

*The
Henley Park
Hotel*

Dinner



All prices are subject to applicable tax & service charges.



Plated Dinner

First Course

(Please select one for your group)

Soup of the Day

The chef's daily creation

Henley Park Salad

Mixed baby greens tossed with julienne carrots, tomatoes, and Banyul's vinaigrette dressing

Classic Caesar Salad

Ciabatta croutons, parmigiano-reggiano, Caesar dressing

Spinach Salad

Fresh spinach, strawberries, roasted pine nuts, goat cheese, raspberry vinaigrette

Second Course

(If more than one entrée is selected, the higher priced item will prevail)

Herb Roasted Chicken Breast \$45.00

Roasted fingerling potatoes, baby spinach, and red pepper sauce

Pan Seared Mahi Mahi \$50.00

Steamed Jasmine rice, vegetable of the day and dill buerre blanc

Pan Seared Atlantic Salmon \$50.00

Zucchini risotto, vegetable of the day, and lemongrass buerre blanc

Grilled Flat Iron Steak \$50.00

Whipped chive potatoes, haricot vert, and red wine sauce

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Pan Roasted Moularde Duck Breast \$50.00

Potato gratin, vegetable of the day, and sour cherry sauce

Grilled New York Strip \$55.00

Whipped garlic potatoes, sautéed mushrooms, yellow squash, and baby carrots

Grilled Beef Tenderloin \$60.00

Celery root mashed potato, baby yellow squash, baby carrots, haricot vert, and red wine mushroom sauce

Third Course

(Please select one for your group)

Chocolate Pecan Tart

Vanilla bean gelato

Carrot Cake

Caramel sauce

Raspberry Crème Brulee

Whipped crème

Henley Park Cheesecake

With fresh fruit & mango coulis

Each plated dinner selection includes:

Oven fresh rolls, freshly brewed regular & decaffeinated coffee & assorted teas

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The Henley Park Hotel

Buffet Dinner Package

Starter

(Please select one for your group)

Spinach Salad

Fresh spinach, strawberries, roasted pine nuts, goat cheese, raspberry vinaigrette

Caesar Salad Cœur de Lión

Crisp romaine, ciabatta croutons, shaved Parmigiano-Reggiano, Caesar dressing

Henley Park Salad

Mixed baby greens tossed with julienne carrots, tomatoes, and Banyul's vinaigrette dressing

Soup of the Day

The chef's daily creation

Hot Entrees

(Please select two for your group)

Breast of Organic Chicken

Pan Seared Mahi Mahi

Grilled Atlantic Salmon

Grilled Flat Ironed Steak

Accompaniments

(Please select two for your group)

Oven Roasted Fingerling Potatoes

Parmigiano Potato Gratin

Yukon Mashed Potatoes

Steamed Jasmine Rice

Haricot Verte

Broccoli

Sautéed Spinach & Mushrooms

Vegetable of the Day

Dessert

(Please select two for your group)

Henley Park Cheesecake

Bourbon Pecan Pie

Chocolate Mousse Cake

Each banquet buffet includes:

Oven fresh rolls, freshly brewed regular & decaffeinated coffee & iced tea

\$55.00 per person

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