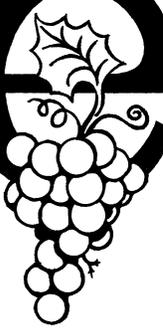


HENRY'S



Sit Down Sample Menu

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

We are pleased to present the following menu for your consideration. Below you will see some suggested options for Hors D' Oeuvres, First Course, Salad, and Main Course.

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 decorated trays for approximately one hour or longer depending on your wishes. We will supply the white cocktail napkins.

Hors D' Oeuvres

Broiled Baby Lamb Chops Dijonnaise
Korean Beef Cubes with Toasted Sesame
Scallops Wrapped in Bacon
Pan Fried Lemon Chicken Morsels with Crème Fraiche and Lemon Zests
Mini Chicken Cordon Bleu
Maryland-style Crab Cakes offered with Homemade Tartar Sauce
Filo Cups with Brie, Raspberries and Walnuts
Wild Mushroom Triangles
Asian Spring Rolls offered with Ginger Dipping Sauce

Cold Hors D' Oeuvres

California Sushi Rolls offered with Pickled Ginger, Wasabi and Soy Sauce
Toasted Crostini topped with Charred Fresh Summer Squash and Zucchini on a bed of Mushroom Duxelles

Oshibori Service

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

First Course

Available at additional cost

Wild Mushroom Raviolis in a Rich Cream Sauce with Slivered Mushrooms and Fresh Tarragon

Or

Lobster Raviolis with Fresh Chives in a Rich Cream Sauce

Salad Course

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

Baskets of Assorted Fresh Rolls, Breadsticks and Crusty Rolls will accompany the salad course.

We will place bowls of Sweet Whipped Butter on each guest's table.

Main Course

Fresh Filet of Sole stuffed with Spinach, Crab, and Mascarpone Cheese or Havarti Cheese

Topped with Panko Crusts

Or

Boneless Breast of Chicken with Artichokes, Plum Tomatoes and Sun-dried Tomatoes in a lite

Lemon-Caper Sauce

Or

Roasted Tenderloin of Western Beef on a Garlic Crouton offered with Mushroom Madeira Sauce

Fresh Asparagus Spears with Sweet Red Peppers

Wild Rice and Basmati Rice with Toasted Almonds and Dried Cranberries

We will use white Mikasa china. Our Service personnel will plate the meals and serve your guests.

We will set the tables with the appropriate china and flatware and fan the linen napkins.

Dessert

Chocolate Mousse Slices

Light and creamy dark and milk chocolate mousses with a layer of chocolate sponge cake topped with chocolate shavings and surrounded with fresh raspberries and raspberry coulis.

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

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 (1), 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. Add \$5 per person to add First Course. 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 added 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.