THE HENRY

THE HENRY CONTINENTAL BREAKFAST

Assorted Chilled Juices
Sliced Seasonal Fruits & Berries
Assorted Individual Fruit Yogurts
A Variety of Breakfast Bakeries
Assorted Bagels & Cream Cheese
Sweet Butter & Preserves
Freshly Brewed Coffee & Tea Selection
Assorted Soft Drinks

$20 per guest

ITZHAK TARKAY PLATED BREAKFAST

Chilled Orange Juice or Tomato Juice
Individual Yogurt Berry Parfait
A Basket of House Baked Danish, Croissants, Muffins
Sweet Butter & Preserves
Scrambled Eggs with English Cheddar & Garden Chives
Smoked Bacon or Savory Sausage Patty
Signature Breakfast Potatoes
Chef's Seasonal Vegetable
Freshly Brewed Starbucks Coffee & Tazo Teas

$23 per guest

NANO LOPEZ BREAKFAST BUFFET

Minimum 20 Guests

Assorted Chilled Juices
Seasonal Sliced Fruits & Berries
A Variety of Breakfast Bakeries
Bagels & Cream Cheese
Sweet Butter & Preserves
Assorted Boxed Cereals & Milk
Yogurt with Granola & Assorted Toppings
Fluffy Scrambled Eggs
Signature Breakfast Potato
Smoked Bacon & Savory Sausage Patty
Freshly Brewed Starbucks Coffee & Tazo Teas

$26 per guest

THE HENRY

BREAKFAST ENHANCEMENTS

-Hot & Fresh-

Hard Boiled Eggs **$18 per dozen**
Fluffy Scrambled Eggs **$2 per guest**
Egg, Spinach, Gruyere Cheese Frittata **$6 per guest**
Apple Wood Smoked Bacon **$4 per guest**
Chicken-Apple Sausage **$3 per guest**
Miniature Ham & Cheese Croissants **$36 per dozen**
Miniature Ham, Egg and Cheese Croissants at **$39.00 per dozen**
Breakfast Burritos with Eggs, Potatoes, Black Beans, Cheddar Cheese & Tomato **$42 per dozen**
Served with Fresh Salsa & Sour Cream | Add Chorizo to Burritos **$48 per dozen**
Individual Quiche **$5 per guest**
House Smoked Salmon Display with Traditional Toppings & Cream Cheese **$10 per guest**

-Traditional-

Fresh Bagels & Cream Cheeses **$36 per dozen**
Assorted Boxed Cereals & Milk **$42 per dozen**
Steel Cut Oatmeal with Brown Sugar & Raisins **$3 per guest**
Swiss Bircher Muesli **$3 per guest**

-Sweet Spot-

Yogurt Berry Parfait **$42 per dozen**
Belgium Waffles, Maple Syrup, Whipped Cream, Fresh Berries **$5 per guest**
Brioche French Toast, Maple Syrup, Fresh Berries **$5 per guest**
Cheese Blintzes, Mix Berry Sauce and Whipped Cream **$5 per guest**

BREAKFAST STATIONS

Omelet Station
Whole Eggs, Egg Whites, & Egg Beaters
Ham, Bacon, Turkey, Onion, Mushroom, Peppers, Tomato, Spinach, Cheddar & Feta Cheeses
$6 per guest

Fritatta Station
Organic Eggs, Baked with Garden Vegetables & Caramelized Onions, Cotswald Cheese
$6 per guest

Stuffed French Toast Station
Baked Brioche Stuffed with Berry Cream Cheese. Finished with Roasted Cinnamon Spiced Apples
$6 per guest

Belgium Waffle Station
Fresh Belgium Waffles Made to Order with House Made Whipped Topping, Maple Syrup and Assorted Fruits
$6 per guest

Breakfast Buritto Station
Flour Tortilla, Scrambled Egg, Chorizo Sausage, Black Beans, Griddled Papas, Caramelized Onions,
Queso Asadero, Pico de Gallo, Natural Crema
$7 per guest

Chef Attendants Required for all Stations | $100 Attendant Fee per 50 Guests

Bloody Mary and Mimosa Station
Chilled Bubbly, Flavored Juices & Berry Garnish
The Henry Signature Bloody Mix Complete with Gherkin Pickles, Bleu Cheese Stuffed Olives, Pearl Onions,
Hot Peppers, Celery Stalks, Hunter Sausage Sticks, Variety of Glass Rim Seasonings,
Tabasco & Worcestershire Sauce
$10 per drink

THE HENRY

THE DOMINIC PANGBORN BRUNCH BUFFET

Minimum 20 Guests

Assorted Chilled Juices
Freshly Brewed Starbucks Coffee & Tazo Teas

Seasonal Sliced Fruits & Berries
A Variety of Breakfast Bakeries
Bagels & Cream Cheese
Sweet Butter & Preserves
Yogurt with Granola & Assorted Toppings
Fluffy Scrambled Eggs
Signature Breakfast Potato
Smoked Bacon & Savory Sausage Patty
Pastry Chef's Selection of Dessert

Mixed Field Greens with Cucumbers, Grape Tomatoes, Dried Cherries
Buttermilk Dressing & House Vinaigrette

Chef's Seasonal Vegetables
Penne Pasta with Tomato Marinara

Selection of Two Lunch Entrees:

Herbed Grilled Chicken with Natural Jus
Asiago Crusted Chicken Tomato Caper Fondue
Pan Seared Cold Water Salmon with Roast Tomato Coulis
Rosemary Marinated Hanger Steak, Mélange of Roast Mushrooms

$45 per guest

THE HENRY

MARKET FRESH

A Display of Wrapped Sandwiches and Accompaniments

-Choice of Three-

Vegetarian Lawash
Seasonal Grilled Vegetables, Peppers, Hummus & Frisée In A Spinach Wrap

Sliced Turkey, Smoked Bacon & Tomato
Butter Bibb Lettuce, Swiss Cheese, Garlic Herb Aioli On A House Baked Croissant

Sliced Roast Beef & Pickled Red Onion
Vine Ripe Tomato, Frisée, Sharp Cheddar, Horseradish Aioli On Herb Focaccia

Roasted Chicken Breast
Pesto Marinated Roma Tomato, Fresh Mozzarella Cheese & Caramelized Onion On Herb Focaccia

Market Fresh Sandwiches Include:
Chef's Selection of Soup
Freshly Brewed Starbucks Coffee & Tazo Teas

Salads (Select 2)
The Henry Signature Potato Salad
Grilled Vegetable Tortellini
Greek Tomato & Cucumber
Creamy Cole Slaw
Tossed House Salad

Desserts (Select 2)
Chocolate Chip Cookies
Oatmeal Raisin Cookies
Blondie's
Chocolate Brownies

$25 per guest

All Prices are subject to a taxable 22% Service Charge and applicable State Sales Tax.
Consuming raw or undercooked eggs or meats may increase your risk of food-borne illness.
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DELI TIME BUFFET

Minimum 20 guests

Sliced Breads & Baked Sandwich Rolls

Roast Beef, Smoked Turkey and Black Forest Ham
Swiss, Sharp Cheddar and Provolone

Dijon Mustard, Mayonnaise, Herb Aioli, Bibb lettuce, Sliced Tomato, Pickles, Onions

Chef's selection of two Composed Salads
Fresh Mixed Greens Salad and Dressings

Assorted House Made Chips and Cookies
Freshly Brewed Starbucks Coffee & Tazo Teas

$30 per guest

-Additional Sandwich Options-
Tuna Salad
Chicken Apple Salad
Egg Salad
Grilled Vegetables and Hummus
Add $3 per guest

PETER MAX LUNCH BUFFET

Minimum 20 guests

Chef's Selection of Soup
Baked Rolls and Butter

Mixed Field Greens with Cucumbers, Grape Tomatoes, Dried Cherries
Buttermilk Dressing & House Vinaigrette

Chef's Selection of Two Composed Salads

Grilled Breast of Chicken, Chive Whipped Potatoes, Chef's Seasonal Vegetables

Pasta Marinara with Chiffonade Basil & Oregano, Parmesan Reggiano

Assorted Miniature Pastries
Freshly Brewed Starbucks Coffee & Tazo Teas

$34 per guest

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DIEGO RIVERA LUNCH BUFFET

Minimum 20 guests

Roast Tomato Tortilla Soup

Garden Greens with Crisp Lettuce, Flour Tortilla Crisps, Queso Blanco Cheese
Tequila Lime Dressing

Fresh Jicama Salad with Roasted Peppers, Cilantro & Fresh Citrus

Create Your Own Fajita
Pan Seared Chicken & Grilled Flank Steak with Peppers & Onions, Carne Asada
Shredded Lettuce, Tomato, Cheddar Cheese & Crème Fresca
Olives, Guacamole, Pico De Gallo & Lime
Warm Flour Tortillas

Oaxacaian Rice & Beans

Tres Leches, Traditional Flan & Margarita Crème Brulée
Freshly Brewed Starbucks Coffee & Tazo Teas

$34 per guest

THE MICHELANGELO LUNCH BUFFET

Minimum 20 guests

Minestrone Soup

Baby Spinach, Grilled Vegetables & Potatoes, Vine Ripe Tomatoes, Kalamata Olives
Red Pepper Vinaigrette

Organic Baby Greens, Buffalo Mozzarella, Roma Tomatoes, Fresh Basil
Balsamic Reduction & Extra Virgin Olive Oil

Beef Bistecca, Roast Tomatoes, Braised Spinach & Arugula

Tuscan Grilled Chicken, Preserved Lemon, Roast Eggplant & Zucchini, Sardo Pecorino

Fusilli Genovese, Roasted Peppers, Tomatoes, Capers, Italian Parsley

Baked Soft Garlic Bread Sticks

Tiramisu, Cannoli's, Éclairs, Seasonal Crème Brulée
Freshly Brewed Starbucks Coffee & Tazo Teas

$40 per guest

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THE HENRY

PLATED ENTRÉE SALAD

All Entrée Salads include Baked Rolls with Sweet Butter, Pastry Chef's Selection of Dessert
Freshly Brewed Starbucks Coffee and Tazo Teas

Caesar
Fresh Romaine Hearts, House Made Croutons, Grated Parmesan Romano,
Ground Black Pepper & Traditional Dressing

Rocket Arugula
Organic Arugula, Mandarin Oranges, Toasted Hazelnuts, Red Onion
Citrus Vinaigrette

Tumbled Harvest Greens
Garden Greens, Tender Peas, Roast Corn, Cucumber Slaw, Cave Aged Swiss Cheese,
Grissini Breadstick, Fire Roasted Tomato Vinaigrette

Fire Grilled Chicken $23 per guest | Dill Seared Salmon $26 per guest
Grilled Shrimp $26 per guest | Seared Steak $28 per guest

Maurice Stack
Chef's Garden Organic Greens, Black Forest Ham, Oven Roast Turkey, Cave Aged Swiss Cheese, Sweet Gherkin, Chili Stuffed Olive, Maurice Dressing
$23 per guest

Add a Seasonal Soup or Fruit Cup as a first course for $5 per guest

THE HENRY

PLATED LUNCH ENTRÉE

All Entrees include Mixed Field Greens Salad or Soup, Fresh Baked Rolls with Sweet Butter,
Pastry Chef's Selection Dessert, Freshly Brewed Starbucks Coffee & Tazo Teas

Provencal Grilled Chicken
Mushrooms, Artichokes, Roast New Potatoes, Chef's Vegetable Selection, Natural Chicken Jus
$29 per guest

Pan Seared Cold Water Salmon
Mélange of Seasonal Vegetables, Yukon Potato Galette, Dill Aioli
$35 per guest

Oven Dried Tomato Crusted Roast Walleye
Chef's Vegetable Selection, Basmati Rice with Toasted Almonds, Fire Roast Tomato Reduction
$32 per guest

Braised Beef Short Rib
Chef's Vegetable Selection, Potato Gratin, Natural Beef Essence
$35 per guest

Fire Grilled Filet of Beef
Forest Mushroom Ragout, Garlic Smashed Potatoes, Chef's Vegetable Selection, Cabernet Jus
$39 per guest

Spinach Agnolotti
Grilled Vegetables, Micro Herb, Vegetable Jus
$29 per guest

Roast Vegetable Strudel
Toasted Spinach & Arugula, Tomato Coulis
$29 per guest

THE HENRY

SPECIALTY BREAKS

Breaks are based on 30 minutes of Service

Gourmet Coffee Station
Regular and Decaffeinated Starbucks Coffee
Accompanied by Flavored Syrups, Orange Zest, Cinnamon, Chocolate Shavings
Whipped Cream, Sugared Swizzle Sticks & Chocolate Covered Biscotti
$10 per guest

Fruit and Berry Break
Sliced Fresh Melon, Pineapple and Honeydew, Dried Fruits and Fresh Seasonal Berries
Greek Yogurt Dips
$9 per guest

Build A Your-Gurt Parfait
Vanilla Greek Yogurt, Granola, Berries, Sliced Fruits, Walnuts & Almonds, Chia & Flax Seed,
Shaved Coconut & Fresh Whipped Cream
$12 per guest

The Donut Shop
Old Fashioned Plain and Chocolate Donuts
Have Fun Decorating with Frosting, Sprinkles, Crushed Peanuts, Chocolate Chips,
Fruit Coulis & Whipped Cream
$12 per guest

Energize
Sugar Free & Regular Red Bull, Starbucks Double Shots, Vitamin Water
Assorted Energy Bars & Chocolate Covered Espresso Beans
$14 per guest

Happy Trails Mix
Make Your Own Personal Trail Mix
Granola, Dried Fruits, Almonds, Cashews & Peanuts, Sunflower Seeds, Chocolate M&M's, Shaved Coconut
$10 per guest

-The Business Package-

Mid-Morning
Fresh Whole Fruit, Assorted Soft Drinks & Bottled Water, Starbucks Freshly Brewed Coffee & Tazo Teas

Mid-Afternoon
Fresh Baked Cookies & Brownies, Assorted Soft Drinks & Bottled Water,
Starbucks Freshly Brewed Coffee & Tazo Teas

$15 per guest

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SPECIALTY BREAKS

Breaks are based on 30 minutes of Service

Veggie Break
Freshly Cut Vegetable Crudité, Pita & Pretzel Chips, Hummus, Herb & Garlic Dips
Hazelnut Spread & Peanut Butter
$10 per guest

Kid in a Candy Store
Assorted Old Fashioned Candy Display
Such as: Mary Jane's, Root Beer Barrels, Smarty's, Tootsie Roll Midges,
Bit O Honey, Caramel Crèmes, Assorted Hershey Mini's, Black Cow, Chuckles,
$10 per guest

Motown Krunch
Better Made Potato Chips, Detroit Popcorns,
Assorted Germack Party Snacks, Garden Fresh Tortilla Chips & Salsa,
Vernor's Ginger Ale, Assorted Faygo Soft Drinks
$12 per guest

The D Sports Break
Peanuts in the Shell, Soft Pretzels & Melted Pinconning Cheese, Cracker Jacks,
Mini Corn Dogs, Nacho Chips & Cheese
Assorted Soft Drinks
$13 per guest

Sauder's Ice Cream Sundae Break
Vanilla, Chocolate & Strawberry Ice Cream
Topped with Sauder's Hot Fudge & Caramel
Crushed Nuts, Strawberries, Whipped Cream & Cherries
$12 per guest

Charcuterie & Cheese
House Made Selection of Sausage, Salami & Cured Meats
Assembled with Michigan Artisan Cheeses
$16 per guest

Gourmet French Fries
House Made TRIA French Fries & Sweet Potato Fries
Toppings Include Coney Sauce, Melted Pinconning Cheese, Poutine & Cheese Curds
$13 per guest

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A LA CARTE REFRESHMENTS

-Beverages-

Freshly Brewed Starbucks Coffee and Tea Selection **$65 per gallon**
Chilled Assorted Juices **$28 per gallon**
Lemonade and Brewed Iced Tea **$33 per gallon**
Starbucks Frappuccino and Double Shot **$5 each**
Selection of Assorted Soft Drinks and Bottled Water **$3 each**
Sparkling Mineral Waters with Lemon and Lime Wedges **$4 each**
Individual Milk Display – Chocolate and 2% Milk **$3 each**
Detroit's own *Faygo* Soda- Rock'n Rye, Red Pop and Root Beer **$3 each**

-From The Bakery-

New York Style Bagels with Flavored Cream Cheese **$36 per dozen**
Freshly Baked Danish, Muffins and Pain Au Chocolat **$36 per dozen**
Assortment of Cookies – Chocolate Chip, Oatmeal Raisin and Peanut Butter **$24 per dozen**
Chocolate Brownies and Blondies **$24 per dozen**
Salted Jumbo Pretzels with Yellow Mustard and Hot Cheese **$33 per dozen**

-Snacks-

Bags of Assorted Chips **$2 per bag**
Assorted Candy Bars **$3 each**
Whole Fresh Fruit **$2 each**
Granola and Protein Bars **$3 each**
Assorted Fruit Yogurts **$3 each**