

*The
Henley Park
Hotel*

Cocktail Reception Menu



All prices are subject to applicable tax & service charges.

Hors d'Oeuvres & Reception Displays

Cold Hors d' Oeuvres

\$5.00(Price per piece)

Curried Chicken on Toast Points

Cucumber Hummus Bites with Feta Cheese & Cherry Tomato

Grilled Asparagus Wrapped in Prosciutto with a Sherry-Shallot drizzle

Mini Caprese Salad on a Crispy Pita Chip

Deviled Eggs

Fruit Kabob

\$6.00 (price per piece)

Smoked Salmon & Dill Crème Fraiche

Sesame Tuna Tartare on Crispy Wonton with a hint of Wasabi & Pickled Ginger

Bruschetta on a Toasted Crostini

Smoked Salmon-Mascarpone in Phyllo Cup

Sizzling Shrimp Skewers with a Romesco Drizzle

Shrimp Cocktail

Hot Hors d' Oeuvres

\$5.00(Price per piece)

Honey Teriyaki Chicken Skewers

Stuffed Spinach Spanakopita Triangle

Vegetable Spring Rolls

Vegetable Tempura

Caramelized Tomato and Artisan Goat Cheese Tartlets

Mushroom & Fresh Mozzarella Crostini

\$6.00 (Price per piece)

Chipotle BBQ Meatballs

Teriyaki Beef Satay

Cilantro Steak Empanadas

Mini Jumbo Lump Crab Cakes with Cajun Aioli

Mini Beef Wellington

Displays (price per person)

Sliced Fresh Fruit and Berries

\$8.00

Crudités with Dipping Sauce

\$8.00

Grilled and Marinated Vegetables

\$11.00

Hummus with Pita Chips

\$11.00

Domestic and Imported Cheeses

\$12.00

Grilled & Marinated Antipasto

\$13.00

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Stations

Pasta Station

Caesar Salad

Penne Pasta & Tortellini

Alfredo Cheese, Fresh Tomato Marinara, & Pesto Sauce

Sliced Grilled Chicken Breast & Italian Sausage

Sautéed Mushroom & Baby Spinach

Eggplant, Onions, and Red Pepper

\$40.00 per person

Slider Station

(Choice of assorted sliders)

Crab cake, Chicken, Beef & Pulled Pork

Julienne fries, Arugula Salad, Tavern salad & Accompaniments

Three Choices \$45.00 per person

Four Choices \$50.00 per person

Stir Fry Station

(Choice of Protein Options)

Chicken, Beef, or Shrimp

Jasmine Rice & Medley of Fresh Vegetables

Soy Sauce Glaze or Ginger Teriyaki Sauce

Mixed Baby Greens with Julienne Carrots & Tomatoes

Two Choices \$55.00 per person

Three Choices \$60.00 per person

\$100.00 Chef-Attendant Fee for the first two hours

\$50.00 for each additional hour

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Cocktail Menu

BANQUET BEVERAGE INFORMATION

Includes your selection of premium, call or house brands, beer, wine and soft drinks.
Service charge and taxes not included in pricing

Bar Pricing:

Premium~ \$12.00++
Call~ \$10.00++
House~ \$9.00++
Domestic Beer~ \$7.00++
Imported Beer~ \$8.00++
House Wine~ \$9.00++
Sodas and Bottled Water~ \$3.50++
Cordials~ \$10.00++

HOSTED BAR PACKAGES

Premium Brand:

Ketel One, Tanqueray Ten, 10 Cane, Patron Silver, Makers Mark, Johnny Walker Black, Crown Royal
First Hour~ \$25 per person
Each Additional Hour~ \$10 per person

Call Brands:

Stoli, Bombay Sapphire, Captain Morgan, Jose Cuervo 1800, Jack Daniels, Johnny Walker Red, Canadian Club
First Hour~ \$18 per person
Each Additional Hour~ \$14 per person

House Brands:

Smirnoff, Bombay Dry, Bacardi Silver, Jose Cuervo Gold, Jim Beam, Cutty Sark, Seagrams 7
First Hour~ \$16 per person
Each Additional Hour~ \$13 per person

Beer, Wine & Soda Only:

Bud Light, Amstel Light, Corona, Budweiser, Heineken, Seasonal Beer
Cabernet Sauvignon, Chardonnay, Sparkling Wine
First Hour~ \$17 per person
Each additional hour~ \$10 per person

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