

Henri's Exquisite Catering

7235 Owensmouth Avenue

Canoga Park, CA 91303

818-348-3141

Henri's Wedding Buffet Dinner Menu

Begin Your Reception with Three Tray-Passed Hors d'oeuvres...

Pot Stickers with Orange Ginger Sauce DF
Vegetable Egg Rolls with Plum Sauce V, VG DF
Shrimp Spring Rolls with Sweet & Sour Sauce DF
Crab Wontons with Sweet and Sour Sauce
Island Chicken Kabob with Pineapple GF DF
Grilled Beef Kabob w/Teriyaki or BBQ Glaze GF DF
Grilled Chicken Kabob w/Teriyaki or BBQ Glaze GF DF
Pork Satay Sticks with Peanut Sauce GF DF
Chicken Satay Sticks with Peanut Sauce GF DF
Chicken Brochette with Lemon and Garlic GF DF
Chicken Drumettes, Teriyaki with Sesame Seeds DF
BBQ Glazed Meatballs DF
Swedish Meatballs w/Sweet Cranberry Sauce on Side
Mini Vegetarian Quiche V
Mini Quiche Lorraine
Spinach and Cheese Stuffed Mushrooms V
Crab and Gouda Stuffed Mushrooms
Potato and Onion Knishes V DF
Mango and Brie Quesadillas with Fruit Salsa V
BBQ Chicken Quesadillas with Pineapple Salsa
Black Bean Quesadillas w/Vegan Cheese & Fresh Salsa* V, VG, DF
Chicken and Black Bean Empanadas
Chorizo and Black Bean Empanadas
Ham and Cheese Empanadas
Bruschetta w/ Goat Cheese, Roasted Red Pepper & Basil V
Bruschetta w/ Goat Cheese, White Beans, Roasted Red Peppers & Basil V
Bruschetta w/ Fresh Mozzarella, Tomatoes, & Basil V
Bruschetta w/ Goat Cheese and Olive Tapenade V
Bruschetta w/ Goat Cheese, Fig Jam & Prosciutto*
Bruschetta w/ Hummus, Roasted Red Peppers & Basil V, VG, DF
Mini Sliders: Cheeseburgers with Pickle Garnish
Mini Sliders: Tri-Tip with Caramelized Onion DF
Mini Sliders: BBQ Pulled Pork with Asian Slaw DF
Mini Reuben Triangles on Rye Bread with Sauerkraut
Dates Stuffed with Bleu Cheese & Wrapped in Bacon GF
Curried Chicken Salad on Sliced Cucumber GF DF

Mini Beef Wellington DF
Mini Dijon Pigs in a Blanket
Rumaki, Chicken Livers wrapped in Bacon GF DF
Mini Grilled Vegetable Pizzas V
Baby Lamb Chops w/ Mint Sauce & Jelly* GF DF
Sliced Cantaloupe with Prosciutto* GF DF
Crab and Shrimp Puffs with Cocktail Sauce*
Prawns, wrapped in Bacon* GF
Savory Mini Crab Cakes with Cocktail Sauce*
Cold Asparagus Spears Wrapped in Prosciutto*GF DF
Shrimp on Cracked Ice with Cocktail Sauce* GF DF
Split Pea Soup Shots w/ Grilled Cheese V
Can Be Vegan without Grilled Cheese
Tomato Soup Shots w/ Grilled Cheese V
Corn Chowder Soup Shots w/Grilled Cheese V
Cold Asparagus Crepes w/ Garlic Cream Cheese V
Spinach, Cheese and Potato Bundles V
Mini Brie en Croute w/Sweet Apples & Walnuts V
Mini Brie en Croute w/Pecans & Cranberries V
Candied Pecans with Orange Zest GF V VG
Mini Twice Baked Potatoes V
Waldorf Salad en Endive* GF V DF
Spanakopitas, Filo w/ Feta Cheese & Spinach V
Creamy Wild Mushroom Turnover V
Potato Latkes w/ Sour Cream & Apple Sauce V
Broccoli and Cheese Puffs V
Falafels with Tahini Sauce GF V VG DF
Marinated Tortellini en Skewer V
Mini Caprese Skewers w/Balsamic Reduction GF
Cucumber Slices with Smoked Salmon Mousse* GF
Tofu Kabob w/Pineapple & Teriyaki Glaze* V, VG, GF

Key:

* Additional Charge

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free

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Get everyone seated and settled with a delicious salad...

Field Greens with Raspberry Vinaigrette, Glazed Walnuts, Dried Cranberries, and Feta Cheese
Caesar Salad with Creamy Caesar Dressing & Homemade Croutons
Classic Garden Salad (Iceberg & Romaine) with Homemade Croutons and Your Choice of Dressing
Bibb and Romaine Lettuces with Fresh Mandarin Oranges, Sliced Mushrooms, Dried Cranberries and Glazed Walnuts
Served with Citrus Dressing
Harvest Field Greens, Chopped Apples, Raisins, Glazed Walnuts, Bleu Cheese and Balsamic Vinaigrette
Mexican Caesar Salad with Diced Tomatoes, SunFlowerSeeds, Cotija Cheese, Crispy Corn Tortilla Strips
Served with Cilantro Dressing
Harvest Field Greens with Harvest Grapes, Sliced Pears*, Toasted Pine Nuts, Gorgonzola & Balsamic Vinaigrette
**pears are seasonal, can substitute with sweet apples during off season*
Greek Inspired Salad with Field Greens, Baby Spinach, Grape Tomatoes, Sliced Black Olives, Feta Cheese
Served with Lemon Vinaigrette Dressing
Baby Spinach with Slivered Almonds, Fresh Raspberries & Balsamic Vinaigrette

Gather Together and Enjoy Dinner

Included:

Two Stationed Beverages for Pre-Ceremony Greeting
(Water Infusion + Flavored Lemonade OR Iced Tea)

Fresh Fruit Cascade + Vegetable Crudities & Dip

Fresh Baked Rolls + Squaw Bread and Butter Balls

Stationed For Dessert:

Fresh Brewed Colombian Coffee (Regular & Decaf)

with Home-Made Whipped Cream, Chocolate Chips, Cinnamon Sticks,

Non-Dairy Creamer, Sugar Cubes + Sugar Substitute

Hot Water with Assorted Teas

Choose One Vegetable Dish:

Grilled Seasonal Vegetables w/ Tri-Colored Peppers

Stuffed Zucchini with Spinach and Cheeses

Grilled Asparagus with Garlic Butter

French Green Beans Almondine

Haricots Verts (French Green Beans) with Petit Carrots

Glazed Ruby Carrots with Roasted Pinenuts

Roasted Acorn Squash with Almonds (seasonal)

Cold Corn Salad with Vinaigrette Dressing

Ratatouille

Choose One Starch:

Oven Roasted Petit Potatoes | Red Rose Roasted Rosemary Potatoes

V, VG, GF, DF

Creamy Mashed Potatoes | Garlic Mashed Potatoes | Mashed Sweet Potatoes GF, V

Potatoes Au Gratin* GF, V

Wild Rice Pilaf with Candied Cranberries and Slivered Almonds GF, V, VG, DF

Pineapple Rice Topped with Green Onions & Fresh Grilled Pineapple GF, V, VG, DF

Bowtie Pasta with Eggplant, Zucchini and Diced Tomatoes V, VG, DF

Penne Pasta with Sundried Tomatoes, Fresh Garlic and Basil V, VG, DF

Greek Pasta with Pitted Olives, Diced Tomatoes, Crumbled Feta Cheese & a touch of Fresh Dill V

Asian Noodles with Green Onions, Sesame Oil and Sesame Seeds V, VG, DF

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Chicken Entrees:

*All of our chicken entrees are made with fresh chicken breast
If you prefer, we offer boneless chicken thighs also for some dishes*

Chicken Marsala with Mushrooms & Capers GF, DF

Chicken Breast Marinated with Marsala Wine, Seared on a Flat Top and Topped with Marsala Wine Glaze

Chicken Piccata with Lemon Caper Glaze DF

Lightly Breaded Chicken Breast Garnished with Sliced Lemon and Capers

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 & Topped with Sweet Teriyaki Glaze, Grilled Pineapple & Fresh Cilantro

Chicken Parmesan

Lightly Breaded Chicken Breast, Topped with our Home-Made Marinara, Swiss & Parmesan Cheese

Chicken with Avocado & Cognac Cream

Lightly Breaded Chicken Breast, topped with Cognac Cream Sauce & Fresh Avocado Slice

Lemon Chicken Topped with Diced Artichokes GF, DF

Marinated Chicken Breast, Grilled on a Flat Top and Topped with a Lemon Glaze, Sliced Lemon & Marinated Artichokes

Swiss Chicken

Lightly Breaded Chicken Breast, topped with Cream Sauce, Swiss Cheese & 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

Beef Entrees:

*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.*

All beef entrees are carved-to-order in front of your guests to enjoy

Choose Your Cut of Beef

All Beef Entrees are 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 Choice of Sauce:

Au Jus | Green Peppercorn Sauce | Red Wine Mushroom Reduction

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 Tri Tip

Grilled to seal all the flavors, this lean cut of beef is tender and delicious.

Served with Au Jus & Hunter Sauce

Can also be served with our Home-Made BBQ Sauce if desired.

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Fish Entrees:

*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

Lightly grilled and topped with a delicious orange ginger glaze, garnished with fresh orange slice & parsley

Simple Marinated Grilled Salmon 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

Marinated & Grilled, topped with a mango salsa that has red onions, bell peppers & cilantro

Grilled Chilean Sea Bass with Lime-Cilantro Sauce

The filet mignon of fish, this sea bass is marinated with lime and cilantro and then grilled and topped with a lime-cilantro glaze.

Chilean Sea Bass with Lemon Butter Sauce 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 one buttery tail-on shrimp.

Grilled Halibut with Lemon Butter Sauce or Dill Sauce

We lightly marinate and season this white fish and finish off on the flat-top to grill before topping it off with our lemon butter sauce or enjoy with our creamy dill sauce on the side.

Breaded Tilapia with Lemon Caper Sauce

*We lightly bread our tilapia and cook it on a flat-top to seal all flavors.
It's topped with a lemon caper sauce and garnished with a slice of fresh lemon, capers and parsley.*

Vegetarian & Vegan Entrees

We are firm believers that everyone should get to enjoy a delicious meal at a special event, regardless of their dietary restrictions. These entrees are perfect for individuals with a vegan or vegetarian diet. Combine these with our starch and vegetable side dishes for a delicious meal that ensures no one feels left out! If you would like something off-menu, feel free to let us know, we can happily create most custom requests!

Eggplant Parmesan (vegetarian)

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.

Tofu Teriyaki

We marinate our tofu so it absorbs the most flavor and then grill it, it's topped with a teriyaki glaze and grilled onions + bell peppers plus a touch of sesame seeds.

Tofu Marsala with Mushrooms and Capers

*If you love all the flavors of a chicken marsala, this tofu is going to satisfy those cravings!
Marinated, Seared and topped with Marsala Wine Sauce with Mushrooms & Capers.*

Vegan Lasagna

*Lasagna Noodles Layered with Crumbled Tofu, Vegan Cheese, Spinach, Mushrooms
More Seasonal Vegetables & Home-Made Marinara Sauce*

Vegan Enchiladas

*Corn Tortillas filled with Crumbled, Seasoned and Sautéed Tofu & Vegan Cheese OR
Filled with shredded zucchini and vegan cheese, topped with a delicious enchilada sauce.*

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Wedding Package Add-Ons

Cocktail Hour Add-Ons

Stationed, while we tray-pass your other items, these are the perfect compliment to your hors d'oeuvres - guests will love these options!

Domestic & Imported Cheese Display with Assorted Crackers

Available with Assorted Charcuterie

We love a great cheese board and display! Mostly imported cheeses - a great combination of soft, semi-soft and hard. Stationed alongside dried fruits, assorted nuts, fresh grapes, olives, fig jam and any other seasonal items that tickle our fancy. We provide an assortment of crackers, french bread crostini slices, and fresh sliced artisanal bread.

Whole Poached Salmon

Decorated with thin slices of crisp cucumber, served whole on a platter with mustard and dill sauces on the side.

Stationed Shrimp on Cracked Ice with Cocktail Sauce

Beautifully in large bowls/platters on top of ice, cold and tender tail-on shrimp will be perfectly delicious with our home-made cocktail sauce and fresh lemon wedges.

Buffet Enhancements

Mashed Potato Bar

Perfect addition if you are selecting Mashed Potatoes as your starch OR if you would like to include an additional starch.

We can provide our classic creamy mashed potatoes or do half-and half with mashed sweet potatoes.

Plenty of savory toppings beautifully displayed and labeled as well as some sweet toppings for the sweet potatoes if you select them.

We will provide martini glasses for your guests to build an indulgent loaded mashed potato glass.

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