

Henley Park

Plated Dinner Selections

Each Dinner Selection Includes:

*Soup OR Salad, Fresh Seasonal Vegetables, Chefs Choice of Pasta, Rice or Potato
Oven Fresh Rolls, Dessert
Freshly Brewed Regular, Decaffeinated Coffee and Tea*

First Course

(please select one for your group)

Onion Soup Cœur de Lion Style

*Caramelized Sweet Onions Simmered in Rich Beef Stock, Topped with Toast Points
& Raclette Cheese*

❧

Soup du Jour

The Kitchens Daily Creation Utilizing the Best Ingredients Available

❧

Belgian Endive Salad

*Crisp Belgian Endive with Asian Pears, Stilton Cheese, Spiced Walnuts,
Chopped Medjool Dates, Fresh Herbs & Sherry Walnut Vinaigrette*

❧

Caesar Salad Cœur de Lión

*Crisp Romaine with Ciabatta Croutons, Shaved Parmiggiano-Reggiano
Marinated Italian Anchovies & Our Caesar Dressing*

❧

Jumbo Shrimp

*Grilled, Chili Glazed Prawns on a Bed of Chick Pea Puree
With Arugula Pesto & Lemon Mosto Oil*

❧

Salad of Tender Baby Lettuces

The Best Baby Greens, Herbs and Cherry Tomatoes Dressed in Banyuls Vinaigrette

❧

Pan Seared Natural Sea Scallops

Tiny Green Lentils Salad with Sherry Gastrique

*All prices are subject to applicable state tax & service charges.
Prices subject to change based on market fluctuations.*

Henley Park

Plated Dinner Selections cont.

Second Course

(please choose two for your group)

Pan Roasted Moularde Duck Breast

Potato Gratin, Caponata, Roasted Portobello
& Sour Cherry Sauce

œ

Breast of Organic Chicken

Herb Roasted Fingerling Potatoes, Cherry Tomatoes, Grilled Scallions
& Spicy Pan Jus

œ

Pan Seared Tuna

Zucchini Risotto & Chive Butter Sauce

œ

Grilled Salmon

Steamed Jasmine Rice & Vegetable du Jour

œ

Roast Rack of Colorado Lamb

Gateau of Polenta, Confit Tomatoes, Baby Carrots with Lamb Jus

œ

Jumbo Lump Crab Cakes

Asparagus Tips, Grape Tomatoes, Pearl Onions, Straw Potatoes & Red Pepper Coulis

œ

Grilled New York Strip

Mashed Yukon Gold Potatoes, Grilled Vidalia Onions, Sautéed Baby Squash,
& Red Wine Sauce

Third Course

(please select two for your group)

Fromage Blanc Cheesecake

Pineapple & Grapefruit with Mango Coulis

œ

Carrot Cake

Caramel Sauce

œ

White Chocolate Mousse Cake

Raspberry Coulis

œ

Chocolate Pecan Tart a la Mode

Butter Pecan Ice cream

75.00 per person

All prices are subject to applicable state tax & service charges.
Prices subject to change based on market fluctuations.

Henley Park

Package One

First Course

Soup du Jour

The Kitchens Daily Creation Utilizing the Best Ingredients Available

Second Course

Tender Baby Greens

With Tomatoes, Carrots & Champagne Vinaigrette

Third Course

(please select one for your group)

Sage Herb Roasted Chicken Breast

With Roasted Fingerling Potatoes, Baby Spinach & Red Pepper Sauce

or

Grilled Flat Iron Steak

With Whipped Chive Potatoes, Haricot Verte & Red Wine Sauce

or

Pan Seared Tilapia

With fennel, leak, mushroom and tomato ragu

Fourth Course

(please select one for your group)

Chocolate Pecan Tart

With Vanilla Bean Ice Cream

or

Carrot Cake

With Caramel Sauce

55.00 per person

*All prices are subject to applicable state tax & service charges.
Prices subject to change based on market fluctuations.*

Henley Park

Package Two

First Course

Soup du Jour

The Kitchens Daily Creation Utilizing the Best Ingredients Available

Second Course

Coeur de Lion Caesar Salad

Young Romaine, Ciabatta Croutons, Parmiggiano-Reggiano, White Anchovies

Third Course

(please select two for your group)

Sage Herbed Roasted Chicken Breast

With Roasted Fingerling Potatoes, Baby Spinach & Red Pepper Sauce

œ

Grilled Flat Iron Steak

With Whipped Chive Potatoes, Haricot Verte & Red Wine Sauce

œ

Pan Roasted Moularde Duck Breast

Potato Gratin, Caponata, Roasted Portobello & Sour Cherry Sauce

œ

Pan Seared Atlantic Salmon

With Zucchini Risotto & Lemon Grass Buere Blanc

Fourth Course

(please select one for your group)

Carrot Cake

With Caramel Sauce

œ

Chocolate Pecan Tart

With Vanilla Bean Ice Cream

œ

Raspberry Crème Brule

With Whipped Crème

60.00 per person

*All prices are subject to applicable state tax & service charges.
Prices subject to change based on market fluctuations.*

Henley Park

Package Three

First Course

Soup du Jour

The Kitchens Daily Creation Utilizing the Best Ingredients Available

Second Course

Belgian Endive Salad

*Crisp Belgian Endive with Asian Pears, Stilton Cheese, Spiced Walnuts,
Chopped Medjool Dates, Fresh Herbs & Sherry Walnut Vinaigrette*

Third Course

(please select three for your group)

Sage Herbed Roasted Chicken Breast

With Roasted Fingerling Potatoes, Baby Spinach & Red Pepper Sauce



Grilled Flat Iron Steak

With Whipped Chive Potatoes, Haricot Vert & Red Wine Sauce



Pan Roasted Moularde Duck Breast

Potato Gratin, Caponata, Roasted Portobello & Sour Cherry Sauce



Pan Seared Atlantic Salmon

With Zucchini Risotto & Lemon Grass Buere Blanc



Grilled New York Strip

With Whipped Garlic Potatoes, Sautéed Mushrooms, Yellow Squash & Baby Carrots



Roast Rack of Colorado Lamb

Gateau of Polenta, Confit Tomatoes, Baby Carrots with Lamb Jus

Fourth Course

(please select one for your group)

Chocolate Pecan Tart

With Vanilla Bean Ice Cream



Carrot Cake

With Caramel Sauce



White Chocolate Mousse

With Raspberry Conlis

70.00 per person

All prices are subject to applicable state tax & service charges.

Prices subject to change based on market fluctuations.

Henley Park

Package Four

First Course

Soup du Jour

The Kitchens Daily Creation Utilizing the Best Ingredients Available

Second Course

Belgian Endive Salad

*Crisp Belgian Endive with Asian Pears, Stilton Cheese, Spiced Walnuts,
Chopped Medjool Dates, Fresh Herbs & Sherry Walnut Vinaigrette*

Third Course

(please select three for your group)

Sage Herbed Roasted Chicken Breast

With Roasted Fingerling Potatoes, Baby Spinach & Red Pepper Sauce
œ

Pan Roasted Moularde Duck Breast

Potato Gratin, Caponata, Roasted Portobello & Sour Cherry Sauce
œ

Pan Seared Atlantic Salmon

With Zucchini Risotto & Lemon Grass Buerre Blanc
œ

Grilled New York Strip

With Whipped Garlic Potatoes, Sautéed Mushrooms, Yellow Squash & Baby Carrots
œ

Roast Rack of Colorado Lamb

Gateau of Polenta, Confit Tomatoes, Baby Carrots with Lamb Jus
œ

Jumbo Lump Crab Cakes

Asparagus Tips, Grape Tomatoes, Pearl Onions, Straw Potatoes & Red Pepper Coulis
œ

Grilled Beef Tenderloin

With Potato Gratin, Baby Yellow Squash Haricot Vert, and Red Wine Mushroom Sauce

Fourth Course

(please select one for your group)

Chocolate Pecan Tart

With Vanilla Bean Ice Cream
œ

Carrot Cake

With Caramel Sauce
œ

White Chocolate Mousse

With Raspberry Coulis
œ

Fromage Blanc Cheesecake

Grapefruit, Pineapple & Mango Coulis

75.00 per person

*All prices are subject to applicable state tax & service charges.
Prices subject to change based on market fluctuations.*

Henley Park

Banquet Dinner Buffet

Each Banquet Buffet Includes:

*Soup, Salad, Fresh Seasonal Vegetables, Chef's Choice of Pasta, Rice, or Potatoes
Oven Fresh Rolls, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Herbal Teas*

Homemade Soups

(please select one for your group)

Soup de Jour

The Kitchen's Daily Creation Utilizing the Best Ingredients Available

Fresh Garden Salads

(please select one for your group)

Belgian Endive Salad

*Crisp Belgian Endive with Asian Pears, Stilton Cheese, Spiced Walnuts, Chopped Medjool Date, Fresh Herbs &
Sherry Walnut Vinaigrette*

Caesar Salad Cœur de Lión

*Crisp Romaine with Ciabatta Croutons, Shaved Parmigiano-Reggiano, marinated Italian Anchovies & Our
Caesar Dressing*

Salad of Tender Baby Lettuces

The Best Baby Greens, Herbs, Cherry Tomatoes in Banyuls Vinaigrette Dressing

Hot Entrees

(please select three for your group)

Pan Roasted Moularde Duck Breast

Potato Gratin, Caponata, Roasted Portobello, & Sour Cherry Sauce

or

Breast of Organic Chicken

Herb Roasted Fingerling Potatoes, Cherry Tomatoes, Grilled Scallions, & Spicy Pan Jus

or

Grilled Atlantic Salmon

Steamed Jasmine Rice & Vegetable du Jour

or

Pan Seared Tuna

Zucchini Risotto, & Chive Butter Sauce

or

Pan Seared Tilapia

Zucchini Risotto & Chive Butter Sauce

or

Grilled Flank Steak

Mashed Yukon Gold Potatoes, Grilled Vidalia Onions, Sautéed Baby Squash, & Red Wine Sauce

Third Course

(please select two for your group)

Fromage Blanc Cheesecake

Pineapple & Grapefruit with Mango Coulis

or

Carrot Cake

or

Triple Chocolate Mousse Cake

65.00 per person

*All prices are subject to applicable state tax & service charges.
Prices subject to change based on market fluctuations.*