

Hendri's Events & Wicked Pony Ranch

Flyin' R Photography

Cocktail Hors d'oeuvres

Menu Station - # 1

- Charcuterie - *assorted dips, cheeses, olives*
- Corn Salsa - *roasted corn, jalapenos, tomato, onion and mexican spices*
- Jalapeno Popper Dip - *cream cheese, cheddar cheese, jalapenos, sour cream*
- Vegetable Bruschetta - *yellow squash, tomato, red onion, parmesan cheese, olives tossed in a light balsamic vinaigrette*

Menu Station - # 2

- Buffalo Chicken Wonton - *marinated chicken, cheeses & celery*
- Potato Puff - *potato filled puff pastry*
- Spinach Artichoke Dip - *Water Crackers*
- Tomato Bruschetta - *Crostini*

Menu - # 3

Passed

Passed

- Caprese Skewers - *fresh mozzarella, tomato, olive, basil with balsamic drizzle*
- Spinach Artichoke Tart - *baked in mini tart shell*
- Jerked Chicken - *skewered chicken with jerk spices served with an Orange Coconut Aioli*

Station

- Deviled Eggs
- Charcuterie - *assorted dips, cheeses, olives*
- Grilled French Bread, Water Crackers, Crostini

Includes

- All Service
- Decorated Stations
- Biodegradable Dinnerware



HENDRI'S EVENTS

4501 Ridgewood Avenue
Saint Louis, MO 63116

314.752.4084
www.hendris.com

Hendri's Events

Dinner Stations

Menu #1

Hand Carved Beef - *served with Horseradish Mousse*
Chicken Florentine- *stuffed with cheese, spinach, sun dried tomatoes with a light dijon cream*
Roasted Vegetables with brussels sprouts, cauliflower, carrots, broccoli, red pepper and onion
Potato Gratin - *layers of potato, gruyere cheese baked in cream*
Pasta Diablo - *rigatoni pasta in a tomato cream sauce with spinach, peppers and onion*
House Salad - *romaine, red cabbage, carrots, red onion, craisins, garbanzo beans*
house made Balsamic Vinaigrette

Menu #2

Rocky Mountain High Steak - *roasted 6oz individual steak served w/ mushroom brown pan gravy*
Airline Chicken - *wild rice stuffing & burnt butter drizzle*
Green Beans - *caramelized onion and red peppers, dill butter*
Yukon Gold Gourmet Mashed Potatoes - *with sour cream, cheese, butter, garlic*
Seasonal Salad - *field greens and house made dressing*

Menu #3

Hand Carved Tenderloin *served with classic bearnaise sauce*
Roasted Soy Maple Glazed Salmon - *served w/ sesame green onion aioli*
Vegetable Medley - *with cauliflower, broccoli, carrots tossed in a dill butter*
Potato Gratin - *with layers of potato, gruyere cheese baked in cream*
Italian Orzo - *with parmesan cheese, peas, sun dried tomatoes and almonds*
Caesar Salad - *with grape tomatoes, croutons and shaved red onion*

All Menus served w/ Condiments, Fresh Baked Breads & Butter

Additional menus and services are always available
and can be tailored to suit any need, taste or budget.

[Talk to Us](#)



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