

Hors D' Oeuvres and Lite Buffet with Dessert Station Sample Menu

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

I am pleased to present the following Hors D' Oeuvres, Lite Buffet and Dessert station menu for your consideration.

We will greet your guests with 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 and half hours. We will supply the white cocktail napkins.

Hot Hors D' Oeuvres

(Your Choice of 14 Hors D' Oeuvres)

May I Suggest the following:

Broiled Baby Lamb Chops Dijonnaise

Scallops Wrapped in Bacon

Beef Teriyaki Skewers

Chicken Sate Skewers offered with Spicy Thai Peanut Sauce

Mini Chicken Cordon Bleu

Mini Maryland Crab Cakes offered with Homemade Tartar Sauce

Shrimp "Star" in Filo

Coconut Shrimp offered with Wild Plum Sauce

Eggplant Toasts topped with Artichoke Hearts

Brie with Dried Apricots and Spicy Pecans in Filo Dough

Wild Mushroom Triangles

Florentine Stuffed Mushrooms

Cold Hors D' Oeuvres

California Rolls offered with Pickled Ginger, Wasabi and Soy Sauce

Crostini topped with Charred Fresh Summer Squash and Zucchini on a bed of Mushroom

Duxelles

Lite Buffet

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

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

Penne Pasta Salad with Artichokes, Black Olives, Sun Dried Tomatoes, and Fresh Spinach
Or

Wild Mushroom Ravioli with Mushroom Sauté

Assorted fresh Rolls, Hearty Breads, French Baguettes, and Breadsticks with Sweet Whipped Butter and Olivetta aside

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.

Oshibori Service

We will pass warm, lemon-scented cloths to your guests to refresh themselves prior to the
Dessert.

Dessert Station

Chocolate Mousse Fudge Cake

Strawberry Grand Marnier Cake

Spiced Cheesecake

Key Lime Pies

Coffee Service offered at the bar

(tea, fresh-brewed regular and decaffeinated Colombian coffee with fresh milk, cream, sugar and
diet sweeteners).

In addition to the above menu presentation, we will provide the following:
One uniformed person per 20 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 \$80 per person this includes charge for service, plus an additional
6.25% Massachusetts Sales Tax, and an additional \$2.50 per person bar fee (based on 60 guests).

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). Price is based on three and a half hours bar 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