

# THE HENRI

## OFFICE CATERING PACKAGE

BRINGING EASE AND DELICIOUS CUISINE TO YOUR OFFICE

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**The Henri** offers catering options for all your needs. Whether you're envisioning an intimate gathering, a meeting, or a grand affair, we'll ensure each event reflects your needs. Whether you are 10 or 200 guests at the office, our catering specialists and chefs would love to work with you. Let us help you create a unique event and menu tailored to your needs and budget. We can cater everything from BREAKFASTS + MEETINGS + LUNCHEONS + RECEPTIONS + DINNERS.

Aside from hosting you here at The Henri or your office space, The Henri also offers catering services at The Freedom Plaza rooftop. In addition to these menus, we offer full beverage packages and all additional services that one may need to entertain at the office.



1301 Pennsylvania Avenue NW, Washington, DC 20004  
[events@thehenridc.com](mailto:events@thehenridc.com) / 202.989.5881

# THE HENRI

## BREAKFAST

Menus serve 10 guests  
Served in pans or platters for self-service  
Recommended chafer set up for hot items

### MORNING RISE

**\$25 pp min. 10**

BAGEL DUO  
chives, cream cheese

SCRAMBLED FARM EGGS

BREAKFAST SAUSAGE

ROASTED FINGERLING POTATOES

SEASONAL FRUIT SALAD

FRESH BAKED ASSORTED PASTRIES  
assortment of home-baked pastries

### HEALTHY START

**\$30 pp min. 10**

AVOCADO TOAST  
confit cherry tomatoes

ASPARAGUS OMELET

CHICKEN-APPLE SAUSAGE

ROASTED FINGERLING POTATOES

YOGHURT, ELDERFLOWER HONEY

SEASONAL FRUIT SALAD

FRESH BAKED ASSORTED PASTRIES  
assortment of home-baked pastries

### THE CLASSIC

**\$35 pp min. 10**

QUICHE LORRAINE  
nueske bacon, leeks

SMOKED SALMON

BAGEL BITES, CREAM CHEESE

SCRAMBLED EGGS

BREAKFAST SAUSAGE

FRENCH TOAST, CARAMELIZED BANANA

SEASONAL FRUIT SALAD

FRESH BAKED ASSORTED PASTRIES  
assortment of home-baked pastries

# THE HENRI

## BREAKFAST (CONTINUED)

### SIDES

**Serves 10 guests**  
\$30.00

Hash browns – chives  
Scrambled eggs Pork  
sausage Nueske  
smoked bacon  
Buttermilk biscuits  
Banana bread



### BEVERAGES

**8 oz (pricing per person)**

Fresh squeezed orange juice - 5  
Fresh squeezed grapefruit juice - 5  
Still water - 2  
Sparkling water - 2  
Unsweetened iced tea -  
3 Lemonade - 4  
Misfit juices - 11



### HOT BEVERAGES

**Serves 10 guests**

La Colombe drip coffee Regular - 28  
La Colombe Drip coffee Decaf - 28  
Organic teas – 28  
earl grey, floral jasmine, peppermint  
imperial oolong, english breakfast  
Hot chocolate milk - 34  
served with sugar, creamer



# THE HENRI

## ASSORTED COFFEE SNACKS

Choice of 3 / \$12 per person or Choice of 5 / \$18 per person  
Served on assorted trays

CHOCOLATE CHIP COOKIES

LEMON TARTLET

RASPBERRY FINANCIER

BROWN BUTTER CHOCOLATE BROWNIE

CHOCOLATE TRUFFLES

SUGAR COOKIES

MACADAMIA COOKIES

MINI-MUFFINS

MIN-CANELLE

MEXICAN PECAN COOKIES

SPECULOOS

NUTELLA CRISP

RED FRUIT TARTLET

CHOCOLATE MARQUIS

MINI-VANILLA ECLAIRS



# THE HENRI

## LUNCH

### SANDWICH PLATTERS

**\$12.00 PER PERSON (MIN. 10 GUESTS) SELECT UP TO THREE DIFFERENT SANDWICHES. SERVED WITH HOMEMADE POTATO CHIPS**

*FOR LUNCH BOXES, PLEASE SELECT A SANDWICH SERVED WITH CHIPS, AN APPLE, AND A COOKIE OF YOUR CHOICE \$18 PP*

#### **PROSCIUTTO – BURATTA**

balsamic, arugula, focaccia, tomato

#### **EGG SALAD**

whole wheat, pecan (bacon optional)

#### **JAMBON – FROMAGE**

cooked ham, gruyere, vermont butter,  
baguette

#### **NY STRIP BAGUETTE**

grilled, blue cheese, arugula

#### **RATATOUILLE**

grilled vegetable baguette, halloumi  
cheese

#### **CHICKEN SALAD**

brioche bun, lettuce, apple, curry

#### **TUNA SALAD**

tomato, olive, basil, lettuce

#### **AVOCADO**

feta crumbles, tomato, lettuce,  
pickled onion

#### **ROTISSERIE PORK**

cheddar, cole slaw, brioche bun, pickles

#### **LOBSTER ROLL (+\$12.00 per person)**

main lobster, fennel – mayonnaise

#### **GRILLED CHICKEN**

tartar sauce, tomato, lettuce

#### **LAMB MEATBALLS**

provolone, tomato sauce, lettuce,  
brioche

#### **CROQUE MONSIEUR**

cheese bechamel, cooked ham, tomato

#### **GOUDA, GOOT ESSA PA**

baguette, gouda, mustard

#### **SAUCISSON**

toscana, brie cheese, lettuce

#### **SPECK ALTO**

smoked speck, american  
cheddar, lettuce

#### **DUCK RILLETTE**

cornichon, pickled onion, dijon  
mustard, lolo rossa

# THE HENRI

## LUNCH

### SALAD PLATTERS

\$9.00 PER PERSON (MIN. 10 GUESTS)  
SERVED ON A PLATTER

#### SPINACH – BACON

baby spinach, champagne–raisin dressing, nueske bacon

#### BABY GEM

romaine, caesar dressing, capers, egg, croutons

#### BABY KALE

almond dressing, yolk custard, pickled pearl onion

#### THE HENRI

lolo rosso, shallot red wine dressing, walnuts

#### GREEN LETTUCE

mixed lettuce, broccolini, feta, seeds, mustard dressing

#### TOMATO

heirloom tomato, tomagrette dressing, radishes

#### WATERMELON

compressed, feta, mint, cherry tomato, lemon dressing

#### QUINOA

corn, pickled strawberry, cucumber, white wine dressing, scallions

#### ROTISSERIE CAULIFLOWER

labneh-sumac sauce, almonds, asparagus, shallot dressing

#### FINGERLING POTATO

cornichon, baby kale, mustard dressing, mango, papaya

#### BOSTON LETTUCE

hydro lettuce, green beans, pecans, cherry tomato, green goddess

#### GREEK SALAD

tomato, cucumber, feta, olives, oregano, capers, onion

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## LUNCH or DINNER

MAIN COURSE PLATTERS  
PER PERSON - SERVES 10 GUESTS

SERVED ON PLATTERS, CHAFER DISHES RECOMMENDED FOR WARM DISHES

**ROTISSERIE CHICKEN - 120.00**

mushroom sauce, fresh thyme, spinach

**SALMON - 165.00**

pea custard, asparagus spaghetti, parsley sauce

**SHRIMP - 185.00**

fried rice, scallions, aged soy, omelet

**FISH AND CHIPS - 170.00**

atlantic cod, allagash batter, lemon, pommes  
rosti

**BEEF TENDERLOIN - 320.00**

green peppercorn sauce

**LASAGNA - 185.00**

wild boar bolognese, gruyere cheese

**VEGETABLE CARBONNADE - 185.00**

red wine braised root vegetables

**CHICKEN VOL-AU-VENT - 180.00**

creamy chicken stew, mushrooms, puff pastry

**TUNA STEAK - 310.00**

grilled, niçoise style, rice cakes

**GRILLED AVOCADO - 220.00**

split barley, miso ginger dressing, creole sauce

**FLOUNDER - 260.00**

cherry tomato-chorizo sauce, basil

**PORK ROAST - 210.00**

mustard sauce, french green beans, baby carrots

**FRIED CHICKEN - 180.00**

rice batter, tartar sauce, lemon

**RATATOUILLE - 190.00**

layered zucchini, bell pepper, eggplant, basil

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## LUNCH or DINNER

### SIDE DISHES

\$6.00 PER PERSON (MIN. 10 GUESTS)

SERVED ON PLATTERS, CHAFER DISHES RECOMMENDED FOR WARM OPTIONS

#### SWEET PEAS

shiso, buttermilk dressing

#### ROMAINE

grilled baby gem, caesar dressing, anchovies, everything  
crumble

#### CRUSHED FINGERLING

sundried tomatoes, dill, evoo

#### ASPARAGUS - BEANS

scallion dressing

#### SPINACH - GARLIC

baby spinach, garlic butter

#### BLT POTATOES

duck fat fried pommes frites

#### GRILLED ASPARAGUS

champagne dressing

#### ROASTED BEETS

red wine dressing, almonds, goat cheese crumble

#### CUCUMBER SALAD

labneh, sumac, sesame seeds

#### CAMPARI TOMATO

garlic butter, micro basil

#### CROQUETTES

leek, potato, crispy fried

#### CAULIFLOWER COUSCOUS

raisins, champagne dressing, mint, radish

#### FRENCH GREEN BEANS

tossed in hazelnut butter, caramelized onion

#### MASHED POTATOES

italian parsley



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## **COLD / WARM HORS D'OEUVRES**

**SELECT THREE - \$12 / SELECT FIVE - \$18 PER PERSON (MIN. 10 GUESTS)  
SERVED ON PLATTERS**

### **CURED SALMON**

fingerling potato, sour cream

### **TOMATO – MOZZARELLA**

basil, evoo

### **PROSCIUTTO – GOAT CHEESE**

italian parsley

### **CEVICHE CRUDO**

cobia, creole sauce

### **GRILLED ASPARAGUS**

almond dressing

### **BREAKFAST RADISH**

goat butter, fleur de sel

### **DEVILED EGGS**

dijon mustard, tarragon

### **BEEF SKEWERS**

soy marinated, sesame

### **MUSHROOM ARANCINI**

sweet peas

### **SPANAKOPITA**

spinach-goat

### **COUGERES**

gruyere cheese, lemon pepper

### **LAMB KEBAB**

labneh-sumac

### **BURRATA**

grilled rustic bread

### **SMOKED SALMON RILLETTE**

capers, toast

### **DUCK PROSCIUTTO**

fig, hazelnuts

### **WATERMELON**

feta, lemon dressing

### **SHRIMP SKEWERS**

chimichurri sauce

### **CHEESE WON-TON**

avocado cream

### **MARYLAND CRAB ROLLS**

gin dip, old bay

### **CHICKEN SATE**

peanut sauce

### **TROUT CAVIAR**

egg mimosa, blini

*additional snacks available upon  
request*

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## DESSERTS

**SERVES 10 GUESTS**

Served on platters

**BROWN BUTTER BROWNIE - 75.00**

chocolate crumble

**LEMON MERINGUE TART - 68.00**

lemon custard, vanilla

**ECLAIRS - 65.00**

vanilla or chocolate

**BELGIAN CHOCOLATE MOUSSE - 60.00**

creamy dark chocolate mousse, fleur de sel

**CRÈME BRULEE TART - 90.00**

rhubarb-vanilla

**RED FRUIT TART - 95.00**

assorted red fruit

**APPLE TARTE TATIN - 80.00**

caramel apple tart

## BOARDS

**SERVES 10 GUESTS**

Served on platters

**ASSORTED GOOT ESSA PA CHEESE BOARD - 65.00**

homemade marmalade, rustic bread, crackers, evoo

**CHARCUTERIE BOARD - 80.00**

½ dozen of domestic/imported cold cuts, cornichon, bread

**SHRIMP COCKTAIL - 90.00**

NC shrimp, gin dip sauce, lemon

**CRUDITE - 55.00**

freshly cut vegetables, homemade labneh-sumac sauce

**TRIO OF DIPS - 55.00**

baba ganoush-hummus-olive tapenade, focaccia



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## BEVERAGES

### BOTTLED COCKTAILS

16 OZ BOTTLE (served on ice)  
30.00 PER BOTTLE (serves 4)

#### Adult Lemonade

vodka, lemon juice, simple syrup

#### House Manhattan

bourbon, vermouth, tequila, orange liquor, lime

#### The Henri

bourbon, aperol, amaro

#### Negroni

gin, vermouth, campari

#### Cosmo

vodka, cranberry, orange liquor, lime juice

#### Tom Collins

gin, lemon, simple syrup, soda water

#### Daiquiri

rum, lime, simple syrup

### SODAS / WATERS

2.50 per can

coke, diet coke, sprite, iced tea, ginger ale

### MOCKTAILS

16 OZ bottle \$20.00 PER BOTTLE (serves 4)

#### Arnold Palmer

iced tea-  
lemonade

#### California Girl

citrus seedlip, lime, agave

#### Try it first

lime, cranberry, honey

### BEER

4.00 each

#### LEFFE

6.6%, blonde, belgium

#### YUENGLING

4.2%, lager, pennsylvania

#### GUINNESS

4.2%, stout, ireland

#### BITBURGER

0%, germany

#### BUD LIGHT

4.2%, usa

# THE HENRI

## WINE BOTTLES

priced per bottle

### WHITE WINE

lioco 2019 • 40  
chardonnay, sonoma, usa

thacher 2020 • 35  
chenin blanc, paso robles, usa

quivira 2021 • 40  
sauvignon blanc, dry creek valley,  
usa

vincent dampf 2020 • 35  
chardonnay, chablis, france

le coq de leon boesch 2020 • 30  
pinot gris, alsace, france

weingut bründlmayer 2021 • 30  
grüner veltliner, langenlois, austria

bodega la caña 2020 • 30  
albarino, rias biaxas, spain

### SPARKLING WINE

louis roederer • 65  
brut collection, champagne, france

billecart-salmon 1818 • 55  
champagne, france

bisson • 30  
glera, veneto, italy

raventos i blanc de nit • 40  
rosé cava, catalonia, spain

### ROSE WINE

domaine aurelian 2022 • 35  
grenache & cinsault, côtes de  
provence, france

liquid geography 2021 • 20  
mencia, spain

# THE HENRI

## RED WINE

massolino barolo 2018 • 80  
nebiollo, piemonte, italy

Ca' la bionda 2019 • 55  
valpolicella ripasso "malavoglia", italy

masi 2017 • 65  
amarone della valpolicella classico costasera,  
italy

marsannay le finage 2020 • 80  
gevrety-chambertin, france

marsannay le finage 2020 • 80  
gevrety-chambertin, france

chateau cissac 2017 • 50  
cabernet-sauvignon, bordeaux, france

domaine berthet-rayne 2017 • 80  
château-neuf-du-pape, france

obsidian ridge 2019 • 85  
cabernet sauvignon, red hills lake county,  
usa

illahe percheron 2019 • 80  
pinot noir, willamette, usa

mauritson 2019 • 70  
zinfandel, dry creek valley, usa

requiem 2020 • 35  
cabernet sauvignon, columbia valley, usa

thacher 2020 • 45  
valdigue, paso robles, usa

héritage reserve estate 2018 • 45  
pinot noir, willamette, usa

powell & son 2019 • 30  
gsm, riverside, australia

# THE HENRI

## ORDERING

You can place your order one of two ways:

1 - Visit our website; [www.thehenridc.com](http://www.thehenridc.com)

2 – Email: [events@thehenridc.com](mailto:events@thehenridc.com)

*\* For any requests within 48 hours, please call directly at 202.992.3936 or 732.672.9125*

*\* In case you must cancel your order, you may do so without charge 24 hours prior to the event time.*

## PICK UP OR DELIVERY

Please provide an event time when placing an order. If orders are picked up at the restaurant or delivered to your office, allow The Henri a set-up time between 30-60 minutes.

In-office delivery and setup can be added for an extra fee based on the size of the event and menu.

## CANCELLATION

Should plans change and you need to cancel your order, please call or email our catering director at [events@thehenridc.com](mailto:events@thehenridc.com) at least 24 hours in advance.

## ADD ONS & ASSISTANCE

- **Full-service** Server support is available upon request. Pricing is based per hour. (3-hour Min)
- **Set up and/or clean up** Upon request. Pricing is based on event size and menu.
- **Chafing dishes (electric)** \$15 /chafer. All hot items will be served in disposable containers.
- **Disposable** Upon request /price per person \$2.00