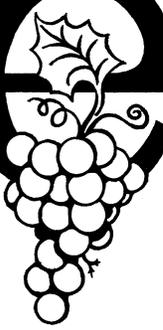


HENRY'S



Hors D' Oeuvres and Lite Buffet Sample Menu

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

We are pleased to present the following Hors D' Oeuvres, Lite Buffet and Limited Dessert 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 and half hours. We will supply the white cocktail napkins.

Hot Hors D' Oeuvres

May I Suggest the following:

Broiled Baby Lamb Chops Dijonnaise

Scallops Wrapped in Bacon

Beef Teriyaki Skewers

Chicken Sate Skewers offered with Spicy Thai Peanut Sauce

Mini Maryland Crab Cakes offered with Homemade Tartar Sauce

Coconut Shrimp offered with Wild Plum Sauce

Wild Mushroom Triangles

Florentine Stuffed Mushrooms

Cold Hors D' Oeuvres Station

California Rolls offered with Pickled Ginger, Wasabi and Soy Sauce

Lite Buffet

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

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

Penne Pasta Salad with Artichokes, Black Olives, Sun Dried Tomatoes, and Fresh Spinach

Or

Wild Mushroom Ravioli with Mushroom Sauté

Or

Chicken, Broccoli and Penne

Assorted fresh Rolls, Hearty Breads, French Baguettes, and Breadsticks with Sweet Whipped Butter and Olivetta aside

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.

Oshibori Service

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

Dessert Service

Your choice of 3 passed desserts with Coffee Service offered at the bar:
tea, fresh-brewed regular and decaffeinated Colombian coffee with fresh milk, cream, sugar
and diet sweeteners.

Or 3 items on a dessert station which includes coffee service.

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.

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.