

A photograph of the White House Hotel, a large white building with dark green window frames and a prominent tree in the foreground. The building has a classic architectural style with columns and a balcony. The tree is large and leafy, casting shadows on the building. The foreground is a well-maintained lawn with some shrubs and flowers.

WH
WHITE HOUSE
— H O T E L —

BANQUET & CATERING
MENU

BREAKS AND BREAKFAST



MEETING BREAKS

BEVERAGES BASED ON CONSUMPTION

NOLA Roast Coffee
Tea
Dasani Bottled Water
Sodas

ALL DAY BEVERAGE SERVICE

Up to 8 hours **\$12 per person**

BREAK TABLE #1

\$10 per person

Assorted Muffins, Cookies, Fresh Fruit, House-Fried
Chips with French Onion Dip

BREAK TABLE #2

\$10 per person

Veggie Crudite, Hummus, Wheat Crackers, Fresh
Fruit with Yogurt Dip

BREAKFAST STATIONS

THESE STATIONS MAY BE ADDED TO ANY BREAKFAST
BUFFET.

WAFFLE STATION

\$10 per person

***ADD CHICKEN**

\$4 per person

OMELET STATION

\$12 per person

Farm-Fresh Eggs, Applewood-Smoked Bacon,
Benton's Ham, Grilled Conecuh Sausage, Black
Diamond Cheddar, Smoked Gouda, Local Goat Cheese,
Local Mushrooms, Sautéed Peppers &
Red Onions, Seasonal Greens, Tomatoes, and
Fresh Herbs

**Omelet Station requires a chef for fee of \$150. Two
chefs are required for parties of 30 or more.*

**All options are subject to availability and change*

***All catering orders are subject to 7% tax and service fee of 20%*

BREAKFAST BUFFET

BREAKFAST

All breakfast buffets include fresh-brewed NOLA Roast Coffee.

JUICE **\$3.50 per person**

BUFFET 1 **\$14 per person**

Classic Continental Breakfast:

Assortment of Fresh Fruit, Breads, Pastries, Greek Yogurt, and Granola

BUFFET 2 **\$19 per person**

Traditional American Breakfast:

Soft-Scrambled Eggs, Applewood-Smoked Bacon, Grilled Pork or Turkey Sausage, Skillet Potatoes, Assorted Fresh Fruit, and Breads

BUFFET 3 **\$14 per person**

Light & Healthy Continental Breakfast:

Assorted Fresh Fruit, Whole Grain Toast, Steel-Cut Oatmeal, Greek Yogurt, Granola, and Local Honey

BUFFET 4 **\$24 per person**

Grand Breakfast:

Features all the popular items from the Continental, Traditional American, and Light & Healthy Breakfast buffets



LUNCH BANQUET & CATERING MENU



HOT BUFFET LUNCHES

TWO & THREE COURSE MEALS

STARTERS

Choose 1

- Fresh Garden Salad with Choice of Dressing
- Caesar Salad with Caesar Dressing
- Sister Schubert's Rolls with Whipped Honey & Sea Salted Butter
- Basil Pesto Hummus with Pita Chips & Vegetables
- Deviled Eggs
- Gazpacho

ENTRÉES

Choose 2, Priced Per Person at Higher Price

- Lemon Pepper Chicken with Jasmine Rice **\$19**
- Chicken Marsala with Mushroom Linguini **\$19**
- Herb-Roasted Chicken with Mashed Potatoes **\$19**
- Blackened Chicken Pasta with Cajun Alfredo Sauce **\$19**
- Pasta Primavera with Pesto Alfredo and Seasonal Vegetables **\$19**
- Roasted Pork Loin with Orange-Ginger Sweet Potatoes **\$20**
- Gulf Shrimp Creole with Jasmine Rice and Toasted French Bread **\$22**
- Gulf Coast Shrimp & Grit Girl Grits with NOLA BBQ Sauce **\$24**
- (Seasonal) Crawfish Étouffée with Jasmine Rice and Toasted French Bread **\$24**
- Crispy Mississippi Catfish with Fried Hush Puppies **\$22**
- Grilled Atlantic Salmon with Jasmine Rice **\$24**
- Grilled Local Gulf Fish with Brabant Potatoes **MP**
- Blackened Local Gulf Fish with Lemon Butter & Crab Boil Potatoes **MP**

SIDES

Choose 2

- Marinated and Grilled Vegetables
- Southern Coleslaw
- Green Beans
- Honey-Glazed Carrots
- Tossed Garden Salad with Vinaigrette
- Chargrilled Broccoli with Lemon
- Tossed Caesar Salad
- Roasted Asparagus (add \$2.00 per person)
- Brussels Sprouts with Agave Glaze (add \$2.00 per person)

DESSERTS

Add \$5 Per Person

NY Cheesecake with Berries OR
Caramel Sauce White Chocolate & Sea Salt
Caramel Bread Pudding

BOXED LUNCHES

\$15 Per Person

1 Sandwich of Choice
1 Side
1 Dessert

BOXED LUNCH DESSERTS

Choose 1

Chocolate Chunk Cookie
Peanut Butter Cookie
Fudge Brownie
Fresh Fruit

SANDWICH PLATTERS

\$17 Per Person

Includes Side Item & Dessert

SANDWICHES

Choose 3

- Corned Beef & Pastrami, Swiss Cheese, Coleslaw, and Russian Dressing
- Smoked Turkey Club on Whole Grain Wheat
- Southern Chicken Salad Sandwich on Croissant
- Pulled Smoked Pork with Memphis BBQ Sauce and Coleslaw on Brioche Bun
- Homemade Pimento Cheese Sandwich on Whole Grain Wheat
- Roasted Vegetables with Goat Cheese and Pesto Aioli on Ciabatta

SIDE ITEMS

Choose 1

- Southern Potato Salad
- Coleslaw
- Assorted Zapp's Kettle Chips
- Grilled & Chilled Veggies with Olive Oil & Sea Salt
- Fresh Fruit
- Orzo Greek Pasta Salad

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PLATED DINNER MENU

DINNER ONE:

THREE COURSE DINNER
\$49 PER PERSON

COURSE 1 – CHOOSE 1 SELECTIONS

Seasonal Bisque, Filé Gumbo,
Garden District Salad, or Caesar Salad

ENTRÉE – CHOOSE 2 SELECTIONS

- **Pasta Al Pomodoro:**
Fire-Roasted Tomato with Garlic, Olive Oil, and Shallots over Linguini
**Gluten-Free Option Available*
- **Wood-Grilled Chicken:**
Served with Mushroom Bordelaise, Roasted Vegetables, and Dauphinoise Potatoes
- **6oz. Filét Mignon:**
Served with Béarnaise Sauce, House Worcestershire, Asparagus, and Whipped Potatoes
- **Gulf Fish:**
Pan-Fried with Andouille Crust, Creole Mustard Hollandaise, Lyonnaise Potatoes, and Braised Green Beans

DESSERT

Sea Salt Caramel & White Chocolate
Bread Pudding

DINNER TWO:

FOUR COURSE DINNER
\$55 PER PERSON

COURSE 1 – CHOOSE 1 SELECTION

Seasonal Bisque or Filé Gumbo

COURSE 2 – CHOOSE 1 SELECTIONS

Garden District Salad or Caesar Salad

ENTRÉE – CHOOSE 2 SELECTIONS

- **Pasta Al Pomodoro:**
Fire-Roasted Tomato with Garlic, Olive Oil, and Shallots over Linguini
**Gluten-Free Option Available*
- **Wood-Grilled Chicken:**
Served with Mushroom Bordelaise, Roasted Vegetables, and Dauphinoise Potatoes
- **6oz. Filét Mignon:**
Served with Béarnaise Sauce, House Worcestershire, Asparagus, and Whipped Potatoes
- **Gulf Fish:**
Pan-Fried with Andouille Crust, Creole Mustard Hollandaise, Lyonnaise Potatoes, and Braised Green Beans

DESSERT

Sea Salt Caramel & White Chocolate
Bread Pudding

DINNER THREE:

PRE-FIXED OPTION
\$55 PER PERSON

COURSE 1 – CHOOSE 1 SELECTIONS

Seasonal Bisque, Filé Gumbo,
Garden District Salad, or Caesar Salad

ENTRÉE – CHOOSE 2 SELECTIONS

- **Pasta Al Pomodoro:**
Fire-Roasted Tomato with Garlic, Olive Oil, and Shallots over Linguini
**Gluten-Free Option Available*
- **Wood-Grilled Chicken:**
Served with Mushroom Bordelaise, Roasted Vegetables, and Dauphinoise Potatoes
- **6oz. Filét Mignon:**
Served with Béarnaise Sauce, House Worcestershire, Asparagus, and Whipped Potatoes
- **Gulf Fish:**
Pan-Fried with Andouille Crust, Creole Mustard Hollandaise, Lyonnaise Potatoes, and Braised Green Beans

VEGETABLE SIDES – CHOOSE 1 SELECTION

- Roasted and Marinated Vegetables Braised Green Beans
- Grilled Asparagus

STARCH SIDES – CHOOSE 1 SELECTION

- Dauphinoise Potatoes Lyonnaise
- Potatoes Whipped Potatoes

DESSERT

Sea Salt Caramel & White Chocolate
Bread Pudding

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BUFFET RECEPTION MENU

BUFFET ONE

\$42 per person

Choose 4 total from Buffet One

- Mashed Potato Bar: Roasted Garlic Mashed Potatoes with Assorted Toppings
- Mac & Cheese Bar with Assorted Cheeses and Toppings
- Spinach and Artichoke Dip
- Hand Breaded Chicken Tenders with Buttermilk Ranch, Honey Mustard, and BBQ sauce
- Spinach and Feta Stuffed Mushroom with Garlic Butter Sauce
- Asparagus in Phyllo with Asiago Cheese
- Smoked Salmon Dip with Fried Saltines
- Crab Cakes with Rémooulade Sauce
- Chicken Cordon Bleu
- Southwestern Egg Rolls with Spicy Ranch Dressing
- Roasted Chicken and Conecuh Sausage Jambalaya
- Slow Roasted Beef Grillades and Grits
- Blackened Shrimp Pasta Salad with Cucumbers and Tomatoes
- New Orleans BBQ Shrimp and Creamy Gouda Grits
- Wild Mushroom Stuffed Pork Loin with Red Wine Demi

BUFFET TWO

\$50 per person

Choose 5 total from Buffets One & Two

- Mini Beef Wellington with Red Wine Demi
- Bacon Wrapped Scallops with Orange Glaze
- Roasted Lamb Lollipops with Sweet Chili Glaze Crabmeat Stuffed Baked Mushrooms with Garlic Butter
- Smoked Salmon Display with Capers, Pickled Red Onions, Bagel Chips, and Dill Mascarpone Cheese
- Black Truffle and Parmesan Potato Cakes
- Shrimp Ceviche with Fresh Greens, Artichokes, Radish, Cucumber, and Grape Tomatoes
- Bloody Mary Lobster Shooters
- Warm Crab and Artichoke Dip
- Pork Osso Bucco with Smoked Tomato and Balsamic Demi
- Bacon Wrapped Shrimp with Garlic Butter
- Slow Roasted Duck Breast with Blackberry Demi

BUFFET MENU ADD-ONS

PASTA STATION

\$7 Per person - Plus Attendant Fee of \$150

Penne, Farfalle, and Orecchiette Pastas
Parmesan Cream Sauce and Marinara
Gulf Shrimp, Chicken, Sausage, Mushrooms,
Caramelized Onions, Green Onions, Fresh Herbs

DESSERT STATION

\$7 Per person - Plus Attendant Fee of \$150

Choose One

- Ice Cream Bar with Barq's Root Beer Floats
- Banana Foster

CARVING STATION 1

\$10 Per person - Plus attendant fee of \$150
Choose one:

Slow Roasted NY Strip
Honey Baked Ham
Spicy Cajun Turkey Breast

CARVING STATION 2

\$12 per person - Plus attendant fee of \$150
Choose One:

- Smoked Beef Tenderloin with Assorted Sauces and Rolls
- Sesame Seared Yellowfin Tuna (served medium rare) with Wasabi Aioli, Hoisin Sauce, and Seaweed Salad

GRAZING TABLE

\$14 per person :

Artisan Cheeses, Gourmet Cheese, Meats, Olives,
Peppers, Crackers, Breads, Chocolates, Fruit,
Breads, Vegetables, Dips, Nuts



HORS D'OEUVRES

Passed or Stationed, Price per 100 Pieces

House Smoked Andouille with Chef's Mustard	\$200
Deviled Eggs with Southern Praline Smoked Bacon	\$200
Vegetable Hummus with Flatbread and Roasted Peppers	\$200
Caprese Skewer with Fresh Basil and Balsamic Drizzle	\$200
Mushroom Duxelle Puff Pastry with Pesto Crème Fraîche	\$200
Antipasto Skewer with Chef Selection of Cured Meats and Cheese	\$200
Spinach and Artichoke Puff Pastry	\$200
Mini Vegetable Empanadas	\$200
Roasted Asparagus and Asiago Wrapped in Phyllo	\$250
Farella Pasta and Meatball Marinara Skewer	\$250
Avocado Crostini with Perfectly Boiled Egg Slices	\$300
Gulf Shrimp Creole & Mississippi Grits	\$300
Dijon Chicken en Crouete	\$300
Fried Oyster en Brochette	\$400
Petite Crab Cakes with Remoulade	\$400
Tempura Shrimp with Sweet Chili Sauce	\$400
Charcuterie Cups	\$600

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DRINK BANQUET & CATERING MENU



HOSTED OR CASH BARS

For a hosted bar, the event host pays the group bar tab immediately following the event. Drinks are charged per drink based on consumption.

For a cash bar, drinks are paid for by the individual guest.

Cocktail mixers are included.

FULLY STOCKED OPEN BARS

These bars are fully-stocked and priced per person for a 4 hour reception. Open bars are the most popular option for weddings, holiday parties, and other celebrations.

STANDARD BAR

\$30 per person

HOUSE WINES:

Chardonnay
Pinot Grigio
Champagne
Moscato
Pinot Noir
Cabernet Sauvignon
Red Blend

*Includes: Bud Light, Coors Light,
Miller Lite, Michelob Ultra, Corona Extra,
Chandelier Surfside and Chandelier Freemason*

CLASSIC BAR

\$35 per person

SPIRITS:

Tito's Texas Handmade Vodka
Beefeater London Dry Gin
Dewer's Blended Scotch
José Cuervo Blanco Tequila
Four Roses Kentucky Bourbon Whiskey
Bacardi Rum

HOUSE WINES:

Chardonnay
Pinot Grigio
Champagne
Moscato
Pinot Noir
Cabernet Sauvignon
Red Blend

*Includes: Bud Light, Coors Light,
Miller Lite, Michelob Ultra, Corona Extra,
Chandelier Surfside and Chandelier Freemason*

GRAND CELEBRATION BAR

\$45 per person

Also includes all options from the Classic & Standard Bar

SPIRITS:

Jack Daniel's No. 7 Tennessee Whiskey
Crown Royal Canadian Blended Whiskey
Gray Goose Vodka
Captain Morgan Spiced Rum
1800 Tequila
Johnnie Walker Scotch
Bombay Sapphire Gin
Malibu Rum

*Includes: Bud Light, Coors Light,
Miller Lite, Michelob Ultra, Corona Extra,
Chandelier Surfside and Chandelier Freemason*

ADD-ONS

Domestic Beer - \$2 per person to any package

**20% Service Charge and 7% Sales Tax.*

All options are subject to availability and change.

***In the rare event that White House Hotel is unable to stock a particular product due to supply chain delays or outages, we promise to notify the event host in advance and offer to substitute a product of equal or greater value for your special event.*