



HENRI'S
EXQUISITE
CATERING

Pasta Bar

MENU 2022

HENRI'S EXQUISITE CATERING | henricatering.com | 818.348.3141

Photo Credit: Justin Gilbert Photography

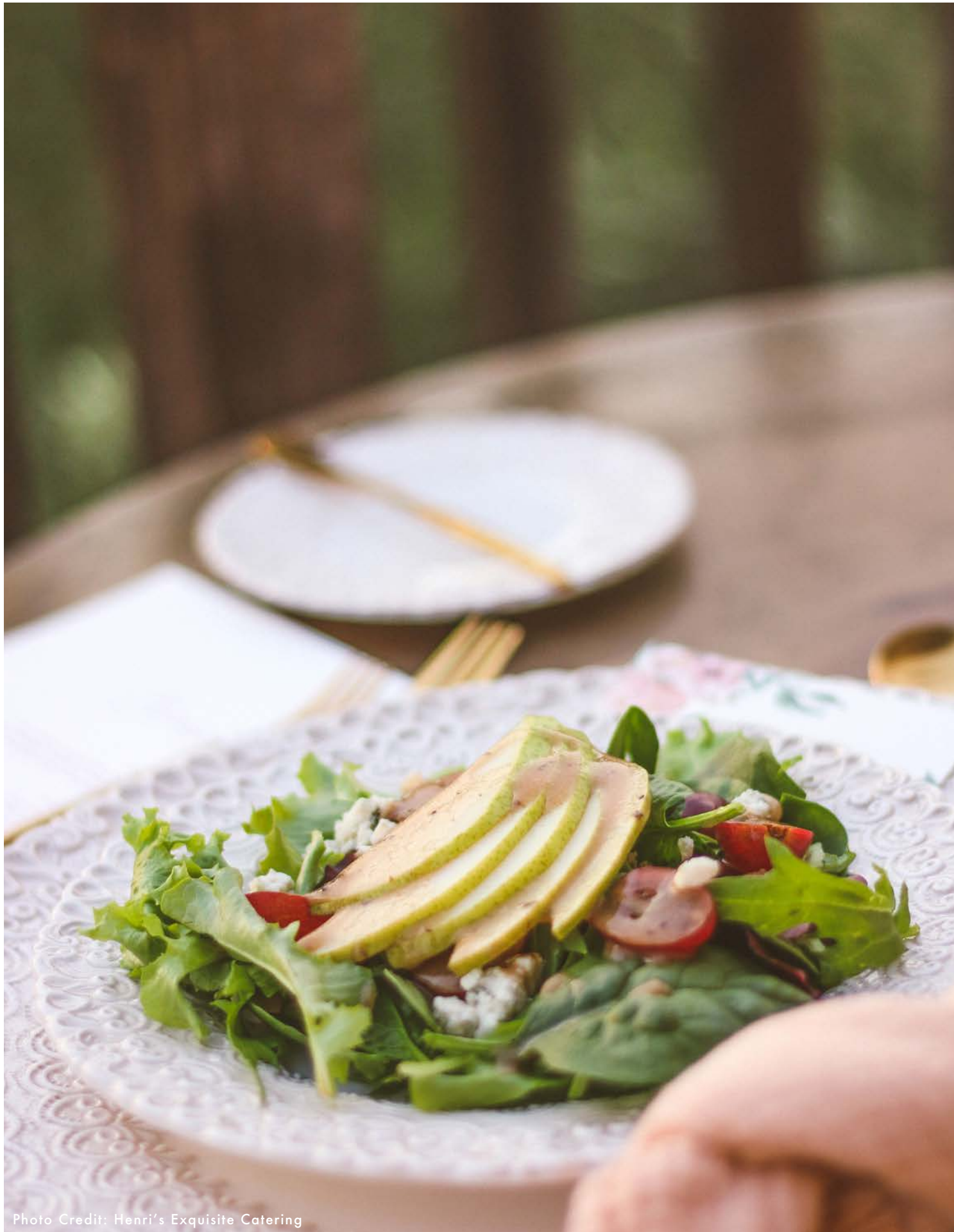


Photo Credit: Henri's Exquisite Catering

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

PASTA BAR

A fun option sure to enhance any event, our pasta bars make for an unforgettable experience. Each dish is prepared-to-order by our chefs in front of your guests, who have the complete freedom to customize their own masterpiece. Inquire about different pasta bar package options. Available to add-on to an existing package to create stations or as a stand-alone option with other sides to create a complete meal.

PASTAS

Penne Rigate
Fettuccine
Farfalle
Gluten Free*

SAUCES

Classic Marinara
Chunky Arrabbiata Marinara
Alfredo Sauce
Basil Pesto

TOPPINGS

Sliced Mushrooms
Marinated Artichokes
Green Onions
Bell Peppers
Diced Zucchini
Sun Dried Tomatoes
Sliced Black Olives
Chopped Garlic
Slivered Almonds
Toasted Pine Nuts
Shredded Parmesan Cheese
Crushed Red Peppers

PROTEINS

Diced Grilled Chicken
Diced Italian Sausage
Italian Meatballs
Shrimp*

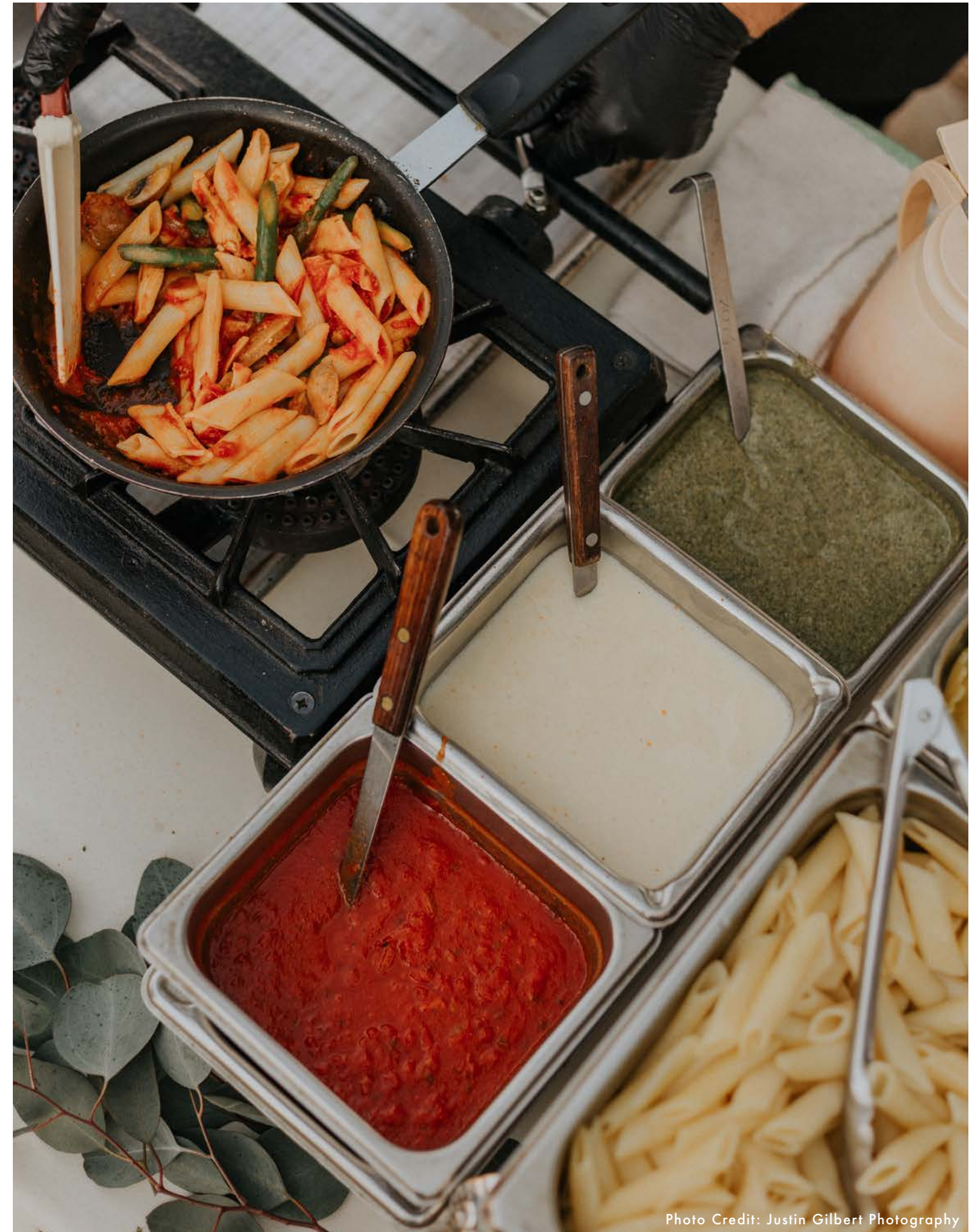


Photo Credit: Justin Gilbert Photography



Photo Credit: Ali Beck Photography

Refreshments

*Fresh-Made Beverages
Stationed in glass dispensers over ice for guests to enjoy
Available to add on to your event for an additional charge*

WATER INFUSIONS

Cucumber
Citrus
Lemon
Lemon & Basil
Strawberry Mint
Watermelon & Basil

LEMONADES

Classic Lemonade
Cucumber Lemonade
Cucumber Mint Lemonade
Lavander Lemonade
Mint Lemonade
Strawberry Lemonade

ICED TEAS

Iced Tea (*Unsweetened*)
Sweet Tea
Mango Iced Tea
Peach Iced Tea
Winter Citrus Iced Tea

Hot Beverages

COFFEE

*Compliment your dessert with a little something warm.
Served stationed for guests to self-serve and create their own unique cup of joe.*

FRESH BREWED COLOMBIAN COFFEE REGULAR & DECAF

served with

Home-made Whipped Cream | Non-Dairy Creamer | Sugar Cubes
Sugar Substitute | Mini Chocolate Chips | Mini Cinnamon Sticks
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.*

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

Dessert

PREMIUM SUNDAE BAR

*The perfect dessert to accompany your pasta bar
and is sure to wow your guests! Our delicious housemade
sauces are flambéed in person by our Chef on our propane
stovetop. Choose from a variety of toppings.
Includes Vanilla and Chocolate ice cream.
Additional flavors available for an additional cost.*

BANANAS FOSTER

Housemade caramel sauce topped with fresh sliced bananas
and flambéed with rum

CHERRIES JUBILEE

Housemade lemon sugar sauce topped with fresh seasonal cherries
and flambéed with brandy

served with our homemade whipped cream



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CONTACT US

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

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