



Banquets at Hendri's Include

BAR SERVICE

L·I·Q·U·O·R

Scotch, Bourbon, Gin, Vodka
Rum, Tequila, Amaretto, Peach Schnapps
including Margaritas

W·I·N·E·S

Chardonnay, White Zinfandel, Merlot
Champagne Toast for Head Table

B·E·E·R

Schlafly Pale Ale
Bud Light, Amber O'Doul's

S·O·F·T D·R·I·N·K·S

Pepsi, Diet Pepsi, Sierra Mist
Iced Tea, Club Soda, Tonic

M·I·X·E·S

Bloody Mary, Sour Mix,
Orange Juice, Cranberry Juice
Triple Sec, Sweet & Dry Vermouth
Lime Juice, Grenadine

G·A·R·N·I·S·H

All Drinks are Complimented
with Fresh Fruit

A Wide Variety of Bar Service
is Available including
Premium Bars & Cash Bars

S·E·R·V·I·C·E·S

Bartenders, Food Service
Bus Persons, Parking Lot Attendants
Cutting & Serving of Wedding Cake
Coffee Service Entire Banquet

SERVICES

C·H·I·N·A·W·A·R·E

Includes

Dinner Plate, Salad Plate, Fork, Knife
Linen Napkin (choice of color)

Coffee Cup, Saucer, Coffee Spoon
Dessert Plate, Dessert Fork

Glassware @ Bar

T·A·B·L·E·C·L·O·T·H·S

Ivory Linen Tablecloths

Burgundy Table Skirts

Additional Tablecloths & Skirts are Available

P·A·C·K·A·G·E I·N·C·L·U·D·E·S

Buffet Menu A-1

Four Hour Full Open Bar Service

Full Chinaware & Glassware

Linens & Table Skirts for All Tables

Decorations for Food & Guest Tables

Staff Attired in Uniforms of Black & White

P·R·I·C·I·N·G

Friday Evening, Saturday Afternoon, Sunday

Discounts are offered

Additional Bar & Rental Packages

Saturday Evening

150 Guest Minimum

Package includes Full Bar

Additional Menus are Available

Please Contact Us for Further Information

forty-five hundred & one ridgewood avenue saint louis, mo 63116-1531

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www.hendris.com



DINNER MENU

E·N·T·R·E·E·S

Menu A

(choice of two)

Roasted Top Round of Choice Beef

slow roasted served in Au Jus

Roast Pork Loin

served in a caraway sauce

Breast of Turkey

freshly roasted & served in a white sauce

Additional Entrees priced with

Top Round of Beef

Chicken Dijon (+ \$1.70)

boneless breast of chicken in a cream Dijon sauce

Pan Fried Chicken (+ \$1.70)

boneless breast coated w/ honey mustard & herb bread crumbs

Chicken Florentine (+ \$2.00)

served in a cream sauce w/ spinach, sun dried tomatoes & mushrooms

Chicken Capri (+ \$2.00)

stuffed w/ artichokes, walnuts & cheeses

Southwestern Chicken (+ \$2.25)

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

Chicken Cordon Bleu (+ \$2.75)

stuffed with ham and Swiss cheese

Menu B

(choice of one) (priced as sole entrée)

B-7 Pork Tenderloin

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

B-8 Grilled Salmon

served with chutney mayo

B-9 Rib-Eye of Beef

prime rib carved to order

B-10 Tenderloin of Beef

carved to order & served w/ choice of sauces

S·A·L·A·D·S

Dinner Salad

ice-berg & romaine with tomatoes, onions, carrots, & cheese tossed w/ Hendri's own vinaigrette dressing

Caesar Salad

romaine lettuce with croutons, parmesan cheese & Caesar's dressing

Spinach Salad (+ .50)

w/ strawberries, spiced pecans & goat cheese in a poppy seed dressing

Spring Salad (+ .50)

mixed greens, red cabbage, walnuts, dried apricots in raspberry vinegar

Greek Salad (+ .50)

romaine w/ tomatoes, cucumbers, peppercinis, kalamata & feta

Tomato Salad (+ .75)

tomato wedges w/ cucumber, red onion & orzo in a balsamic basil vinegar

All Dinners are Accompanied by

Choice of Three Sides

Choice of One Salad

Dinner Rolls served with Butter

Fresh Brewed Coffee

V·E·G·E·T·A·B·L·E·S

Southern Style Green Beans

whole beans flavored with bacon & almonds

Carrots Tuscany

julienne cut w/ golden raisins in a chardonnay butter

Carrots Amaretto

carrot nuggets with Amaretto liqueur

Broccoli Pancotto

broccoli florets baked w/ bread crumbs, chilies & parmesan

Pan Asian Medley

snow peas, broccoli, carrots, baby corn & bean sprouts

Capri Mix

zucchini, squash, carrots, & green beans w/ Italian herbs

Mardi Gras Medley

broccoli, red pepper, carrots, cauliflower, red cabbage

Root Medley

roasted carrots, celery root & parsnips

California Mix

cauliflower, carrots, & sugar snap peas

Asparagus (+ .mkt.)

steamed & topped w/ sun dried tomatoes & toasted almonds

P·O·T·A·T·O·E·S

Persillade New Potatoes

baked with basil, rosemary & topped with scallions & parmesan cheese

Potato Medley

diced new & sweet potatoes w/ scallions & bacon

Potatoes Burgundy

sliced potatoes in a sour cream scallion sauce, topped w/ pepper cheese

Potato Gratin

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

Creole Whipped

Idaho & sweet potatoes w/ cheese, sour cream & garlic

P·A·S·T·A·S

Cavatelli Prima Vera

shell pasta with peas, tomatoes & mushrooms in cream sauce

Capelli D'Angelo

thin pasta in butter with fresh vegetable

Paglia e Fieno Fettuccine

alfredo cream sauce w/ fresh spinach, tomatoes & bacon

Pesto alla Genovese

cheese tortellini w/ mushrooms & peppers

Sicilian Rigatoni

served w/ spinach, sun dried tomatoes, peppers, kalamata olive & feta

Butterflies of Summer

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

Herb Rice Pilaf

white & wild rice with tomatoes & almonds