

The Henris Difference

A boutique and personal experience...

Henri's has proudly served the greater Los Angeles area for over 40 years. Here you will receive individualized attention, communicating with one point of contact throughout your planning process to ensure all your details are realized the day of your event. As a small family owned and operated company, we pride ourselves in the level of service we provide. We have no corkage fees, no cake cutting fees and no tray. pass fees. In fact, depending on your headcount, we will feed 3 to 6 of your vendors at no extra cost to you (any additional vendors are priced at half-off). Henri's Catering does not double book weddings, meaning your wedding day will be our only priority.

Together let's create the wedding you've always dreamed of.

Bar Services......06 Refreshments......08 Tray-passed Hors D'oeuvres Plated Hors D'oeuvres Family Style Hors D'oeuvres Cocktail Hour Enhancements Starters......28 Entrées......30 Side Dishes......40 Contact Us......56



Photo Credit: Glass Jar Photography

02

TABLE OF CONTENTS

Soups Salads

Chicken

Vegetarian

Starches Vegetables

Pasta Bar

Mac & Cheese Bar Mashed Potato Bar

Small Bites & Pastries

Carving Station

Sundae Bars Plated Desserts

Beef Fish

The Henri's Difference......03 Meet Chef Cres......04

03

Executive CHEF CRES

Executive Chef Cres has been at the head of our kitchen for over 20 years. He has worked with the Henri's team for over 35 years and has catered hundreds of special events and weddings. He is always present, in the kitchen overseeing every wedding and major event we cater. He is the heart and soul of our kitchen.

"Every event we cater has it's own menu which makes every event unique. I love to create something different and distinct every time, it keeps me creative in the kitchen" - Chef Cres



Styles of Service

BUFFET

Fun and ideal for providing your guests with different options. Choose from our entrees and side dishes to build your prefect spread and allow guests to customize their plates at the buffet. Our buffet package includes fresh baked dinner rolls, squaw bread and butter, vegetable crudites and our signature fruit cascade that will impress your guests.

PLATED

Perfect for your formal reception, go all out with our plated dinner service. Let us serve you your meal so you and your guests can enjoy each other's company. Dessert and coffee can be served table-side as well. Includes fresh bread baskets and butter at your tables. We also provide table-side water service. Note that this style of service requires more servers and kitchen staff to help execute your meal in a timely manner.

COCKTAIL RECEPTION

Wonderful for those that have limited sitting space and want to provide a unique guest experience. Choose tray passed hors d'oeuvres to entice your guests throughout your reception. Elevate your menu with grazing style stations such as Cheese & Charcuterie and a Bruschetta station, or hot stations like a Mashed Potato Bar for a fun way to feed your guests.

FAMILY STYLE

Excellent for a casual and intimate event. Everyone passes the mash potatoes here; salad, entrees and sides are served family-style in platters or bowls for guests to help themselves. Includes fresh bread baskets and butter at your tables. We provide table side water service as well water carafes at your guest tables so they may refill their glasses. Plan ahead and ensure you leave plenty of room at the table for your food platers. This style of dinner service requires more staffing so we may execute your meal in a timely manner.

We are happy to accommodate any dietary restrictions with any menu and style of service.



Bar Services

Our bartenders are happy to serve you your favorite drink, a signature cocktail, refill your soda and pour champange. When you book a bartender with us we take any bar equipment we need (shakers, stirrers, muddlers, etc...). You provide the alcohol and we provide the rest! Please note bar services are seperate from your pre-ceremony greeting refreshments which are included in our wedding packages.

SOFT BAR

Water Bottles (mini or regular)
Sparkling Water
Coca-Cola
Sprite
Ginger Ale
Diet Coke

MIXERS

Lemon Juice, Lime Juice
Tomato Juice, Cranberry Juice, Orange Juice
Simple Syrup, Sweet & Sour
Grenadine, Tonic Water, Club Soda, Bitters
Housemade Strawberry Puree
Housemade Mango Puree

BAR GARNISHES
Rim Salt & Sugar
Limes, Lemons, Oranges
Mint, Rosemary Sprigs, Basil Leaves
Cocktail Olives & Onions
Marishino Cherries

Something we missed? Having a signature drink with specialty garnishes? Let us know, we are happy to add whatever you need!





PRE-CEREMONY GREETING

Fresh-Made Beverages
Stationed in glass dispensers over ice for guests to enjoy
One water infusion and one flavored drink included at no additional cost,
any extra beverages available to add on for a fee.

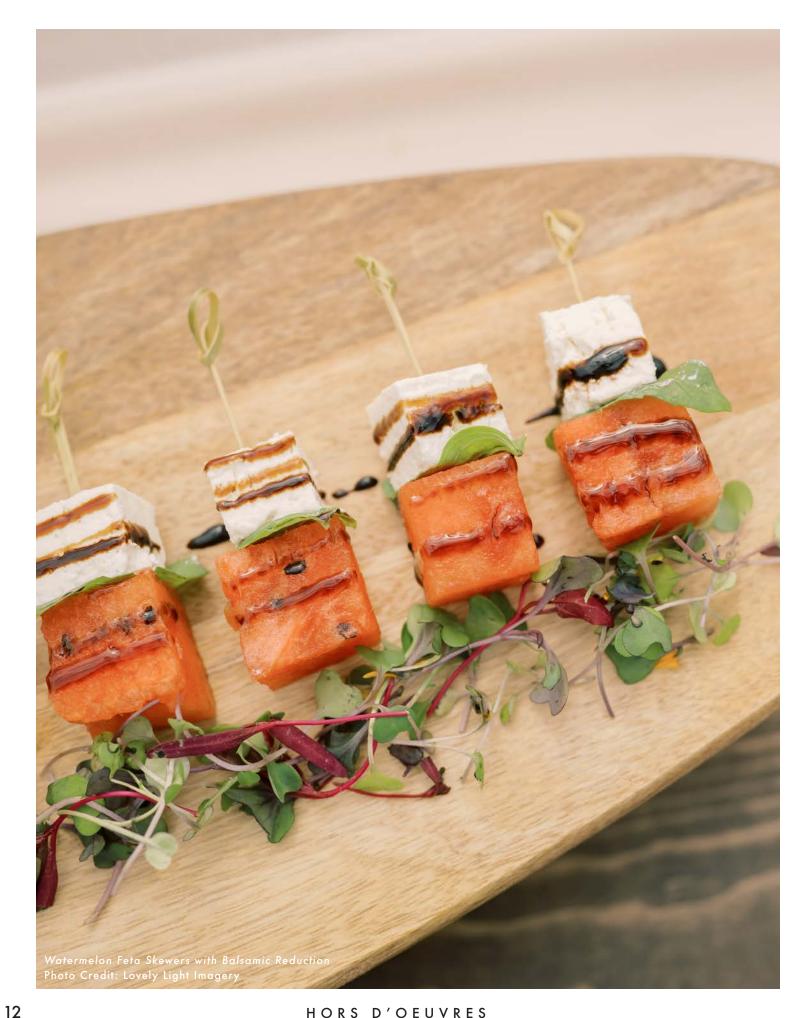
WATER INFUSIONS
Cucumber
Citrus
Lemon
Lemon & Basil
Strawberry Mint
Watermelon & Basil

Classic Lemonade
Cucumber Lemonade
Cucumber Mint Lemonade
Lavender Lemonade
Mint Lemonade
Strawberry Lemonade
Blueberry Lemonade

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

REFRESHMENTS





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

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

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

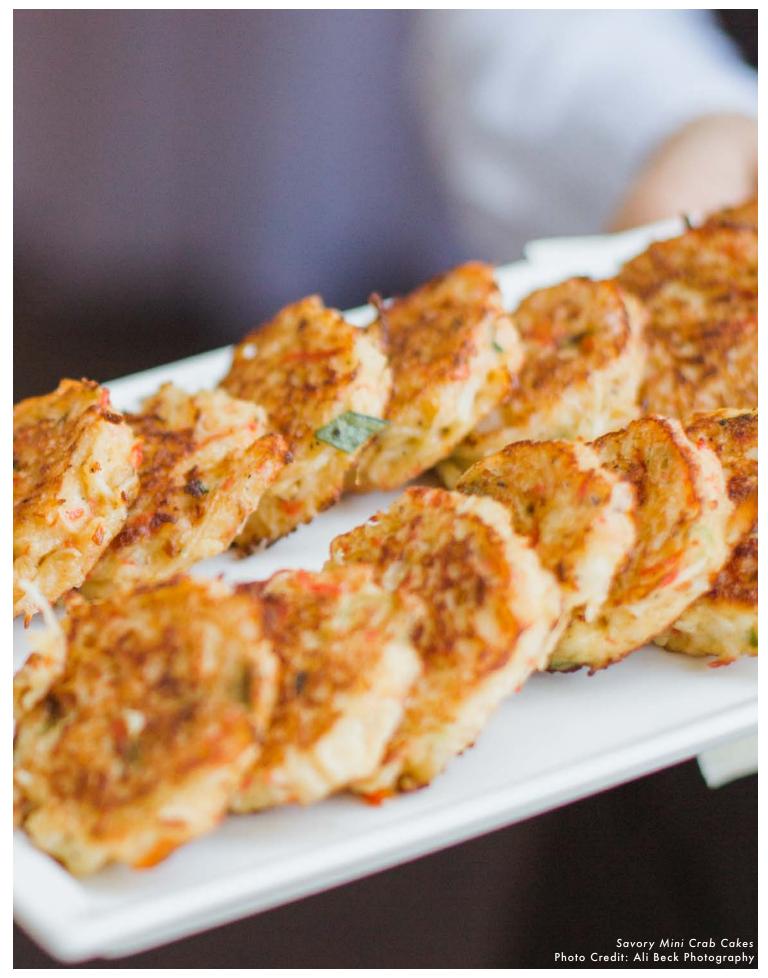
Mixture of spinach and feta cheese wrapped in a bite size triangle of filo dough

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





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

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

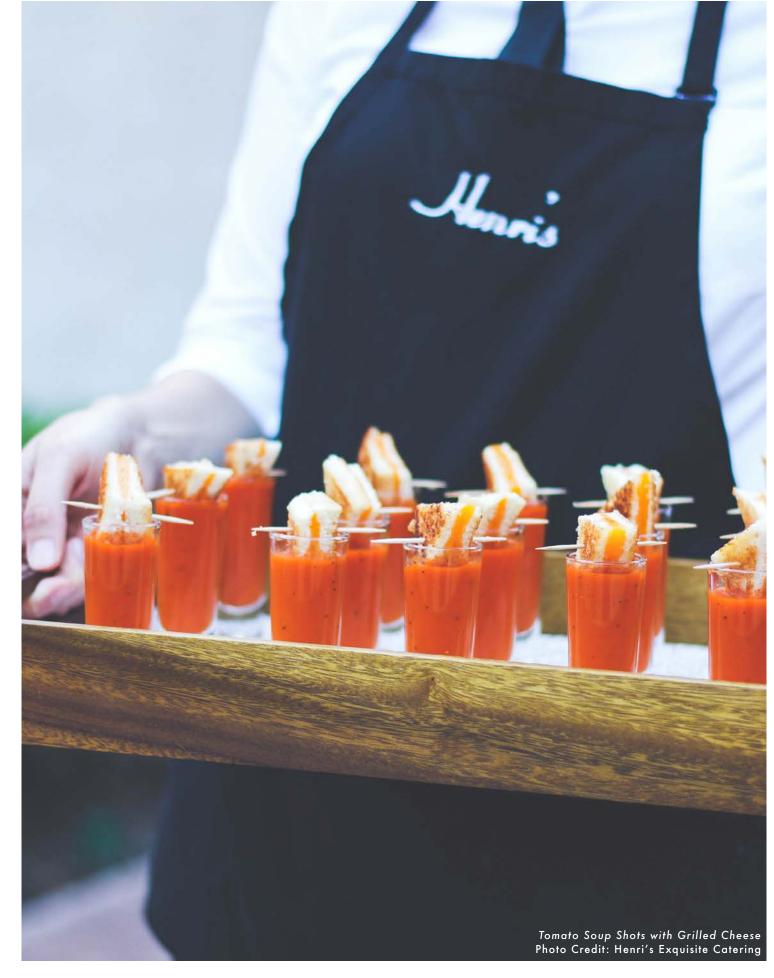
ROASTED BUTTERNUT SQUASH SOUP WITH CREME FRAICHE*

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



18

21



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 marinaded tofu cubes with fresh pineapple, bell peppers and onions, topped with a teriyaki glaze

PLATED HORS D'OEUVRES

Please note these appetizers are served plated to accompany your plated dinner package

HOT

PORTOBELLO STUFFED MUSHROOM

Spinach and cheese V
Crab and gouda
Vegan accommodating* VG

CREAMY WILD MUSHROOM WELLINGTON V
Wild mushrooms in a creamy sauce wrapped in a puff pastry
and baked to a golden brown

BABY LAMP CHOPS

Two baby lamp chops topped with housemade mint sauce and mint jelly, garnished with a fresh sprig of mint

COLD

FIG CROSTINI WITH HONEY RICOTTA* V

Toasted slice of French baguette topped with honey ricotta cheese and sliced fresh fig*, garnished with micro-greens and balsamic vinaigrette fresh figs are seasonal generally available in the summer and fall months

INDIVIDUAL CHEESE AND CHARCUTERIE PLATE

Selection of soft and hard cheeses (2 or 3 cheeses)
with salami and prosciutto plus assortment of appropriate accouterments
If you have a particular favorite you'd like us to include please let us know!

Vegan cheese and charcuterie available upon request*

CAPRESE SALAD WITH BALSAMIC REDUCTION V | GF Sliced fresh mozzarella, tomato and basil seasoned with salt and pepper and topped with balsamic reduction

WATERMELON, FETA AND MINT SALAD* V | GF
Sliced watermelon served with sliced feta cheese and mint leaves
topped with balsamic reduction

ASSORTED SEASONAL FRESH FRUIT

Assorted hand-selected seasonal fresh fruit slices and berries, perfect to serve after salad course as a palate cleanser before main course



25



FAMILY STYLE HORS D'OEUVRES

Please note these appetizers are served family style on platters to accompany your family style dinner package.

Platters are provided by the client via their rental company

COLD

CAPRESE SALAD WITH BALSAMIC REDUCTION V | GF
Sliced fresh mozzarella, tomato and basil seasoned with salt and pepper
and topped with balsamic reduction

WATERMELON, FETA AND MINT SALAD* V | GF
Sliced watermelon served with sliced feta cheese and mint leaves
topped with balsamic reduction

CANTALOUPE WITH PROSCIUTTO AND HONEY DRIZZLE* GF
Sweet sliced cantaloupe squares topped with fresh sliced prosciutto
and drizzled with sweet honey

CHEESE AND CHARCUTERIE PLATER

Selection of soft and hard cheeses (2 or 3 cheeses)

with salami and prosciutto plus assortment of appropriate accouterments

If you have a particular favorite you'd like us to include please let us know!

Vegan cheese and charcuterie available upon request*

1 per guest table

WARM

BRIE EN CROUTE WITH APPLES AND WALNUTS V
Whole Brie wrapped in puff pastry filled with cooked apples and glazed walnuts

BRIE EN CROUTE WITH PECANS AND CRANBERRIES V
Whole Brie wrapped in puff pastry filled with dried cranberries and pecans

BRIE EN CROUTE WITH FIG JAM V
Whole Brie wrapped in puff pastry filled with fig jam

HORS D'OEUVRES

27



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

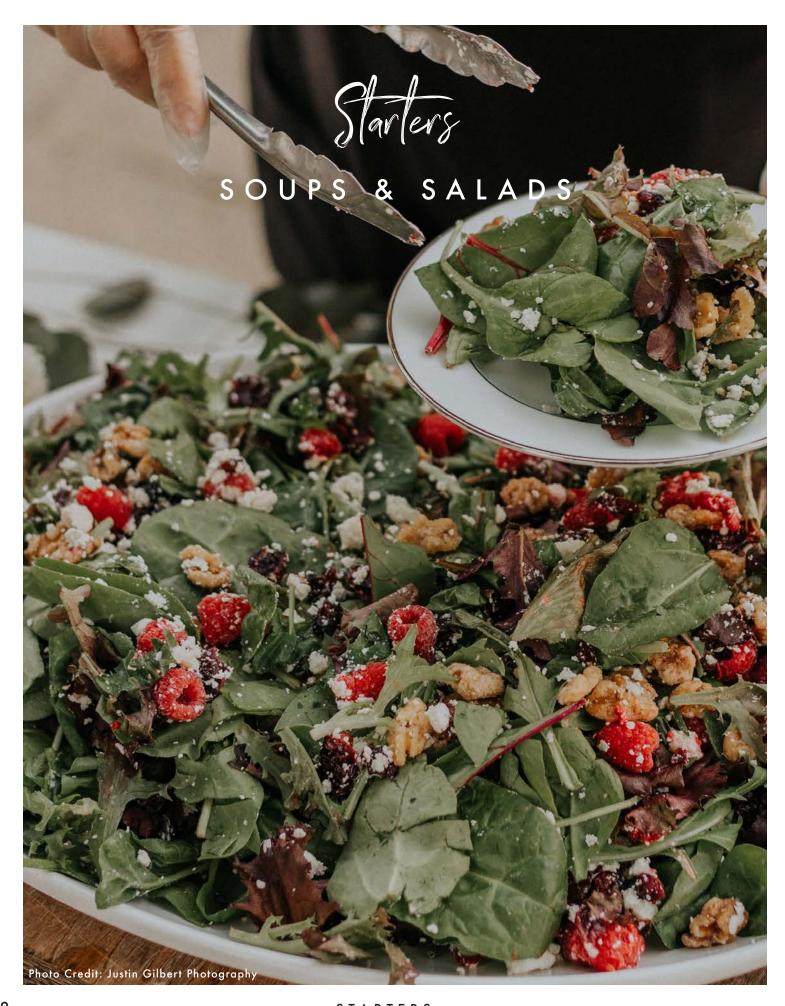
Large, fresh and sustainably caught wild whole salmon (11- 15 lbs), cleaned and de-boned by our chef before being seasoned with touches of fresh lemon juice and dill, poached, chilled and beautifully decorated with sliced cucumbers, fresh lemons and more. served with our home-made dill sauce and mustard 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



SOUPS

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



CHICKEN

All of our chicken entrees are made with fresh, organic, hand-trimmed chicken breast we also offer boneless chicken thighs for some dishes

CHICKEN MARSALA WITH MUSHROOMS & CAPERS GF | DF
Marinated chicken breast seared on a flat top and
topped with marsala wine glaze

CHICKEN PICCATA WITH LEMON CAPER GLAZE DF
Lightly breaded chicken breast garnished
with a sliced lemon, capers and parsley

APRICOT CHUTNEY CHICKEN GF | DF
Marinated chicken breast, grilled and
topped with a delicious sweet & savory chutney glaze

HAWAIIAN PINEAPPLE CHICKEN GF | DF
Chicken breast, marinated, grilled and topped
with sweet teriyaki glaze, grilled pineapple and fresh cilantro

CHICKEN PARMESAN
Lightly breaded chicken breast, topped
with our home-made marinara, swiss and parmesan cheeses

CHICKEN WITH AVOCADO & COGNAC CREAM
Lightly breaded chicken breast
topped with Cognac cream sauce and fresh avocado slice

LEMON CHICKEN WITH DICED ARTICHOKES GF | DF
Marinated chicken breast, grilled on a flat top
and topped with a lemon glaze, marinated artichokes and capers

SWISS CHICKEN
Lightly breaded chicken breast, topped with cream sauce
swiss cheese and fresh sliced tomato

DIJON AND TARRAGON GRILLED CHICKEN GF | DF
Marinated chicken breast, grilled and topped
with a dijon & tarragon glaze, garnished with fresh tarragon

CITRUS-MARINATED GRILLED CHICKEN WITH MANGO SALSA
Tender marinated chicken breast that is grilled and topped with a chunky mango salsa
with red onions, chopped tomatoes, lime and garnished with fresh cilantro



32 ENTRÉES 33



BEEF

All of our beef entrees are made from whole cuts of Angus Beef that are generously seasoned, seared to perfection and then finished off in the oven until a delicious medium rare.

For buffets, all beef entrees are carved-to-order and served with our home-made hunter sauce (creamed horseradish)

FILLET MIGNON

Beef tenderloin, the finest cut of lean beef Seared in garlic butter before finished off in the oven Served with au jus and hunter sauce

FILLET MIGNON
Served with Green Peppercorn Sauce

FILLET MIGNON
Served with Red Wine Mushroom Reduction

FILLET MIGNON
Drizzled with herb Chimichurri

PRIME RIB OF BEEF

A delicious premium cut with some marbling, and fat around the rim, very tender and flavorful Served with au jus & hunter sauce

MARINATED SANTA MARIA STYLE TRI TIP
Grilled to seal all the flavors, this lean cut of beef is tender and delicious
Served with au jus and hunter sauce

SANTA MARIA STYLE TRI TIP
Served with herb Chimichurri or housemade BBQ sauce

HERB CRUSTED TRI TIP
Rubbed with a mixture of spices and herbs then seared and cooked until tender
Served with au jus and hunter sauce

FISH

We work with our local providers to ensure our fish is sustainably sourced and fresh.

All our fish entrees are gluten-free except for our breaded tilapia.

GRILLED SALMON WITH ORANGE GINGER GLAZE GF Lightly grilled and topped with a delicious orange ginger glaze garnished with fresh orange slice and parsley

> SIMPLE MARINATED GRILLED SALMON GF WITH DILL SAUCE ON THE SIDE

Grilled lightly, this salmon entree is simply seasoned to enjoy with our home-made creamy dill sauce

GRILLED SALMON TOPPED WITH MANGO SALSA GF Marinated & grilled, topped with a chunky mango salsa that has red onions, bell peppers & cilantro

GRILLED CHILEAN SEA BASS WITH LIME-CILANTRO SAUCE GF
The fillet mignon of fish, this sea bass is marinated with lime and
cilantro, then grilled and topped with a lime-cilantro glaze.

CHILEAN SEA BASS WITH LEMON BUTTER SAUCE GF
TOPPED WITH TAIL-ON SHRIMP

Lightly marinated and then seared on a flat-top. We top this fish with a lemon butter sauce and then add a garlic butter tail-on shrimp

GRILLED HALIBUT WITH LEMON BUTTER SAUCE GF
We lightly marinade and season this white fish and finish off on the flat-top
to grill before topping it off with our lemon butter sauce

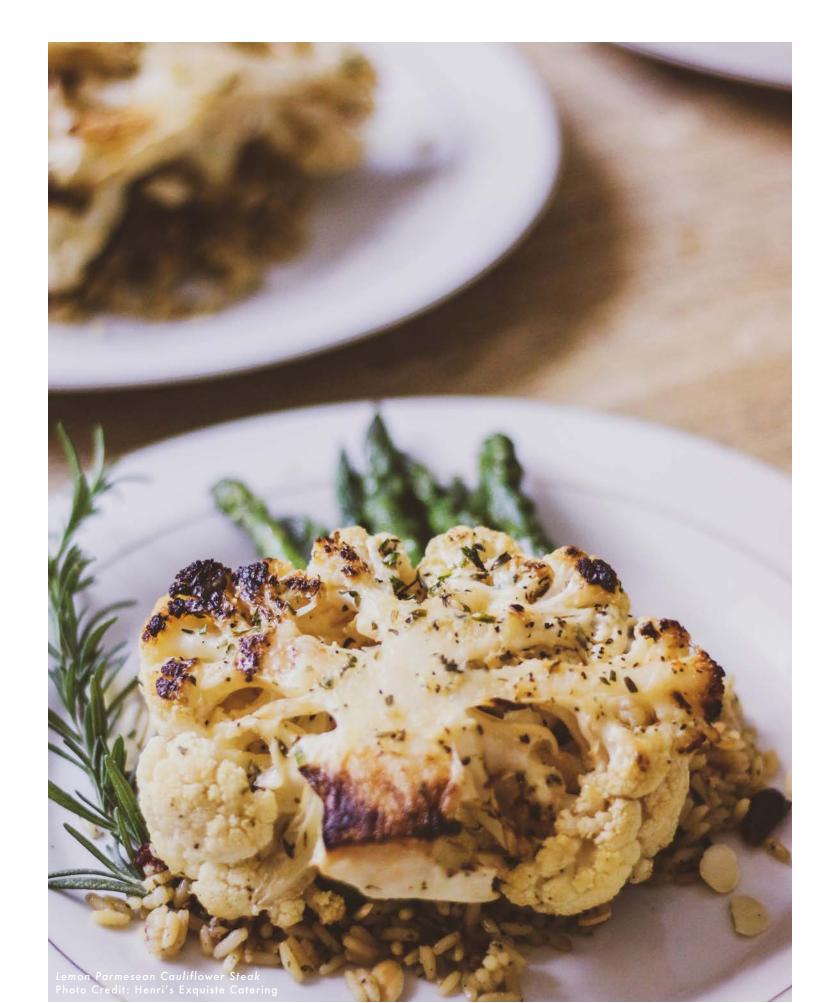
GRILLED HALIBUT WITH DILL SAUCE GF
We lightly marinade and season this white fish and finish off on the flat-top
to grill before topping it off with our creamy dill sauce

GRILLED HALIBUT TOPPED WITH MANGO SALSA GF Marinated & grilled, topped with a chunky mango salsa that has red onions, bell peppers & cilantro

BREADED TILAPIA WITH LEMON CAPER SAUCE
We lightly bread our tilapia and cook it on a flat-top to seal all flavors
topped with a lemon caper sauce and garnished
with a slice of fresh lemon, capers and parsley



36 ENTRÉES 37



VEGETARIAN

We are firm believers that everyone should get to enjoy a delicious meal regardless of their dietary restrictions. These entrees are perfect for individuals with a vegan or vegetarian diet. Combine with a starch and vegetable side dish for a delicious meal that ensures no one feels left out! For a little something off-menu, let us know, we happily create most custom requests

EGGPLANT PARMESAN V

Cut into thick steaks, we bread and cook our eggplant on a flat top. Finally topped with our home-made marinara and a combination of Swiss and parmesan cheeses with a touch of parsley. For a fun twist make it spicy with a chunky arrabbiata marinara and pepper jack cheese

TOFU TERIYAKI VG | V

Marinated to absorb the most flavor and then grilled topped with a teriyaki glaze and grilled onions and bell peppers plus a touch of sesame seeds

TOFU MARSALA WITH MUSHROOMS AND CAPERS VG | V

If you love all the flavors of a chicken marsala, this tofu is sure to satisfy! Marinated, seared and topped with marsala wine sauce with mushrooms and capers

VEGAN LASAGNA VG | V

Lasagna noodles layered with crumbled tofu, vegan cheese, spinach, mushrooms, seasonal vegetables and home-made marinara sauce

VEGAN ENCHILADAS VG | V

Corn tortillas filled with crumbled, seasoned and sautéed tofu and vegan cheese OR filled with shredded zucchini and vegan cheese, topped with a delicious red enchilada sauce

GRILLED VEGETABLE FAJITAS VG | V

Diced grilled zucchini, bell peppers, mushrooms, cauliflower and onions topped with fresh cilantro

LEMON PARMESAN CAULIFLOWER STEAKS V | VG

with Toasted Pine Nuts (vegan without parmesan)
Generously seasoned cauliflower cut in to steaks, seared on a flattop grill
and finished off in the oven, topped with fresh shredded parmesan cheese
parsley and toasted pine nuts along with touches of lemon zest.

Served best on top of a bed of pasta

Starches

PASTAS

PENNE RIGATE V | VG | DF With sundried tomatoes, fresh garlic and basil

FARFALLE V | VG | DF
With eggplant, zucchini and sundried tomatoes

PENNE RIGATE V
With diced zucchini, sundried tomatoes, fresh garlic and basil with creamy pesto

GREEK FARFALLE V
With pitted olives, diced tomatoes, crumbled feta cheese and fresh dill

ASIAN NOODLES V | VG | DF With green onions sesame oil and sesame seeds

CREAMY MACARONI AND CHEESE

CHEESE-FILLED RAVIOLI* V
With choice of marinara, creamy pesto or alfredo sauce

CHEESE-FILLED TORTELLINI* V
With choice of marinara, creamy pesto or alfredo sauce

GRAINS

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

PINEAPPLE RICE V | VG | GF | DF Topped with green onions and fresh pineapple

SPANISH RICE V | VG | GF | DF

LIME CILANTRO RICE V | VG | GF | DF

POTATOES

OVEN ROASTED PETIT POTATOES V | VG | GF | DF

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

POTATOES AU GRATIN* V | GF

ROASTED POBLANO AND CORN POTATOES AU GRATIN* V | GF

MASHED POTATOES V | GF Choose from: Classic Creamy | Garlic | Sweet



Vegetables

GRILLED SEASONAL VEGETABLES W/ TRICOLORED PEPPERS

An assortment of grilled and seasoned vegetables among them

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

Photo Credit: Henri's Exquisite Catering

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



Salions 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*

MAC & CHEESE STATION

An elevated take on this nostalgic comfort food. Our mac & cheese station is sure to surprise and entice your guests. 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.

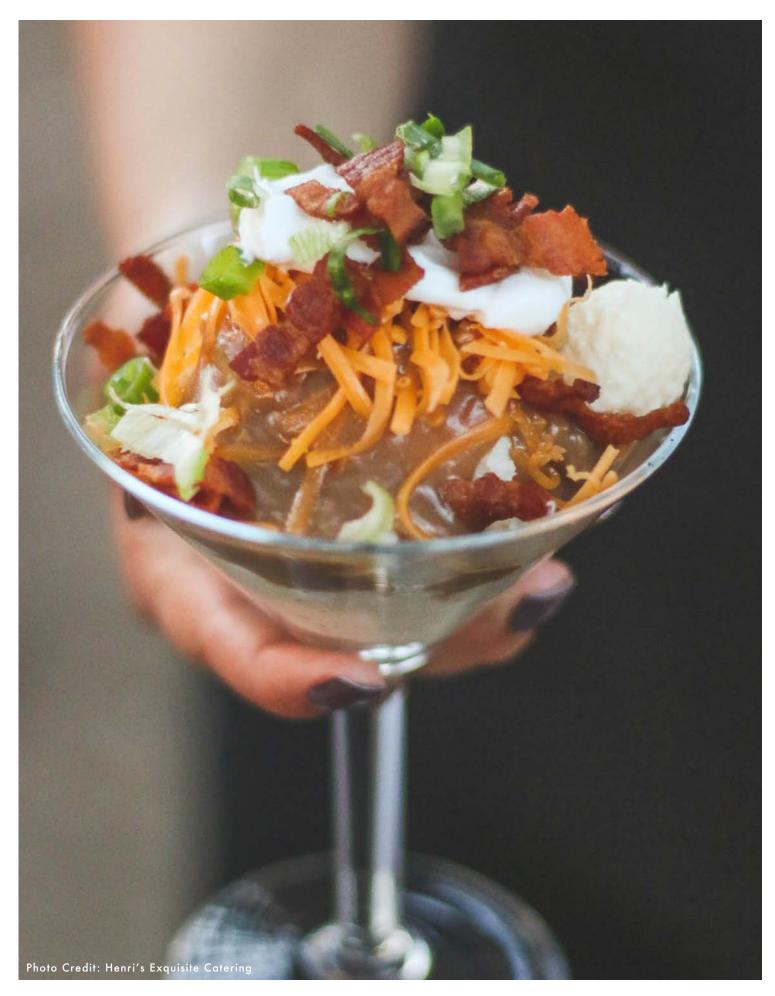
> CHEESE SAUCES 4 Cheese Sauce | White Cheese Sauce

TOPPINGS

Broccoli | Spinach | BBQ Sauce | Kimchi | Hatch Chiles Garlic Herb Bread Crumbs | Red Pepper Flakes Shredded Gruyere | Shredded Pepperjack | Shredded Sharp Cheddar | Parmesan

> **PROTEINS** Pulled Pork | Bacon Bits | Lobster Pieces*





MASHED POTATO BAR

Perfect addition if you are selecting Mashed Potatoes as your starch OR if you would like to include an additional starch. Choose one savory or both sweet potato and classic mashed potato. Served in a martini glass for your guests to create their indulgent loaded mashed potato glass. We provide the martini glasses.

Classic Creamy Mashed Potato Garlic Mashed Potato Sweet Mashed Potato

TOPPINGS

Bacon Bits | Brown Gravy | Butter | Chives | Cheddar Cheese | Sour Cream Candied Walnuts | Cinnamon | Honey Butter | Mini Marshmallows

CARVING STATION

Hot and fresh carved to order meat station is sure to fill your appetite. Choose from 5 different meat options, add the slider enhancement for the perfect mini hot sandwich. Available to add-on to an existing package or as a stand-alone option with other stations to create a complete interactive meal experience.

BONE-IN HAM

WHOLE TOM TURKEY

LEG OF LAMB

TOP ROUND BEEF SIRLOIN

NEW YORK STRIP ROAST

GRILLED TRI-TIP

served with creamed horseradish, au jus and/or BBQ sauce

SLIDER ENHANCEMENT*

Upgrade your carving station and add extra fixings for you guest to make their own sliders with your sliced to order meat.

Mini Slider Buns | Caramelized Onions Creamed Horseradish | BBQ Sauce

Children's Menu

We know that sometimes little ones might not gravitate towards our regular offerings. We crafted this children's menu so that everyone can enjoy a delicious dinner at your special event. Choose your starter, entree and two sides for a complete meal.

For children ages 2-11

STARTERS

Carrot Sticks & Cucumber Rounds with Herbed Ranch

Celery Sticks and Apple Wedges with Peanut Butter

Sliced Seasonal Fruit

VEGETABLES

Steamed Broccoli

Buttered Corn Kernels

Sautéed Zucchini

MAINS

Crispy Chicken Tenders

Turkey Corn Dog

Chicken Nuggets

Grilled Santa Maria Style Tri Tip with BBQ Sauce

> Individual Pizza (Cheese or Pepperoni)

STARCHES

Creamy Mac and Cheese

Pasta with Butter and Cheese

Penne Pasta with Marinara and Parmesan

Bowtie Alfredo

Creamy Mashed Potatoes

Crispy Tater Tots



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

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

Photo Credit: Henri's Exquisite Catering

Perfect for the summer months, let your guests create their very own unique ice cream sundae. Choose from a variety of toppings or upgrade to a gourmet station with bananas foster made to order. Includes Vanilla Ice Cream.

Additional flavors available for an additional cost.

HOT CHOCOLATE FUDGE CARAMEL SAUCE

TOPPINGS

Chocolate Chips | Chocolate Sprinkles | Rainbow Sprinkles Crushed Peanuts | Mini M&M's | Crushed Oreos | Cherries Whipped Cream | Sliced Strawberries | Fresh Bananas*

WAFFLE SUNDAE BAR

An enhanced version of our classic ice cream sundae bar, enjoy a warm made-to-order Belgium waffle with your ice cream. Choose from a variety of toppings to create your own. Includes Vanilla Ice Cream.

HOT CHOCOLATE FUDGE | CARAMEL SAUCE | NUTELLA

TOPPINGS

Chocolate Chips | Chocolate Sprinkles | Rainbow Sprinkles Crushed Peanuts | Mini M&M's | Crushed Oreos | Cherries Whipped Cream | Sliced Strawberries | Fresh Bananas*

PREMIUM SUNDAE BAR

Our chef will flambe our delicious sundae sauces at your event! Choose from a variety of toppings, includes Vanilla and Chocolate ice cream.

BANANAS FOSTER

Fresh sliced bananas, caramel sauce flambéed with rum

CHERRIES JUBILEE

Fresh seasonal cherries, lemon sugar sauce flambéed with brandy

served with our homemade whipped cream

Plated desserts

INDIVIDUAL DESSERTS

A personal dessert for each guest, the perfect way to end your plated meal service. Served plated

FRUIT TART
CARAMEL NAPOLEON
CHOCOLATE TRUFFLE CAKE

DESSERT FLIGHT

Choose three mini desserts to curate your own dessert flight that is sure to impress your guests. Served as a trio plated and garnished with fresh mint and/or raspberry sauce.

Served plated

PASSION FRUIT

MANGO MOUSSE

LEMON MERINGUE

CHOCOLATE TRUFFLE

STRAWBERRY MOUSSE

WHITE CHOCOLATE MOUSSE

CHOCOLATE CAPPUCCINO CUPS

RASPBERRY & DARK CHOCOLATE MOUSSE



52 DESSERTS 53





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

57



HENRI'S EXQUISITE CATERING

ConfactUs

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

See more photos of our work
INSTAGRAM

Read what others are saying
YELP
WEDDING WIRE

CONTACT US