



HENRI'S
EXQUISITE
CATERING

Branch
MENU 2022

BREAKFAST

We love some delicious scrambled eggs! Our Executive Chef Cres takes great care in scrambling eggs for your next order in small batches, making sure they are moist. Plain scrambled eggs are the most popular and compliment our available sides perfectly. However, for those looking for a little something extra, we offer some scrambles with veggies and proteins. If there is a specific combination you would like, please let us know, we might just be able to create it for you!

PLAIN SCRAMBLED EGGS

A classic you can never go wrong with! Scrambled in small batches, these creamy scrambled eggs will go well with your choice of sides

VEGGIE SCRAMBLE

Spinach, onions, bell peppers and mushrooms go into this nutrient packed scramble. Cheese can be added to the scramble by request, or can be included on the side

DENVER SCRAMBLE

Diced ham, bell peppers and onions go into this classic scramble combination. Cheese can be added to the scramble by request, or can be included on the side

EGGS AND CHORIZO

A combination that is perfect for breakfast tacos! We use Mexican chorizo for this dish
Warm corn and flour tortillas available to add on

RED CHILAQUILES V

A traditional Mexican brunch staple, our chilaquiles are made with our home-made corn tortilla chips topped with a red guajillo sauce, cilantro and diced onions served with sour cream and queso fresco on the side

COUNTRY POTATOES V | VG | GF | DF

A breakfast staple, our potatoes are par boiled then diced and sautéed and season on the flattop grill and topped with grilled bell peppers and onions on site before serving

FRESH FRUIT TRAY V | VG | GF | DF

Arranged beautifully, our unique and signature fruit trays are made with hand-carved melons filled with a fresh selection of seasonal fruits and garnished with grapes and more

BACON & SAUSAGE GF | DF

TURKEY SAUSAGE* DF

WARM CORN AND FLOUR TORTILLAS

Home-Made Chunky Tomato Salsa
Salsa Verde | Tabasco | Tapatio Hot Sauce | Ketchup



Country Potatoes
Photo Credit: Henri's Exquisite Catering



Photo Credit: Henri's Exquisite Catering

BREAKFAST

Our breakfast burritos are made with fresh-made scrambled eggs and toppings of your choice. These are perfect for a quick meal. Great for a delivery or a corporate breakfast, they can individually boxed (in a food-safe kraft box) with a side of our country potatoes and a cup of our chunky tomato salsa; fork and napkin included.

HAM AND CHEESE BURRITO

A classic you can never go wrong with! Scrambled in small batches, our creamy scrambled eggs are mixed in with sautéed diced ham and sprinkled with cheese all wrapped in a warm flour tortilla

DENVER SCRAMBLE BURRITO

Diced ham, bell peppers, onions, and scrambled eggs
cheese can be added to your burrito by request

EGGS + CHORIZO BURRITO

A combination that was made for breakfast burritos!
We use Mexican chorizo for this dish

EGG + VEGGIE BURRITO

Spinach, onions, bell peppers and mushrooms go into this nutrient packed scramble. Cheese can be added to your burrito by request

EGG + CHEESE BURRITO

Our creamy scrambled eggs with shredded cheese

OTHER BREAKFAST ITEMS

ASSORTED BAGELS WITH CREAM CHEESE V

An assortment of savory and sweet sliced bagels from Western Bagel
We'll provide a toaster for your guests to toast their bagels to their liking

Plain | Onion | Everything | Sesame Seed | Egg
Blueberry | Cinnamon Raisin | Strawberry

SMOKED SALMON

perfect to accompany our included bagels
Sliced tomatoes | Red Onions | Cucumbers | Capers

ASSORTED BREAKFAST BREADS

A selection of our seasonal home-made-from-scratch breads, we'll include two or three items for your guests to enjoy with their coffee our most popular selections include:

BANANA BREAD V | ZUCCHINI BREAD V | COFFEE CAKE V

MADE TO ORDER OMELETS

Our made-to-order omelet brunch makes for an unforgettable guest experience. Each omelet is prepared to order by our chef in front of your guests, who have the complete freedom to customize their own masterpiece. We also provide freshly cracked and scrambled eggs, egg whites and whole eggs for your guests to choose from. Most guests will enjoy omelets with their choice of toppings, some will request egg-white omelets, some might want plain scrambled eggs or a few might enjoy some over-easy eggs

INCLUDED TOPPINGS

Green Bell Peppers | Onions | Tomatoes | Spinach | Mushrooms
Avocado | Shredded Cheddar Cheese | Diced Ham

ADDITIONAL TOPPINGS*

**can be added on for an extra fee or substituted in place of an included topping*
Shredded Pepper Jack Cheese | Shredded Monterey Jack Cheese
Diced Turkey | Chorizo

OMELET PACKAGE INCLUDES:

BACON AND SAUSAGE GF | DF
TURKEY SAUSAGE* available upon request

COUNTRY POTATOES V | VG | GF | DF

A breakfast staple, our potatoes are par boiled then diced, seasoned and sautéed on the flattop grill and topped with grilled bell peppers and onions on site before serving

FRESH FRUIT CASCADE

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

ASSORTED BAGELS + CREAM CHEESE

An assortment of savory and sweet sliced bagels from Western Bagel we'll provide a toaster for your guests to toast their bagels to their liking

ASSORTED BREAKFAST BREADS

A selection of our seasonal home-made-from-scratch breads we'll include two or three items for your guests to enjoy with their coffee our most popular selections include:

BANANA BREAD | ZUCCHINI BREAD | COFFEE CAKE

Fruit Preserves and Butter included

Home-Made Chunky Tomato Salsa
Salsa Verde | Tabasco | Tapatio Hot Sauce | Ketchup

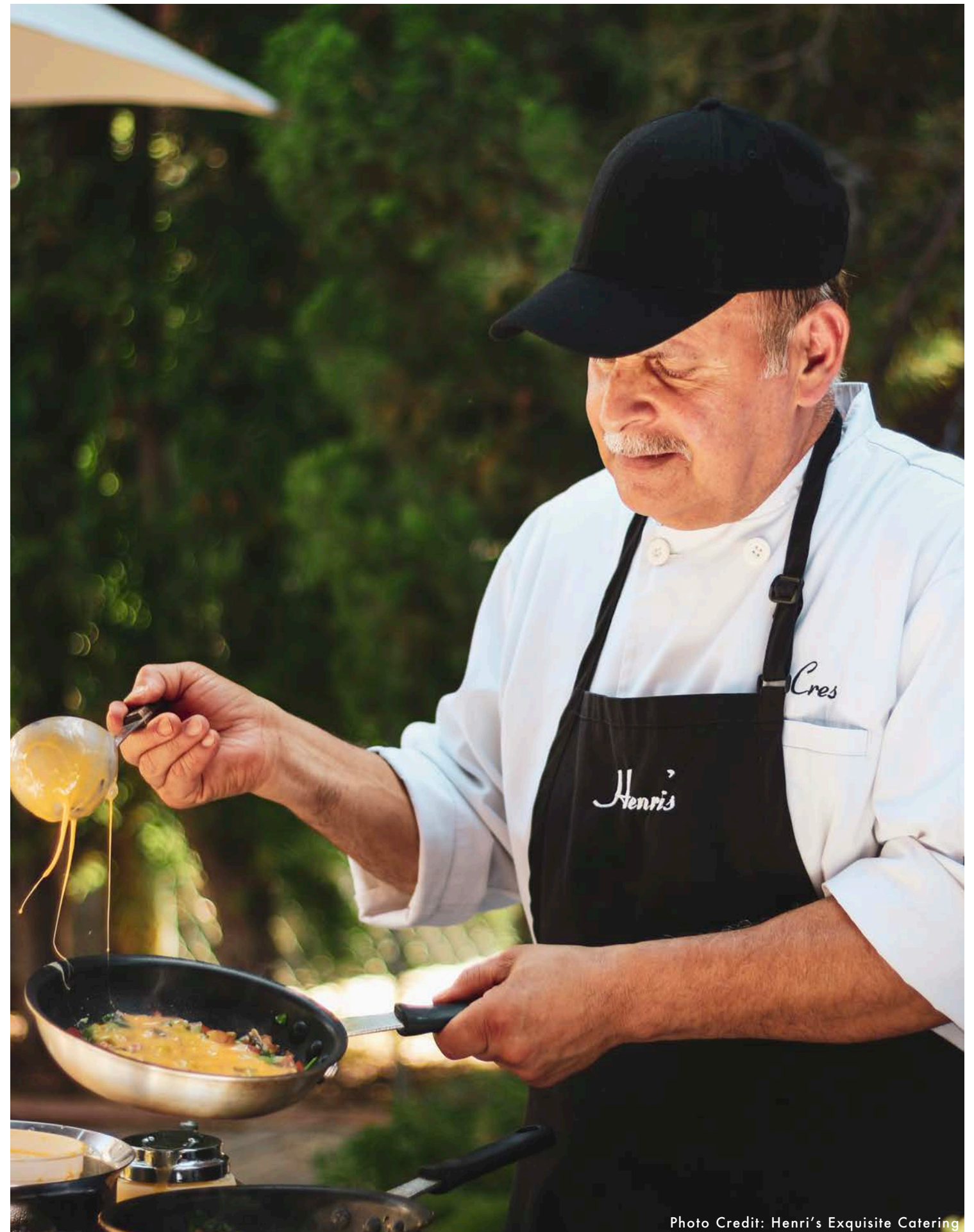


Photo Credit: Henri's Exquisite Catering



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BREAKFAST ADD-ONS

Add any of the following to your breakfast/brunch buffet package to compliment your savory items and offer a little something sweet for your guests. Choose our made to order crepes that are the perfect pairing for our omelet bars. Add warm belgian waffles freshly made on our classic cast iron waffle makers or a build your own parfait station for a lighter option. Please note that these items are not a la carte and can only be added to your existing breakfast/brunch menu.

MADE TO ORDER CREPES

Sweet crepes made to order, prepared in front of guests to enjoy. Ideally served after everyone has had their omelets, if you would like these served simultaneously with our omelets, please note an additional chef is required*

CLASSIC VANILLA CREPE BATTER

TOPPINGS

Sliced Bananas | Sliced Strawberries | Home-Made Blueberry Compote
Home-Made Whipped Cream | Chocolate Mousse | Nutella
Slivered Almonds | Powdered Sugar

BELGIAN WAFFLE BAR

We make these fresh in our cast iron waffle maker on site and serve alongside your brunch spread with a variety of toppings

TOPPINGS

Sliced Strawberries | Home-Made Blueberry Compote | Maple Syrup
Honey Butter | Whipped Cream | Powdered Sugar

YOGURT PARFAITS

Vanilla or Plain Greek yogurt with assorted toppings for guests to create their own parfait. For deliveries yogurt will be delivered in plastic sundae cups with room for toppings

TOPPINGS

Strawberries | Blueberries | Raspberries
Granola | Sliced Almonds | Chia Seeds
Coconut Flakes | Chocolate Chips | Honey

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

JUICES

Orange
Orange Peach
Pineapple
Grapefruit
Guava
Cranberry
Apple
Mango

ICED TEAS

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



Photo Credit: Ali Beck Photography

Mimosa Bar

You provide your favorite champagne and we provide the rest to create a beautiful mimosa bar. Choose from 6 juices and plenty of fruit garnishes for guests to choose from. For a create your own Mimosa Bar station juices are displayed in glass carafes or dispensers depending on your guest count. We recommend champagne flutes for your mimosa bar.

JUICES

Pick 2 or more*

Orange | Orange Peach | Pineapple
Grapefruit | Cranberry | Guava

FRUIT GARNISHES

Pick 3 or more*

Strawberries | Blackberries | Raspberries | Blueberries
Sliced Peaches | Pineapple Wedges | Pomegranate Seeds

Photo Credit: Henri's Exquisite Catering

MIMOSA BAR

Bloody Mary Bar

For this curated Brunch Menu Bloody Mary Bar, you provide your favorite vodka and we provide the rest! Can be stationed as a self serve create your own bloody mary bar OR book a bartender with us and we will mix and serve fresh drinks. When you book a bartender with us we provide ice for your bar at no additional charge. Whether you are renting glasses, using plasticware or using your own, we recommend high ball glasses for a bloody mary bar.

BLOODY MARY MIX

Tomato Juice, Lemon Juice, Worcestershire Sauce
Horseradish, Tabasco, Salt, Pepper

GARNISHES

Celery Stalks | Lemon Wedges | Cherry Tomatoes
Cocktail Green Olives | Cocktail Pearl Onions | Gerkins
Cucumber Spears | Fresh Dill Sprigs

MEAT GARNISHES*

Bacon Strips | Cocktail Shrimp | Mini Crab Claws

BLOODY MARY BAR

Hot Beverages

COFFEE

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

Served stationed for guests to self-serve.

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

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

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