

Dinner Banquet Menus

Premium Three Course Menu

Salade

Patricia Nixon Contemporary Greens

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

Choice of Entree

(Guest Selects One)

John F. Kennedy Norwegian Salmon

Poached fillet of wild salmon with white chocolate mashed potatoes

George Bush Sr. di Pollo Ripieno

Chicken breast stuffed with spinach and fontina cheese with porcini mushroom sauce

John Adams Filetto di Maiale

Medallions of eastern pork tenderloin with shallots in a brandy glaze

George Washington Vegetarian Pasta

Artichoke hearts, cherry tomatoes, asparagus & sliced roasted garlic tossed with egg less pasta

Desserts

Nancy Reagan Chocolate Mousse

Decadent chocolate mousse topped with chocolate ganache

\$49.95 per person, plus tax and gratuity

Private dining menus available for groups of 20 to 70

All prices subject to 7.75% tax and 20% gratuity. Beverages not included

Super Premium Four Course Menu

Appetizer

Barbara Bush Lobster Ravioli
Lobster filled ravioli with basil on a sauce of ginger & citrus

Salade

Patricia Nixon Insalata di Cesare
Romaine lettuce with our own caesar dressing and parmesan cheese served in a rice paper basket

Choice of Entree

(Guest Selects One)

Presidential Combination Platter

A 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

First Lady Combination Platter

A combination of delicate sand dabs and braised short rib

Braised boneless short rib in a cabernet glaze with a touch of a horseradish cream paired with whitefish fillets slightly breaded in a light lemon beurre blanc served with Italian fresh herbs

George Washington Vegetarian Pasta

Artichoke hearts, cherry tomatoes, asparagus & sliced roasted garlic tossed with egg less pasta

Desserts

Laura Bush Apple Tart

A puff pastry with a thin layer of almond paste, topped with green apples baked and served warm

\$69.95 per person, plus tax and gratuity

Private dining menus available for groups of 20 to 70

All prices subject to 7.75% tax and 20% gratuity. Beverages not included

Presidential Five Course Menu

First Course

Hillary Clinton Smoked Salmon
Smoked salmon served with crème fraiche, salmon pearls & Umbro olive oil

Second Course

Barbara Bush Ravioli con Formaggio
Ravioli stuffed with a combination of Italian cheeses in a Porcini mushroom sauce

Salade

Patricia Nixon Insalata di Cesare
Romaine hearts with caesar dressing and parmesan shavings served in a rice paper basket

Choice of Entree

(Guest Selects One)

Filetto di Ronald Reagan
Two filet mignon cuts, oven roasted served atop baked polenta over a sauce of Gorgonzola cheese

Teddy Roosevelt Prawns
Baked Pacific prawns over homemade pasta with fresh herbs

Thomas Jefferson Pacific Ahi Tuna
Fresh loin of Hawaiian Ahi tuna seared rare with black sesame over baby Arugula and crispy yams

Abraham Lincoln Rack of New Zealand Lamb
Rack of New Zealand lamb pan roasted with Italian cipolline and lamb jus scented with garden thyme

George Bush Sr. di Pollo Ripieno
Chicken breast stuffed with spinach and fontina cheese with porcini mushroom sauce

John F. Kennedy Salmone di Norvegia
Poached fresh fillet of wild salmon served with white chocolate mashed potatoes

George Washington Vegetarian Pasta
Artichoke hearts, cherry tomatoes, asparagus & roasted garlic tossed with organic whole wheat pasta

Desserts

Jacqueline O. Dessert Assortment
A special presentation of the chef's desserts

\$89.95 per person, plus tax and gratuity

Private dining menus available for groups of 20 to 70
All prices subject to 7.75% tax and 20% gratuity. Beverages not included