

# HENRY'S



## **Hors D' Oeuvres and Station Sample Menu**

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

We are pleased to present the following Hors D' Oeuvres and Station menu for your consideration.

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

The Hors D'Oeuvres will be passed on garnished trays for approximately one hour. We will supply the white cocktail napkins.

### **Hot Hors D' Oeuvres**

Scallops Wrapped in Bacon with Water Chestnut  
Spring Rolls with Shrimp and Vegetables offered with Duk Sauce and Chinese Mustard  
Tempura Asparagus offered with Ginger Dipping Sauce  
Balsamic Fig Flatbreads topped with Fresh Figs, Goat Cheese, and Balsamic Marinade  
Broiled Baby Lamb Chops Dijonnaise  
Mini Cheddar and Caramelized Onion Sliders  
Spanikopita  
Wild Mushroom Tarts

### **Cold Hors D' Oeuvres**

California Sushi Rolls offered with Pickled Ginger, Wasabi, and Soy Sauce

### **Limited Pasta and Salad Station**

*To open approximately 1 hour after the hors d'oeuvres start*

Wild Field Greens Salad with Fresh Strawberries, Sun Dried Cranberries, Candied Pecans, Stilton Cheese, and Balsamic Vinaigrette  
Platters of Fresh Beefsteak Tomatoes with Basil, and Fresh Mozzarella (seasonal)  
Campanelle Primavera with Julienne of Fresh Vegetables  
Penne Pasta with Marinara Sauce and Small Cocktail Meatballs or Chicken Sausages  
Crusty Rolls and Breadsticks with Whipped Butter and Whipped Garlic Butter

### **Seafood Station**

*Optional for an additional \$10 per person*

To open with Continental Station

Seafood Stuffed Shells with Fresh Lobster

Hot Crab and Artichoke Dip with Toasted Pita Breads

Shrimp Scampi or Iced Cocktail Shrimp

### **Continental Station**

*To open ½ hour after Salad Station*

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

Roasted Red Bliss Potatoes with Fresh Rosemary

Grilled Asparagus Spears

Shallot Mashed Potatoes bar

Chives, Crumbled Bacon, Crumbled Blue Cheese, Salsa, Roasted Elephant Garlic, Caviar, Sour  
Cream, Broccoli Florettes, Sautéed Wild Mushrooms

Baskets of Soft Rolls, Crusty Breads, and French Baguettes

At each Station, we will use white Mikasa china plates. 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 Dessert.

### **Dessert Station**

Chocolate Raspberry Torte Cake or Strawberry Shortcake

Miniature European Pastries

Plain and Strawberry Cheesecakes

Fresh Cubed Fruit Platters

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, ice, bar fruit, and liquor liability insurance.

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

**Please call deddie 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 bar service.**

**We will expect a definite guarantee as to the number of guests attending one week in advance of the event, plus fifty percent of the unpaid balance. The remainder will be due and payable the evening of the party. A non-refundable deposit of \$300.00 is necessary 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.