

## **Buffet Sample Menu**

Thank you for considering Henry's Foods Inc. for your party.

I am pleased to present the following Buffet menu for your consideration.

We will greet your guests with garnished trays of white wine and sparkling water. (Host will supply all beverages).

Our service personnel will pass Butler Style your selection of Hors D' Oeuvres on garnished trays for approximately one hour. We will supply the white cocktail napkins.

### **Hot Hors D' Oeuvres**

Scallops Wrapped in Bacon  
Korean Beef Cubes with Toasted Sesame Seeds  
Broiled Baby Lamb Chops Dijonnaise  
Chicken Skewers in Sun-dried Tomato Marinade  
Mini Chicken Cordon Bleu  
Mini Maryland Crab Cakes offered with Homemade Tartar Sauce  
Shrimp "Star" in Filo  
Coconut Shrimp offered with Wild Plum Sauce  
Asian Mushroom Spring Roll offered with Ginger Dipping Sauce  
Eggplant Toasts topped with Artichoke Hearts  
Brie with Dried Apricots and Spicy Pecans in Filo Dough  
Wild Mushroom Triangles

### **Oshibori Service**

We will pass warm, lemon-scented cloths to your guests to refresh themselves after the hors d' oeuvres have been passed.

We will serve a Salad Course to your guests before opening the buffet.

Salad of Wild Field Greens with Fresh Strawberries, Candied Pecans, Dried Cranberries, and Stilton Cheese, tossed with a Balsamic Vinaigrette

Or

Traditional Caesar with Anchovies aside

We will place baskets of Fresh Rolls, Focaccias, and Breadsticks with Sweet Whipped Butter on each guest's table.

### **Buffet**

Hand-Carved Roasted Tenderloin of Western Beef offered with Mushroom Madeira Sauce and Horseradish Sauce

Cold Poached Salmon with Cucumber-Dill Sauce aside

and/or

Grilled Chicken on a bed of Grilled Zucchini and Roasted Red Pepper Sauce  
Peppery Penne Pasta with Roasted Red Peppers, Crisp Asparagus, and Asiago Cheese

Roasted Mushroom Shaped Red Bliss Potatoes with Fresh Rosemary  
Stir Fried Peapods with Julienne Carrots and Cashews  
Jumbo Stuffed Portabello Mushrooms with Fresh Spinach

We will use white Mikasa china. Our Service personnel will help your guests with their plates.  
We will use your linen napkins and wrap the appropriate flatware.

We will serve tableside tea, fresh-brewed regular and decaffeinated Colombian coffee with fresh milk, cream, sugar and diet sweeteners).

**Pre-Dessert**

Ice Cream Bon Bons will be passed to your guests.

**Dessert Service**

Torte Cake (to be discussed) will be served to your guests.

In addition to the above menu presentation, we will provide the following:  
One uniformed person per 10 guests, all the china, glassware, and flatware necessary for dining, bartender, ice, bar fruit, and liquor liability insurance.

As agreed, you will be responsible for: All liquor, beer, wine, carbonated beverages, and juices to be served, tables, chairs, linens, and cloth napkins, centerpieces, entertainment and all hall and kitchen fees.

The total price will be \$86.50 per person for two main course items, \$92.50 for three main course items (Beef, Chicken and Fish) this includes charge for service, plus an additional 6.25% Massachusetts Sales Tax, and an additional \$2.50 per person bar fee (based on 100 guest minimum). Price is based on four hours bar service.

I will expect a definite guarantee as to the number of guests attending one week in advance, plus 50% of the unpaid balance. The remainder will be due and payable the evening of the party. A non-refundable deposit \$300.00 is required to secure your date, (additional charges for Sunday service).

Thank you for thinking of Henry's Foods, Inc., for your catering needs. I will do everything in my power to make your party the very best. Please do not hesitate to call me with any questions or suggestions at 978-922-3885.

Sincerely,

deedie Beidler