

#### mediterranean display // \$12 (160-425)

charcuterie & cheese board with assorted flatbreads and crackers; olive tapenade, baba ghanoush & tirosalata with crostini & baked pita triangles; stuffed grape leaves with rice; antipasto skewers with olive, sundried tomato, mozzarella bocconcini; mixed olives, roasted red pepper, marinated mushrooms, marinated artichoke hearts, cornichons, pepperoncini

#### dumpling platter // \$12 (260-270)

chicken & lemongrass potsticker, pork buns & edamame dumplings (v) offered with scallion soy sauce, hoisin sauce & sweet chili sauce

#### made to order guacamole // \$13(210-293)

fresh avocados, tomato, onion, cilantro & spicy chiles are combined to create a customized dip offered with blue & yellow corn tortilla chips

#### quesadilla station // \$9 (190-420)

choice of black bean & cheese, grilled chicken & bell pepper, steak & caramelized onion quesadilla bites offered with salsa & sour cream

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## reception: additional selections

### chicken wings (50-385)

buffalo, barbeque, teriyaki or old bay  
with blue cheese or ranch dip

35 each // \$51.50

70 each // \$95

140 each // \$170

### meatballs (120-260)

sweet & sour, swedish, meatball with marinara, barbeque glazed meatballs

75 each // \$47.75

150 each // \$90

320 each // \$170

### jalapeño poppers with ranch dip (170)

50 each // \$82.50

100 each // \$150

### santa fe chicken spring rolls (440)

chipotle barbeque sauce

45 each // \$140

90 each // \$252

### mini crab cakes (197)

with red pepper remoulade

50 each // \$100

100 each // \$180

### chicken tenders (280)

with ranch dip or chipotle barbeque

50 each // \$80

100 each // \$144

### beef empanadas (200)

50 each // \$50

100 each // \$90

### chicken satay (355)

with spicy peanut sauce

50 each // \$55

100 each // \$90

### scallops wrapped in bacon (210)

50 each // \$90

100 each // \$170

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## reception: additional selections

jumbo shrimp cocktail (50)  
with cocktail sauce  
50 each // \$110  
100 each // \$200

mini burgers or cheese burgers (140-258)  
with traditional condiments (5-44)  
25 each // \$100  
50 each // \$190

barbeque spare ribs (237)  
pork ribs rubbed in a texas spice, smoked two hours, served with barbeque sauce & corn salsa  
serves 25 // \$71.50  
serves 100 // \$240

nachos con queso (80)  
crisp corn tortilla chips (140)  
warm cheddar cheese sauce (120)  
pickled jalapeno (5)  
serves 25 // \$38.50  
serves 100 // \$125

## reception: dessert

dessert // per person

assorted cookies & brownies // \$3 (140-380)  
new york style cheese cake with fresh berries // \$3 (562)  
tiramisu squares // \$3 (420)  
miniature assorted tarts // \$3 (220-350)  
flourless chocolate cake // \$4 (290)  
assorted fresh fruit tarts // \$4 (60-100)  
italian cream cake // \$4 (370)  
chocolate hazelnut cake // \$4.25 (290)  
assorted deep dish crumbles // \$4.25 (330-430)  
mascarpone strawberry basil gateaux // \$4.25 (240)  
chocolate five spice gateaux // \$4.25 (450)

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## snacks

### sweets each

- cake pops // \$2.50 each (190)
- mini cupcakes // \$1.25 each (420-280)
- cookies & brownies // \$3.00 each (140-380)
- ice cream novelty bars // \$2.50-\$5.00 each (160-250)
- ice cream station with toppings // \$4.25 per person (130)
- candy shop-assorted twix, kitkat, hershey, snickers, m&m's // \$2.50 each (210-502)
- seasonal mousse cups // \$2.50 each (127)

### healthy

- kale chips \$3.00 // per person (100)
- roasted root chips // \$2.75 per person (160)
- pita & cilantro or sweet potato hummus // \$3.25 per person (335)
- guacamole & baked pita // \$3.00 per person (375)
- yogurt with honey (bulk or individual) // \$3.15 per person (240)
- fruit pick trio // \$2.00 per person (90)

### salty

- bags of potato chips // \$1.30 each (140-210)
- soft pretzels with cheese // \$3.50 each (440)
- granola bars // \$1.30 each (90)
- popcorn bar (cheddar, butter, wasabi, caramel, old bay) // \$3.75 per person (60-151)
- build your own trail mix-peanuts, mixed nuts, m&m's, yogurt chips, pretzels, dried fruit // \$3.75 per person (102-210)
- fiesta dip with tortilla chips // \$4.25 per person (207)
- salsa, guacamole & chips // \$4.25 per person (243)

### other

- sandwich assortment (miniature finger sandwiches) // \$2.25 each (175-425)
- imported & domestic cheese display with crackers and flatbread (serves 25) // \$175.00 (170)

### dips

- single \$4.25 // duo \$5.75 // trio \$8.25
- roasted red pepper & feta (60)
- creamy dill (60)
- spinach & french onion (100)
- warm maryland crab (81)
- artichoke & bacon dip (40)
- guacamole (210)
- spicy feta dip (80)
- eggplant & parsley dip (60)
- pico de gallo salsa (15)
- with assorted flatbreads, tortilla chips, baguette medallions, celery & carrot sticks (10-140)

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## beverages

assorted coca-cola products // \$2.50 each (0-140)

bottled water // \$2.50 each (0)

bottled iced tea // \$3.50 each

assorted juices // \$3.50 each (140-170)  
orange, apple and cranberry

seasonal punch // \$2.00 per person (130)

bulk lemonade or ice tea // \$1.50 per person (2-99)

coffee bar // \$3.75 per person  
regular & decaffeinated coffee, assorted hot teas (0-5)

## bar prices

**beverages // prices below are per person for two hour bar service**

beer, wine & soft drinks // \$11.55 (0-140)

wine & soft drinks // \$11.55 (0-140)

standard open bar // \$22 (0-140)

premium open bar // \$26.50 (0-140)

signature cocktail // \$2.50 (78-240)

soft drinks only bar // \$5.75 (0-140)

wine service // \$9.10 (95-125)

with meal in addition to bar service above

wine service only // \$13

for seated dinner only

**additional bar service // by the hour only**

standard wine only // \$5.75 (95-125)

beer, wine & soft drinks // \$5.75 (0-140)

standard open bar // \$11 (0-140)

premium open bar // \$13.50 (0-140)

soft drinks only bar // \$3.00 (0-140)

**restrictions apply to for donated products**

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*(denotes calorie count per serving)*

## 24-hour menu

### breakfast

prices per person

#### farmhouse breakfast // \$20

scrambled eggs with chives (190)  
bacon & sausage (440)  
breakfast potatoes (220)  
mini croissants with jams & jellies (400)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)

#### classic start // \$8.75

assorted miniature muffins, scones, fruit & cheese danish (170-590)  
regular & decaffeinated coffee, assorted teas (0-5)  
assorted individual juices (140-170)  
add fresh fruit display \$12.75 (80)

#### early sweets // \$7

assorted breakfast breads & pastries (220-540)  
regular & decaffeinated coffee, assorted teas (0-5)

#### coffee bar // \$3.75

regular & decaffeinated coffee, assorted teas (0-5)  
sugar, artificial sweetener, cream, lemons & honey (0-64)

#### beverages // \$2.50

assortment of bottles water, coke, diet coke & sprite (0-140)

### lunch

#### sandwiches // \$7 each

spicy turkey, bacon & cheddar, traditional ham & swiss, caprese, chicken salad (250-530)

individual bags of chips // \$1.30 (210-230)

pasta salad // \$3.75 per person (358)

garden salad with dressing // \$3.75 per person (120)

cookies // \$3 per person (140-380)

brownies // \$3 per person (170-330)

#### plated or buffet lunch // \$27 per person

mesclun salad with cherry tomatoes & fresh cucumber with balsamic vinaigrette dressing (290)  
herb marinated chicken breast with a creamy mushroom sauce (500)  
asparagus with citrus essence & mashed yukon gold potatoes (390)

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*(denotes calorie count per serving)*

### reception

prices per person

#### buffet // \$14.15

pickled crudité platter  
baby carrots, yellow beets,  
celeriac & radishes infused with spices & aromatics (75)

mediterranean display  
charcuterie & cheese board  
with assorted flatbreads & crackers (425)  
olive tapenade, baba ghanoush & tirosalata  
with crostini & baked pita triangles (35-165)  
stuffed grape leaves with rice (160)  
antipasto skewers with olives,  
sun-dried tomatoes & mozzarella bocconcini (200)  
mixed olives, roasted red pepper,  
marinated mushrooms, marinated artichoke hearts,  
cornichons & pepperoncini (5-55)

fresh fruit display (80-105)  
seasonal fresh fruits (80-105)

assorted mini cookies & brownies (140-380)