



capitolhost | 2016

HOUSE OF REPRESENTATIVES MENUS
In partnership with Sodexo

House of Representatives Menu

table of contents

Breakfast // PAGE 2 - 5

Lunch // PAGE 6

Lunch: Sides // PAGE 7 - 8

Bag Lunches: Sandwiches // PAGE 9

Bag Lunches: Wraps // PAGE 10

Bag Lunches: Mixed Salads // PAGE 11

Lunch: A La Carte Selections // PAGE 12 - 13

Lunch: Sandwich Platter Packages // PAGE 14

Lunch: A La Carte Salads // PAGE 15 - 16

Lunch: Mixed Salads // PAGE 17

Lunch: Dessert // PAGE 18

Dinner // PAGE 19 - 20

Dinner: Sides // PAGE 21

Dinner: Dessert // PAGE 21

Dinner: Beverages // PAGE 21

Reception // PAGE 22 - 26

Reception: Additional Selections // PAGE 27 - 28

Reception: Desserts // PAGE 28

Snacks // PAGE 29

Beverages // PAGE 30

24-Hour Menu // PAGE 31

breakfast

breakfast bars

farmhouse breakfast // \$20

scrambled eggs with chives
bacon & sausage & breakfast potatoes
croissants with jams & jellies
regular & decaffeinated coffee, assorted teas
assorted individual juices

breakfast quiche // \$14

assorted individual serving of lorraine, florentine & provencal
fresh fruit display & assorted breakfast breads
regular & decaffeinated coffee, assorted teas
assorted individual juices

classic start // \$8.75

assorted miniature muffins, scones, fruit, & cheese danish
regular & decaffeinated coffee, assorted teas
assorted individual juices
add fresh fruit display // \$12.75

burritos in the morning // \$16

eggs, refried beans & pepper-jack cheese in flour tortilla
eggs, roasted red peppers, spinach & feta cheese in flour tortilla
eggs, diced ham, onions & swiss cheese in flour tortilla
egg whites, tomato & spinach in flour tortilla
served with sour cream & fresh salsa
accompanied with breakfast potatoes with onions & peppers
fresh fruit display
regular & decaffeinated coffee, assorted teas
assorted individual juices

early sweets // \$7

assorted breakfast breads & pastries
regular & decaffeinated coffee, assorted teas

continental deluxe // \$14.75

bagels, croissants, muffins, danish, & scones
jams, jellies, cream cheese & butter
fresh fruit display
regular & decaffeinated coffee, assorted teas
assorted individual juices

Additional charges to include 15% added to food and beverage cost plus service staff charges based upon food and beverage selections

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breakfast

breakfast bars [continued]

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

flaky crust filled with your choice of:
ham, egg & cheese
sausage, egg & cheese
spinach, caramelized onion, egg & cheese
served with fresh fruit display
regular & decaffeinated coffee, assorted teas
assorted individual juices

healthy start // \$10.75

build-your-own bar
with low fat vanilla yogurt, fresh seasonal berries,
crunchy granola, slivered almonds & raisins
assorted individual juices

oatmeal bar // \$7

warm steel cut oatmeal
served with brown sugar, raisins, fresh fruit & cinnamon

high protein bar // \$8.25

hard-boiled eggs, assorted cured meats & cheeses, fresh berries & baguette medallions

bagel bar // \$9.50

assorted bagels
jams, jellies & cream cheese, strawberry cream cheese, veggie cream cheese, butter
regular & decaffeinated coffee, assorted teas
assorted individual juices

a la carte selections

scrambled eggs // \$4.15

topped with melted cheddar

breakfast potatoes // \$2.50

with onions & peppers

southern style stuffed biscuits // \$4.50

egg, spring onion & cheddar cheese
egg, smoked ham & cheddar cheese
egg, sausage & cheddar cheese

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House of Representatives Menu

DECEMBER 2015
PAGE 5

breakfast

a la carte selections [continued]

deep dish buttermilk pancake // \$4.25

pancake stuffed with pumpkin & cinnamon streusel

pancake stuffed with fresh cranberries & apples

pancake stuffed with blueberries & granola

pancake stuffed with fresh bananas & walnuts

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

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

carolina sausage patties (each)// \$1.75

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

individual fruit yogurt // \$3.15

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

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

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

assorted donuts [one-dozen] // \$11.75

fresh fruit display (per person) // \$5

fresh fruit salad (per person) // \$5

beverages

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

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

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

coffee bar // per person

regular & decaffeinated coffee with assorted teas // \$3.75

coffee [regular or decaffeinated] // \$2.75

hot chocolate // \$2.25

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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

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

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

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

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

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

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

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

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

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

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lunch sides

hot side dishes // select two

glazed root vegetables
baby carrots with honey & tarragon
asparagus with citrus essence
spinach sautéed with pine nuts
citrus-glazed baby carrots
sun-dried tomato orzo
green beans & mushrooms sautéed with butter & almonds
apricot & pistachio couscous
roasted red bliss potatoes tossed in a sage pesto
zucchini & yellow squash provençale
tortellini with pesto & wild mushroom cream sauce
sautéed julienne vegetables
basmati rice with saffron
sugar snap peas with mint
wild rice pilaf with scallions & pecans
creamy orzo with pesto & parmesan
roasted red bliss potatoes
mashed yukon gold potatoes
goat cheese mashed potatoes
mashed sweet potatoes
horseradish mashed red bliss potatoes with scallions
yukon gold potatoes mashed with corn and garlic
broccoli with olive oil and garlic
roasted red bliss potatoes with caramelized shallots
wild rice with sun-dried cherries

salads // per person

cucumber salad
blt salad
fennel, beet & orange salad
classic caesar
garden salad
baby spinach salad
mesclun salad
baja salad
the wedge
vegetable salad
strawberry salad
chef salad
tofu, crisp mixed salad greens
crispy club salad
pan asian
jamaican salad

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lunch sides

soups

broccoli cheddar
french onion
pasta fagioli
tomato basil
chicken noodle
seasonal soups

dessert // select one

assorted cookies & brownies
new york style cheese cake with fresh berries
tiramisu squares
miniature assorted tarts
flourless chocolate cake
assorted fresh fruit tarts
italian cream cake
chocolate hazelnut cake
assorted deep dish crumbles
mascarpone strawberry basil gateaux
chocolate five spice gateaux

beverages

assorted coca-cola products // \$2.50
bottled water // \$2.50
bottled ice tea // \$3.50

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

coffee bar
regular & decaffeinated coffee, assorted teas // \$3.75

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House of Representatives Menu

DECEMBER 2015
PAGE 9

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

turkey b.a.t.

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

roasted turkey & cranberry

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

spicy turkey, bacon, & cheddar

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

traditional ham & swiss

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

traditional chicken salad

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

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

cheesy tuna salad sandwich

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

capitol cuban

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

jamaican jerk sandwich

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

grilled pesto chicken

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

italian hero

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

twisted roast beef

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

layered portobello hummus

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

caprese sandwich

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

goat & fig

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

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House of Representatives Menu

DECEMBER 2015
PAGE 10

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

spicy watermelon chicken wrap

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

southwestern

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

italian

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

turkey blt

ranch dressing, in flour tortilla wrap

curried chicken salad

raisins and celery in flour tortilla wrap

grilled chicken caesar wrap

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

crisp tofu

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

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House of Representatives Menu

DECEMBER 2015
PAGE 11

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

yaki soba noodle salad

carrots, celery, red peppers
cucumbers, cilantro, edamame

sesame tahini noodles

carrots, scallions
toasted sesame tahini dressing

penne & sun-dried tomato pesto

fresh tomatoes, fresh mozzarella, kalamata olives

mexican fusilli pasta with zucchini & corn

black beans, smoky chipotle dressing

sicilian rigatoni

eggplant, tomatoes, feta cheese

fusilli & farfalle

cucumbers, fresh herb dressing

cuban potato salad

red potatoes, black beans, scallions

lebanese potato herb salad

yukon gold potatoes, scallions, mint
extra virgin olive oil

moroccan garbanzo bean salad

with tomatoes, peppers & cucumbers

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House of Representatives Menu

DECEMBER 2015
PAGE 12

lunch: a la carte selections

per person // sandwiches ordered in increments of 10

cold sandwiches & wraps

turkey b.a.t. // \$7.00

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

roasted turkey & cranberry // \$7.00

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

spicy turkey, bacon, & cheddar // \$7.00

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

traditional ham & swiss // \$7.00

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

traditional chicken salad // \$7.00

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

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

cheesy tuna salad sandwich // \$7.00

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

capitol cuban // \$7.00

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

jamaican jerk sandwich // \$7.00

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

grilled pesto chicken // \$7.00

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

italian hero // \$7.00

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

twisted roast beef // \$7.00

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

layered portobello hummus // \$7.00

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

caprese sandwich // \$7.00

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

goat & fig // \$7.00

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

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

southwestern // \$7.00

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

italian // \$7.00

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

turkey blt // \$7.00

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

curried chicken salad // \$7.00

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

grilled chicken caesar wrap // \$7.00

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

crisp tofu // \$7.00

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

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

tuscan focaccia with capicola ham // \$62

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,
marinated mushrooms & red peppers
swiss & cheddar cheese
lettuce, tomato, red onions & dill pickle spears
mayonnaise, mustard & thousand island dressing
side salad, chips & assorted breads & rolls
variety of cookies & brownies

the classic platter // \$23.75

ham & swiss on rye, chicken salad on croissant
roast beef on kaiser
side salad, fresh fruit salad, chips
variety of cookies & brownies

the salad platter // \$19.00

tuna salad, chicken salad or egg salad
assorted sliced cheeses, lettuce, tomato, red onion, pickles
side salad, chips & assorted breads & rolls
served with mayonnaise, mustard
variety of cookies & brownies

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lunch: a la carte salads

per person

cucumber salad // \$6.00

cucumber, plum tomato, bermuda onion & red wine vinaigrette

blt salad // \$6.00

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

fennel, beet & orange salad // \$7.00

sliced fennel, beets, orange segments, feta cheese

classic caesar // \$5.25

hearts of romaine with herb focaccia croutons

freshly grated parmesan cheese

lightly tossed in our chef's caesar dressing

grilled chicken // \$11.50

grilled steak or salmon // \$11.75

garden salad // \$4.75

romaine, radicchio & watercress

with cherry tomatoes, shredded parmesan, croutons

red wine vinaigrette

baby spinach salad // \$5.50

chopped eggs, crisp bacon, roasted corn

honey mustard vinaigrette

mesclun salad // \$6

with sliced apples, chopped pecans, cucumbers, tomatoes

balsamic vinaigrette

baja salad // \$6

finely chopped romaine hearts & radicchio

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

chili lime vinaigrette

the wedge // \$6.50

iceberg wedge salad

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

creamy blue cheese dressing

vegetable salad // \$6.75

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

chef salad // \$9.75
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

tofu, crisp mixed salad greens // \$9.75
gorgonzola cheese crumbles
garnished with candied walnuts, sliced apples & grapes
dressed with raspberry vinaigrette

crispy club salad // \$9.85
crisp mixed salad greens
crispy chicken tenders
tomatoes, grated cheddar cheese, bacon, & hard-boiled egg
buttermilk ranch dressing

pan asian // \$8.95
asian greens
edamame, mandarin oranges, green onions
toasted almonds & chow mein noodles
tossed in a spicy soy vinaigrette
chicken or tofu // \$9.85

jamaican salad // \$8.75
crisp mixed salad greens
avocado, tomatoes, mandarin oranges
red onion, cilantro & roasted peanuts
sweet lime peanut vinaigrette
jerk chicken // \$9.75

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lunch: mixed salads

per person

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

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

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

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

sicilian rigatoni // \$4.75
eggplant, tomatoes, feta cheese

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

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

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

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

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lunch dessert

dessert // per person

- assorted cookies & brownies // \$3
- new york style cheese cake with fresh berries // \$3
- tiramisu squares // \$3
- miniature assorted tarts // \$3
- flourless chocolate cake // \$4
- assorted fresh fruit tarts // \$4
- italian cream cake // \$4
- chocolate hazelnut cake // \$4.25
- assorted deep dish crumbles // \$4.25
- mascarpone strawberry basil gateaux // \$4.25
- chocolate five spice gateaux // \$4.25

lunch beverages

beverages

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

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House of Representatives Menu

DECEMBER 2015
PAGE 19

dinner

build your own dinner menu

all dinners served with two sides of choice with soup or salad & dessert, regular & decaffeinated coffee // also includes rolls & butter

grilled marinated chicken breast // \$26
with pesto or whiskey cider sauce

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

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

grilled salmon // \$30
with dill cream sauce

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

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

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

herbed lamb rib chops // \$39
with rosemary sauce

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

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

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

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

veggie lasagna // \$22
minimum 9 servings

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

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House of Representatives Menu

DECEMBER 2015
PAGE 20

dinner

hot side dishes // select two

glazed root vegetables
baby carrots with honey & truffle oil
asparagus with citrus essence
spinach sautéed with pine nuts
citrus-glazed baby carrots
sun-dried tomato orzo
green beans & mushrooms sautéed with butter and almonds
apricot & pistachio couscous
roasted red bliss potatoes tossed in a sage pesto
zucchini & yellow squash provençale
tortellini with pesto & wild mushroom cream sauce & peppers
sautéed julienne vegetables
basmati rice with saffron
sugar snap peas with mint
wild rice pilaf with scallions & pecans
creamy orzo with pesto & parmesan
roasted red bliss potatoes
mashed yukon gold potatoes
goat cheese mashed potatoes
mashed sweet potatoes
horseradish mashed red bliss potatoes with scallions
yukon gold potatoes mashed with corn and garlic
broccoli with olive oil & garlic
roasted red bliss potatoes with caramelized shallots
wild rice with sun-dried cherries

salads // per person

cucumber salad
blt salad
fennel, beet & orange salad
classic caesar
garden salad
baby spinach salad
mesclun salad
baja salad
the wedge
vegetable salad
strawberry salad
chef salad
tofu, crisp mixed salad greens
crispy club salad
pan asian
jamaican salad

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.

dinner sides

soups

broccoli cheddar
french onion
pasta fagioli
tomato basil
chicken noodle
seasonal soups

dinner dessert

dessert // select one

assorted cookies & brownies
new york style cheese cake with fresh berries
tiramisu squares
miniature assorted tarts
flourless chocolate cake
assorted fresh fruit tarts
italian cream cake
chocolate hazelnut cake
assorted deep dish crumbles
mascarpone strawberry basil gateaux
chocolate five spice gateaux

dinner beverages

beverages

assorted coca-cola products // \$2.50
bottled water // \$2.50
bottled ice tea // \$3.50

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

coffee bar
regular & decaffeinated coffee, assorted teas // \$3.75

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House of Representatives Menu

DECEMBER 2015
PAGE 22

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
with a chipotle barbeque sauce

ginger chicken skewer
infused with ginger & topped with scallions

thai spiced chicken kefta
served with a tzaziki sauce

tamari glazed shirmp skewers
dusted with a six pepper spice

beef tenderloin skewers
with gorgonzola wrapped in bacon

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

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

savory olive danish
parmesan bechamel

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

smoked hummus vegetable bundles
smoked hummus with parsnip, carrot, onion

tenderloin crostini
crisp crostini rounds with roasted beef tenderloin
dash of horseradish sauce

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

root vegetable skewer
with balsamic glaze

beef empanadas
pastry crescents filled with sweet & spicy jamaican beef

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House of Representatives Menu

DECEMBER 2015
PAGE 23

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
served with peanut dipping sauce

chicken lollipops
available with sesame or jerk

smoked chicken cornucopia
tortilla cones filled with chicken, peppers & cheese

antipasto skewer
tomatoes, artichoke hearts, black olives, fresh mozzarella

crab meat croquettes
petite crab cakes with red pepper aioli

jumbo coconut shrimp
with sweet duck sauce

scallops wrapped in bacon
served with borsin hollandaise

coconut & pecan crusted scallops
sea scallops breaded & fried

asparagus spears
jumbo asparagus wrapped in prosciutto

brie & raspberry bite
wrapped in flaky phyllo dough & baked

risotto fritter
mushroom risotto rolled into bite size balls
flash fried

vegetable spring rolls
served with soy scallion dipping sauce

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

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

*Additional charges to include 15% added to food and beverage cost plus service staff charges based upon food and beverage selections
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House of Representatives Menu

DECEMBER 2015
PAGE 24

reception

package price based per person

package 1 \$14.15

pickled crudite platter
baby carrots, yellow beets, celeriac & radishes infused with fragrant spices & aromatics

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

fresh fruit display
seasonal fresh fruits

assorted miniature cookies & brownies

package 2 \$18.50

spinach & artichoke dip
served with sliced bread & crackers

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

jalapeno poppers
crispy fried jalapeno peppers filled with creamy cheddar cheese

jamaican jerk finger sandwiches
mini corn molasses rolls layered with jerk chicken & chipotle mayonnaise

fresh vegetable display
served with our homemade creamy confetti & roasted red pepper dips

capitol crunch snack mix

assorted miniature cookies & brownies

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House of Representatives Menu

DECEMBER 2015
PAGE 25

reception

action stations// per person

beef tenderloin carving station // \$11
carved to order & served with red onion marmalade, creamy horseradish sauce & rolls

slider bar // \$9.75
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
carved to order & served with cranberry sauce, rosemary aioli & rolls

mini gyro station // \$10
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
vegan roasted vegetable ravioli offered with choice of gorgonzola cream sauce or light marinara with freshly shaved parmesan cheese

mashed potato bar // \$8.75
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
chicken, beef sirloin & shrimp marinated in thai spices & offered with spicy peanut sauce, plum sauce & ginger lemongrass sauce

petite savory pie station // \$11
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
traditional spanish paella mixed with chicken, chorizo, shrimp & clams to be served in large paella pans

mini taco bar // \$10
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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House of Representatives Menu

DECEMBER 2015
PAGE 26

reception

action stations [continued] // per person

mediterranean display // \$12

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

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

made to order guacamole // \$13

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

quesadilla station // \$9

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

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House of Representatives Menu

DECEMBER 2015
PAGE 27

reception: additional selections

chicken wings
buffalo, barbeque, teriyaki or old bay
with blue cheese or ranch dip
35 each // \$51.50
70 each // \$95
140 each // \$170

meatballs
sweet & sour, swedish, meatball with marinara, barbeque glazed meatballs
75 each // \$47.75
150 each // \$90
320 each // \$170

jalapeño poppers with ranch dip
50 each // \$82.50
100 each // \$150

santa fe chicken spring rolls
chipotle barbeque sauce
45 each // \$140
90 each // \$252

mini crab cakes
with red pepper remoulade
50 each // \$100
100 each // \$180

chicken tenders
with ranch dip or chipotle barbeque
50 each // \$80
100 each // \$144

beef empanadas
50 each // \$50
100 each // \$90

chicken satay
with spicy peanut sauce
50 each // \$55
100 each // \$90

scallops wrapped in bacon
50 each // \$90
100 each // \$170

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House of Representatives Menu

DECEMBER 2015
PAGE 28

reception: additional selections

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

mini burgers or cheese burgers
with traditional condiments
25 each // \$100
50 each // \$190

barbeque spare ribs
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
crisp corn tortilla chips
warm cheddar cheese sauce
pickled jalapeno
serves 25 // \$38.50
serves 100 // \$125

reception: dessert

dessert // per person

assorted cookies & brownies // \$3
new york style cheese cake with fresh berries // \$3
tiramisu squares // \$3
miniature assorted tarts // \$3
flourless chocolate cake // \$4
assorted fresh fruit tarts // \$4
italian cream cake // \$4
chocolate hazelnut cake // \$4.25
assorted deep dish crumbles // \$4.25
mascarpone strawberry basil gateaux // \$4.25
chocolate five spice gateaux // \$4.25

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House of Representatives Menu

DECEMBER 2015
PAGE 29

snacks

sweets each

cake pops // \$2.50 each
mini cupcakes // \$1.25 each
cookies & brownies // \$3.00 each
ice cream novelty bars // \$2.50-\$5.00 each
ice cream station with toppings // \$4.25 per person
candy shop-assorted twix, kitkat, hershey, snickers, m&m's // \$2.50 each
seasonal mousse cups // \$2.50 each

healthy

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

salty

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

other

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

dips

single \$4.25 // duo \$5.75 // trio \$8.25
roasted red pepper & feta
creamy dill
spinach & french onion
warm maryland crab
artichoke & bacon dip
guacamole
spicy feta dip
eggplant & parsley dip
pico de gallo salsa
with assorted flatbreads, tortilla chips, baguette medallions, celery & carrot sticks

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beverages

assorted coca-cola products // \$2.50 each

bottled water // \$2.50 each

bottled iced tea // \$3.50 each

assorted juices // \$3.50 each
orange, apple and cranberry

seasonal punch // \$2.00 per person

bulk lemonade or ice tea // \$1.50 per person

coffee bar // \$3.75 per person
regular & decaffeinated coffee, assorted hot teas

bar prices

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

beer, wine & soft drinks // \$11.55

wine & soft drinks // \$11.55

standard open bar // \$22

premium open bar // \$26.50

signature cocktail // \$2.50

soft drinks only bar // \$5.75

wine service // \$9.10

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

beer, wine & soft drinks // \$5.75

standard open bar // \$11

premium open bar // \$13.50

soft drinks only bar // \$3.00

restrictions apply to for donated products

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24-hour menu

breakfast

prices per person

farmhouse breakfast // \$20

scrambled eggs with chives
bacon & sausage
breakfast potatoes
mini croissants with jams & jellies
regular & decaffeinated coffee, assorted teas
assorted individual juices

classic start // \$8.75

assorted miniature muffins, scones, fruit & cheese danish
regular & decaffeinated coffee, assorted teas
assorted individual juices
add fresh fruit display \$12.75

early sweets // \$7

assorted breakfast breads & pastries
regular & decaffeinated coffee, assorted teas

coffee bar // \$3.75

regular & decaffeinated coffee, assorted teas
sugar, artificial sweetener, cream, lemons & honey

beverages // \$2.50

assortment of bottles water, coke, diet coke & sprite

lunch

sandwiches // \$7 each

spicy turkey, bacon & cheddar, traditional ham & swiss, caprese, chicken salad

individual bags of chips // \$1.30

pasta salad // \$3.75 per person

garden salad with dressing // \$3.75 per person

cookies // \$3 per person

brownies // \$3 per person

plated or buffet lunch // \$27 per person

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

reception

prices per person

buffet // \$14.15

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

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

fresh fruit display
seasonal fresh fruits

assorted mini cookies & brownies

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