



# HENDRI'S

EVENTS

## DINNER MENU

### ENTREES

choice of one carved entree

Roasted Top Round of Choice Beef  
Roast Pork Loin

and choice of one boneless thigh

Chicken Dijon

w/ spinach and sun-dried tomatoes

Herb Roasted Chicken in Burnt Butter Sauce

w/ seasonal vegetable saute

Lemon and White Wine Chicken

w/ a lemon caper sauce

#### Additional Entrees priced with

#### Hand-Carved Selection

Chicken Florentine

served in a cream sauce w/ spinach, cheese, sun-dried tomatoes

Chicken Capri

stuffed w/ artichokes, walnuts, cheeses

Southwestern Chicken

stuffed w/ sun dried tomatoes, goat cheese, pine nuts

Chicken Cordon Bleu

stuffed w/ ham, Swiss cheese

Baked Tilapia

in a citrus tarragon butter

#### Additional Entrees

(choice of one, priced as sole entree)

Pork Tenderloin

marinated, grilled & served in a teriyaki sauce or garlic mayo

Grilled Salmon

served with chutney mayo

Rib-Eye of Beef

prime rib carved to order

Tenderloin of Beef

carved to order & served w/ choice of sauces

### SALADS

Hendri's House Salad

romaine, tomatoes, red onions, carrots, red cabbage, cucumbers, parmesan cheese, dried cranberries, croutons, Hendri's House dressing

Caesar Salad

romaine, red onions, tomatoes, housemade croutons, Caesar dressing

Green Salad

mixed greens, strawberries, spiced nuts, cheese, poppyseed dressing

Italian Salad

romaine, artichokes, black olives, onions, pepperoncini, cheese, Italian dressing

Seasonal Salad

tailored to include seasonal flavors

All Dinners are Accompanied by

Choice of Three Sides

Choice of One Salad

Dinner Rolls served with Butter

### VEGETABLES

Broccoli Pancotto

broccoli florets baked w/ bread crumbs, chilies, parmesan

Capri Mix

mixed vegetables w/ roasted brussel sprouts, sauteed peppers

Southern Style Green Beans

whole beans flavored w/ bacon, almonds

Carrots Tuscany

w/ golden raisins in a chardonnay butter

Mardi Gras Medley

broccoli, red peppers, carrots, cauliflower, red cabbage

Skillet Scalloped Corn

topped w/ swiss cheese and scallions

Brussel Sprout Hash

sprouts tossed w/ bacon, parmesan cheese

*Ask About Seasonal Options*

### POTATOES

Roasted New Potatoes

red or yukon golds baked with basil, rosemary & topped with scallions, parmesan

Potato Medley

sliced new & sweet potatoes w/ bacon, scallions

Scalloped Potatoes

sliced, layered, baked w/ spices & cheese

Potato Gratin

baked w/ herbs, tossed w/ balsamic vinegar, dijon mustard, goat cheese

Sweet Potato Bake

sweet potatoes roasted with orange, sage, bacon

Gourmet Mash

whipped potatoes tailored to fit your menu selections

*Ask About Seasonal Options*

### PASTAS

Cavatelli Primavera

shells w/ seasonal vegetables in a light tomato sauce

Rigatoni D'Angelo

pasta in a tomato cream sauce w/ spinach, colored peppers, onions

Fettucine Alfredo

pasta in a light cream sauce w/ peas, onions, sun-dried tomatoes

Pesto alla Genovese

rigatoni in a basil & pine nut pesto sauce w/ black olives, feta, mushrooms

Four Cheese Farfalle

grown-up macaroni & cheese w/ a breadcrumb topping

BLT Shells

cavatelli tossed in roasted garlic olive oil w/ spinach, bacon, tomato

Butterflies of Summer

farfalle tossed w/ zucchini, yellow peppers, tomatoes, mushrooms

Creamy Orzo

w/ sun-dried tomatoes, feta cheese

Rice Pilaf

created to match your chicken selection