

A photograph of a large, white, classical-style building with multiple windows and a prominent tree in the foreground. The building has a white facade and dark window frames. The tree is large and leafy, with its trunk and branches visible. The scene is set outdoors with a clear blue sky.

WH
WHITE HOUSE
— H O T E L —

BANQUET & CATERING
MENU



BREAKS & BREAKFAST

MEETING BREAKS

BEVERAGES BASED ON CONSUMPTION

ALL-DAY BEVERAGE SERVICE

NOLA Roast Coffee - Tea - Bottled Water - Sodas

- Up to 8 hours
- Up to 4 hours

\$12 per person

\$8 per person

BREAK TABLE #1

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

\$10 per person

BREAK TABLE #2

Veggie Crudité, Hummus, Crostini, Fresh Fruit, Yogurt Dip

\$10 per person

BREAKFAST STATIONS

THESE STATIONS MAY BE ADDED TO ANY BREAKFAST BUFFET.

WAFFLE STATION

***ADD CHICKEN**

\$10 per person

***\$4 per person**

OMELET STATION

Applewood smoked bacon, Andouille sausage, Cajun tasso, Crawfish, Sautéed mushrooms, Peppers and Onions, Tomatoes, Smoked gouda, Goat cheese, Shredded Colby jack cheese

\$12 per person

**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 22%*



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 bacon, smoked andouille sausage, skillet potatoes, assorted fresh fruit, bread

BUFFET 3

\$16 per person

Light & Healthy Continental Breakfast:

Assorted fresh fruit, whole grain toast, steel-cut oatmeal, Greek yogurt, granola, local honey

BUFFET 4

\$24 per person

Grand Breakfast:

Features all popular breakfast items from the continental, traditional American, and light & healthy breakfast buffets

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LUNCH BANQUET & CATERING MENU

HOT BUFFET LUNCHESES

STARTERS

Choose one

- Fresh Garden Salad with Choice of Dressing
- Caesar Salad with Caesar Dressing
- Basil Pesto Hummus with Pita Chips
- Deviled Eggs
- Gazpacho

ENTRÉES

Choose two - Starting at \$20 per person

*Additional \$5 per person for each extra item

- Blackened Chicken with Andouille Cream Sauce
- Rice Pilaf
- Shrimp and Grits
- Roast Beef
- Smoked Pork Shoulder
- Herb Roasted Pork Loin
- Lemon Chicken
- Herb Roasted Chicken
- Mashed Potato Bar
- Jasmine Rice
- Shrimp Etouffee with Rice

- Chicken and Sausage Gumbo with Rice
- Chicken and Sausage Jambalaya
- Shrimp Jambalaya
- Baked Potato Bar
- Mac and Cheese
- Roasted Root Vegetables
- Grilled Squash
- Smoked Ham
- Smoked Turkey
- Dirty Rice
- Cornbread Dressing
- Pasta Salad
- Brussels Sprouts
- Roasted Sweet Potatoes

SIDES

Choose 2

- Marinated and Grilled Vegetables
- Southern Coleslaw
- Honey-Glazed Carrots
- Tossed Garden Salad with Vinaigrette

DESSERTS

Add \$5 Per Person

- New York Cheesecake with Raspberry Coulis or Caramel Rum Sauce
- Creole Bread Pudding with Caramel Rum Sauce

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LUNCH BANQUET & CATERING MENU

BOXED LUNCHES

\$15 Per Person

- Choose One Sandwich of Choice
- Choose One Side Item
- Choose One Dessert

SANDWICH PLATTERS

\$17 Per Person

- Choose One Sandwich
- Choose One Side Item
- Choose One Dessert

SANDWICHES

- Smoked Turkey Club on Wheat
- Southern Chicken Salad on White
- Pulled Smoked Pork Sandwich with Memphis BBQ Sauce and Coleslaw on White
- Pimento Cheese on White

SIDE ITEMS

- Southern Potato Salad
- Coleslaw
- House-made Cajun Potato Chips
- Grilled and Chilled Veggies with Olive Oil and Sea Salt
- Fresh Fruit

DESSERTS

- New York Cheesecake with Raspberry Coulis or Caramel Rum Sauce
- Creole Bread Pudding with Caramel Rum Sauce

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HORS D'OEUVRES

Passed or Stationed, Price per 100 Pieces

**Items not available for tasting*

House Smoked Andouille <i>with Creole Mustard</i>	\$75
Cora's Deviled Eggs	\$150
Potato, Egg, or Shrimp Salad Crostinis	\$150
Meatball Skewers	\$150*
Cheese Puffs	\$150*
Cucumber Canapés	\$150
Cranberry Fig Goat Cheese Crostinis	\$200*
Pickled Shrimp	\$200
Fruit Tray Selection	\$200*
Vegetable Tray Selection	\$200*
Charcuterie Skewers	\$250*
Anti-Pasto Skewers	\$250*
Caprese Skewers with balsamic reduction and pesto drizzle	\$250*
Finger Sandwiches <i>(Pimento cheese, potato salad, chicken salad, shrimp salad)</i>	\$300

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DINNER BANQUET & CATERING MENU

CORA'S PLATED DINNER

\$55 PER PERSON

COURSE ONE – CHOOSE 1 SELECTION

- Creamy Chicken Soup with fusilli pasta, fresh spinach, and shaved parmesan.
- Roasted Sweet Potato Bisque with brown butter cinnamon croutons and toasted pecans.

COURSE TWO – CHOOSE 1 SELECTION

- House Salad: Hearts of romaine, grated parmesan, pressed egg, bacon, smoked gouda, house-made black pepper dressing.
- Roasted Root Vegetable Salad: Spicy greens, roasted root vegetables, shaved red onion, toasted pecans, crumbled goat cheese, honey cane vinaigrette.

COURSE THREE – CHOOSE 3 SELECTIONS

- Shrimp Orleans: Creamy Stone Ground Grits, Spicy Corn Sauce, Blackened Shrimp.
- Pasta Puttanesca (Vegetarian): Fresh Linguini, Rustic Tomato Olive Sauce, Shaved Pecorino Romano, Fresh Sweet Basil.
- Grilled Pork Chop: Smashed New Potatoes, Sauce Dijon.
- Pan Roasted Chicken: Pomme puree, Mushroom Cream Sauce.
- Filet Mignon: 8oz Center-Cut, Bearnaise, pomme puree.

COURSE FOUR – CHOOSE 1 SELECTION

- Lemon Pound Cake with Raspberry Coulis, Chantilly Cream, Mint Garnish.
- Creole Bread Pudding with Caramel Spiced Rum Sauce and Candied Pecans.

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DINNER BANQUET & CATERING MENU

DINNER BANQUET BUFFET

Starting at \$45 per person - choose six items

**Additional \$5 per person for each extra item*

- Blackened Chicken with Andouille Cream Sauce
- Rice Pilaf
- Shrimp and Grits
- Roast Beef*
- Smoked Pork Shoulder*
- Herb Roasted Pork Loin*
- Lemon Chicken
- Herb Roasted Chicken
- Jasmine Rice
- Shrimp Etouffee with Rice
- Chicken and Sausage Gumbo with Rice
- Chicken and Sausage Jambalaya
- Shrimp Jambalaya
- Mashed Potato Bar
- Baked Potato Bar
- Mac and Cheese
- Roasted Root Vegetables
- Grilled Squash
- Smoked Ham*
- Smoked Turkey*
- Dirty Rice*
- Cornbread Dressing
- Pasta Salad

** Items not available for tasting*

**All options are subject to availability and change*

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DINNER BANQUET & CATERING MENU



CARVING STATION

\$10 Per Person for Every Meat Selection

**\$150 attendant fee*

- Prime Rib
- Cajun Smoked Turkey
- Smoked Ham
- Roasted Pork Loin
- Roasted Pork Tenderloin
- Smoked Salmon
- Slow-Smoked Pork Shoulder

**Carving Station not available for tasting*

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DRINK BANQUET & CATERING MENU



BANQUET WINES

\$9 Tier

Sterling Chardonnay
Placido Pinot Grigio
Broadbent Rose
Three Thieves Cabernet
Mark West Pinot Noir

\$13 Tier

Fossil Point Chardonnay
Bonterra Sauvignon Blanc
Josh Phelps "Grounded"
Cabernet
Elouan Pinot Noir
Velvet Devil Merlot

BEERS

Domestic Beer \$5

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Yuengling

Imported Beer \$6

Corona
Heineken
Dos Equis Lager
Modelo
Stella
Blue Moon

CHAMPAGNE & SPARKLING WINES

House Sparkling Wine	\$7 a glass \$26 a bottle
Art of Earth Prosecco	\$12 a glass/\$38 a bottle
Chandon Brut	\$18 a glass/\$60 a bottle
Chandon Garden Spritz	\$18 a glass/\$60 a bottle
Veuve Cliquot Bottle	Bottle Only - \$160

BANQUET LIQUORS

\$9 Tier

Swedka Vodka
Tangueray Gin
Bacardi Rum
Hose Cuervo
Tequila
Four Roses
Bourbon
Bulleit Bourbon
Di'Amore Amaretto

\$10 Tier

Absolut Vodka
Stoli Vodka
Beefeater Gin
Malibu Rum
Jack Daniels
Whiskey
Jim Beam Bourbon
Ansac Cognac

\$11 Tier

Ketel One Vodka
Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Maker's Mark Bourbon
Four Roses Bourbon
Bulleit Bourbon
Jameson Irish Whiskey
Dewar's Scotch
Disaronno Amaretto

\$12 Tier

Ciroc Vodka
Grey Goose Vodka
Avion Tequila
Bristow Gin
Crown Royal
Bulleit Rye Bourbon
Johnny Walker Black Scotch
Hennessy Cognac

\$14 Tier

Belvedere Vodka
Chopin Vodka
Hendrick's Gin
Patron Tequila
Kirk & Sweeney Rum
Templeton Rye Whiskey
Glenlivet 12 Year Scotch

*22% 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.

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
Rosé
Pinot Noir
Cabernet Sauvignon

CLASSIC BAR \$40 per person

*Includes all options from the **Classic Bar** along with the following:*

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
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon

GRAND CELEBRATION BAR \$50 per person

*Includes all options from the **Classic & Standard Bar** along with the following:*

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

ALL LIQUOR PACKAGES INCLUDE:

Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona Extra, Chandeleur Surfside and Chandeleur Freemason

ADD-ONS

Domestic Beer - \$2 per person to any package

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