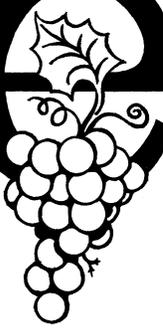


HENRY'S



Free Flowing Hors D' Oeuvres and Passed Desserts Sample Menu

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

We are pleased to present this Free Flowing Hors D' Oeuvres and Passed Desserts 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 two hours. We will supply the white cocktail napkins.

Hot Hors D' Oeuvres

Broiled Baby Lamb Chops Dijonnaise
Scallops Wrapped in Bacon
Beef Teriyaki Skewers
Chicken Sate Skewers offered with Spicy Thai Peanut Sauce
Mini Chicken Cordon Bleu
Mini Maryland Crab Cakes offered with Homemade Tartar Sauce
Coconut Shrimp offered with Wild Plum Sauce
Asian Mushroom Spring Roll Sticks offered with Ginger Dipping Sauce
Mini Sliders with Cheddar and Caramelized Onions
Wild Mushroom Triangles

Cold Hors D' Oeuvres

California Rolls offered with Pickled Ginger, Wasabi and Soy Sauce
Mini Fruit Kabobs

Oshibori Service

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

Passed Dessert

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

We will pass Ice Cream Lollibons
Miniature European Pick Up Pastries
Assorted Mini Martini Desserts:
Chocolate Mousse Martinis, Strawberry Shortcake, Key Lime Martinis and Tiramisu Cups

In addition to the above menu presentation, we will provide the following:
One uniformed person per 20 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 3.5 hours bar service.

I 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.