

HENRI'S  
EXQUISITE  
CATERING

*Afternoon Tea*  
MENU

## SCONES

*Proudly made-from scratch, our fresh-baked scones are served with lemon curd, strawberry preserves and the choice of butter or devonshire cream*

PLAIN  
RAISIN  
BLUEBERRY  
CHOCOLATE CHIP  
CRANBERRY ORANGE

## TEA SANDWICHES

*Our finger sandwiches are made on a variety of sandwich breads (ranging from buttermilk white, whole wheat, oat nut and seven grains) with the crusts trimmed off and cut into four bite size pieces. Choose from:*

EGG SALAD  
DEVEILED EGG SALAD  
TUNA SALAD  
CHICKEN SALAD  
CURRIED CHICKEN SALAD  
CRANBERRY WALNUT CHICKEN SALAD  
CUCUMBER WITH CREAM CHEESE V  
CUCUMBER WITH VEGAN CREAM CHEESE\* VG  
TURKEY WITH CRANBERRY CREAM CHEESE  
PROSCIUTTO WITH GOAT CHEESE AND FIG JAM  
PROSCIUTTO AND FIG JAM DF  
SMOKED SALMON SPREAD WITH CUCUMBER\*  
SMOKED SALMON WITH DILL CREAM CHEESE & CUCUMBER\*



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

Photo Credit: Henri's Exquisite Catering

# SPECIALTY SALADS

## PASTA PRIMAVERA V | VG | DF

A customer favorite, our classic pasta primavera salad is made with penne pasta, sautéed diced vegetables, seasoned and hand-tossed lightly in olive oil

## CHINESE CHICKEN SALAD DF

Romaine lettuce mixed in with shredded red cabbage, carrots, green onions, almonds, mandarin oranges, crunchy wonton strips, cirtus chicken breast and a vinaigrette-based sesame dressing  
*can be made gluten-free without wontons*

## BBQ CHICKEN SALAD GF

Romaine lettuce with shredded red cabbage, tomatoes, black beans, corn red onions, cilantro, BBQ grilled chicken breast served with BBQ ranch dressing OR choice of dressing

## CHEF'S SALAD

A mixture of iceberg and romaine lettuces topped with deli sliced turkey breast ham and roast beef, chopped boiled eggs, cheese, tomatoes, cucumbers mushrooms and home-made croutons with your choice of dressing

## COBB SALAD

A mixture of romaine and iceberg lettuces topped with sliced grape tomatoes bacon bits, grilled chicken breast, sliced boiled eggs, chopped green onions sliced avocado, bleu cheese crumbles and topped with herbed ranch dressing

## MODERN WALDORF CHICKEN SALAD GF

Our lighter twist on a Waldorf salad, made with mixed field greens topped with sliced apples, grapes, celery, candied walnuts, sliced grilled chicken breast, crumbled bleu cheese and topped with a balsamic vinaigrette dressing

## CLASSIC WALDORF SALAD GF

Created in 1893 at the famous Waldorf Astoria Hotel, this recipe includes chopped apples, celery and candied walnuts. Tossed in a mayonnaise-based dressing

## ANTIPASTO SALAD

Chopped iceberg and romaine lettuce topped with shredded mozzarella cheese, black olives, grape tomatoes, chopped Italian salami, pepperchinis, home-made croutons and Italian dressing

## BROCCOLI AND CRANBERRY SALAD GF

chopped broccoli with touches of dried cranberries, diced red onions, bacon bits, shredded cheddar cheese and sunflower seeds all tossed in a creamy dressing

# Hors d'oeuvres

## APPETIZERS



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

**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*

## HOT

### 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

### 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

### BBQ GLAZED MEATBALLS

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

## HOT

### 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 that are baked to a golden brown

### 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 and baked to a golden brown

### 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

## 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  
*served with tahini sauce on the side*

## 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*

## 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

Choose one to add to your afternoon tea or a combination of items to build a grazing-style spread



Photo Credit: Jamie Meier Photography

## 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

## LIGHT DOMESTIC & IMPORTED CHEESE DISPLAY

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

## 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

## WHOLE BRIE EN CROUTE

Hand-selected imported wheel of brie wrapped in puff pastry and stuffed with your choice of sweet topping and served with assorted artisan crackers and sliced bread  
*Dried cranberries and whole pecans*  
*Sweet apple compote and whole walnuts*  
*Fig jam garnished with dried and/or fresh figs*

## 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

## ANTIPASTO PLATTER

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

## COCKTAIL SHRIMP

Large, hand-peeled and prepared cocktail shrimp served over ice with fresh lemon slices and our home-made 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 and more. served with our home-made dill sauce and mustard sauce

## 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 herbed ranch and hummus

## 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

# Hot Beverages

Served stationed for guests to self-serve and create their own unique cup of joe.

## COFFEE

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

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

# Cold Beverages

*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

Photo Credit: Ali Beck Photography

# Finger Desserts

These bite size sweet treats are optional to add on. Choose two to four items.  
Please note items with an asterisk have an extra charge

- Lemon Bars
- Mini Pecan Tarts
- Pecan Squares
- Russian Tea Cakes
- Shortbread Cookies
- Double Chocolate Brownies
- Chocolate Dipped Shortbreads\*
- Chocolate Covered Strawberries\*
- Mini Carmel Napoleons\*
- Mini Cheesecakes\* topped with strawberries & blueberries
- Mini Fruit Tarts\*
- Mini Eclairs\*



Photo Credit: Ria Georgia Photography

# Mimosa Bar

You provide you favorite champagne and we provide the rest to create a beautiful mimosa bar. Choose from a variety of juices and plenty of fruit garnishes for your spread.  
For a self-serve Mimosa Bar station, juices are displayed in glass carafs or dispensers depending on your guest count.

We recommend champagne flutes for your mimosa bar.

## JUICES

Orange | Orange Peach | Pineapple | Mango | Grapefruit | Cranberry | Guava

## FRUIT GARNISHES

Strawberries | Blackberries | Raspberries | Blueberries  
Pineapple Wedges | Grapefruit Slices | Orange Slices  
Pomegranate Seeds | Sliced Peaches



Photo Credit: Henri's Exquisite Catering



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](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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