



HENRI'S
EXQUISITE
CATERING

Fiesta
MEXICAN MENU 2022



Photo Credit: Gloria Mesa Photography

Salads

MEXICAN CAESAR SALAD
Diced tomatoes, sun flower seeds, cotija cheese and crispy corn tortilla strips topped with cilantro dressing

MEXICAN-INSPIRED TOSSED SALAD
Romaine and iceberg lettuces with purple cabbage, corn, black beans, cucumber slices and grape tomatoes served with home-made croutons and cilantro dressing

CLASSIC GARDEN SALAD
Iceberg, romaine, shredded purple cabbage, sliced cucumbers, grape tomatoes topped with homemade croutons and choice of dressing

HARVEST SALAD
Harvest field greens, chopped apples, grapes, candied walnuts and bleu cheese balsamic vinaigrette 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

SPINACH SALAD
Baby spinach with slivered almonds and fresh raspberries balsamic vinaigrette dressing

RASPBERRY SALAD
Field greens with glazed walnuts, dried cranberries and feta cheese with raspberry vinaigrette dressing

Entrées

Our fajitas are made with grilled protein of your choice and topped with grilled bell peppers and onions before being garnished with touches of fresh cilantro. Served with warm flour and corn tortillas, salsa verde, sour cream and guacamole

GRILLED CHICKEN FAJITAS DF | GF

GRILLED BEEF FAJITAS DF | GF

GRILLED SHRIMP FAJITAS DF | GF

GRILLED VEGETABLE FAJITAS V | VG | DF | GF

Made with grilled zucchini, bell peppers and onions.

**GRILLED BEEF AND CHICKEN FAJITAS
WITH RED GUAJILLO SAUCE* DF | GF**

A fun combination, we mix our grilled chicken and grilled beef together with bell peppers and onions and top them with a delicious mild red sauce made with guajillo chiles and garnished with fresh cilantro

ENCHILADAS

Available to add on as a second entree/side to your menu

CHEESE ENCHILADAS WITH BLACK OLIVE GARNISH V | GF

A customer favorite, our cheese enchiladas are prepared with a red guajillo sauce and topped with touches of shredded cheddar cheese, black olives and green onions

CHICKEN ENCHILADAS GF

Prepared with shredded chicken and topped our favorite red guajillo sauc, shredded cheese and green onions

VERDE CHICKEN ENCHILADAS GF

Prepared with shredded chicken and topped with a salsa verde shredded monterrey jack cheese, green onions and cilantro

VEGAN ENCHILADAS V VG DF GF

Prepared with seasoned tofu or shredded zucchini and topped our favorite red guajillo sauce and vegan cheese



Photo Credit: Henri's Exquisite Catering



TACO BAR

Taco Bar

We add our own Tex-Mex flair to our soft taco bar. Served with freshly warmed flour and corn tortillas, salsa verde, salsa roja, sour cream, guacamole, diced onions, cilantro and shredded cheddar cheese

SHREDDED CHICKEN DF

Made with marinated organic chicken breast that is shredded and cooked with sliced onions and a light guajillo sauce to keep it moist and delicious

SHREDDED BEEF DF

Prepared with Angus top sirloin that is slow roasted and shredded. Mixed in with cooked sliced onions and a flavorful sauce made with the beef juices and spices.

PORK AL PASTOR DF

Marinated pork in an adobo sauce with fresh pineapple and onions, grilled on a flat-top and garnished with fresh cilantro and more fresh pineapple.

PORK CHILE VERDE

Diced Pork Shoulder that is diced in cubes and cooked in a mild yet flavorful salsa verde, perfectly enjoyed on top of a warm tortilla!

MARINATED PORK CARNITAS

Our twist on pork carnitas! Citrus-marinated pork that is diced in large pieces and slow roasted in our oven until it's melt-in-your-mouth tender! Perfect as a protein addition in your soft taco bar.

SEASONED TILAPIA DF

Fresh tilapia that is seasoned with tex mex spices and seared on the flat-top.

SEASONED CAULIFLOWER V VG DF GF

Diced cauliflower that is seasoned with tex mex spices and grilled to perfection. This is a wonderful meat alternative and great as an additional entree.

TACO BAR

Tostada Bar

Our tostada bar is served with home-made mini corn tostadas that are strong enough to withstand all your choice of toppings, yet light and crunchy. Served with salsa verde, sour cream, guacamole, shredded cheddar cheese, diced tomatoes, sliced olives, shredded lettuce, diced onions and cilantro.

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SEASONED CAULIFLOWER V VG DF GF

Diced cauliflower that is seasoned with tex mex spices and grilled to perfection. This is a wonderful meat alternative and great as an additional entree.



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Sides

Choose from a selection of these side dishes to complete your Mexican-themed dinner

VEGETABLES

ROASTED POBLANO AND CORN POTATOES AU GRATIN* V | GF

Potatoes diced and topped with touches of roasted sliced poblano peppers and corn. Topped with a cream sauce and cheese before baking to a golden brown

MEXICAN STREET-CORN INSPIRED ESQUITES

Warm tender corn kernels with a touch of butter served with limes, mayonnaise, crumbled cotija cheese and chili powder on the side so that guests may assemble their favorite version of this fun dish

COLD CORN SALAD WITH LIME DRESSING

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

GRILLED SEASONAL VEGETABLES W/ TRI-COLORED PEPPERS

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

SAUTÉED BRUSSEL SPROUTS

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

All fiesta menu packages include our

HOME-MADE TORTILLA CHIPS with our Chunky Tomato Salsa

Sides

Choose from a selection of these side dishes to complete your Mexican-themed dinner

STARCHES

SPANISH RICE V | VG | DF | GF

LIME CILANTRO RICE V | VG | DF | GF

BLACK BEANS V | VG | DF | GF

REFRIED PINTO BEANS V | VG | DF | GF

Available topped with cheddar and jack cheese



Photo Credit: Izada Lukmanova Photography

Aguas Frescas

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

- Mint Lemonade
- Strawberry Lemonade
- Blueberry Lemonade
- Mango Lemonade
- Jalapeño Mango Lemonade
- Cactus Pear Lemonade

AGUAS FRESCAS

- Horchata
- Jamaica
- Strawberry
- Mango
- Watermelon
- Cantalope
- Pineapple
- Pineapple Mint
- Cucumber Limeade

ICED TEAS

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



Bar Services

Our bartenders are happy to serve you your favorite drink, a signature cocktail, refill your soda and pour champagne. When you book a bartender with us we take any bar equipment we need (blender, shakers, stirrers, muddlers, etc...).

You provide the alcohol and we provide the rest!

This curated bar menu is suited to create these popular Mexican mixed drinks to accompany your Fiesta Mexican Menu: Palomas, Micheladas, Margaritas

You provide your favorite mexican beer and tequila
Additional charge for glass bottled Mexican sodas*

SOFT DRINKS

- Water
- Mineral Water
- Coca-Cola
- Sprite
- Fresca
- Jarritos
- Fanta
- Manzanilla
- Sangria

MIXERS: PALOMAS, MICHELADAS, MARGARITAS

- Lime, Grapefruit, Tomato Juice
- Simple Syrup, Sweet & Sour,
- Housemade Strawberry Puree
- Housemade Mango Puree

BAR GARNISHES

- Rim Salt, Sugar & Tajín
- Limes, Grapefruit

Photo Credit: Henri's Exquisite Catering



Photo Credit: Jordan Elizabeth Photo

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

CAFE DE OLLA Fresh Brewed Colombian Coffee infused with cinnamon sticks and sweetened with dulce piloncillo

served with
Mini Cinnamon Sticks | Milk | Non-Dairy Creamer

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

Desserts

SMALL BITES

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

- SHORTBREAD COOKIES
- CINNAMON SHORTBREAD COOKIES
- MEXICAN WEDDING CAKE COOKIES
- DOUBLE CHOCOLATE BROWNIES
- MINI MEXICAN HOT CHOCOLATE CREAM PUFFS
- MINI CREAM PUFFS

MANGONADAS

Our fresh take on the popular Mexican street snack mangonadas. We serve ours with a sorbet base and add fun toppings for a sundae-like bar.

- MANGO SORBET
- LIME SORBET

Served with your choice of toppings

Fresh Cubed Mango | Chamoy | Tajin
Candied Chile Straws | Chile Candies | Tamarindo Candies



HENRI'S
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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
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