



Holiday Reception

Butlered Hors d'Oeuvres

(Please select five)

*Brie and Raspberry Filo
Orange Cranberry Pate on Crostini
Smoked Turkey and Cranberry on Toast Points
Smoked Salmon-Mascarpone in Filo Cup
Grilled Beef with Arugula, Country Mustard, Capers, Parmesan
Chicken Satay, Bourbon Cranberry Sauce
Mushroom and Fresh Mozzarella Crostini
Stuffed Spinach Spanakopita Triangle
Chicken Spring Roll*

Carving Station

(please select one)

*Herb Roasted Turkey with Traditional Chestnut Gravy
Honey Glazed Ham with Pineapple Sauce
Rosemary Pepper Roast Beef with Porcini Au Jus
\$100.00 Carving Station Attendant Fee*

Stationary Displays

(please select two)

*Crudités with Dipping Sauce
Domestic and Imported Cheese and Fruit Display
Traditional Christmas Cookies
Coffee Station*

*All selections include coffee, iced tea, rolls, butter and water
\$60.00 per person
Minimum of 15 guests*

For more information contact:

***Mimi Bonair
Catering Sales Manager
202-414-0509
mbonair@henleypark.com***

***The Henley Park Hotel
926 Massachusetts Avenue NW
Washington, DC 20001
202-638-5200
www.henleypark.com***

*The
Henley Park
Hotel*

Holiday Buffet Dinner

Winter Vegetable Soup
Finished with Italian Parsley

Salad

(Please select one)

Fennel & Pear Salad

Baby Arugula, Julienne Pears, Roasted Walnuts, Citrus Vinaigrette

Pomegranate Spinach Salad

Baby Spinach, Pomegranate and Goat Cheese with Pomegranate Dressing

Green Apple and Orange Arugula Salad

Baby Arugula, Sweet Candied Walnuts, Cranberries and Parmesan Cheese with Citrus Vinaigrette

Entrée

(Please select two)

Stuffed Medallion Chicken Breast with Dry Fruit, Chestnut and Pomegranate Sauce

Pan Seared Salmon, Vodka Sauce

Grilled Hanger Steak, Cabernet Sauce

Butternut Squash Ravioli, Sage Butter Sauce

Carving Station

(Please select one)

Herb Roasted Turkey with Traditional Chestnut Gravy

Honey Glazed Ham with Pineapple Sauce

Rosemary Pepper Roast Beef with Porcini Au Jus

\$100.00 Carving Station Attendant Fee

Accompaniments

(Please select three)

Parsnip and Sweet Potato Gratin

Cranberry and Yellow Raisin Wild Rice with Dry Fruit and Almonds

Roasted Fingerling Potatoes

Chive Mashed Potatoes

Green Beans Almondine

Chestnut Brussels Sprout

Roasted Honey Butternut Squash

Dessert

Chef's Selection of Assorted Holiday Pastries

Bush de Noel

Assorted Petit Fours

\$60.00 per person

All selections include coffee, iced tea, rolls, butter, and water

Minimum of 15 guests

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*The
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Holiday Plated Dinner

First Course

(Please select one soup and one salad)

Winter Vegetable Soup

Finished with Italian Parsley



Chestnut Bisque

Sprinkled with Roasted Cashews



Orange Cranberry Pate

On Arugula Salad



Green Apple and Orange Spinach Salad

Feta Cheese and Champagne Vinaigrette Dressing

Second Course

(Please select one)

Stuffed Medallion Chicken Breast

With Dry Fruit Chestnut, Mashed Potatoes and Brussels Sprout

With Pomegranate Sauce



Shrimp and Scallops

Butternut Squash Risotto and Pernod Cream Sauce



Grilled Mahi-Mahi Fish

Shitake Risotto, Fresh Vegetables, Amaretto Dill Beurre Blanc



Rack of Lamb

Duo Potato gratin, and Steamed Asparagus



Prime British Rib Eye Steak

Loaded Baked Potatoes

Dessert Course

(Please select one)

Christmas Bread Pudding

White Chocolate Mousse

Chef's Selection of Assorted Holiday Pastries

All selections include coffee, iced tea, rolls, butter, and water

\$70.00 per person

5:00pm-10:00pm

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Holiday Plated Lunch

First Course

(Please select one)

Roasted Squash and Sweet Potato Soup

Finished with Roasted Chestnut



Chestnut bisque

Sprinkled with Roasted Cashews



Henley Park Salad

Tender Baby Greens, Julienne Carrots, Tomatoes, Champagne Vinaigrette Dressing



Green Apple and Orange Spinach Salad

Feta Cheese and Champagne Vinaigrette Dressing

Second Course

(Please select one)

Ravioli

Butternut Squash and Parmesan Cream Sauce



Stuffed Medallion Chicken Breast

With Dry Fruit Chestnut, Mashed Potatoes and Brussels Sprout with Pomegranate Sauce



Pan Seared Salmon

Butternut Squash Risotto, Fresh Vegetables, Lemongrass Beurre Blanc



Herb Roasted Turkey with Traditional Sage Dressing

Yukon Mashed Potatoes with Chives, Butter Braised Brussels Sprout and Toasted Pecans



Beef Short Rib

Horseradish Mashed Potatoes, Baby Carrots and Brussels Sprout

Dessert Course

(Please select one)

Christmas Bread Pudding

White Chocolate Mousse

Chef's Selection of Assorted Holiday Pastries

All selections include coffee, iced tea, rolls, butter, and water

\$50.00 per person

11:00am-3:00pm

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