

HENRI'S
EXQUISITE
CATERING

Plated Dinner
MENU 2022

Hors d'oeuvres

PLATED APPETIZERS

HOT

PORTOBELLO STUFFED MUSHROOM

Spinach and cheese V
Crab and gouda
Vegan accommodating* VG

CREAMY WILD MUSHROOM WELLINGTON V

Wild mushrooms in a creamy sauce wrapped in a puff pastry and baked to a golden brown

BABY LAMP CHOPS

Two baby lamp chops topped with housemade mint sauce and mint jelly, garnished with a fresh sprig of mint

COLD

FIG CROSTINI WITH HONEY RICOTTA* V

Toasted slice of French baguette topped with honey ricotta cheese and sliced fresh fig*, garnished with micro-greens and balsamic vinaigrette
fresh figs are seasonal generally available in the summer and fall months

INDIVIDUAL CHEESE AND CHARCUTERIE PLATE

Selection of soft and hard cheeses (2 or 3 cheeses) with salami and prosciutto plus assortment of appropriate accouterments
If you have a particular favorite you'd like us to include please let us know!
Vegan cheese and charcuterie available upon request*

CAPRESE SALAD WITH BALSAMIC REDUCTION V | GF

Sliced fresh mozzarella, tomato and basil seasoned with salt and pepper and topped with balsamic reduction

WATERMELON, FETA AND MINT SALAD* V | GF

Sliced watermelon served with sliced feta cheese and mint leaves topped with balsamic reduction

ASSORTED SEASONAL FRESH FRUIT



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

Fig Crostini with Honeyed Ricotta
Photo Credit: Lovely Light Imagery

Starters

SOUPS & SALADS

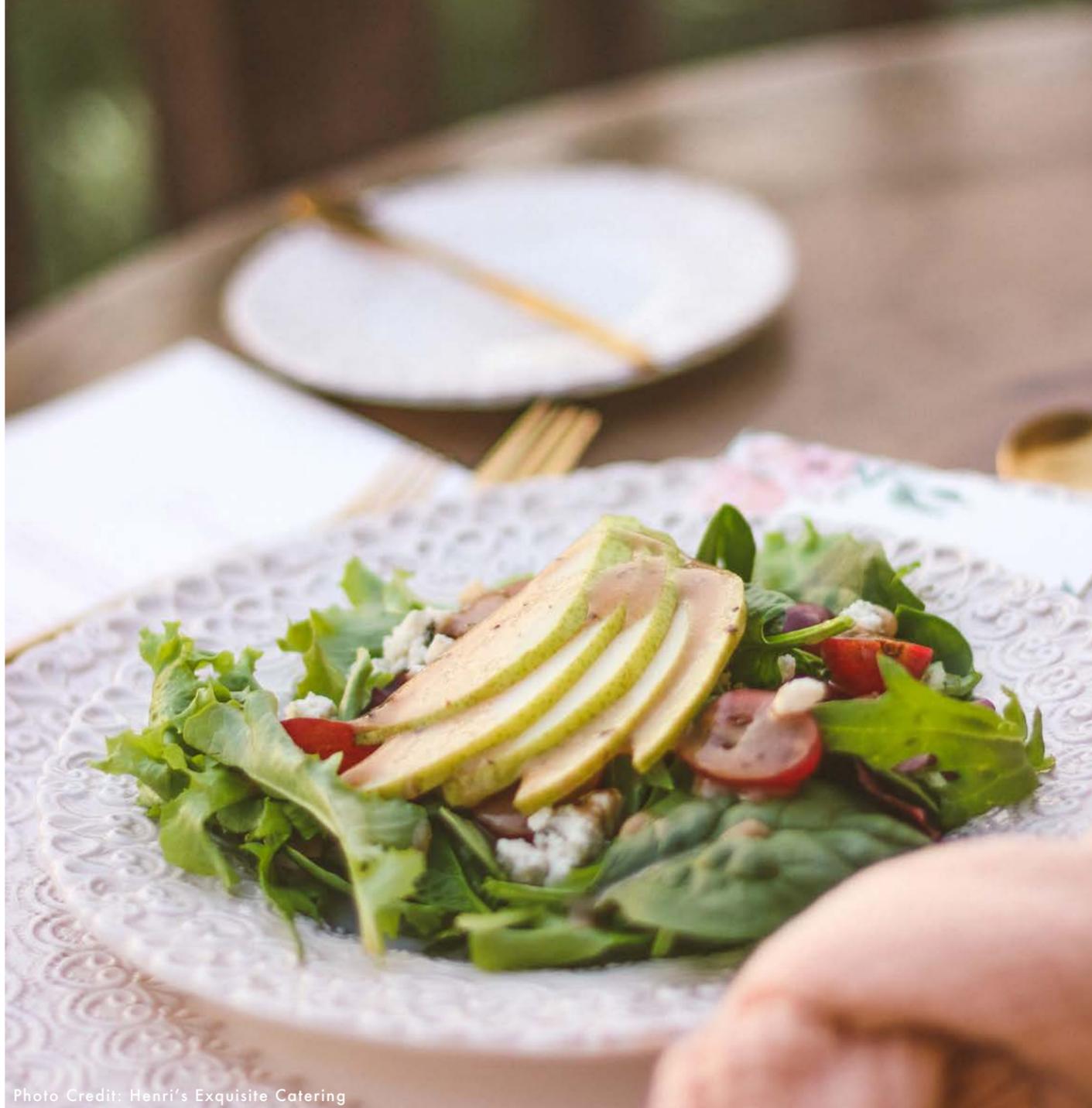


Photo Credit: Henri's Exquisite Catering

SOUPS

- SPLIT PEA SOUP TOPPED WITH CROUTONS
- CREAMY TOMATO BISQUE WITH CROUTONS
- CORN CHOWDER GARNISHED WITH GREEN ONIONS & CHEDDAR CHEESE
- ROASTED BUTTERNUT SQUASH SOUP GARNISHED WITH CREME FRAICHE*
** butternut squash is seasonal*

SALADS

- RASPBERRY SALAD
Field greens with glazed walnuts, dried cranberries and feta cheese with raspberry vinaigrette dressing
- CAESAR SALAD
Topped with homemade croutons, parmesan cheese and caesar dressing
- CLASSIC GARDEN SALAD
Iceberg, romaine, shredded purple cabbage, sliced cucumbers, grape tomatoes topped with homemade croutons and choice of dressing
- CITRUS SALAD
Bibb and romaine lettuces with fresh mandarin oranges, sliced mushrooms, dried cranberries and candied walnuts served with a creamy citrus dressing
- HARVEST SALAD
Harvest field greens, chopped apples, grapes, candied walnuts and bleu cheese balsamic vinaigrette dressing
- MEXICAN CAESAR SALAD
Diced tomatoes, sun flower seeds, cotija cheese and crispy corn tortilla strips served with cilantro dressing
- PEAR BALSAMIC SALAD
Harvest field greens with grapes, sliced pears*, toasted pine nuts and bleu cheese balsamic vinaigrette dressing
**pears are seasonal, can substitute with sweet apples during off season*
- GREEK INSPIRED SALAD
Field greens, baby spinach, grape tomatoes, sliced black olives and feta cheese served with lemon vinaigrette dressing
- SPINACH SALAD
Baby spinach with slivered almonds and fresh raspberries served with balsamic vinaigrette dressing

CHICKEN

All of our chicken entrees are made with fresh, organic, hand-trimmed chicken breast we also offer boneless chicken thighs for some dishes

CHICKEN MARSALA WITH MUSHROOMS & CAPERS GF | DF

Marinated chicken breast seared on a flat top and topped with marsala wine glaze

CHICKEN PICCATA WITH LEMON CAPER GLAZE DF

Lightly breaded chicken breast garnished with a sliced lemon, capers and parsley

APRICOT CHUTNEY CHICKEN GF | DF

Marinated chicken breast, grilled and topped with a delicious sweet & savory chutney glaze

HAWAIIAN PINEAPPLE CHICKEN GF | DF

Chicken breast, marinated, grilled and topped with sweet teriyaki glaze, grilled pineapple and fresh cilantro

CHICKEN PARMESAN

Lightly breaded chicken breast, topped with our home-made marinara, swiss and parmesan cheeses

CHICKEN WITH AVOCADO & COGNAC CREAM

Lightly breaded chicken breast topped with Cognac cream sauce and fresh avocado slice

LEMON CHICKEN WITH DICED ARTICHOKE GF | DF

Marinated chicken breast, grilled on a flat top and topped with a lemon glaze, marinated artichokes and capers

SWISS CHICKEN

Lightly breaded chicken breast, topped with cream sauce swiss cheese and fresh sliced tomato

DIJON AND TARRAGON GRILLED CHICKEN GF | DF

Marinated chicken breast, grilled and topped with a dijon & tarragon glaze, garnished with fresh tarragon

CITRUS-MARINATED GRILLED CHICKEN WITH MANGO SALSA

Tender marinated chicken breast that is grilled and topped with a chunky mango salsa with red onions, chopped tomatoes, lime and garnished with fresh cilantro

Entrées

PROTEINS & MAINS



Chicken Marsala
Photo Credit: Sam Turchin Photography



Filet Mignon with Au Jus
 Photo Credit: Henri's Exquisite Catering

BEEF

All of our beef entrees are made from whole cuts of Angus Beef that are generously seasoned, seared to perfection and then finished off in the oven until a delicious medium rare.

For buffets, all beef entrees are carved-to-order and served with our home-made hunter sauce (creamed horseradish)

FILLET MIGNON

Beef tenderloin, the finest cut of lean beef
 Seared in garlic butter before finished off in the oven
 Served with au jus and hunter sauce

FILLET MIGNON

Served with Green Peppercorn Sauce

FILLET MIGNON

Served with Red Wine Mushroom Reduction

FILLET MIGNON

Drizzled with herb Chimichurri

PRIME RIB OF BEEF

A delicious premium cut with some marbling,
 and fat around the rim, very tender and flavorful
 Served with au jus & hunter sauce

MARINATED SANTA MARIA STYLE TRI TIP

Grilled to seal all the flavors, this lean cut of beef is tender and delicious
 Served with au jus and hunter sauce

SANTA MARIA STYLE TRI TIP

Served with herb Chimichurri or housemade BBQ sauce

HERB CRUSTED TRI TIP

Rubbed with a mixture of spices and herbs then seared and cooked until tender
 Served with au jus and hunter sauce

FISH

We work with our local providers to ensure our fish is sustainably sourced and fresh.
All our fish entrees are gluten-free except for our breaded tilapia.

GRILLED SALMON WITH ORANGE GINGER GLAZE GF
Lightly grilled and topped with a delicious orange ginger glaze
garnished with fresh orange slice and parsley

**SIMPLE MARINATED GRILLED SALMON GF
WITH DILL SAUCE ON THE SIDE**
Grilled lightly, this salmon entree is simply seasoned
to enjoy with our home-made creamy dill sauce

GRILLED SALMON TOPPED WITH MANGO SALSA GF
Marinated & grilled, topped with a chunky mango salsa that has
red onions, bell peppers & cilantro

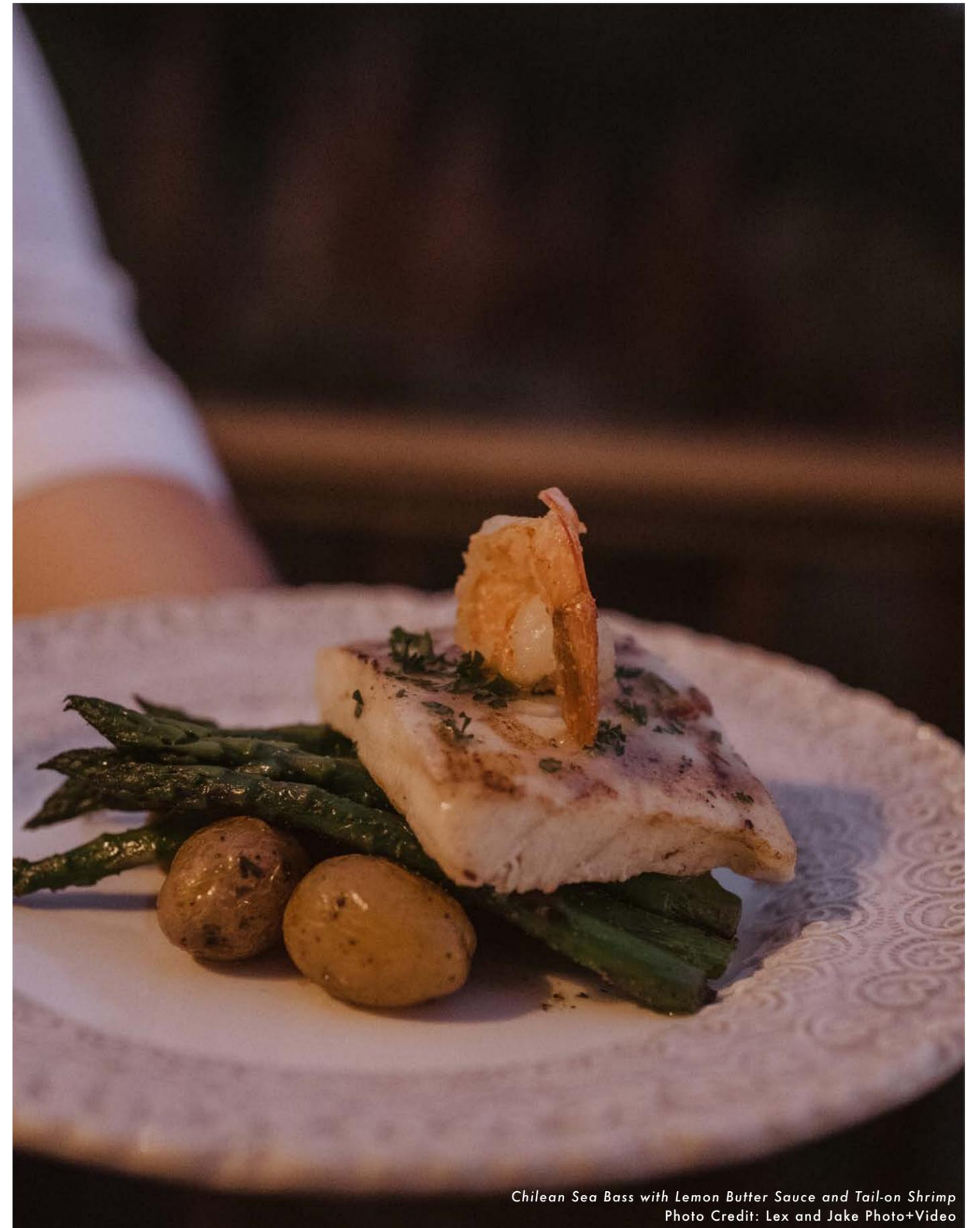
GRILLED CHILEAN SEA BASS WITH LIME-CILANTRO SAUCE GF
The fillet mignon of fish, this sea bass is marinated with lime and
cilantro, then grilled and topped with a lime-cilantro glaze.

**CHILEAN SEA BASS WITH LEMON BUTTER SAUCE GF
TOPPED WITH TAIL-ON SHRIMP**
Lightly marinated and then seared on a flat-top. We top this fish
with a lemon butter sauce and then add a garlic butter tail-on shrimp

GRILLED HALIBUT WITH LEMON BUTTER SAUCE OR DILL SAUCE GF
We lightly marinate and season this white fish and finish off on the flat-top
to grill before topping it off with our lemon butter sauce or enjoy
with our creamy dill sauce on the side

GRILLED HALIBUT TOPPED WITH MANGO SALSA GF
Marinated & grilled, topped with a chunky mango salsa that has
red onions, bell peppers & cilantro

BREADED TILAPIA WITH LEMON CAPER SAUCE
We lightly bread our tilapia and cook it on a flat-top to seal all flavors
topped with a lemon caper sauce and garnished
with a slice of fresh lemon, capers and parsley



Chilean Sea Bass with Lemon Butter Sauce and Tail-on Shrimp
Photo Credit: Lex and Jake Photo+Video



Lemon Parmesan Cauliflower Steak
Photo Credit: Henri's Exquisite Catering

VEGETARIAN

We are firm believers that everyone should get to enjoy a delicious meal regardless of their dietary restrictions. These entrees are perfect for individuals with a vegan or vegetarian diet. Combine with a starch and vegetable side dish for a delicious meal that ensures no one feels left out! For a little something off-menu, let us know, we happily create most custom requests

EGGPLANT PARMESAN V

Cut into thick steaks, we bread and cook our eggplant on a flat top. Finally topped with our home-made marinara and a combination of Swiss and parmesan cheeses with a touch of parsley. For a fun twist make it spicy with a chunky arrabbiata marinara and pepper jack cheese

TOFU TERIYAKI VG | V

Marinated to absorb the most flavor and then grilled topped with a teriyaki glaze and grilled onions and bell peppers plus a touch of sesame seeds

TOFU MARSALA WITH MUSHROOMS AND CAPERS VG | V

If you love all the flavors of a chicken marsala, this tofu is sure to satisfy! Marinated, seared and topped with marsala wine sauce with mushrooms and capers

VEGAN LASAGNA VG | V

Lasagna noodles layered with crumbled tofu, vegan cheese, spinach, mushrooms, seasonal vegetables and home-made marinara sauce

VEGAN ENCHILADAS VG | V

Corn tortillas filled with crumbled, seasoned and sautéed tofu and vegan cheese OR filled with shredded zucchini and vegan cheese, topped with a delicious red enchilada sauce

GRILLED VEGETABLE FAJITAS VG | V

Diced grilled zucchini, bell peppers, mushrooms, cauliflower and onions topped with fresh cilantro

LEMON PARMESAN CAULIFLOWER STEAKS V | VG

with Toasted Pine Nuts (vegan without parmesan)

Generously seasoned cauliflower cut in to steaks, seared on a flattop grill and finished off in the oven, topped with fresh shredded parmesan cheese parsley and toasted pine nuts along with touches of lemon zest. Served best on top of a bed of pasta

Starches

PASTAS

PENNE RIGATE V | VG | DF

With sundried tomatoes, fresh garlic and basil

FARFALLE V | VG | DF

With eggplant, zucchini and sundried tomatoes

PENNE RIGATE V

With diced zucchini, sundried tomatoes, fresh garlic and basil with creamy pesto

GREEK FARFALLE V

With pitted olives, diced tomatoes, crumbled feta cheese and fresh dill

ASIAN NOODLES V | VG | DF

With green onions sesame oil and sesame seeds

CREAMY MACARONI AND CHEESE

CHEESE-FILLED RAVIOLI* V

With choice of marinara, creamy pesto or alfredo sauce

CHEESE-FILLED TORTELLINI* V

With choice of marinara, creamy pesto or alfredo sauce

GRAINS

WILD RICE V | VG | GF | DF

With dried cranberries and slivered almonds

PINEAPPLE RICE V | VG | GF | DF

Topped with green onions and fresh pineapple

SPANISH RICE V | VG | GF | DF

LIME CILANTRO RICE V | VG | GF | DF

POTATOES

OVEN ROASTED PETIT POTATOES V | VG | GF | DF

RED ROSE ROASTED ROSEMARY POTATOES V | VG | GF | DF

POTATOES AU GRATIN* V | GF

ROASTED POBLANO AND CORN POTATOES AU GRATIN* V | GF

MASHED POTATOES V | GF

Choose from: Classic Creamy | Garlic | Sweet



Grilled Halibut topped with Mango Salsa & Wild Rice
Photo Credit: Sam Turchin Photography

HENRIS EXQUISITE CATERING | henriscatering.com | 818.348.3141

Vegetables

GRILLED SEASONAL VEGETABLES W/ TRICOLORED PEPPERS

An assortment of grilled and seasoned vegetables among them zucchini, carrots and colorful sweet bell peppers

GRILLED ASPARAGUS WITH GARLIC BUTTER

Lightly blanched asparagus that is grilled in garlic butter

FRENCH GREEN BEANS ALMONDINE

Sautéed french green beans, seasoned and topped with slivered almonds

HARICOTS VERTS WITH PETIT CARROTS

Lightly seasoned sautéed French green beans mixed in with sautéed seasoned petit carrots

GLAZED RUBY CARROTS WITH ROASTED PINE NUTS

One of our classic side dishes, a customer favorite these carrots are sliced and sautéed in a home-made glaze that is sweet and savory and topped with roasted pine nuts
Perfect any time of year

COLD CORN SALAD WITH LIME DRESSING

Sweet tender corn with diced bell peppers red onions, tomatoes and fresh basil tossed in a lime dressing

RATATOUILLE

A combination of sliced zucchini and yellow squash and plum tomatoes with a touch of thyme, oven baked until tender

SAUTÉED BRUSSELS SPROUTS

Blanched brussels sprouts that are diced in half length-wise and sautéed in garlic, salt and pepper

SAUTÉED BRUSSELS SPROUTS WITH BACON*

Blanched brussels sprouts that are diced in half length-wise and sautéed in a little bacon fat with garlic, salt and pepper and topped with crunchy bacon bits

CREAMED CORN*

Sweet corn, prepared in a creamy indulgent sauce

Vegetables

ROASTED CREAMY CAULIFLOWER WITH PARMESAN

Cauliflower florets, generously seasoned and topped in a cream sauce before being finished off in the oven topped with parmesan cheese

ROASTED ACORN SQUASH WITH ALMONDS*

A fall favorite, this squash is diced with skin on and drizzled in olive oil and spices before being roasted in the oven
Please note this is seasonal vegetable generally available in the fall

STUFFED ZUCCHINI WITH SPINACH AND CHEESES*

Grilled zucchini, cut lengthwise with the center scooped out to make room for a delicious stuffing made up of ricotta, mozzarella and parmesan cheeses with spinach - finished off in the oven until topping is a light golden brown



Haricots Verts with Petit Carrots
Photo Credit: Ali Beck Photography



Turkey Corn Dog with Mashed Potatoes & Steamed Broccoli
 Photo Credit: Henri's Exquisite Catering

Children's Menu

We know that sometimes little ones might not gravitate towards our regular offerings. We crafted this children's menu so that everyone can enjoy a delicious dinner at your special event. Choose your starter, entree and two sides for a complete meal.
 For children ages 2-11

STARTERS

- Carrot Sticks & Cucumber Rounds with Herbed Ranch
- Celery Sticks and Apple Wedges with Peanut Butter
- Sliced Seasonal Fruit

VEGETABLES

- Steamed Broccoli
- Buttered Corn Kernels
- Sautéed Zucchini
- Crispy Tater Tots

MAINS

- Crispy Chicken Tenders
- Turkey Corn Dog
- Chicken Nuggets
- Grilled Santa Maria Style Tri Tip with BBQ Sauce
- Individual Pizza (Cheese or Pepperoni)

STARCHES

- Creamy Mac and Cheese
- Pasta with Butter and Cheese
- Penne Pasta with Marinara and Parmesan
- Bowtie Alfredo
- Creamy Mashed Potatoes
- Crispy Tater Tots

Hot Beverages

COFFEE

End the night with a little something warm.

*For plated dinner service, coffee is served tableside to guests after dinner.
Can be served stationed for guests to self serve and create their own cup of joe.*

FRESH BREWED COLOMBIAN COFFEE
REGULAR & DECAF

served with

Non-Dairy Creamer | Mini Cinnamon Sticks
Sugar | Sugar Substitute
Vanilla Syrup | Hazelnut Syrup

*alternative milks available upon request**

TEA

Compliment your dessert with a little something warm.

*Served stationed for guests to self serve and select their own tea.
For plated dinner service, tea is served tableside to guests after dinner.*

HOT WATER WITH ASSORTED TEAS
selection of decaffeinated and caffeinated herbal teas
served with

Lemon Wedges | Honey | Sugar | Non-Dairy Creamer

BLACK TEA

served with

Sugar | Sugar Substitute | Non-Dairy Creamer | Milk

Desserts

INDIVIDUAL DESSERTS

*A personal dessert for each guest,
the perfect way to end your plated meal service.*

FRUIT TART
CARAMEL NAPOLEON
CHOCOLATE TRUFFLE CAKE

DESSERT FLIGHT

*Choose three mini desserts to curate your own dessert flight that is
sure to impress your guests. Served as a trio plated and garnished with
fresh mint and/or raspberry sauce.*

PASSION FRUIT
MANGO MOUSSE
LEMON MERINGUE
CHOCOLATE TRUFFLE
STRAWBERRY MOUSSE
WHITE CHOCOLATE MOUSSE
CHOCOLATE CAPPUCCINO CUPS
RASPBERRY & DARK CHOCOLATE MOUSSE

Photo Credit: Henri's Exquisite Catering



Photo Credit: Nadia Gunnar Photography

HENRI'S
EXQUISITE
CATERING

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

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

View more information on
HENRISCATERING.COM

See more photos of our work
[INSTAGRAM](#)

Read what others are saying
[YELP](#)
[WEDDING WIRE](#)

CONTACT US