



HENRI'S  
EXQUISITE  
CATERING

*Hors d'oeuvres*

APPETIZER MENU



Watermelon Feta Skewers with Balsamic Reduction  
Photo Credit: Lovely Light Imagery

Vegetarian V  
 Vegan VG  
 Gluten Free GF  
 Dairy Free DF  
 additional charge \*

## COLD

**SLICED CANTALOUPE WITH PROSCIUTTO\* GF**  
 Sweet sliced cantaloupe squares topped with fresh sliced prosciutto

**WATERMELON FETA SKEWERS WITH BALSAMIC REDUCTION V | GF**  
 Sliced watermelon\* squares, feta cubes topped with a balsamic reduction \*seasonal

**CRAB AND SHRIMP PUFFS WITH COCKTAIL SAUCE\***  
 A creamy and cold crab salad stuffed inside a freshly baked sliced profiterole  
 served with cocktail sauce on the side

**ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO\* DF | GF**  
 Cold asparagus that has been lightly blanched  
 and wrapped in thinly sliced prosciutto

**ICED SHRIMP WITH COCKTAIL SAUCE\* DF | GF**  
 Fresh ice cold shrimp, served in a cup garnished with greens  
 and topped with our home-made cocktail sauce

**WALDORF SALAD EN ENDIVE\* V | GF**  
 Apples, celery, grapes, walnuts mixed with creamy dressing served on endive leaf

**ASPARAGUS CREPES WITH GARLIC CREAM CHEESE V**  
 Cold asparagus that has been lightly blanched and wrapped in a mini  
 round crepe with a creamy garlic cream-cheese spread

**MARINATED TORTELLINI EN SKEWER V**  
 Cheese-filled tortellini skewered with black olives and grape tomatoes  
 marinated in Italian dressing

**MINI CAPRESE SKEWERS WITH BALSAMIC REDUCTION V | GF**  
 Fresh mini mozzarella balls with grape tomatoes and fresh basil,  
 topped with a balsamic reduction

**CURRIED CHICKEN SALAD CUCUMBERS GF | DF**  
 Sliced cucumbers topped with a dollop of curried chicken salad

**SMOKED SALMON MOUSSE CUCUMBERS\* GF**  
 Sliced cucumbers topped with creamy smoked salmon mousse  
 garnished with fresh dill

**CANDIED PECANS WITH ORANGE ZEST V | VG | GF | DF**  
 Whole California pecans glazed with simple syrup and infused  
 with fresh orange juice, orange zest and whole black peppercorns  
 served room temp in individual clear plastic cups

## H O T

### SPINACH AND CHEESE STUFFED MUSHROOMS V

Mushrooms stuffed with cooked spinach and cheeses and a light touch of our home-made bread-crumbs, baked right before serving

### CRAB AND GOUDA STUFFED MUSHROOMS

A customer favorite, these mushrooms are stuffed with crab, gouda cheese, finely diced bell peppers and a touch a dill and our home-made bread-crumbs, baked right before serving

### MANGO AND BRIE QUESADILLAS WITH FRUIT SALSA V

Flour tortillas filled with cheddar & brie cheeses, fresh mango, tomatoes onion and a touch of cilantro, mango salsa on the side

### BBQ CHICKEN QUESADILLAS WITH PINEAPPLE SALSA

Flour tortillas filled with diced BBQ grilled chicken breast, cheddar cheese, monterey jack cheese, red onions and cilantro with pineapple salsa on the side

### BLACK BEAN QUESADILLAS WITH FRESH SALSA V | VG | DF

Flour tortillas filled with mashed black beans, diced tomatoes onions, cilantro and vegan cheese with chunky salsa on the side

### CHICKEN AND BLACK BEAN EMPANADAS

Puff pastry filled with diced grilled chicken breast with black beans cheddar cheese and our home-made salsa

### CHORIZO AND BLACK BEAN EMPANADAS

Puff pastry filled with spicy Mexican chorizo, black beans and cheese

### BEEF AND POTATO EMPANADAS

Puff pastry filled with prime rib, potato and pepppers in a Tex Mex inspired seasoning

### HAM AND CHEESE EMPANADAS

Puff pastry filled with finely diced ham, cheddar and monterey jack cheeses and our home-made salsa

### MINI BEEF WELLINGTON

Our twist on a traditional beef wellington, we use small bite size cubes of beef tenderloin that have been glazed in our BBQ sauce and baked inside puff pastry

### MINI TWICE BAKED POTATOES V

Bite size fingerling potatoes, baked, sliced and stuffed with creamy mashed potatoes, cheddar cheese, sliced green onions and bacon bits

### SPANAKOPITAS V

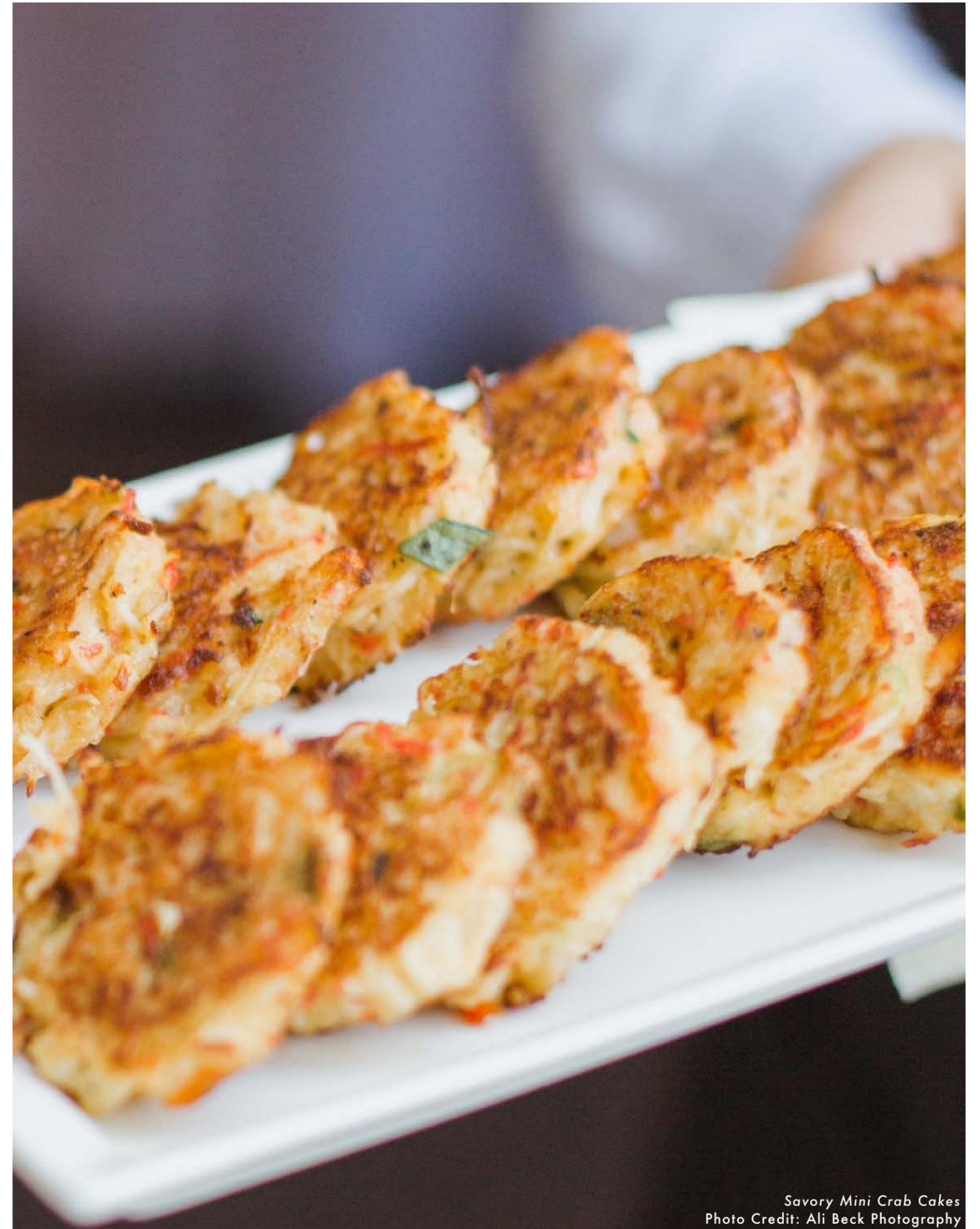
Mixture of spinach and feta cheese wrapped in a bite size triangle of filo dough

### POTATO LATKES V

Mini potato pancakes that are seared to a golden brown on a flattop served with sour cream and apple sauce on the side

### SAVORY MINI CRAB CAKES DF

Bite size crab cakes that are cooked on a flattop served with cocktail sauce on the side



Savory Mini Crab Cakes  
Photo Credit: Ali Beck Photography



*East Meets West | Dumplings & Gingerbread*  
 Photo Credit: Henri's Exquisite Catering

## H O T

### POTSTICKERS WITH ORANGE GINGER SAUCE DF

Chicken and vegetable potstickers, sautéed and seared served with a sweet and savory orange ginger sauce on the side

### VEGETABLE EGG ROLLS WITH PLUM SAUCE V | VG | DF

Crunchy and filled with finely diced stir-fried vegetables served with a sweet plum sauce on the side

### SHRIMP SPRING ROLLS WITH SWEET & SOUR SAUCE DF

Sautéed shrimp and finely diced stir-fried vegetables in spring roll wrapper fried to a golden brown and served with sweet and sour sauce on the side

### CRAB WONTONS WITH SWEET & SOUR SAUCE

Crispy wonton filled with a creamy crab mixture served with sweet and sour sauce on the side

### BROCCOLI AND CHEESE PUFFS V

Cheesy broccoli mixture fills little bite size puff pastry bundles

### BLEU CHEESE STUFFED DATES WRAPPED WITH BACON GF

Pitted medjool dates stuffed with bleu cheese and wrapped in bacon

### SPINACH, CHEESE AND POTATO BUNDLES V

A mixture of freshly mashed potatoes with cooked spinach and cheeses wrapped in a puff pastry bundle and baked to a golden brown

### MINI BRIE EN CROUTE WITH APPLES AND WALNUTS V

Small slices of imported brie cheese in bite size puff pastry filled with cooked apples and glazed walnuts

### MINI BRIE EN CROUTE WITH PECANS AND CRANBERRIES V

Small slices of imported brie cheese in bite size puff pastry filled with dried cranberries and chopped pecans

### CREAMY WILD MUSHROOM TURNOVERS V

Bite-size puff pastry turnovers filled with a creamy mushroom mixture

### VEGETARIAN QUICHE V

Creamy egg custard fills a thin layer of puff pastry with lots of sautéed vegetables and cheese, topped with a touch of parmesan cheese

### QUICHE LORRAINE

Our creamy egg custard filled with bacon, green onions and swiss cheese in a thin layer of puff pastry, topped with a touch of parmesan cheese

### SWEDISH MEATBALLS

Beef and pork meatballs covered in a creamy gravy, topped with a touch of parsley and served with a sweet & tart cranberry sauce on the side

### BBQ GLAZED MEATBALLS

Beef and pork meatballs covered in our home-made BBQ sauce

## HOT

### BACON WRAPPED PRAWNS\* GF | DF

Fresh shrimp, brushed with garlic butter wrapped in bacon

### MINI DIJON PIGS IN A BLANKET

Bite size beef smokies and a touch of dijon mustard wrapped inside puff pastry crust  
*served with deli mustard on the side*

### RUMAKI GF

A surprisingly delicious combination of sautéed chicken livers  
water chestnuts and BBQ glaze wrapped in bacon

### MINI GRILLED VEGETABLE PIZZA V

Made-from-scratch pizza dough topped with home-made marinara, an assortment of  
thinly sliced vegetables topped with shredded parmesan and mozzarella cheeses

### FALAFEL WITH TAHINI SAUCE V | VG | GF | DF

Spiced mashed chickpeas form these little bite size balls that are deep fried

### MAC & CHEESE CUPS

Our creamy mac & cheese served in small bamboo bowls  
*add crispy bacon bits as a garnish*

## SOUP SHOTS

*Our soup shots are served in shot glasses with a grilled cheese garnish and assembled  
on site before serving to guests. All soup shots are gluten free without the grilled cheese*

### CORN CHOWDER WITH GRILLED CHEESE V

### SPLIT PEA SOUP WITH GRILLED CHEESE V

### TOMATO SOUP WITH GRILLED CHEESE V

ROASTED BUTTERNUT SQUASH SOUP WITH CREME FRAICHE\*  
*butternut squash is seasonal*

## BRUSCHETTA

*Made with freshly toasted French baguette slices and fresh ingredients  
assembled on site, served cold*

### GOAT CHEESE, ROASTED RED PEPPER & FRESH BASIL V

### FRESH SLICED MOZZARELLA, TOMATOES & BASIL V

### GOAT CHEESE, OLIVE TAPENADE & BASIL V

### GOAT CHEESE, FIG JAM & PROSCIUTTO\*

### HUMMUS, ROASTED RED PEPPERS & BASIL V | VG | DF

### WHITE BEANS, ROASTED RED PEPPERS & BASIL V | VG | DF

HONEYED RICOTTA, FRESH FIGS & BALSAMIC REDUCTION\* V  
*fresh figs are seasonal*



Tomato Soup Shots with Grilled Cheese  
Photo Credit: Henri's Exquisite Catering



BBQ Pulled Pork with Asian Slaw Sliders  
Photo Credit: Ali Beck Photography

## SLIDERS

*Our mini sliders are served on home-made mini slider rolls and assembled on site before serving to guests*

### CHEESEBURGERS

Angus beef patties, cheddar cheese with pickle garnish  
served with ketchup on the side

### TRI TIP WITH CARAMELIZED ONIONS DF

served with creamed horseradish on the side

### BBQ PULLED PORK WITH ASIAN SLAW DF

12-hour slow-roasted pork shoulder that is generously seasoned with our dry rub and topped with our home-made BBQ sauce

### MINI REUBEN TRIANGLES

Freshly sliced corned beef and sauerkraut  
served on toasted rye bread topped with thousand island dressing

## SKEWERS

### CHICKEN BROCHETTE WITH LEMON & GARLIC GF | DF

Chicken breast skewered and marinated with lemon, garlic & olive oil  
grilled on a flat top and topped with a lemon glaze and parsley before serving

### ISLAND CHICKEN KABOB WITH PINEAPPLE GF | DF

Diced chicken breast, bell peppers, onions and fresh pineapple with teriyaki glaze

### GRILLED CHICKEN KABOB GF | DF

Diced chicken breast, bell peppers, onions and choice of teriyaki glaze or BBQ glaze

### GRILLED BEEF KABOB GF | DF

Diced beef tenderloin or prime rib of beef with bell peppers, onions  
and choice of teriyaki glaze or BBQ glaze

### CHICKEN SATAY STICKS WITH PEANUT SAUCE GF | DF

Chicken breast skewered and seasoned, served with warm peanut sauce

### PORK SATAY STICKS WITH PEANUT SAUCE GF | DF

Pork tenderloin skewered and seasoned, served with warm peanut sauce

### TOFU KABOB WITH PINEAPPLE AND TERIYAKI GLAZE\* V | VG | DF | GF

Grilled marinated tofu cubes with fresh pineapple, bell peppers  
and onions, topped with a teriyaki glaze

# Enhancements

Served stationed, choose one or a combination of items to build a grazing-style spread

## FRESH FRUIT CASCADE

A beautiful showstopper for any table, our unique fruit cascades are made with hand-carved melons filled with a fresh selection of seasonal fruits and garnished with grapes and more

## VEGETABLE CRUDITÉS

Beautifully arranged raw vegetables mostly consisting of carrots, celery, cucumbers, jicama, broccoli, cauliflower, grape tomatoes and radish flowers - plus any other seasonal items served with housemade herbed ranch and hummus

## ANTIPASTO PLATTER

Fresh mini mozzarella balls and provolone cheese with salami and sopresatta, pepperchini peppers, mixed olives, marinated artichokes served with sliced bread

## COCKTAIL SHRIMP

Large, hand-peeled and prepared cocktail shrimp served over ice with fresh lemon slices and our housemade cocktail sauce

## WHOLE POACHED SALMON

Large, fresh and sustainably caught wild whole salmon (11- 15 lbs), cleaned and de-boned by our chef before being seasoned with touches of fresh lemon juice and dill, poached, chilled and beautifully decorated with sliced cucumbers, fresh lemons served with our housemade dill sauce and housemade mustard sauce



Photo Credit: Henri's Exquisite Catering

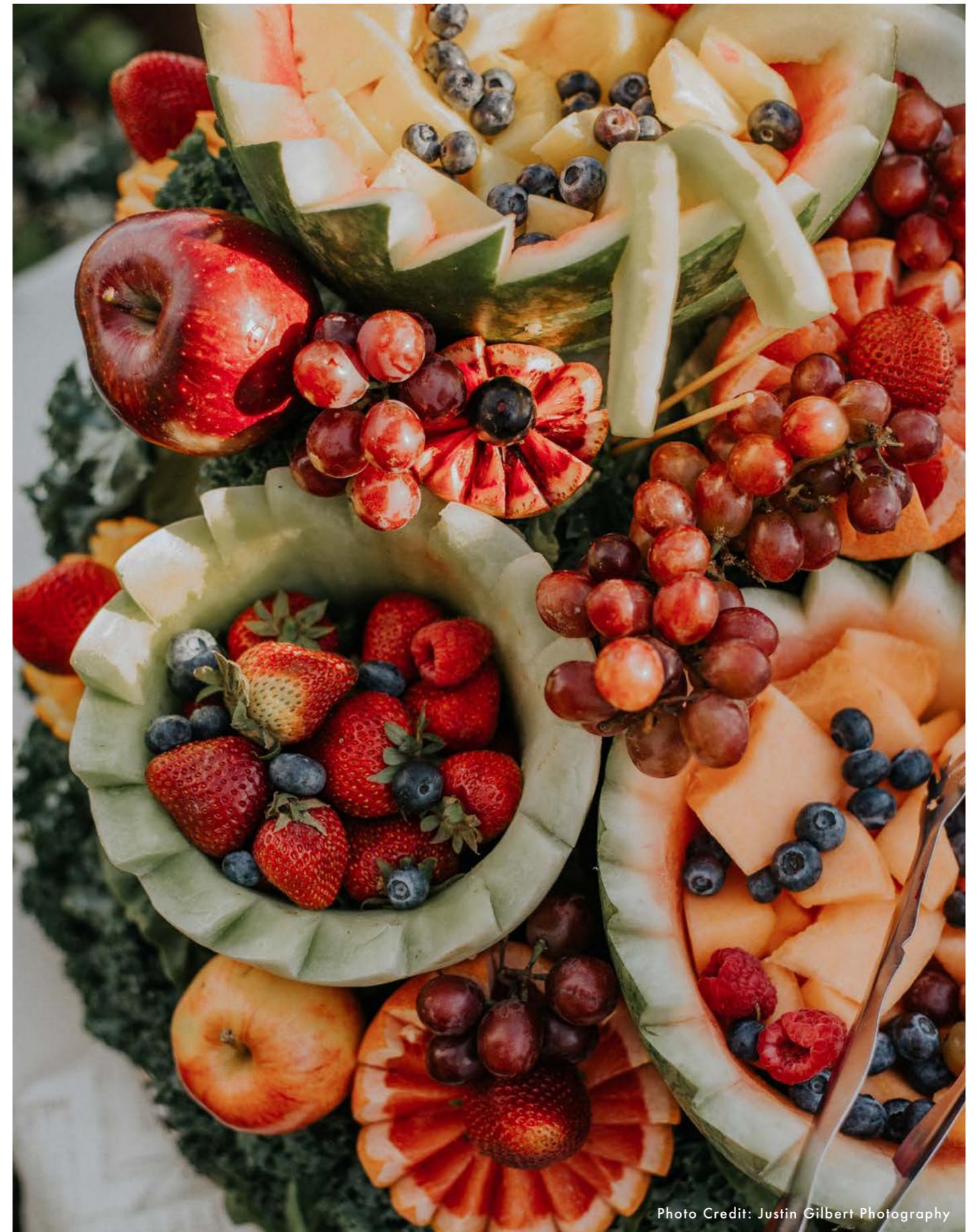


Photo Credit: Justin Gilbert Photography

# Cheese Displays

## PREMIUM IMPORTED CHEESE DISPLAY WITH ASSORTED CHARCUTERIE

Eight hand-selected imported artisan cheeses, three cured meats, fresh grapes, seasonal fresh fruit, assorted dried fruits, nuts, olives, whole grain mustard, fig jam, organic honey, plus assorted artisan crackers, sliced bread and crostini

## LIGHT DOMESTIC & IMPORTED CHEESE DISPLAY

Four hand-selected artisan cheeses, fresh grapes, dried fruits, fig jam, nuts and assorted crackers

## DOMESTIC CHEESE CUBES

Three domestic cheeses cut into cubes. Cheddar, Pepper Jack and Monterey Jack served alongside slices of cured Italian dry salami with assorted crackers and fresh grapes

## WHOLE BRIE EN CROUTE

Hand-selected imported wheel of brie wrapped in puff pastry and stuffed with your choice of sweet topping:

*Dried cranberries and whole pecans  
Sweet apple compote and whole walnuts  
Fig jam garnished with dried and/or fresh figs*

served with assorted artisan crackers and sliced bread

## INDIVIDUAL CHEESE & CHARCUTERIE PLATES

Two or three hand selected cheeses, with Italian dried salami or prosciutto fig jam, fresh fruit, mixed nuts, gerkins or olives and crackers served on 5" bamboo plates with a bamboo fork

## BUILD-YOUR-OWN-BRUSCHETTA STATION

Freshly toasted crostini with soft hand-picked goat cheese and fresh mozzarella slices, hummus, fig jam, prosciutto, olive tapenade diced tomatoes, basil and roasted red peppers



HENRI'S EXQUISITE CATERING | henricatering.com | 818.348.3141

Photo Credit: Henri's Exquisite Catering



Photo Credit: Sam Turchin Photography

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Contact Us

Interested in booking us for your next event?  
We are happy to answer any questions  
you might have! Please remember to include  
your event date, location and head count when  
inquiring about pricing and event availability.  
We serve Los Angeles and Ventura Counties.

REACH US BY

Email us at [henriscatering@gmail.com](mailto:henriscatering@gmail.com)

Call us at 818.348.3141  
Mon - Fri 9:00am - 5:00pm  
*Walk ins by appointment only*

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