

Hors D'Oeuvres Menu

Tray Passed

\$14.50 Per Person for 45 Minutes

Salmon Rolls

Pan roasted salmon & smoked salmon mousse with green peppercorns, sour cream, roasted peppers and spinach rolled in Italian flat bread

Chicken alla King

Chicken tossed with cream & mushrooms over a zucchini cup

Prosciutto Wrapped Pear

Poached pear wrapped with imported Prosciutto ham with bamboo rice

Smoked Salmon Sushi

Smoked salmon and spicy tuna sushi wrapped in seaweed

Bacon Wrapped Dates

Oven roasted dates wrapped in bacon

Baked Crab Cake

Baked crab meat, flour and egg, finished with white wine butter sauce

Spinach Quiche

Baked spinach and egg custard in a pastry cup

Mushroom Tempura

Mushroom stuffed tempura served with an Italian gorgonzola cheese sauce

Pasta con Formaggio

Pasta shells filled with ricotta and feta cheeses and sun dried tomatoes, olive oil and tarragon

Cucumber Salad

Fennel and cucumber salad topped with halibut and garnished with a Dijon mustard sauce

Sausage & Radicchio

Spoon served Italian sausage and radicchio with a marinara sauce topped with a blue cheese stuffed olive

Shrimp Florentine

Shrimp & sautéed spinach over toast square with Hollandaise sauce

Oval Office Three Course Wedding Menu

Salade

(Pre Select One)

Elizabeth Monroe Contemporary Salad

Baby mesclun greens tossed with passion fruit-ginger vinaigrette served in a rice paper basket

Patricia Nixon Insalata di Caesar

Romaine lettuce with Caesar dressing and Parmesan cheese served in a rice paper basket

Entree

(Pre-select One or a Combination of Two for all Guests)

George Washington di Pollo Cacciatore

Traditional recipe of tender chicken breast sautéed with a sauce of tomato and peppers

John F. Kennedy Sand Dabs

Delicate whitefish fillets lightly breaded in a lemon and Italian herb sauce

Lincoln Linguine Pesto (or any Pasta from our Dinner Menu)

Linguine pasta tossed in olive oil with pesto and garlic

John Adams Tri Tip

Finished with a Cabernet reduction

Dessert

Wedding Cake

Your Wedding Cake served with a Strawberry dipped in Swiss Chocolate

Lunch \$37.00 Per Person - Dinner \$45.00 Per Person

Prices Subject to 8.75% Sales Tax

State Room Four Course Wedding Menu

Appetizer

Barbara Bush Ravioli con Formaggio

Ravioli stuffed with a combination of cheeses in a porcini mushroom sauce

Salade

(Pre Select One)

Elizabeth Monroe Contemporary Salad

Baby mescaline greens tossed with passion fruit-ginger vinaigrette served in a rice paper basket

Patricia Nixon Insalata di Caesar

Romaine lettuce with Caesar dressing and Parmesan cheese served in a rice paper basket

Entree

(Pre-select One or a Combination of Two for all Guests)

George Washington Chicken

Boneless chicken breast wrapped around imported ham & Fontina cheese, baked and served with porcini mushroom sauce

John F. Kennedy Salmon

Poached all natural wild salmon with a delicate citrus beurre blanc

Jimmy Carter Filetto di Maiale

Medallions of pork tenderloin in a brandy reduction of wild mushrooms

John Adams Braised Beef

Braised beef in a cabernet sauce with a touch of horseradish

Dessert

Wedding Cake

Your Wedding Cake served with a Strawberry dipped in Swiss Chocolate

Lunch \$47.00 Per Person - Dinner \$55.00 Per Person

Prices Subject to 8.75% Sales Tax

Presidential Four Course Wedding Menu

Tray-Passed Hors D' Oeuvres

(Please select 4 from list)

Salade

(Pre Select One)

Elizabeth Monroe Contemporary Salad

Baby mesclun greens tossed with passion fruit-ginger vinaigrette served in a rice paper basket

Patricia Nixon Insalata di Caesar

Romaine lettuce with Caesar dressing and Parmesan cheese served in a rice paper basket

Martha Washington Caprese

Sliced mozzarella, red onions, and tomatoes in balsamic vinaigrette with fresh basil

Entree

(Pre-select One or a Combination of Two for all Guests)

Jimmy Carter Calamari

Sautéed calamari rolled & stuffed with crab, served in Picatta sauce of lemon & capers

Abraham Lincoln Filet Mignon

10 oz Filet Mignon served atop baked polenta with a sauce of Gorgonzola cheese

Combination of Whitefish and Manzo Brasato

Braised boneless beef in a cabernet glaze with a touch of a horseradish cream paired whitefish in a light lemon beurre blanc

Combination of petite Filet Mignon and Poached Wild Salmon

Poached fillet of wild salmon with white chocolate mashed potatoes paired with a filet mignon oven roasted and served atop baked polenta with a gorgonzola cheese sauce

Dessert

Wedding Cake

Your Wedding Cake served with a Strawberry dipped in Swiss Chocolate

Lunch \$57.00 Per Person - Dinner \$65.00 Per Person

Prices subject to 8.75% Sales Tax

Plated Appetizer Course

To add an additional course to your menu, please add \$10 per person

Barbara Bush Ravioli con Formaggio

Ravioli stuffed with a combination of Italian cheeses in a Porcini mushroom sauce

Teddy Roosevelt Lobster Ravioli

Ravioli filled with lobster and basil on a sauce of ginger and citrus

Ulysses S. Grant Smoked Salmon

Smoked salmon served with crème fraiche, salmon pearls, and Umbro olive oil

Gerald Ford Shrimp Cocktail

Chilled shrimp served with a sweet and spicy tomato syrup

Jimmy Carter Smoked Chicken

Fresh pear and sliced smoked chicken with raspberry dressing garnished with roasted walnuts

Eliza Johnson Carpaccio di Manzo

Angus beef thinly sliced with extra virgin olive oil and fresh Parmesan shavings, garnished with micro greens

Mini Caprese

Cherry tomatoes with mozzarella cheese and basil drizzled with balsamic vinegar