

Henley Park

Stand Up Cocktail Reception

Butlered Cold Hors d'Oeuvres

(Priced per piece)

<i>Curried Chicken on Toast Points</i>	3.00
<i>Fava Bean Crostini with Shaved Parmesan and Lemon Drizzle</i>	3.00
<i>Smoked Salmon and Dill Cream Fraiche</i>	4.00
<i>Sesame Tuna Tartare on Crispy Wonton with a hint of Wasabi & Pickled Ginger</i>	4.00
<i>Bruschetta with Lump Crab Meat & Thai Basil</i>	4.00
<i>Shrimp Cocktail</i>	4.50
<i>Grilled Asparagus Wrapped in Prosciutto with a Sherry-Shallot Drizzle</i>	3.50
<i>Sizzling Shrimp Skewers with a Romesco Drizzle</i>	4.50
<i>Smoked Salmon-Mascarpone Buckwheat Galette</i>	4.00
<i>Five-Spice Scented Pork Tenderloin with a Grilled Nectarine Drizzle</i>	4.00
<i>Grilled Beef with Arugula, Country Mustard, Capers and Parmesan</i>	3.50
<i>Chilled Lobster & Mango Spoons with a Citrus Vinaigrette</i>	5.00

Butlered Hot Hors d'Oeuvres

(Priced per piece)

<i>Lemongrass Chicken Satay with a Peanut Glaze</i>	3.00
<i>Garam Masala Crab Tartlet</i>	4.50
<i>Mushroom and Fresh Mozzarella Crostini</i>	3.00
<i>Vegetable Tempura</i>	3.00
<i>Gruyere Caramelized Onion Tartlets</i>	3.00
<i>Caramelized Tomato-Artisan Goat Cheese Tartlet's</i>	3.00
<i>Wild Mushroom & Hazelnut Phyllo Triangles</i>	3.25
<i>Beef Empanadas</i>	4.00
<i>Stuffed Spinach Spanikopita Triangle</i>	3.50
<i>Berber Spiced Lamb Skewers with a Tzatziki Dipping Sauce</i>	4.50
<i>Mini Jumbo Lump Crab Cakes with a Saffron Aioli</i>	5.00

Stations

(Priced per person)

<i>Crudités with Dipping Sauce</i>	\$5.00
<i>Grilled and Marinated Vegetable Display</i>	\$7.00
<i>Domestic and Imported Cheese and Fruit Display</i>	\$10.00

(Based on 6 pieces per person)

<i>Shrimp Cocktail, Cocktail and Brandy Sauces</i>	\$30.00
<i>Oysters on the Half Shell, Condiments</i>	\$30.00
<i>Clams on the Half Shell, Condiments</i>	\$30.00

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

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Desserts a La Carte

(Based on per person unless otherwise stated)

Mocha Latte

Chocolate Sauce

9.00

Carrot Cake

Caramel Sauce

9.00

Fresh Fruit Tart

Raspberry Couli

9.00

New York Style Cheesecake

Mixed Berries with Whipped Cream

9.00

Tiramisu

9.00

Chocolate Raspberry Cake

Raspberry Coulis

9.00

Assorted Mini Pastries & Tartlets

Fresh Fruit

9.00

Assorted Petit Fours

9.00

Apple Turnover a la Mode

Caramel Sauce

9.00

White Chocolate Mousse Cake

Raspberry Coulis

9.00

Chocolate Pecan Tart a la Mode

Butter Pecan Ice Cream

9.00

Raspberry Crème Brulee

9.00

Fromage Blanc Cheesecake

Grapefruit & Pineapple with Mango Coulis

9.00

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Hosted Bar

Beer & Wine Hosted Bar

Budweiser
Bud Light
Sam Adams
House Red
House White

15.00 per person ~ first hour
7.00 per person ~ each additional hour

Call/Name Bar

Stolichnaya Vodka
Bacardi Rum
Bombay Gin
Jack Daniel's Whiskey
Jose Cuervo Tequila
Johnny Walker Red Scotch
Cointreau
Bud Lite
Sam Adams
Sierra Nevada
House Red
House White

16.00 per person ~ first hour
8.00 per person ~ each additional hour

Premium Bar

Ketel One
1800
Bombay Gin
Tommy Bahama
Makers Mark
Johnny Walker Red Scotch
Cointreau
Heineken
Sam Adams
Corona
House Red
House White

18.00 per person ~ first hour
9.00 per person ~ each additional hour

Bartender fee of \$75 is required for every 25 guests

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