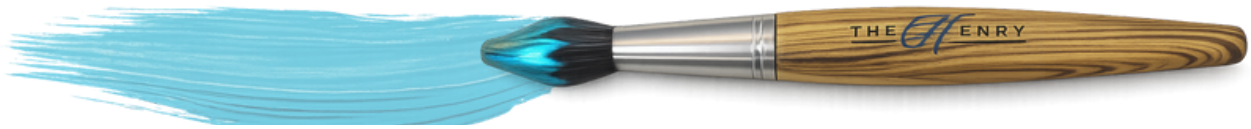
THE HENRY

AUTOGRAPH COLLECTION





THE ART OF PRIVATE EVENTS

All Prices are Subject to a Taxable 24% Service Charge and Applicable Michigan State Sales Tax
Prices are Subject to Change Without Notice
Updated 02/01/2026

TABLE OF CONTENTS

Breakfast Menus	3
Lunch and Breaks	7
Hors D'Oeuvres	16
Dinner	22
Dessert	28
Bar Packages	29

The Art of Hospitality

The Art of Hospitality is more than a phrase - it's our promise. From attentive banquet captains and experienced event managers to a dedicated catering team, every detail is thoughtfully crafted with care and intention. Paired with inspired cuisine made from quality ingredients, our service and flavors come together to create moments that feel effortless, memorable, and truly exceptional. We don't just serve meals, we create experiences you'll remember.

-The Henry-

BREAKFAST MENUS

The Executive Continental
Seasonal Diced Fruits and Berries
Assorted Breakfast Bakeries
Butter and Preserves
Individual Yogurt
Assorted Fruit Juices
Freshly Brewed Coffee and Tea Selection
28 per guest

Monet Signature Buffet
Minimum 25 Guests
Seasonal Diced Fruits and Berries
Assorted Breakfast Bakeries
Butter and Preserves
Individual Yogurt with Granola
Bagels and Assorted Cream Cheeses
Scrambled Eggs
Smoked Bacon and Pork Sausage Links
Henry Homestyle Breakfast Potatoes
Assorted Fruit Juices
Freshly Brewed Coffee and Tea Selection
39 per guest

Van Gogh Breakfast Buffet
Minimum 25 Guests
Seasonal Diced Fruits and Berries
Assorted Breakfast Bakeries
Butter and Preserves
Individual Yogurt with Granola
Bagels and Assorted Cream Cheeses
Scrambled Eggs Florentine
Sausage Links and Bacon
The Henry Signature Hash Browns
Brioche Cinnamon Vanilla French Toast
Assorted Fruit Juices
Freshly Brewed Coffee and Tea Selection
43 per guest

BREAKFAST BUFFET ENHANCEMENTS

Chef Attendant(s) Required for All Stations at $150 each
Minimum 25 Guests



Belgium Waffle Station
Cooked to Order Buttermilk Waffles
Includes Toppings: Blueberries, Chocolate Chips, Fruit Compote, Whipped Butter, Whipped Cream and Warm Maple Syrup
9 per guest

Omelet Station
Farm Fresh Eggs, Egg Whites, Ham, Turkey, Onion, Mushroom, Peppers, Vine Ripe Tomatoes, Spinach, Cheddar, Feta Cheese
15 per guest

PLATED BREAKFAST

Traditional
Scrambled Eggs with Cheddar Cheese
Henry Homestyle Breakfast Potatoes
Smoked Bacon
Assorted Breakfast Pastries
Butter & Preserves
Diced Fruit
Assorted Fruit Juices
Freshly Brewed Coffee and Tea Selection
35 per guest

Classic
Eggs Benedict:
Scrambled Eggs, Canadian Bacon
Hollandaise, English Muffin
Henry Homestyle Breakfast Potatoes
Assorted Breakfast Pastries
Butter & Preserves
Diced Fruit
Assorted Fruit Juices
Freshly Brewed Coffee and Tea Selection
30 per guest

Sweet
Brioche Cinnamon Vanilla French Toast
Maple Syrup
Smoked Bacon
Assorted Breakfast Pastries
Butter & Preserves
Diced Fruit
Assorted Fruit Juices
Freshly Brewed Coffee and Tea Selection
30 per guest

BREAKFAST ENHANCEMENTS

A la Carte Menu

Assorted Breakfast Bakeries	50 per dozen
Individual Yogurt Assortment	36 per dozen
Bagels and Assorted Cream Cheeses	48 per dozen
Fruit and Yogurt Parfaits	48 per dozen
Overnight Cinnamon and Apple Oats	6 per guest
Scrambled Eggs	7 per guest
Assorted Mini Quiche	9 per guest
Signature Breakfast Potatoes	3 per guest
Thick Cut Smoked Bacon	7 per guest
Pork Sausage Links	6 per guest
Halal Beef Bacon	8 per guest
Turkey Sausage	6 per guest
Diced Seasonal Fruit	9 per guest
Smoked Salmon Lox Plate with Traditional Garnishes	19 per guest
Toaster Station with Assorted Breads, Jam, & Butter	4 per guest
Buttermilk Pancakes	7 per guest
Brioche French Toast	6 per guest
Biscuits and Gravy	6 per guest
Mini Chicken and Waffles	9 per guest
Oatmeal	9 per guest

(*Brown Sugar, Nuts, Dried Fruit, Blueberries, Chocolate Shavings, Syrup)*

CROISSANT SANDWICHES

Bacon, Egg, and Cheese	45 per dozen
Ham, Egg, and Cheese	46 per dozen
Sausage, Egg, and Cheese	46 per dozen

BREAKFAST WRAPS

Egg, Mushroom, Swiss with Potato	55 per dozen
Egg, Chorizo, Peppers, Potato and Cheese	58 per dozen
Egg, Spinach, Onion and Feta Cheese	58 per dozen

Breakfast wraps are served with sour cream and salsa on the side.

LUNCH AND BREAKS

SANDWICH SHOP

Sandwiches Served as Halves
Minimum 25 guests

Includes:
Potato Chips, Assorted Cookies, Sweet Bars, Freshly Brewed Coffee, and Hot Tea

Choose Two Starters
Field Green Salad
Caesar Salad
Potato Salad
Pasta Salad
Tomato Bisque Soup
Vegan Minestrone Soup
Chicken Noodle Soup
Broccoli Cheddar Soup

Choose Three Sandwiches

Buffalo Chicken Salad on Croissant
Roasted Buffalo Style Chicken, Shredded Carrots, Celery, Bibb Lettuce, Tomato

Sliced Turkey on Croissant
Lettuce, Tomato, Swiss Cheese, Herb Aioli

Roast Beef on Onion Roll
Lettuce, Tomato, Cheddar Cheese, Pickled Onion, Horseradish Aioli

Italian Sub on Soft Sub Roll
Ham, Salami, Pepperoni, Provolone Cheese, Bibb Lettuce,
Tomato, Italian Dressing

Corned Beef on Onion Roll
Thin Sliced Corned Beef, Fire Roasted Red Pepper Slaw, Thousand Island

Roasted Chicken on Brioche
Mozzarella, Pesto, Marinated Tomatoes, Caramelized Onions

Tomato Mozzarella Wrap
Tomatoes, Sweet Basil, Fresh Mozzarella, Pesto, Balsamic Reduction

Vegetarian Wrap
Roasted Vegetables, Peppers, Hummus, Bibb Lettuce
39 per guest

BEVERAGES

A la Carte Menu

Brewed Iced Tea	48 per gallon
Lemonade	60 per gallon
Selection of Assorted Soft Drinks	5 each
Energy Drinks	9 each
Individually Bottled Juices	5 each
Fiji Water	8 each
Sparkling Mineral Waters with Garnishes	8 each
Brewed Coffee and Hot Tea Selection	80 per gallon

Brunch Cocktail Stations ($150 Bartender fee)
Minimum 15 Guests per Station

Mimosa Bar
House Sparkling Wine, Peach Schnapps, Orange Juice, Cranberry Juice, Grapefruit Juice, Fruit Garnishes
17 per guest

Bloody Mary Bar
Vodka, Bloody Mary Mix, Celery, Lemons, Limes, Salt, Pepper, Pickles, Blue Cheese Olives, Jalapenos
20 per guest



BUFFET LUNCH

The Executive

Minimum 25 guests

Includes:
Rolls and Butter, Soup of the Day,
Chef's Selection of Vegetables,
Chef's Selection of Dessert,
Freshly Brewed Coffee and Hot Tea

Choose Two Starters
Field Greens Salad
Caesar Salad
Cole Slaw
Potato Salad
Pasta Salad
Three Bean Salad

Choose Two Starches
Yukon Mashed Potatoes
Roasted Redskin Potatoes
Cheddar Polenta
Creamy Parmesan Risotto
Wild Rice Florentine
Basmati Rice

Choose Two Entrées
Add a Third Entrée + 7 per guest
Hearth Grilled Chicken
Chicken Jus

Seared Chicken
Lemon Cream Sauce

Signature Braised Boneless Short Rib
Natural Jus

Seared Salmon
Lemon Cream Sauce

Blackened Snapper
Onion Cream Sauce

Vegan Pasta Primavera
Roasted Vegetables, Garlic, Herbs & Olive Oil
50 per guest

The Diego Rivera

Minimum 25 guests

Roast Tomato Chicken Tortilla Soup
Roasted Red Pepper Slaw
Mixed Greens Salad with Citrus Ranch Dressing

Create Your Own Fajita
Pan Seared Chicken, Grilled Flank Steak, Peppers and Onions,
Chopped Lettuce, Tomatoes, Shredded Cheese, Sour Cream,
Salsa, Guacamole, Flour Tortillas

Served With:
Traditional Red Rice
Cowboy Pinto and Black Beans
Tortilla Chips

Flourless Chili Chocolate Cake & Churro Sugar Cookies
Freshly Brewed Coffee and Hot Tea
48 per guest

The Michelangelo Buffet

Minimum 25 guests

Vegetarian Minestrone Soup
Garlic Bread Sticks

Crisp Romaine Salad
Croutons, Diced Cucumber, Bell Peppers, Fresh Basil,
Champagne Vinaigrette

The Henry Caprese Salad
Buffalo Mozzarella, Grape Tomatoes, Fresh Basil,
Balsamic Reduction, Extra Virgin Olive Oil

Grilled Beef Bistecca
Roast Tomatoes, Braised Spinach, Arugula

Chicken Marsala
Seared Boneless Chicken, Marsala Wine, Mushrooms

Pasta Palomino
Pasta with Creamy Tomato Sauce

Limoncello Cake & Cannoli
Freshly Brewed Coffee and Hot Tea
53 per guest

PLATED LUNCH ENTRÉE SALADS

Includes:
Rolls and Butter, Choice of Dessert,
Freshly Brewed Coffee & Hot Tea

Caesar Salad
Fresh Romaine Hearts, House Made Croutons,
Parmesan, Traditional Dressing
21 per guest

Southwest Chicken Salad
Roasted Adobo Chicken, Mixed Greens, Roasted Corn, Black Beans,
Shredded Cheese, Toasted Tortilla, Cilantro Vinaigrette
30 per guest

Classic Chicken Cobb Salad
Fresh Chopped Romaine, Blue Cheese, Hard Boiled Egg,
Chopped Bacon, Cucumber, Tomato, Avocado, Ranch Dressing
31 per guest

Vegan Salad
Quinoa, Roasted Seasonal Vegetables, Kale, Spinach,
Citrus Vinaigrette
27 per guest

ADD

Fire Grilled Chicken	+ 7 per guest
Seared Salmon	+ 11 per guest
Grilled Shrimp	+ 12 per guest

Choose One Dessert:
Limoncello
Seasonal Cheesecake
Chocolate Mousse
Fruit Sorbet Duo

Upgraded Desserts

Warm Apple Cobbler & Vanilla Ice Cream	+7 per guest
Truffle Flourless Chocolate Cake	+5 per guest
Tiramisu	+ 5 per guest

PLATED LUNCH ENTRÉE

Rolls and Butter, Mixed Field Greens Salad,
Chef's Selection of Starch & Vegetable, Choice of
Dessert, Freshly Brewed Coffee and Hot Tea

Choose up to 3

Hearth Grilled Chicken
Grilled Chicken Breast with Chicken Jus
39 per guest

Seared Tuscan Chicken
Marinated with Fresh Oregano and Lemon with
Tomato Olive Fondue
39 per guest

New York Strip
Grilled with Caramelized Onion
and Cabernet Demi-Glace
54 per guest

Signature Boneless Short Rib
Braised Beef with Natural Jus
50 per guest

Pan Seared Salmon
Lemon Cream Sauce
45 per guest

Vegan Pasta
Vegan Bolognese, Chef's Choice of Vegetable
34 per guest

Eggplant Ratatouille
Wrapped in Phyllo, Chef's Choice of Vegetable
34 per guest

Choose One Dessert:
Limoncello
Seasonal Cheesecake
Chocolate Mousse
Fruit Sorbet Duo

Upgraded Desserts
Warm Apple Cobbler & Vanilla Ice Cream +7 per guest
Truffle Flourless Chocolate Cake +5 per guest
Tiramisu + 5 per guest

LUNCHES TO GO

Lunches Must Be Carryout Only.
For On-Site, Please Refer to the Sandwich Shop Page.

Choose up to 3

Includes:
Whole Fruit, Bag of Chips, Cookie, Bottled Water

Sliced Turkey on Croissant
Lettuce, Tomato, Swiss Cheese, Herb Aioli

Roast Beef on Onion Roll
Lettuce, Tomato, Cheddar Cheese, Pickled Onion, Horseradish Aioli

Roasted Chicken on Brioche
Roasted Chicken, Mozzarella, Pesto, Marinated Tomatoes, Caramelized Onions

Vegetarian Wrap
Roasted Vegetables, Peppers, Hummus, and Bibb Lettuce

Tomato Mozzarella Wrap
Tomatoes, Sweet Basil, Fresh Mozzarella, Pesto, Balsamic Reduction

32 per guest

BUSINESS PACKAGE AND SPECIALTY BREAKS

The Business Package

Mid-Morning
Fresh Whole Fruit, Granola Bars, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee and Hot Tea
14 per guest

Mid-Afternoon
Fresh Baked Assorted Cookies, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee and Hot Tea
14 per guest



It's All About That Dip Break
Minimum 15 Guests
(1) Hot Dip – Choice of: Spinach, Buffalo Chicken, or Artichoke
(2) Cold Dips – Choice of: Hummus, Salsa, Guacamole, Spicy Black Bean, Henry Onion, Dill Pickle
12 per guest

Henry Parfait & Yogurt
Minimum 15 Guests
Vanilla Greek Yogurt, Granola, Berries, Dried Fruit, Walnuts, Almonds, Chia Seeds, Flax Seeds, Cashews, and M&Ms
16 per guest

The D Sports Break
Minimum 15 Guests
Pretzel Bites, Tortilla Chips, Cheese Sauce, Freshly Popped Popcorn, Yellow Mustard
14 per guest

Veggie Break
Minimum 15 Guests
Freshly Cut Vegetable Crudité, Pita and Pretzel Chips, Hummus, Ranch Dip, Hazelnut Spread, Peanut Butter
13 per guest

Chocolate Therapy
Minimum 15 Guests
Assorted Candy Bars, Chocolate Chip Cookies, Triple Chocolate Cookies, Oreos, M&Ms, Dark Chocolate Fondue with Fresh Strawberries and Diced Pineapple
20 per guest

A LA CARTE REFRESHMENTS

Sweet and Savory

Assortment of Cookies 48 per dozen
Assorted Sweet Bars 42 per dozen
Pretzel Bites with Yellow Mustard and Hot Cheese 6 per guest
Tortilla Chips with Fresh Guacamole and Salsa 9 per guest

Snacks

Assorted Bags of Chips 3 each
Individual Bags of Pretzels 3 each
Individual bags of White Cheddar Popcorn 3 each
Fresh Popped Popcorn 5 each *(Minimum 50 bags)*
Individual Bags of Nuts 3 each
Assorted Candy Bars 4 each
Whole Fresh Fruit 3 each
Kind Bars 5 each
Protein Bars 6 each

RECEPTION A LA CARTE

BUTLER PASSED HORS D'OEUVRES

Priced Per Dozen

Hot

Thai Vegan Spring Rolls with Plum Sauce 42 per dozen
Coconut Chicken with Honey Mustard 48 per dozen
Spanakopita - Spinach and Feta in Phyllo 42 per dozen
Goat Cheese Filled Phyllo Dough Glazed with Honey 42 per dozen
Chicken Pot Stickers with Chili Garlic Sauce 48 per dozen
Mini Beef Franks in Puff Pastry with Yellow Mustard 48 per dozen
Mini Beef Wellington 48 per dozen
Vegan Risotto Cake with Mango Chili Sauce 48 per dozen
Signature Crab Cake with Chipotle Aioli 60 per dozen
Breaded Stuffed Peppadew Peppers 42 per dozen
Coconut Shrimp with Sweet Chili Sauce 60 per dozen
Lamb Chop Lollipops with Spicy Dijon Market price

Cold

Signature Tomato Pepper Bruschetta with Olive Tapenade 42 per dozen
Caprese Skewer 42 per dozen
Roast Beef Crostini with Horseradish Cream & Tomato with Balsamic Glaze 50 per dozen
Black Sesame Tuna Wasabi Cone 72 per dozen
Shrimp Cocktail with Chili Sauce 72 per dozen
Charcuterie Skewer with Italian meats, cheeses and vegetables 50 per dozen

HOT HORS D'OEUVRES DISPLAYS

Minimum 50 guests

Lafayette Coney Stop
Mini Hot Dogs and Buns, Coney Chili, Sweet Pickle Relish, Ketchup, Mustard, Onions, Fries, Cheddar Cheese Sauce
10 per guest

All American Sliders
Plain and Cheese Mini Burgers, Mini Brioche Buns, Onion Rings, Fries, Ketchup, Mustard, Pickle Chips
13 per guest
ADD
Chicken Slider + 5 per guest
Caramelized Onions & Sautéed Cremini Mushrooms
+ 2 per guest

Bagley St. Taco Stand
Shredded Chicken, Seasoned Ground Beef, Shaved Romaine, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Corn and Flour Tortillas
15 per guest
ADD
Shredded Pork Verde + 3 per guest

The Greasy Spoon
Breaded Dill Pickle Coins, Onion Rings, Thick Cut Seasoned Fries, Mozzarella Cheese Sticks, Jalapeño Poppers
10 per person
ADD
Chicken Tenders + 5 per person

French Fry Station
Truffle Herb Parmesan, Cajun, Salt and Pepper Waffle Fries, with Cheese Sauce, Chili Sauce, Ketchup, Ranch, Chipotle Aioli, Bacon Bits and Shredded Cheddar
13 per guest

Italian Flat Bread
Select Three:
Pepperoni
Margherita - Buffalo Mozzarella, Tomatoes, and Pesto
Sicilian - Italian Sausage and Peppers
Barbecue Chicken - BBQ Sauce and Red Onions
Roasted Vegetable - Olive Tapenade and Balsamic
16 per guest

COLD HORS D'OEUVRES DISPLAYS

Minimum 50 guests

Fresh Garden Salad Display
Romaine Lettuce, Mixed Greens, Caesar, Ranch, Kalamata Vinaigrette, Tomatoes, Cucumbers, Cheddar Cheese, Feta Cheese, Croutons, Dried Fruits
9 per guest

Add Chicken + 7 per person
Add Shrimp + 12 per person

Artisan Cheese and Crudité Display
14 per guest

Antipasto Display
Selection of Cured Meats, Basil Marinated Mozzarella, Italian-style cheese, Marinated Olives, Fire Roasted Vegetables, and a Variety of Bread and Crackers
16 per guest

Artisan Cheese
Varieties of Domestic and International Cheese,
Dried and Fresh Fruit, Preserves, Nuts, Crackers, Baguette, Garnishes
18 per guest

Crudité Display
Freshly Cut Raw Vegetables with Buttermilk Herb Dip
10 per guest

Signature Mezza Station
House Made Hummus, Fire Roasted Baba Ghanoush, Tabbouleh, Pita Bread
14 per guest

Add Veggies + 3 per guest

Create a Strolling Reception Package
Pick Two Cold and Two Hot Displays
Includes an additional hour of service
60 per guest

ACTION STATIONS

Attendants Required for all Stations $150 per Attendant

Minimum 50 guests

Made-to-Order Pasta Sauté
Cavatappi and Tortellini Pasta, Tomato Sauce, Basil Pesto, Alfredo Sauce, Grilled Chicken, Roasted Vegetables, Spinach, Mushrooms, Onions, Red Pepper Flakes, and Parmesan Cheese
17 per guest

Italian Sausage + 3 per guest
Shrimp + 7 per guest
Scallops + Market Price

Made-to-Order Stir Fry
Rice and Noodles, Teriyaki Sauce, Szechuan Sauce, Chicken, Bok Choy, Spinach, Carrot, Broccoli, Peppers, Onions, Soy Sauce
18 per guest

Add Shrimp + 7 per guest

Sautéed Shrimp Scampi
Lemon, Garlic, Fresh Herbs, White Wine Butter Sauce, Angel Hair Pasta, Crusted Bread
20 per guest

Pan Seared Diver Scallop
Tomato Onion Fondue
Market Price

CARVED CREATIONS

Attendants Required for all Stations $150 per Attendant
Minimum 50 guests

Prime Rib
Horseradish Creme, Au Jus, Sliced Rolls
35 per guest

Bourbon Glazed Smoked Dearborn Ham
Assorted Mustards, Sliced Rolls
14 per guest

Sage Roasted Turkey
Cranberry Orange Chutney, Giblet Gravy and Sliced Rolls
14 per guest

Salmon en Croute
Cold Water Salmon Stuffed with Julienned Vegetables and Herb Cream Cheese, Wrapped in Puff Pastry Served with Lemon Dill Aioli
18 per guest

Dijon Rosemary Crusted New Zealand Lamb Rack
Roasted Garlic Jus and Mint Jelly
Market Price

STATION ENHANCEMENTS

Yukon Mashed Potatoes
+ 4 per guest

Roasted Redskin
+ 4 per guest

Candied Sweet Potatoes
+ 4 per guest

Homemade Mac & Cheese
+ 4 per guest

Veg Du Jour
+ 4 per guest

THE HENRY - HORS D'OEUVRES PACKAGE

Minimum 50 guests
36 per guest

Select One Autograph Display

Antipasto
Selection of Cured Meats, Basil Marinated Mozzarella, Italian-style cheese, Marinated Olives, Fire Roasted Vegetables, and a Variety of Bread and Crackers

Mediterranean
House Made Hummus, Tabbouleh, Sumac Mint Yogurt with Fresh Basil, Pita Bread

Artisan Cheese
Varieties of Local and Domestic Cheese, Dried and Fresh Fruits, Crackers, Freshly Sliced Baguette, Garnishes

Select One Signature Display

Crudité Display
Freshly Cut Raw Vegetables with Buttermilk Herb Dip

Fruit Display
Fresh Diced Seasonal Fruit Display

PICK TWO
BUTLER PASSED

Tomato Pepper Bruschetta
with Olive Tapenade

Thai Vegan Spring Rolls
with Sweet and Sour Plum Sauce

Caprese Skewers

Vegan Risotto Cake
with Mango Chili Sauce

PICK TWO
BUTLER PASSED

Shrimp Cocktail
with Chili Sauce

Black Sesame Tuna
Wasabi Cone

Signature Crab Cake
with Chipotle Aioli

Roast Beef
Horseradish Cream
Balsamic Glaze

PICK TWO
BUTLER PASSED

Chicken Pot Stickers
with Chili Garlic Sauce

Coconut Chicken
with Honey Mustard

Mini Beef Franks
with Yellow Mustard

Breaded Stuffed Peppadew Peppers

Spanakopita

PLATED DINNER ENTRÉE

Rolls and Butter, Mixed Field Greens Salad,
Chef's Selection of Starch and Vegetable, Plated
Dessert, Freshly Brewed Coffee and Hot Tea

BEEF

10oz New York Strip Steak
Grilled with Caramelized Onion
with Cabernet Demi-Glace
68 per guest

Signature Slow Braised Short Rib
with Natural Jus
63 per Guest

8oz Grilled Filet Mignon
Forest Mushrooms with Cabernet Demi
87 per guest

SEAFOOD

Double Shrimp Skewer
With Garlic Butter
58 per guest

Signature Dill Seared Salmon
Spinach Butter Sauce
54 per guest

Blackened Snapper
Onion Cream Sauce
52 per guest

POULTRY

Seared Tuscan Chicken
Fresh Oregano and Lemon with Tomato Olive Fondue
47 per guest

Herb Seared Stuffed Chicken
Stuffed with Sundried Tomato, Basil, Goat Cheese
with Lemon Cream Sauce
49 per guest

Hearth Grilled Chicken
Chicken Jus
47 per guest

Chicken Marsala
Roasted Chicken Breast topped
with Marsala Mushroom Sauce
49 per guest

VEGETARIAN

Three Cheese Tortellini
Sautéed Vegetables and Pesto Cream
39 per guest

Vegan Pasta
Vegan Bolognese with Chef's Choice of Vegetable
35 per guest

Eggplant Ratatouille
Wrapped in Phyllo with Chef's Choice of Vegetable
39 per guest

Vegan Medley
Tender Quinoa, Assorted Vegetables, Portobello Mushroom, Vegetable Broth
35 per guest

INDIVIDUAL DESSERTS

Choice of dessert included for plated dinner

Limoncello
Seasonal Cheesecake
Chocolate Mousse
Fruit Sorbet Duo

PLATED DINNER DUET SELECTIONS

Hearth Grilled Chicken and Dill Seared Salmon
65 per guest

Signature Short Rib and Hearth Grilled Chicken
68 per guest

Grilled Filet Mignon and Hearth Grilled Chicken
91 per guest

Grilled Filet Mignon and Dill Seared Salmon
93 per guest

Grilled Filet Mignon and Shrimp Scampi
95 per guest

SPECIALTY UPGRADES

Upgrade Your Starter Salad to Any of the Following

The Henry Signature Salad
Baby Greens, Cucumber Ribbon, Toasted Pecans, Goat Cheese and Cherry Timbale, Sherry Vinaigrette
+ 3 per guest

The Henry Caesar Salad
Fresh Romaine Hearts, House Made Croutons, Parmesan Crisps, Shaved Parmesan Cheese, Herb Cream Timbale and Traditional Dressing
+ 3 per guest

DESSERT UPGRADES
Warm Apple Cobbler & Vanilla Ice Cream
+ 5 per guest

Tiramisu
+ 5 per guest

Truffle Flourless Chocolate Cake
+5 per guest

BUFFET DINNER

Minimum 25 Guests

The Henry Buffet

Includes: Soup of the Day and Rolls and Butter

Mixed Field Green Salad
Cucumbers, Grape Tomatoes, Dried Cherries, Buttermilk Dressing, and House Vinaigrette

Pasta Salad

Herb Grilled Chicken
with Lemon Butter Sauce

Dill Seared Salmon
Spinach Butter Sauce

Signature Short Rib
Natural Jus

Cavatappi Pasta
Palomino Sauce and Parmesan Cheese

Yukon Mashed Potatoes

Chef's Choice of Vegetable

Chef's Selection of Dessert
Freshly Brewed Coffee and Hot Tea
68 per guest

The Diego Rivera Buffet

Roast Tomato Chicken Tortilla Soup

Roasted Red Pepper Slaw

Mixed Greens Salad
with Ranch and Italian Dressing

Create Your Own Fajita
Pan Seared Chicken, Grilled Flank Steak, Peppers and Onions, Chopped Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Salsa, Guacamole, and Flour Tortillas

Served With:
Traditional Red Rice
Cowboy Pinto and Black Beans
Tortilla Chips

Flourless Chili Chocolate Cake and Churro Sugar Cookie
Freshly Brewed Coffee and Hot Tea
63 per guest

Mediterranean Buffet

Minimum 25 Guests

Lemon Rice Soup
Rolls and Butter

Hummus and Pita

Fattoush Salad
Shredded Romaine, Fresh Tomato, Pita Crouton, Kalamata Olives, Cucumber, with Sumac Vinaigrette

Red Bean Couscous Salad

Tuscan Grilled Flank Steak
Chianti Demi-Glace

Chicken Marbella
Olives, Sweet Prune, Capers, and Oregano

Herb Roasted Snapper
with Creamy Artichoke Lemon Pesto, Rosemary Roasted Potato

Pasta
with Tomato, Roasted Garlic, and Olives with Light Lemon Vinaigrette

Lemon Olive Oil Cake & Spanish Cake Cookies
Freshly Brewed Coffee and Hot Tea
66 per guest

The Michelangelo Buffet

Minimum 25 Guests

Vegetarian Minestrone Soup
Garlic Bread Sticks

Crisp Romaine Salad
Croutons, Diced Cucumber, Bell Peppers, Fresh Basil, and Champagne Vinaigrette

Organic Baby Green Salad
Buffalo Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil

Grilled Beef Bistecca
Roast Tomatoes, Braised Spinach and Arugula

Chicken Marsala
Mushrooms Marsala Wine

Pasta Palomino
Tender Pasta with Creamy Tomato Sauce

Limoncello Cake & Cannoli's
Freshly Brewed Coffee and Hot Tea
67 per guest

CREATE YOUR OWN DINNER BUFFET

Rolls and Butter and Freshly Brewed Coffee and Hot Tea

Soups
Choose one
Tomato Basil Bisque
Tuscan Minestrone
Chicken Noodle
Broccoli Cheddar

Salads
Choose Two
Potato Salad
Mixed Greens Salad
Caesar Salad
Cole Slaw
Pasta Salad

Starch
Choose One
Roasted Red Skin Potatoes
Yukon Mashed
Wild Rice Florentine

Entrées
Choose Three
Choose a fourth entrée + 8 per guest

Hearth Grilled Chicken
Chicken Jus

Seared Tuscan Chicken
Tomato Olive Fondue

Grilled New York Strip
Mushroom Demi-Glace

Signature Braised Boneless Short Rib
Natural Jus

Dill Seared Salmon
Spinach Butter Sauce

Blackened Snapper
Onion Cream Sauce

Baked Pasta Palomino

Chef's Choice of Vegetable

Dessert
Chef's Selection of Assorted Mini Pastries
75 per guest

DESSERT DISPLAYS AND STATIONS

*Attendants Required $150 per Attendant
Minimum 50 guest

Sweet Treats Display
Chef's Selection of Miniatures, Petit Fours, Cheesecake, Mousse, Tarts, Cream Puffs, Eclairs, Chocolate-Dipped Strawberries, Lemon Bars, Turtle Cups, Cookies, and a Display of Fresh Fruits
18 per guest

Sunday Afternoon
Traditional Bread Pudding with Crème Anglaise, Double Fudge Chocolate Cake, Choice of Peach, Cherry or Apple Cobbler
14 per guest
Add Vanilla Ice cream +4 per person

***Ice Cream Sundae Station**
Vanilla and Chocolate Ice Cream
Accompanied by Chocolate Shavings, Sprinkles, Cream Puffs, Whipped Cream, Caramel Sauce, Hot Fudge, Strawberry Topping
14 per guest



Gourmet Coffee Station
Freshly Brewed Coffee) Accompanied by Flavored Syrups, Cinnamon, Chocolate Shavings, Whipped Cream and Sugared Swizzle Sticks
14 per guest

Warm Cookie Station
Chef's Choice of Three Kinds of Cookies served warm
12 per guest

Fondue Station
Milk Chocolate and Dark Chocolate Fondue, Rice Crispy Treats, Pound Cake, Pretzel Rods, Marshmallows, Oreo Cookies, Strawberries, and Pineapple
26 per guest

BEVERAGE PACKAGES

$150 Bartender fee | $150 Cashier fee

Non-Alcoholic
Assorted Soft Drinks, Juices, Water, Iced Tea

One Hour	8 per guest
Two Hours	12 per guest
Three Hours	15 per guest
Four Hours	17 per guest
Five Hours	19 per guest

Signature Brands
Signature Bar Selection of Liquor,
The Henry Signature Selection of Wine,
Choice of Domestic and Import Beers

One Hour	20 per guest
Two Hours	26 per guest
Three Hours	36 per guest
Four Hours	42 per guest
Five Hours	48 per guest

Autograph Brands
Autograph Bar Selection of Liquor,
The Henry Autograph Selection of Wine,
Choice of Domestic, Import and Michigan Craft Beer

One Hour	22 per guest
Two Hours	28 per guest
Three Hours	38 per guest
Four Hours	46 per guest
Five Hours	52 per guest

Luxury Brands
Luxury Bar Selection of Liquor,
The Henry Luxury Selection of Wine,
Choice of Domestic, Import and Michigan Craft Beer

One Hour	24 per guest
Two Hours	32 per guest
Three Hours	42 per guest
Four Hours	50 per guest
Five Hours	56 per guest

All Bars are Complete with Mixers and Garnish

BEVERAGE PACKAGES - BEER, WINE, SOFT DRINKS

$150 Bartender fee | $150 Cashier fee

Signature Wine, Beer, and Soft Drinks
The Henry Signature Selection of Wine,
Choice of Domestic and Import Beers

One Hour	19 per guest
Two Hours	24 per guest
Three Hours	31 per guest
Four Hours	35 per guest
Five Hours	39 per guest

Autograph Wine, Beer, and Soft Drinks
The Henry Autograph Selection of Wine,
Choice of Domestic, Import and Michigan Craft Beer

One Hour	21 per guest
Two Hours	25 per guest
Three Hours	32 per guest
Four Hours	38 per guest
Five Hours	42 per guest

Luxury Wine, Beer, and Soft Drinks
The Henry Luxury Selection of Wine,
Choice of Domestic, Import and Michigan Craft Beer

One Hour	22 per guest
Two Hours	28 per guest
Three Hours	35 per guest
Four Hours	40 per guest
Five Hours	45 per guest

All Bars are Complete with Mixers and Garnish

LUXURY BAR

Grey Goose Vodka
Bombay Gin
Patron Silver Tequila
Bacardi Rum
Captain Morgan Rum
Crown Royal
Johnnie Walker Black
Knob Creek Bourbon
Courvoisier VS Cognac

13 per cocktail

AUTOGRAPH BAR

Tito's Vodka
Tanqueray Gin
Hornito's Plata Tequila
Bacardi Rum
Captain Morgan Rum
Jack Daniels Whiskey
Dewar's Scotch
Maker's Mark Bourbon

11 per cocktail

SIGNATURE BAR

Wheatley Vodka
Beefeater Gin
Sauza Silver Tequila
Cruzan Rum
Canadian Club Whisky
Johnnie Walker Red
Jim Beam Bourbon

9 per cocktail

Cash Bars: Prices Will Increase by $1 Per Cocktail and a Cashier Fee of $150 Will Be Applied

PREMIUM CORDIALS

Bailey's Irish Cream
Amaretto DiSaronno
Drambuie
Kahlua
Chambord
Sambuca
Frangelico
Godiva Chocolate Cream
Grand Marnier

12 per cocktail

WINE SELECTIONS

Pinot Noir
Cabernet Sauvignon
Merlot
White Zinfandel
Pinot Grigio
Chardonnay
Sauvignon Blanc

Signature Bar

Sycamore Lane	8 per glass | 35 per bottle

Autograph Bar

Trinity Oaks	9 per glass | 40 per bottle

Luxury Bar

Kendal Jackson V.R.	12 per glass | 45 per bottle

BEER SELECTIONS

Domestic Beer	6 per bottle
Imported Beer	7 per bottle
Craft Michigan Beer	7 per bottle

NON-ALCOHOLIC BEVERAGE

Soft Drinks		5 each
Bottled Juice		5 per bottle
Bottled Water	32	5 per bottle