

HENDRI'S EVENTS

unique events - full service catering

Beverage Service

Bud Light, Wheat, Pale Ale, Porter
Chardonnay, Rose, Riesling, Cabernet
Coke, Diet Coke, Sprite, Iced Tea, Spa Water

Full Open Bar w/ Mixed Cocktail are also Available

Cocktail Hors d'oeuvres

Trio of Dips
French Onion Dip - Wonton Chips
Spinach Artichoke Dip - Water Crackers
Bruschetta - Grilled French Bread

Additional Items

Charcutiere Board
Assortment of Hot Stationed or Passed Hors d'oeuvres

Late Night Foods

Baked Pretzels w/ Mustard & Cheese Sauce
Assorted Popcorn

Breakfast Puffs, Catholic Pizzas
Hand Breaded Jumbo Toasted Ravioli
Mini Hot Dog Bar

Desserts

Assorted Mini Desserts

Cake Pops, Cannoli, Fruit Tartlets, Fresh Baked Cookies,
Cheese Cakes, Macarons, Cake Shots

Coffee Service
Spa Water Station

Additional Services

Rentals

China Dinner & Salad Plate, Fork, Knife, Spoon, Linen Napkin
or

Bamboo Dinnerware w/ Silver Fork, Knife & Linen Napkin

Table Linens - Guest Linens, Service Linens

Centerpieces

Includes

Decorated Serving Tables
All Service

All Foods are made in house and fresh to order.
Additional menus and services are always available.

Talk to Us

4501 Ridgewood Ave.
Saint Louis, Missouri 63116

314.752.4084
catering@hendris.com
www.hendris.com

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Dinner Service

Choice of Two Entree, Three Hot Sides, One Green Salad

Entrees

choice of one hand carve entree

Roasted Top Round of Choice Beef - served w/ horseradish mousse

Caraway Roast Pork Loin - served w/ lemon tarragon aioli

choice of one boneless thigh

Chicken Dijon - w/ spinach and sun-dried tomatoes

Herb Roasted Chicken in Burnt Butter Sauce - w/ vegetable saute

Lemon and White Wine Chicken - w/ a lemon caper sauce

Parisian - in a brown pan mushroom gravy

Salads

Hendri's House Salad - tomatoes, onion, carrots, red cabbage, cucumbers,
parmesan, cranberries, croutons, House dressing

Caesar Salad - onions, tomatoes, house croutons, caesar dressing

Italian Salad - artichokes, olives, onions, pepperoncini, cheese

Seasonal Salad - tailored to include seasonal flavors

All Dinners are Accompanied by Dinner Rolls served with Butter

Choice of Three Sides / Choice of One Salad

Vegetables

Broccoli Pancotto - w/ bread crumbs, parmesan, red pepper flakes

Capri Mix - mixed vegetables w/ roasted brussels sprouts, sauteed peppers

Southern Style Green Beans - whole beans flavored w/ bacon, almonds

Carrots Tuscany - w/ golden raisins in a chardonnay butter

Mardi Gras Medley - broccoli, red peppers, carrots, cauliflower, red cabbage

California Medley - zucchini, squash, asparagus, colored peppers, onion

Potatoes

Roasted New Potatoes - basil, rosemary & topped with scallions, parmesan

Potato Medley - sliced new & sweet potatoes w/ bacon, scallions

Potato Gratin - sliced & layered w/ gruyere cheese & cream

Sweet Potato Bake - sweet potatoes roasted with orange, sage, bacon

Gourmet Mash - whipped potatoes tailored to fit your menu selections

Pastas

Rigatoni D'angelo - tomato cream sauce w/ spinach, colored peppers, onions

Pesto alla Genovese - rigatoni in a pesto w/ black olives, feta, mushrooms

Four Cheese Farfalle- grown-up macaroni & cheese

BLT Shells - cavatelli tossed in roasted garlic olive oil w/ spinach, bacon, tomato

Butterflies of Summer - tossed w/ zucchini, yellow peppers, tomatoes, mushrooms

Creamy Orzo - w/ sun-dried tomatoes, feta cheese