



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

BREAKFAST BUFFET SERVICE

CONTINENTAL BREAKFAST

Attendant required for every 15 guests (\$200 each)

No guest number minimum

Sliced Seasonal Fresh Fruit

Assortment of Breakfast Pastries: Mini Croissants, Mini Muffins, and Breakfast Breads
Butter and Preserves

Freshly Squeezed Orange and Grapefruit Juices and Chilled Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$18.95 per person

HEALTHY START BREAKFAST

Attendant required for every 15 guests (\$200 each)

Minimum of 20 guests

Sliced Seasonal Fresh Fruit and Blueberries

Cranberry Granola and Assorted Cereals
Cinnamon Apple, Raisin and Fat-Free Yogurt Parfait

Assorted Muffins and Freshly Baked Breads
Low-Fat Cream Cheese and Preserves

Freshly Squeezed Orange and Grapefruit Juices and Chilled Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
\$23.75 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.
Before placing your order, please inform your server if a person
in your party has a food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

WESTON CLUB BREAKFAST

Attendant required for every 15 guests (\$200 each)

Minimum of 20 guests

Sliced Seasonal Fresh Fruit

Egg White and Vegetable Frittata with Spinach, Artichoke, Feta Cheese

~ OR ~

Eggs En Crouete with Spring Vegetables, Cheese and Potatoes

Assortment of Breakfast Pastries: Mini Croissants, Breads
and Mini Muffins, Butter and Preserves

Freshly Squeezed Orange and Grapefruit Juices and Chilled Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$31.95 per person

AMERICAN BREAKFAST

Attendant Required for Every 15 Guests (\$200 each)

Minimum of 20 guests

Sliced Seasonal Fresh Fruit

Scrambled Eggs with Fresh Herbs

Hickory Smoked Bacon or Sausage

Home Fried Breakfast Potatoes

Assortment of Breakfast Pastries: Mini Croissants, Breakfast Breads,
Mini Muffins, Butter and Preserves

Freshly Squeezed Orange and Grapefruit Juices and Chilled Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$34.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.

Before placing your order, please inform your server if a person
in your party has a food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

ALPINE BREAKFAST

Attendant Required for Every 15 Guests (\$200 each)
(Minimum of 20 guests)

Birchermuesli with Seasonal Fruits
Poached Eggs on Rösti
Freshly squeezed orange and grapefruit juice and chilled cranberry juice
Freshly brewed coffee, decaffeinated coffee and assorted teas
\$34.95 per person

ASIAN BREAKFAST

Attendant Required for Every 15 Guests (\$200 each)
(Minimum of 20 guests)

Vegetable Soup with Marinated Vegetables

Grilled Salmon
Congee
Onsen Eggs, Steamed Rice

Dry Seaweed

Freshly squeezed orange and grapefruit juice and chilled cranberry juice

Freshly brewed coffee, decaffeinated coffee and assorted teas

\$34.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.
Before placing your order, please inform your server if a person
in your party has a food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

BREAKFAST BUFFET ENHANCEMENTS

ATLANTIC SMOKED SALMON

With Assorted Sliced Bagels, Red Onion, Sliced Tomato, Chopped Egg and Capers
\$9.75 per person

STEEL CUT OATMEAL

With Toasted Walnuts, Slow Cooked Apples and Pumpkin Seeds
\$7.00 per person

SEVEN-GRAIN KASHI PILAF

With Blueberries, Dried Apricots, Almonds and Real Maple Syrup
\$7.00 per person

Breaks

Enliven your seminars and meetings with a refreshing assortment of self-serve snacks and beverages for a brief interlude or energy boost.

COOKIES & BROWNIES

Assortment of Freshly Baked Cookies, Brownies and Blondies
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$13.95 per person

MID-MORNING BREAK

Platter of Sliced Fruits and Fresh Berries
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$ 13.25 per person

ENERGY BREAK

Fresh Mixed Berries, Dried Fruit, Raisins and Nuts
Granola Bars and Energy Bars
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$16.95 per person

TEA TIME

Freshly Baked Cookies, Assorted Biscotti, Almond Macaroons, Sliced Fruit
Coffee, Decaffeinated Coffee, Assorted Teas
\$20.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

A la Carte Breaks

All Selections are per person

Sliced seasonal fresh fruit and berries	\$8.95
Fresh mixed berries and whipped cream	\$9.50
Vanilla yogurt parfait with blueberries	\$7.95
Strawberries with warm chocolate fondue	\$8.95
Dried fruit and roasted nuts	\$7.00
Selection of seasonal whole fruit	\$5.95
Assorted mini pastries	\$8.95
Mini scones with fruit preserves	\$6.95
Assorted tea cookies	\$7.50
Assorted biscotti	\$6.95
Double-fudge brownies and blondies	\$7.50
Tortilla chips, fresh tomato-cilantro salsa and guacamole	\$7.95
Individual bags of Cape Cod potato chips and twist pretzels	\$5.50
Freshly brewed coffee, decaffeinated coffee and assorted teas	\$3.95
Soda (1-liter bottle)	\$6.25
Bottled juices	\$4.00
Weston Club Bottled Water (Sparkling & Still)	\$5.95

BEVERAGE PACKAGE

Assorted Soft Drinks and Weston Club Bottled Waters (Sparkling & Still)

Half Day - \$8.95 per person

Full Day - \$ 14.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

LUNCH BUFFET SERVICE

SANDWICH BUFFET

Attendant required for every 15 guests (\$200 each)

Select three varieties, to be served on assorted freshly baked breads:

Grilled Eggplant with Roasted Pepper, Buffalo Mozzarella and Basil

Smoked Turkey, Bibb Lettuce, Tomato and Swiss Cheese

Roast Beef, Smoked Cheddar, Tomato

Ham, American Cheese, Green Leaf, and Tomato

Tuna Nicoise Salad with Bibb Lettuce and Plum Tomatoes

Prosciutto, Salami and Cappicola with Provolone and Arugula

Grilled Chicken Breast with Arugula, Roasted Red

(Gluten free bread available upon request)

~

Sandwich Pickles

Mayonnaise and Dijon Mustard

~

Accompanied by;

Fresh field greens, baby tomatoes, cucumbers and shallot dressing

~

Two Composed Salads

~

Whole Seasonal Fruit

A selection of Club Cookies, Brownies and Blondies

\$29.95 per person

DELI BUFFET

Attendant required for every 15 guests (\$200 each)

Hearts of Romaine with Shaved Parmesan and Herb Croutons

~

Two Composed Salads

~

Freshly Sliced Ham, Roasted Turkey, Roast Beef, Tuna Salad, Grilled Seasonal Vegetables

Sliced Deli Cheddar, Swiss and Provolone Cheeses

Selection of Deli-Style Pickles, Onion, Tomato, Mayonnaise and Mustard

Assorted Breads

~

A selection of Club Cookies, Brownies and Blondies

\$27.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.

Before placing your order, please inform your server if a person
in your party has A food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

CLUB LUNCH BUFFET

Attendant required for every 15 guests (\$200 each)
Minimum of 15 guests

~ MENU ~

Choose from a wide variety of global cuisines and traditional fare
that may include the following items:

Chef's Daily Offering of Soup

Organic Mixed Greens with House Vinaigrette

Two Selections of Composed Salads and Antipasti That May Include:

Grains • Pasta • Seafood • Assorted Meats

Weston Garden Vegetables When Available

An Assortment of Hot Entrées That Include:

Fresh Fish or Seafood • Meat • Vegetarian Selections • Seasonal Vegetables •

Potatoes, Rice or Whole Grains

Seasonal Sliced Fruit and Berries

Club Dessert of the Day

Freshly brewed coffee, decaffeinated coffee and assorted teas

\$39.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.

Before placing your order, please inform your server if a person
in your party has a food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

HEALTHY LUNCH BUFFET

Attendant required for every 15 guests (\$200 each)

Minimum of 20 guests

Choose from a wide variety of healthy options and light fare
that include the following items:

Chef's Daily Vegetarian Soup

The Henderson House Green Salad

Two Selections of Composed Salads and Antipasti That May Include:

Grains • Pasta • Seafood • Assorted Meats

Weston Garden Vegetables When Available

Oven Roasted Salmon Filet, Roasted Pepper and White Balsamic Coulis

Fire Grilled Chicken, Light Jus

Whole Grain Penne Pasta Primavera, Light Tomato Sauce

Selection of Whole Wheat and Multigrain Breads

Seasonal Fresh Fruit and Mixed Berries

Assorted Sliced Sweet Bread

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$40.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.

Before placing your order, please inform your server if a person
in your party has a food allergy.



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

PLATED LUNCHEON

Attendant required for every 15 guests (\$200 each)
Minimum of 20 guests

Includes Appetizer, Entrée with Seasonal Accompaniments, and Dessert
Please select one Appetizer, one Entrée, and one Dessert
For a four-course luncheon (Soup, Salad, Entrée and Dessert), please add \$8.00 per person
Split Entrée selection additional \$9.95 per person, final count required 5 day prior
(Note: Higher price entrée will prevail for split menus)
**Ask your events manager for more detail on split entrees

SALADS

Fall butter leaf lettuce, red beet curls, shaved fennel, fine herb vinaigrette
Classic Caesar: hearts of romaine, shaved parmesan and foccacia croutons
Artichoke hearts, baby greens Dijon aioli, lemon dressing
Candied beets, organic field greens, chevre, white balsamic vinaigrette
Radicchio julienne, endive, candied pecans, dried cranberries, and balsamic vinaigrette
Poached jumbo shrimp, fall greens, pickled red onions, horseradish vinaigrette
(Additional 3.00pp)

SOUPS

Chef's soup of the day

LUNCHEON ENTRÉES

CLASSIC – \$51.95 per person
Autumn Spiced Grilled Statler Chicken, light mushroom jus
Herb Roasted Salmon, roasted tomato coulis
Bean and Vegetable Ragout, Grilled tofu, butternut squash
Chef's Selection of Vegetarian Entree

PREMIUM – \$55.95 per person:

Grilled Sirloin Steak, sauce poivrade
Filet Mignon, herb mushroom ragout
Grilled swordfish, sauce Provencal
Chef's selection of accompaniments and seasonal locally grown vegetables
Basket of bread with sweet butter

DESSERTS

Seasonal Fruit Tart – pâte sucrée, passion fruit crème patisserie
New York, New York – Neufchatel custard, banana, white chocolate, praline
Black forest chocolate cake
Roasted Pear and cherry tart – almond cream
Ginger Bread Gateaux – apple cranberry confit, fromage blanc mousse
Sliced Fruit Plate

~~~~~

Served with freshly brewed coffee, decaffeinated coffee and assorted teas



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## HORS D'OEUVRES

Passed hors d'oeuvres reception (choice of three cold and three hot selections)

One hour \$25.95 per person • Two hours \$29.95 per person

Passed hors d'oeuvres before dinner (choice of two cold and two hot selections)

30 minutes \$17.95 per person

## COLD HORS D'OEUVRES

New England pear and chevre tart

Fall vegetable caponata phyllo tartlet\*

Ciliegine mozzarella, basil and roasted tomato\*

Cannellini bean bruschetta\*

Assorted maki roll

Smoked salmon mousse, dill cream cheese

New England Crab Salad with brioche

Ahi Tuna Tartar on brown rice snaps

Herb Cured Salmon, honey mustard rye

Filet mignon, horseradish cream, toasted ficelle

Poached Jumbo Shrimp with Horseradish Chili Sauce (Additional \$3.00 per person)

## SHOOTERS

Lobster Bisque

Butternut Squash Soup\*

Spicy chipotle corn bisque\*

## HOT HORS D'OEUVRES

Vegetable spring roll\*

Manchego tartlet\*

Portabella, mozzarella and roasted pepper ciabatta \*

Fall harvest mushroom and polenta cake\*

Lobster arancini

Croquetas de Pescado

The Club crab cakes with spicy aioli

Seafood spring roll, citrus cilantro mirin

Mini salmon cake with lemon aioli

Tandoori chicken skewers, cucumber raita

Hoisin duck, chive crepes

Pumpkin Parma ham fritter

Sesame beef skewer, teriyaki glaze

Roasted Rack of Lamb with Mint Chili Dipping Sauce (Additional \$3.00 per person)

\*Vegetarian items

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase  
your risk of food borne illness.

Before placing your order, please inform your server if a person  
in your party has a food allergy.



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## RECEPTION PLATTERS

SELECTION OF CHEF'S LOCAL & INTERNATIONAL ASSORTED CHEESES

Traditional Accompaniments

\$13.95 per person

MEZE PLATTER Babaganoush, Roasted Eggplant, Tahini, Lemon Juice

Tabouleh Salad: Cracked wheat and herbs

Hummus, Feta Cheese, Hand-Rolled Grape Leaves, Marinated Olives, Toasted Pita Chips

\$9.95 per person

## FRESH GARDEN CRUDITÉS

Seasonal Fresh Vegetables: Carrots, Celery, Red and Yellow Peppers, Broccoli,  
Cauliflower and cherry tomatoes served with the Chef's selection of dipping sauces

\$8.95 per person

RAW BAR Local Oysters on the half shell

Snow Crab Claws

Chilled Poached Shrimp and Seafood Ceviche

Champagne-Peppercorn Mignonette, Classic Cocktail Sauce and Lemon Wedges

\$25.95 per person

## ANTIPASTO

Grilled Vegetables, Mediterranean Cured and Marinated Olives, Artichokes Hearts,  
Pesto Marinated Buffalo Mozzarella, Grape Tomatoes, Genoa Salami, Cappicola and Prosciutto

Herb Focaccia and Ficelle

\$9.95 per person

## NIBBLES AND DIPS

Herb Marinated Artichoke Salad, Spiced Olives, Pickled Vegetables and Red Radish

Ricotta Cheese and Extra Virgin Olive Oil

Basil Pesto with Sesame Crackers and Sea Salt Focaccia

\$9.95 per person

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase  
your risk of food borne illness.

Before placing your order, please inform your server if a person  
in your party has a food allergy.



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## RECEPTION STATIONS

Minimum of 20 guests

Chef required to staff each station (\$200 each)

Prepared a la minute for two hours as guests look on

## PASTA

Select two types of pasta and two types of sauce

Ricotta Cheese Ravioli ● Tri-color Tortellini ● Orechiette ● Whole Grain Penne Pasta

Pomodoro Sauce ● Bolognese Sauce ● Parmesan Cream ● White Clam Sauce

Sea Food Mélange ● Vegetable Primavera

\$17.95 per person

## SUSHI AND SASHIMI DISPLAY

A Selection of Nigiri, Sashimi and Maki Rolls served with Ponzu Sauce,  
Pickled Ginger and Wasabi

Market Price

## SPORTS BAR BITES

Franks En Croute

Jalapeño Poppers

Boneless Chicken Wings

(Choose One Sauce)

Spicy Buffalo with Blue Cheese Dressing & Celery Sticks

Or

Sweet Chili Soy

\$14.95 per person

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase  
your risk of food borne illness.

Before placing your order, please inform your server if a person  
in your party has a food allergy.



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## CARVING STATION

Minimum of 30 guests  
Chef required to staff each station (\$200 each)  
Carved a la minute for two hours as guests look on  
\$17.95 per person each selection

Herb Roasted Sirloin  
with red wine demiglace  
Served with fresh baked rolls

Maple Roasted Cedar Plank Salmon  
Holland pepper relish, fresh baked rolls

Boneless Turkey Breast  
with cranberry and pomegranate sauce  
Served with fresh baked rolls

Honey Cured Virginia Ham  
with pineapple gastrique  
Served with fresh baked rolls

Premium Carving Stations  
(Minimum of 30 guests)  
Chef required to staff each station (\$200)  
Carved a la minute for two hours as guests look on  
\$21.95 per person each selection

Pan Seared Sushi Grade Tuna  
seaweed salad, wasabi, soy sauce, pickled ginger

Herb-Crusted Beef Tenderloin  
with Madeira demi-glace or mushroom demiglace  
Served with fresh baked rolls

Ras El Hanout Rubbed Rack of Lamb  
Served with herb fresh baked rolls, minted au jus

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase  
your risk of food borne illness.

Before placing your order, please inform your server if a person  
in your party has a food allergy.



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## DINNER

### PLATED DINNER

Attendant Required for Every 15 Guests (\$200 each)

Includes Appetizer, Entrée with Seasonal Accompaniments, and Dessert

Please select one Appetizer, one Entrée, and one Dessert

For a four-course Dinner (Soup, Salad, Entrée and Dessert), please add \$8.00 per person

Split Entrée selection additional \$9.95 per person, final count required 5 day prior

(Note: Higher price entrée will prevail for split menus)

\*\*Ask your events manager for more detail on split entrees

### APPETIZERS

Soup of the day

“The Club” Mixed Greens, organic field greens, cucumber,  
petite chevre, crostini, roasted tomatoes, portabella mushrooms

Artichoke hearts, baby greens Dijon aioli, lemon dressing

Candied beets, organic field greens, chevre, white balsamic vinaigrette

Baby arugula, radicchio, and endive with citrus fillet, and balsamic vinaigrette

Autumn Shaved apples, spiced pine nuts, organic baby greens, carrot curls, burnt honey vinaigrette

Duck confit, baby greens, fresh strawberries, white balsamic vinaigrette (Additional 3.00pp)

Herb crusted tuna loin, organic field greens, pommery mustard sauce (Additional 3.00pp)

Peekytoe Crab Cake, celery root slaw, micro greens, pommery mustard vinaigrette (Additional 3.00pp)

### ENTRÉES

#### Classic - \$61.95 Per Person

French Cut Herb Roasted Statler Chicken, fine herb demiglace

Seared Salmon, tarragon white wine sauce

Sautéed Breast of Long Island Duck, cranberry jus

#### Silver- \$65.95 Per Person

Organic French Cut Chicken Breast, fine herb demiglace

Arctic Char, verjus gastrique

Cabernet Braised Short Ribs, au jus

#### Gold - \$72.95 per person

Grilled Filet Mignon, sauce poivrade

Sea Bass, tomato fennel coulis

Grilled Sword Fish, salmoriglio sauce

Herb Marinated Rack of Lamb, minted demiglace



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## Platinum ~ \$82.95 per person

American Style Kobe Sirloin, porcini mushroom demiglace  
Pan Roasted Halibut, red miso glaze, yuzu gastrique  
Local Jumbo Scallops, vanilla champagne sauce  
Farm Raised Semi-boneless Squab, wild mushroom ragout  
Pan Roasted Grass Fed Veal chop, sage demiglace  
Jumbo Prawns & Filet Mignon, sauce Diane  
Chardonnay Butter Poached Maine Lobster, Béarnaise Sauce  
Chef's selection of accompaniment and locally grown vegetables, Chef's selection of vegetarian option  
Basket of bread with sweet butter

## DESSERTS

Petite Fours & Petite Gateaux  
Seasonal Fruit Tart – pâte sucrée, passion fruit crème patisserie  
New York, New York – Neufchatel custard, banana, praline  
Chocolate espuma brûlée  
Roasted Pear and cherry tart – almond cream  
Ginger Bread Gateaux – apple cranberry confit, fromage blanc mousse  
Seasonal fruit plate  
Freshly brewed coffee, decaffeinated coffee and assorted teas

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase  
your risk of food borne illness.

Before placing your order, please inform your server if a person  
in your party has a food allergy.



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## DINNER BUFFET

Attendant required for every 15 guests (\$200 each)

Minimum of 20 guests

## SOUP OF THE DAY

## COLD SELECTIONS

Traditional Caesar Salad with Shaved Parmesan Cheese and Herb Croutons

Seasonal Field Greens with Cucumber and Herb Dressing

~

## ONE COMPOSED SALAD

~

## ENTRÉES (Select Two)

Mignonette of Beef, wild mushroom demiglace

Grilled Chicken Breast, Provencal sauce

Chicken scaloppini, piccata sauce

Seared Salmon, tarragon white wine sauce

~

## (Select One)

Baked Penne with tomatoes, fresh mozzarella, basil and olives

Pasta Primavera, Garden vegetables, light cream sauce

Vegan Ravioli, butternut squash puree

Gluten Free Pasta, Garden vegetables, light tomato sauce, basil (Additional \$3.00 per person)

~

Chef's selection of starch and locally grown seasonal vegetables

Rolls and butter

## Pastry Chef's Dessert of the Day

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$59.95 per person

\* Consuming raw or undercooked seafood, shellfish, or eggs may increase  
your risk of food borne illness.

Before placing your order, please inform your server if a person  
in your party has a food allergy.



THE HENDERSON  
HOUSE  
WESTON, MA

# Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

## HEALTHY BUFFET

Attendant required for every 15 guests (\$200 each)

Minimum of 20 guests

### SOUP OF THE DAY

#### SALADS

Field greens, sliced English cucumber and cherry tomatoes

Quinoa and autumn vegetable salad

Roasted Garden Vegetable Salad

#### ENTRÉES

Oven roasted salmon served with julienne vegetables

Green Herb marinated chicken with fall vegetables

Whole wheat pasta primavera, yellow squash, zucchini, roasted tomato, and basil

Selection of Whole Wheat and Multi-Grain Bread

Sliced Seasonal Fresh Fruit and Mixed Berries

Banana-Walnut-Zucchini Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$59.95 per person

## NEW ENGLAND CLAMBAKE

Attendant required for every 15 guests (\$200 each)

Minimum of 20 guests

New England Clam Chowder

Littleneck Clams

Ginger Steamed Mussels

Steamed Maine Lobster with Drawn Butter

Barbecued Chicken

Homemade Corn Bread

Corn off the Cob

Parsley Red Bliss Potatoes

Warm Berry Cobbler Or Fresh Seasonal Fruit

~~~~~

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$79.95 per person



THE HENDERSON
HOUSE
WESTON, MA

Catering Menu

WWW.THEHENDERSONHOUSEWESTON.COM

DESSERT BUFFET

Assortment of Homemade Mini Pastries Strawberries, Pineapple and Marshmallows

Chocolate Fondue Banana and White Chocolate Bread Pudding with Warm Caramel Sauce Freshly
Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$29.95 per person

TEA TIME BUFFET

Freshly Baked Cookies, Assorted Biscotti, Almond Macaroons, Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$25.95 per person

ICE CREAM BAR

Toscanini's Vanilla and Chocolate Ice Creams Hot Fudge, Butterscotch and Strawberry Sauces M&M's,
Sprinkles, Crushed Cookie Bits, Whipped Cream, Maraschino Cherries and Chopped Walnuts

\$16.95 per person

* Consuming raw or undercooked seafood, shellfish, or eggs may increase
your risk of food borne illness.

Before placing your order, please inform your server if a person
in your party has a food allergy.