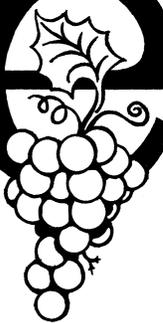


HENRY'S



Grill-Barbeque Sample Menu

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

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

We will greet your guests with 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 w/ Water Chestnuts
Mini Maryland Crab Cakes offered with Homemade Tartar Sauce
Asian Spring Rolls offered with Ginger Dipping Sauce
Brie in Filo with Dried Apricots and Spicy Pecans
Henry's Pizza with Fresh Pesto, Mozzarella, and Sun-dried Tomatoes
Sesame Chicken offered with Spicy Orange Thai Dipping Sauce
Lamb Chops Dijonnaise
Balsamic Pork and Apple Kabobs
Mini Bacon and Bleu Cheese Sliders

Cold Hors D' Oeuvres

Peapod Platters with Crab Salad or Boursin Cheese

BBQ Buffet

We will have a chef grilling the following items. We will supply a 4' Propane grill, enhanced with Hickory Chips.

Chicken Breasts in a Sun-dried Tomato Marinade
Sirloin Steaks marinated in Teriyaki, Italian, or your choice of Henry's Gourmet Marinade

Grilled Vegetables

To include: mushrooms, quartered corn on the cob, peppers, eggplant, zucchini and onions

Lime-Cilantro Swordfish Kabobs (*Additional cost*)

Lemon-Dill Shrimp Kabobs (*Additional cost*)

Traditional Rice Pilaf

Platters of Beefsteak Tomatoes with Purple Onions, Cucumbers, Basil, and Fresh Mozzarella

Green Goddess Pasta Salad with Fresh Pesto and Buttermilk Ranch Dressing

Fresh Poached Asparagus Spears in Raspberry Vinaigrette with Fresh Raspberries

Fresh Grilled Pineapple Spears

Baskets of Breadsticks, Crusty Rolls, and Fresh Rolls with Sweet Whipped Butter aside

We will use white Mikasa china. Our service personnel will help your guests with their plates. We will use your paper napkins and wrap the appropriate flatware. High Quality Plasticware will be used if around a pool.

Oshibori Service

We will pass warm lemon scented cloths to your guests to refresh themselves prior to the dessert service.

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

Dessert

White, Chocolate, or Marble Cake offered with Richardson's French Vanilla and Chocolate Ice Cream

Chocolate Sauce can also be provided.

In addition to the above menu presentation, we will provide the following:
One uniformed person per 15 guests, all the china, glassware, and flatware necessary for dining, bartender(s), 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. To this you must add 7% Massachusetts Sales and Municipal tax, and an additional \$2.50 per person bar fee (Seafood Kabob option available for additional fee). Price is based on four hours 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 hold 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.