



# *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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**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**

**Broccolini**

**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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