

HENRI'S
EXQUISITE
CATERING

Holiday
SEASONAL
MENU 2022

Hors d'oeuvres
APPETIZERS



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

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

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 in individual clear plastic cups
served room temp

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



Potstickers with Orange Ginger Sauce
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



Photo Credit: Justin Gilbert Photography

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

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



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Photo Credit: Henri's Exquisite Catering

Starters

SOUPS & SALADS

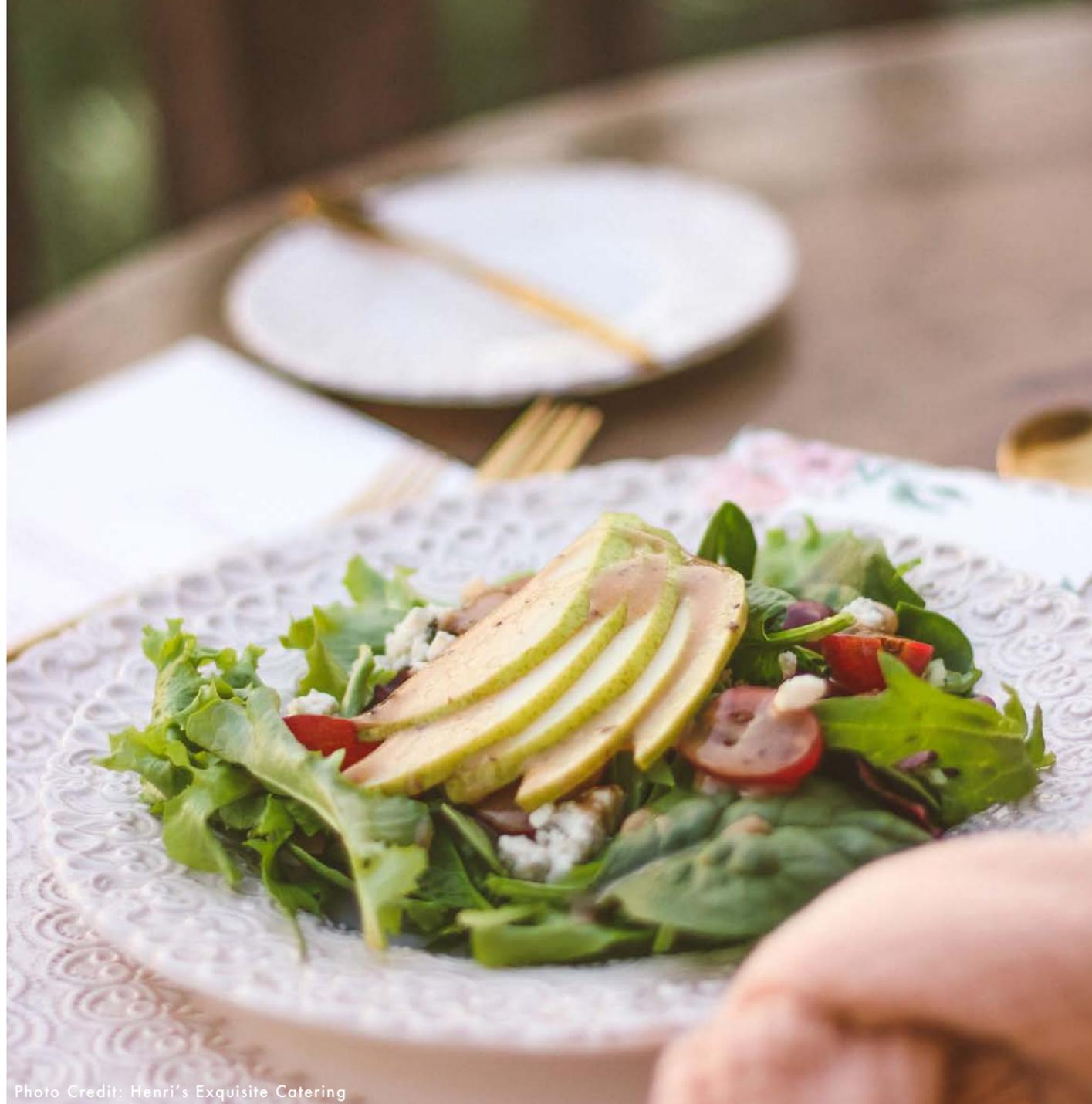


Photo Credit: Henri's Exquisite Catering

SOUPS

Soups are served plated

- 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

HOLIDAY MENU

*Perfect for Thanksgiving, Christmas and the whole holiday season!
Our classic traditional dinner package includes fresh-baked dinner rolls or garlic rolls and butter and choice of green salad.
All of our dishes are proudly made from scratch with tender love and care by our executive chef Cres*

The following items are included in our traditional holiday feast

FRESHLY ROASTED TOM TURKEY

We slow roast our turkeys and constantly baste them throughout the cooking process to ensure they're moist and flavorful. Can be delivered whole and garnished so you can have the honor of carving OR we can deliver your turkey pre-sliced with dark and white meat separated.

HOME-MADE TURKEY GRAVY

Made from the turkey drippings and juices, our light colored gravy is delicious on top of your turkey and mashed potatoes.

HERB AND MUSHROOM STUFFING

Our flavorful stuffing is made from delicious croutons, a combination of herbs and spices plus sautéed onions, celery and mushrooms in a chicken broth. It's perfect with turkey, on it's own or in a left-over thanksgiving day sandwich!

CREAMY MASHED POTATOES

Idaho potatoes mashed with heavy cream and butter, these creamy mashed potatoes are definitely a treat!

CANDIED YAMS WITH HONEY AND MARSHMALLOWS

Fresh yams that are oven roasted with a combination of spices, brown sugar and a touch of honey before being topped with mini marshmallows.
Can be prepared without marshmallows by request

WHOLE CRANBERRIES WITH CINNAMON AND ORANGE

Our twist on a classic cranberry dressing. Made with whole fresh cranberries, orange zest and cinnamon. Perfect to top on your turkey

CHOICE OF VEGETABLE

Take a look at our options for vegetable side dishes. Our most popular with this menu are our glazed ruby carrots with toasted pine nuts and our french green beans almondine



Photo Credit: Henri's Exquisite Catering

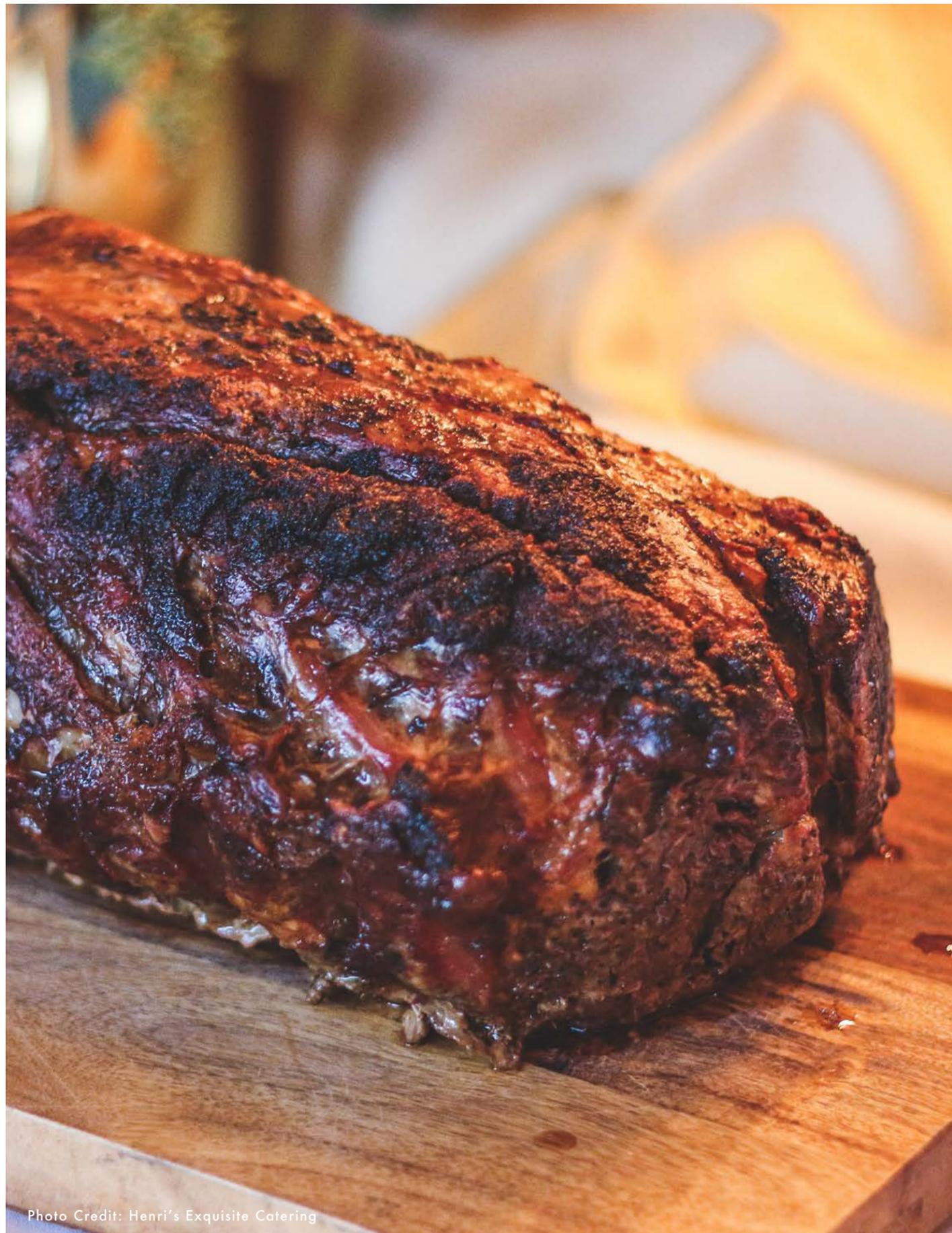


Photo Credit: Henri's Exquisite Catering

HOLIDAY ADD ONS

HOLIDAY BAKED HAM WITH FRUIT SAUCE

Whole pit ham, roasted with whole cloves and a dijon and brown sugar glaze.
Sliced and garnished with pineapple and maraschino cherries.
Served with our delicious fruit sauce on the side

WHOLE ROASTED PRIME RIB OF BEEF

This premium Angus cut of beef is generously seasoned and slow roasted in the oven until medium rare. Perfect for the holiday season, this cut of beef has some marbling and fat around the rim, very tender and flavorful!
Served with Au Jus & Hunter Sauce
**sold whole not per person*

FILLET MIGNON

Beef tenderloin, the finest cut of lean beef, seared in garlic butter before finished off in the oven

Served with choice of sauce:

Au Jus | Green Peppercorn Sauce
Red Wine Mushroom Reduction | Chimichurri

BROWN GRAVY

A classic brown gravy made with a beef broth base and best enjoyed on top of our creamy mashed potatoes

STARCHES

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

OVEN ROASTED PETIT POTATOES V | VG | GF | DF

SWEET MASHED POTATOES V | GF

WILD RICE V | VG | GF | DF
With dried cranberries and slivered almonds

CREAMY MACARONI AND CHEESE

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



Photo Credit: Ali Beck Photography

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.
For plated dinner service, coffee is served tableside to guests after dinner.*

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.
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



Photo Credit: Jordan Elizabeth Photo

Desserts

SMALL BITES

Made to compliment your coffee and tea station, these little hand-made mini desserts are the perfect end to a perfect day

- SHORTBREAD COOKIES
- MINI PECAN TARTS
- MINI PECAN SQUARES
- DOUBLE CHOCOLATE BROWNIES
- MEXICAN WEDDING CAKE COOKIES
- LEMON BARS
- MINI CREAM PUFFS

PASTRIES

For a little something special, choose from a variety of mini pastries that are equally beautiful and delicious

- FRUIT TARTS
- CHOCOLATE ECLAIR
- CARAMEL NAPOLEON
- CHOCOLATE CAPPUCCINO CUPS
- LEMON MERINGUE
- PASSION FRUIT
- STRAWBERRY MOUSSE
- MANGO MOUSSE
- RASPBERRY & DARK CHOCOLATE MOUSSE
- CHOCOLATE FLORENTINE CANNOLI

Double Chocolate Brownies & Shortbread Cookies
Photo Credit: Henri's Exquisite Catering

Desserts

HOLIDAY PIES

The perfect dessert to compliment your holiday feast, these pies are all made-from scratch. Available in 9" or individual size.

- APPLE PIE
- PUMPKIN PIE
- PECAN PIE



Mini Pecan Tarts
Photo Credit: Henri's Exquisite Catering



Photo Credit: Henri's Exquisite Catering

HENRI'S EXQUISITE CATERING

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

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