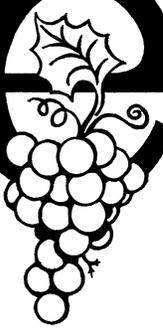


HENRY'S



Buffet Sample Menu

Thank you for considering Henry's Fine Foods for your party.

We are pleased to present the following Buffet menu for your consideration.

We will greet your guests with garnished trays of white wine and sparkling water. Host will supply all beverages.

Our service personnel will pass, Butler Style, your selection of Hors D' Oeuvres on garnished trays for approximately one hour. We will supply the white cocktail napkins.

Hot Hors D' Oeuvres

Scallops Wrapped in Bacon
Korean Beef Cubes with Toasted Sesame Seeds
Broiled Baby Lamb Chops Dijonnaise
Chicken Skewers in Sun-dried Tomato Marinade
Mini Chicken Cordon Bleu
Mini Maryland Crab Cakes offered with Homemade Tartar Sauce
Coconut Shrimp offered with Wild Plum Sauce
Asian Spring Roll offered with Ginger Dipping Sauce
Brie Cups with Raspberries and Walnuts
Wild Mushroom Triangles

Oshibori Service

We will pass warm, lemon-scented cloths to your guests to refresh themselves after the hors d' oeuvres have been passed.

Salad

We will serve a Salad Course to your guests before opening the buffet.

Salad of Wild Field Greens with Fresh Strawberries, Candied Pecans, Dried Cranberries, and Stilton Cheese, tossed with a Balsamic Vinaigrette

Or

Traditional Caesar with Anchovies aside

We will place baskets of Fresh Rolls, Crusty Rolls, and Breadsticks with Sweet Whipped Butter on each guest's table.

Buffet

Hand-Carved Roasted Tenderloin of Western Beef offered with Mushroom Madeira Sauce and Horseradish Sauce

Cold Poached Salmon with Cucumber-Dill Sauce aside
and/or

Grilled Chicken on a bed of Grilled Zucchini and Roasted Red Pepper Sauce
Peppery Penne Pasta with Roasted Red Peppers, Crisp Asparagus, and Asiago Cheese
Roasted Mushroom Shaped Red Bliss Potatoes with Fresh Rosemary
Stir Fried Peapods with Julienne Carrots and Cashews
Jumbo Stuffed Portabello Mushrooms with Fresh Spinach

We will use white Mikasa china. Our Service personnel will help your guests with their plates.
We will use your linen napkins and wrap the appropriate flatware.

We will serve tableside tea, fresh-brewed regular and decaffeinated Colombian coffee with fresh milk, cream, sugar and diet sweeteners.

Pre-Dessert

Fresh Fruit Kabobs and Ice Cream Lollibons will be passed to your guests.

Dessert Service

Torte Cake (to be discussed) will be served to your guests.

In addition to the above menu presentation, we will provide the following:
One uniformed person per 10 guests, all the china, glassware, and flatware necessary for dining, bartender, ice, bar fruit, and liquor liability insurance.

As agreed, you will be responsible for: All liquor, beer, wine, carbonated beverages, and juices to be served, tables, chairs, linens, and cloth napkins, centerpieces, entertainment and all hall and kitchen fees.

Please call deedie Beidler for all pricing. This includes charge for service. To this total you must add 7% Massachusetts Sales and Municipal Tax, and an additional \$2.50 per person bar fee. Price is based on four hours of bar service.

We will expect a definite guarantee as to the number of guests attending one week in advance, plus 50% of the unpaid balance. The remainder will be due and payable the evening of the party. A non-refundable deposit of \$300.00 is required to secure your date (additional charges for Sunday service).

Thank you for thinking of Henry's Fine Foods, for your catering needs. We will do everything in our power to make your party the very best. Please do not hesitate to call us with any questions or suggestions at 978-922-3885.