

Henri's Exquisite Catering  
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# Traditional Holiday Feast

Contactless or Limited Contact Delivery  
Or Contactless Pick-Up

Perfect for Thanksgiving, Christmas and the whole holiday season!  
Our classic traditional dinner package includes  
fresh-baked dinner rolls **or** garlic rolls and butter and choice of green salad.

Items will be delivered hot, ready to be enjoyed or  
may be delivered cold with heating instructions.

Food will be delivered warm in disposable aluminum pans.  
Any cold items are usually delivered in round plastic catering trays.  
We recommend not scheduling a delivery time no earlier than 30 minutes  
before your guests are scheduled to eat so food remains fresh.  
Client is responsible for serving and maintaining food warm throughout event.

For cocktail hour, choose hors d'oeuvres\* and/or  
stationed items\* for a grazing style spread that's sure to impress your guests..

*\*additional charge*

# Hors d'oeuvres

v: vegetarian | vg: vegan | df: dairy-free | gf: gluten-free  
\* additional charge

## 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 and 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

## 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

## Pork Satay Sticks with Peanut Sauce gf | df

pork tenderloin skewered and seasoned served, with warm peanut sauce

## Chicken Satay Sticks with Peanut Sauce gf | df

chicken breast skewered and seasoned, served with warm peanut sauce

## 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

## BBQ Glazed Meatballs

beef and pork meatballs covered in our home-made bbq sauce (available with all-beef meatballs)

## 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 (available with all-beef meatballs)

## Vegetarian Quiche v

creamy egg custard fills a thin layer of puff pastry with lots of sautéed vegetables and cheese, cut into bitesize squares and topped with a touch of parmesan cheese before serving

## Quiche Lorraine

our creamy egg custard filled with bacon, green onions and swiss cheese in a thin layer of puff pastry, cut into bitesize squares and topped with a touch of parmesan cheese 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 & monterey jack cheeses, red onions & cilantro, pineapple salsa on the side

## Vegan Black Bean Quesadillas with Fresh Salsa

v | vg | df

flour tortillas filled with mashed black beans, diced tomatoes, onions, cilantro & vegan cheese, salsa on the side

## Chicken and Black Bean Empanadas

puff pastry filled with diced grilled chicken breast with black beans, cheddar cheese & our home-made salsa

## Chorizo and Black Bean Empanadas

puff pastry filled with spicy Mexican chorizo, black beans & cheese

## Ham and Cheese Empanadas

puff pastry filled with finely diced ham, cheddar and monterey jack cheeses & our home-made salsa

### **Mini Sliders**

Our mini sliders are served on home-made mini slider rolls and assembled on site before serving to guests

#### **Cheeseburgers 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 on Rye Bread with Sauerkraut**

toasted rye bread topped with thousand island dressing, freshly sliced corned beef and sauerkraut

### **Mini Beef Wellington**

our twist on a traditional beef wellington, we use small bitesize cubes of beef tenderloin that have been glazed in our bbq sauce and baked inside puff pastry

### **Mini Dijon Pigs in a Blanket**

bitesize 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, baked and cut into bitesize triangles for guests to enjoy

### **Bacon Wrapped Prawns\* gf | df**

fresh shrimp, brushed with garlic butter wrapped in bacon

### **Savory Mini Crab Cakes df**

bitesize crab cakes that are cooked on a flattop and served with cocktail sauce on the side

### **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 bitesize 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 bitesize puff pastry filled with dried cranberries and chopped pecans

### **Candied Pecans with Orange Zest v | vg | gf | df**

whole California pecans that are glazed over a sauce pan in small batches with simple syrup infused with fresh orange juice and orange zest and a touch of whole black peppercorns, served in individual clear plastic cups for guests to enjoy

### **Spanakopitas v**

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

### **Creamy Wild Mushroom Turnovers v**

bite-size puff pastry turnovers filled with a creamy mushroom mixture and baked to a golden brown

### **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

### **Broccoli and Cheese Puffs v**

cheesy broccoli mixture fills little bitesize puff pastry bundles that are baked to a golden brown

### **Falafels with Tahini Sauce v | vg | gf | df**

spiced mashed chickpeas form these little bitesize balls that are deep fried and served with tahini sauce on the side

### **Tofu Kabob with Pineapple and Teriyaki Glaze\* v | vg | df | gf**

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

**Bleu Cheese Stuffed Dates Wrapped with Bacon** gf  
pitted medjool dates stuffed with bleu cheese and wrapped in bacon

**Sliced Cantaloupe with Prosciutto\*** gf  
sweet sliced cantaloupe squares topped with fresh sliced prosciutto, served cold

**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, served cold

**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, served cold

**Bruschetta**  
made with freshly toasted French baguette slices and fresh ingredients, *client responsible for assembling and putting these together for deliveries and pick-ups.*

**Goat Cheese, Roasted Red Pepper & Fresh Basil** v

**Fresh Sliced Mozzarella, Tomatoes & Basil** v

**Goat Cheese, Olive Tapenade and Basil** v

**Hummus, Roasted Red Peppers and Basil** v | vg

**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

# Cocktail Hour Enhancements

Best served stationed, choose one or a combination of items to build a grazing-style spread

## **Domestic Cheese Cubes**

three domestic cheeses cut into cubes, cheddar, pepper jack, monterey jack served alongside slices of cured italian dry salami with assorted crackers and fresh grapes.

## **Light Domestic & Imported Cheese Display**

4 hand-selected artisan cheeses, fresh grapes, dried fruits, fig jam, nuts and assorted crackers

## **Premium Imported Cheese Display with Assorted Charcuterie**

8 hand-selected imported artisan cheeses, 3 cured meats, fresh grapes, seasonal fresh fruit, assorted dried fruits, nuts, olives, whole grain mustard, fig jam, organic honey plus assorted artisanal crackers, sliced bread and crostini

## **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

## **Whole Brie En Croute**

hand-selected imported wheel of brie wrapped in puff pastry and stuffed with a sweet topping  
**dried cranberries and whole pecans**  
**sweet apple compote and whole walnuts**  
**fig jam garnished with dried and/or fresh figs**  
served with assorted artisanal crackers and sliced breads

## **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

# Green Salads

Delivered with some toppings and dressings on the side.

## Field Greens with Glazed Walnuts, Dried Cranberries, and Feta Cheese

Raspberry Vinaigrette Dressing

## Caesar Salad topped with Homemade Croutons and Parmesan Cheese

Caesar Dressing

**Classic Garden Salad** | iceberg, romaine, shredded purple cabbage, sliced cucumbers + grape tomatoes topped with homemade croutons and choice of dressing

## Bibb and Romaine Lettuces with Fresh Mandarin Oranges, Sliced Mushrooms, Dried Cranberries and Candied Walnuts

served with a creamy citrus dressing

## 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 cilantro dressing

## 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 with Field Greens, Baby Spinach, Grape Tomatoes, Sliced Black Olives and Feta Cheese

lemon vinaigrette dressing

## Baby Spinach with Slivered Almonds and Fresh Raspberries

balsamic vinaigrette dressing

# Other Side Dishes

## Potatoes

Oven Roasted Petit Potatoes v | vg | gf | df

Red Rose Roasted Rosemary Potatoes v | vg | gf | df

Potatoes Au Gratin\* v | gf

Sweet Mashed Potatoes v | gf

## Rice

Wild Rice with Dried Cranberries and Slivered Almonds v | vg | gf | df

Pineapple Rice Topped with Green Onions and Fresh Pineapple v | vg | gf | df

\*additional charge

# Main Course

All of our dishes are proudly made from scratch with tender love and care by our executive chef Cres. The following items are included in our traditional holiday feast.

## Freshly Roasted Tom Turkey

We slow roast our turkeys and constantly baste them throughout the cooking process to ensure they're moist and flavorful. Can be delivered whole and garnished so you can have the honor of carving OR we can deliver your turkey pre-sliced with dark and white meat separated.

## Home-Made Turkey Gravy

Made from the turkey drippings and juices, our light colored gravy is delicious on top of your turkey and mashed potatoes.

## Herb and Mushroom Stuffing

Our flavorful stuffing is made from delicious croutons, a combination of herbs and spices plus sautéed onions, celery and mushrooms in a chicken broth. It's perfect with turkey, on it's own or in a left-over thanksgiving day sandwich!

## Creamy Mashed Potatoes

Idaho potatoes mashed with heavy cream and butter, these creamy mashed potatoes are definitely a treat!

# Available Add-Ons

## Holiday Baked Ham with Fruit Sauce

Whole pit ham, roasted with whole cloves and a dijon and brown sugar glaze. Sliced and garnished with pineapple and maraschino cherries. Served with our delicious fruit sauce on the side.

## Brown Gravy

A classic brown gravy made with a beef broth base and best enjoyed on top of our creamy mashed potatoes.

## Candied Yams with Honey and Marshmallows

Fresh yams that are oven roasted with a combination of spices, brown sugar and a touch of honey before being topped with mini marshmallows. Can be prepared without marshmallows by request.

## Whole Cranberries with Cinnamon and Orange

Our twist on a classic cranberry dressing. Made with whole fresh cranberries, orange zest and cinnamon. Perfect to top on your turkey!

## Choice of Vegetable

Take a look at our options for vegetable side dishes. Our most popular with this menu are our glazed ruby carrots with toasted pine nuts and our french green beans almondine.

## Whole Roasted Prime Rib of Beef

This premium Angus cut of beef is generously seasoned and slow roasted in the oven until medium rare. Perfect for the holiday season, this cut of beef has some marbling, and fat around the rim, very tender and flavorful!

## Served with Au Jus & Hunter Sauce

\* sold whole not per person.

# Vegetable Side Dishes

## **Grilled Seasonal Vegetables w/ Tri-Colored Peppers**

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

## **\*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.

## **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 (French Green Beans) with Petit Carrots**

lightly seasoned sautéed French green beans mixed in with petit carrots that have also been sautéed

## **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!

## **\*Roasted Acorn Squash with Almonds (seasonal)**

a fall favorite, this squash is diced with skin on and drizzled in olive oil and spices before being roasted in the oven.

## **Cold Corn Salad with Lime Dressing**

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

## **Sautéed Brussel Sprouts**

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

## **\*Sautéed Brussel Sprouts with Bacon**

blanched brussel 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.

## **\*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

## **Ratatouille**

a combination of sliced zucchini and yellow squash and plum tomatoes with a touch of thyme oven baked until tender

# Sweet Endings

## Mini Desserts

made to pair with a hot cup of coffee or tea, these little hand-made 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

## Speciality Pies and Cakes

The perfect dessert to compliment your holiday feast, these pies and cakes are all made-from scratch.

Apple Pie

**Available in 9"**

Pumpkin Pie

**Available in 9"**

Cherry Pie

**Available in 9"**

Pecan Pie

**Available in 9"**

Eggnog Cheesecake

**Available in 10" or Individual Size**

Yule Log

**Available in Individual Size, 12", 16" and 24"**

Pumpkin Spice Tart

**Available in 10" or Individual Size**

Eggnog Mousse Cake

**Available in 10" or Individual Size**

Pumpkin Cheesecake

**Available in 10" or Individual Size**

Pumpkin Mousse Cake

**Available in 10" or Individual Size**

Pecan Tart

**Available in 10" or Individual Size**