



PRIVATE DINING DINNER

FOOD MENU

Please Choose Three Appetizers and Three Entrees

\$42 Per Person

\$47 Per Person with Dessert

\$ 3 Per Person for Appetizers Marked "\$"

\$ 6 Per Person for Entrees Marked "\$"

\$ 9 Per Person for Entrees Marked "\$\$"

BEVERAGE MENU

Please Choose an Open Bar, or Discuss a la Carte Options

\$10 to \$32 Per Person

OPEN BARS

SOFTS 10 per person
Sodas, LAVAZZA Filter Coffees, MIGHTY LEAF Organic Tea

PREMIUM SOFTS 13 per person
Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 21 per person
Softs plus All By the Glass Wines, Draft Beer

WELL 24 per person
Beer and Wine plus Premium Wines, Domestic Bottled Beer, Well Liquors, Mixed Drinks

CALL 27 per person
Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person
Everything on the bar except Top Shelf Liquors

TOP SHELF 32 per person
Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person
Saratoga Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional
All Menu Items and Prices are subject to change
All Open Bar Prices are per person for a two hour period
An Additional Hour of Open Bar is available upon negotiation

051715



PRIVATE DINING DINNER

APPETIZERS

Chilled Asparagus Soup
Northshire Farm Hard Boiled Egg

Shredded Kale Salad
Red Grape, Toasted Almond, Parmesan, Garlic, Maple Vinaigrette

Moroccan Chickpea Stew \$
Swiss Chard, Apricot, Lemon Confit, Cilantro

Baked Ricotta Meatball
San Marzano Tomato Sauce, Tuscan Toast

Asparagus Salad \$
Northshire Farm Hard Boiled Egg, Radicchio, Saffron Champagne Vinaigrette

Caesar Salad
White Anchovy, Tuscan Croutons, Parmesan

Duck Confit Spring Rolls
Shiitake Mushroom, Cabbage, Carrot, Hoisin Dipping Sauce

Fried Calamari \$
Spicy Tomato Sauce, Ancho Chili Aioli

ENTREES

Roast Half Chicken
Sautéed Spinach, Rosemary-Garlic Mashed Potato, Sweet Garlic Chicken Jus

Braised Lamb Shank \$
Organic Tabouleh, Tomato, Mint, Parsley, Curry Cucumber Yogurt

Grilled Yellowfin Tuna \$
Broccoli Rabe, Toasted Orzo, Roast Roma Tomato, Basil, Capers, Black Olive Vinaigrette

Almond-Crust Scottish Salmon
Sautéed Spinach, Chorizo, Herb Mashed Potato, Lemon Beurre Blanc

HENRY'S Mezze Rigatoni
Bolognese Sauce, Parsley

Pan Seared Hanger Steak \$
Avocado, Red Onion, Tomato-Arugula Salad, Balsamic Vinaigrette

Ratatouille
Zucchini, Eggplant, Yellow Squash, Red Pepper, Tomato, Arugula, Creamy Parmesan Polenta Cake

Chicken Milanese
Baby Arugula, Shaved Red Onion, Grape Tomato, Lemon Vinaigrette

Grilled New York Strip Steak \$\$
Pistachio Green Beans, Bordelaise Sauce, French Fries

DESSERTS

NY Style Cheesecake
Seasonal Berries, Raspberry Couli

Warm Chocolate Cake
Pistachio Ice Cream, Caramel Sauce

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PRIVATE DINING LUNCH

FOOD MENU

Please Choose Three Appetizers and Three Entrees

\$30 Per Person

\$35 Per Person with Dessert

\$ 3 Per Person for Appetizers Marked "\$"

\$ 6 Per Person for Entrees Marked "\$"

\$ 9 Per Person for Entrees Marked "\$\$"

BEVERAGE MENU

Please Choose an Open Bar, or Discuss a la Carte Options

\$10 to \$32 Per Person

OPEN BARS

SOFTS 10 per person
Sodas, LAVAZZA Filter Coffees, MIGHTY LEAF Organic Tea

PREMIUM SOFTS 13 per person
Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 21 per person
Softs plus All By the Glass Wines, Draft Beer

WELL 24 per person
Beer and Wine plus Premium Wines, Domestic Bottled Beer, Well Liquors, Mixed Drinks

CALL 27 per person
Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person
Everything on the bar except Top Shelf Liquors

TOP SHELF 32 per person
Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person
Saratoga Sparkling & Still

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PRIVATE DINING LUNCH

APPETIZERS

Chilled Asparagus Soup
Northshire Farm Hard Boiled Egg

Shredded Kale Salad
Red Grape, Toasted Almond, Parmesan, Garlic, Maple Vinaigrette

Caesar Salad
White Anchovy, Tuscan Croutons, Parmesan

Asparagus Salad \$
Northshire Farm Hard Boiled Egg, Radicchio, Saffron Champagne Vinaigrette

Mezze Plate
Hummus, Fennel-Orange Salad, Lentil-Quinoa Tabouleh, Cucumber Yogurt, Ratatouille, Housemade Pickles, Toasted Pita

Duck Confit Spring Rolls \$
Shiitake Mushroom, Cabbage, Carrot, Hoisin Dipping Sauce

Baked Ricotta Meatball
San Marzano Tomato Sauce, Tuscan Toast

Fried Calamari \$
Spicy Tomato Sauce, Ancho Chili Aioli

ENTREES

HENRY'S Classic Sirloin Burger or Grilled Grassfed Beef Burger \$
Lettuce, Tomato, Onion, Sour Dill Pickle, Delmonico Dressing

Chicken Burger \$
Chipotle Mayo, Lettuce, Tomato, Onion, Sour Dill Pickle

HENRY'S Rigatoni
Bolognese Sauce, Parsley

Linguini No. 7 Sautéed Shrimp or Grilled Chicken \$
Marinara, Thyme, Garlic, Parmesan

Roast Half Chicken
Sautéed Spinach, Rosemary-Garlic Mashed Potato, Sweet Garlic Chicken Jus

Cobb Salad
Grilled Chicken, Blue Cheese, Guacamole, Bacon, Egg, Mustard Shallot Vinaigrette

Grilled Scottish Salmon
Broccoli Rabe, Roast Tomato, Yukon Gold Potato, Salsa Verde

Grilled New York Strip Steak \$\$
Pistachio Green Beans, Bordelaise Sauce, French Fries

DESSERTS

NY Style Cheesecake
Seasonal Berries, Raspberry Couli

Warm Chocolate Cake
Pistachio Ice Cream, Caramel Sauce

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PRIVATE DINING BRUNCH

FOOD MENU

Please Choose Five Brunch Items
Each Table Receives For The Table Items

\$24 Per Person
\$29 Per Person with Dessert

BEVERAGE MENU

Please Choose an Open Bar, or Discuss a la Carte Options

\$10 to \$32 Per Person

OPEN BARS

SOFTS 10 per person
Sodas, LAVAZZA Filter Coffees, MIGHTY LEAF Organic Tea

PREMIUM SOFTS 13 per person
Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 21 per person
Softs plus All By the Glass Wines, Draft Beer

WELL 24 per person
Beer and Wine plus Premium Wines, Domestic Bottled Beer,
Well Liquors, Mixed Drinks

CALL 27 per person
Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person
Everything on the bar except Top Shelf Liquors

TOP SHELF 32 per person
Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person
Saratoga Sparkling & Still

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PRIVATE DINING BRUNCH

FOR THE TABLE

Fruit Plate
Seasonal Fruits, Berries, Whipped Cream

Fresh Fruit Muffins
Seasonal Fruits, Nuts, Marmalade, Jam

BRUNCH

Pancakes
Choice of One - Blueberry / Banana / Lemon Ricotta

French Toast
Oranges, Currants

Pancakes or French Toast
Two Eggs Any Style, Applewood Bacon or Housemade Sausage

HENRY's Mezze Rigatoni
Bolognese Sauce, Parsley

Eggs Benedict
Poached Egg, Fra' Mani Rosemary Ham, Hollandaise, Mixed Greens

Poached Eggs
Soft Polenta, Wild Mushrooms, Tomato, Parmesan

Three Eggs Any Style
Hash Brown, Applewood Bacon or Housemade Sausage

Bagel & Smoked Salmon
Cream Cheese, Red Onion, Capers

Cobb Salad
Grilled Chicken, Blue Cheese, Guacamole, Bacon, Egg,
Mustard Shallot Vinaigrette

#3B Burger
Black Bean, Beet, Brown Rice, Cremini Mushroom, Charred Onion,
Rolled Oats, Celery, Horseradish, Red Pepper, Lettuce, Tomato,
Sour Dill Pickle, BBQ Sauce, Krumville Gluten-Free Focaccia

HENRY's Classic Sirloin Burger
Lettuce, Tomato, Onion, Sour Dill Pickle, Delmonico Sauce

DESSERTS

NY Style Cheesecake
Seasonal Berries, Raspberry Couli

Warm Chocolate Cake
Pistachio Ice Cream, Caramel Sauce

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OPEN BARS

SOFTS	10 per person
Sodas, <i>LAVAZZA</i> Filter Coffees, <i>MIGHTY LEAF</i> Organic Tea	
PREMIUM SOFTS	13 per person
Above plus Fresh Juices, Espresso Drinks, Premium Sodas	
BEER AND WINE	21 per person
Softs plus All By the Glass Wines, Draft Beer	
WELL	24 per person
Beer and Wine plus Domestic Bottled Beer, Well Liquors, Mixed Drinks	
CALL	27 per person
Well plus House Cocktails, Imported Beers, Call Liquors	
PREMIUM	29 per person
Everything on the bar except Top Shelf Liquors, plus Premium Wines	
TOP SHELF	32 per person
Everything on the bar including Single Malt Scotches, Cognacs	
MINERAL WATER	4 per person
Lurisia Sparkling & Still	

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HORS D'OEUVRES MENU

PASSED HORS D'OEUVRES

Leek - Wild Mushroom Egg Roll
 Ratatouille - Polenta Tart, Pepper Oils
 Grilled Sirloin Crostini, Bernaise Sauce (\$\$)
 Herb Goat Cheese - Caramelized Onion Tart (\$)
 Duck Spring Roll, Shiitake Mushroom, Cabbage, Carrot, Hoisin Dipping Sauce
 Blanched Asparagus Spear, Prosciutto, Extra Virgin Olive Oil (\$)
 Porcini Risotto Fritter, Black Truffle Oil (\$)
 Cured Salmon, Crème Fraîche, Capers, Dill, Lemon, Water Cracker (\$)
 Duck Confit Phyllo, Goat Cheese, Balsamic Glaze
 Warm Goat Cheese Stuffed Mission Fig, Sicilian Olive Oil (\$)
 Ancho Chili Grilled Chicken Kabob, Cucumber Yogurt
 Wild Mushroom Bruschetta, Shaved Romano, Truffle Oil
 Devilled Egg, Pickled Jalapeño, Smoked Paprika
 Shrimp - Asparagus Skewer, Lemon, Pepper (\$)
 Salmon Spring Roll, Cabbage, Carrot, Lemon Aioli
 Medjool Date, Maytag Blue Cheese, Applewood Smoked Bacon, Pecans (\$)
 Lump Crab Cake, Avocado, Tomato (\$)
 Scallop Ceviche, Red Pepper, Shallot, Lime, Coriander, Parsley (\$\$)

SHARED HORS D'OEUVRES

American Artisanal Cheeses, Dried Apricot Mustard, Grilled Tuscan Bread (\$\$)
 Hummus, Quinoa Salad, Toasted Pita Chips
 Fried Calamari, Spicy Tomato Sauce, Ancho Chili Aioli
 Artisanal Cured Meats ~
 La Quercia Prosciutto, Fra' Mani Salame Toscano, Salumeria Biellese Bresaola,
 Dijon Mustard (\$\$)

PRICING

\$15 Per Person, Per Hour
 \$17 Per Person Per Hour for all menu items marked "\$"
 \$19 Per Person Per Hour for all menu items marked "\$\$"

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