

Corporate Menus

Northeastern University



MEETINGS AND CONFERENCES

Henderson House provides a peaceful setting for conferences and meetings. It is a luxurious site, where business leaders, government officials, academics and executives can plan, study and confer. At Henderson House, you will enjoy the graciousness and hospitality of the past with the convenience of a modern, professionally managed facility within easy access to Boston

Private Parties are also celebrated year round at the Henderson House, including Weddings, Bridal- Baby Showers, Rehearsal Dinners, Holiday Parties, Bereavements, Retirement Celebrations, Awards Ceremonies, Club Events, Religious Events, Bar/Bat Mitzvahs.

CORPORATE RENTAL RATES FOR 2010-2011

Weekend meeting rates vary

FIRST FLOOR

Bruce Room	\$700
Carey Room	\$700
Entire First Floor	\$1,800

SECOND FLOOR

Kerr Room	\$600
Channing Room	\$600
Crockett Room	\$600
Simonds Room	\$300
Jones Room	\$300
Entire Second Floor	\$1,800

BREAK OUT ROOMS

Priced in conjunction with meeting rooms \$125

ENTIRE HOUSE

Exclusive use of house \$3,000

An 20 % operations fee and applicable state sales tax will be added to all food, beverage, room rental and audio visual prices

GUIDELINES

All breaks are designed for 90 minutes of service

All buffets are designed for 60 minutes of service

Quantities for menu items sold "per person" and must be ordered for all guests in attendance. The amount of food prepared is based on average consumption.

We commit to providing quantities for the number of guests guaranteed including a buffet of 5% over the guaranteed number of guests. This is done to help ensure there will be enough to cover the number of guaranteed guests or unexpected additions.

Henderson House will bill for the guaranteed number of guests or the actual number of guests in attendance whichever is greater.

BREAKFAST

CONTINENTAL BREAKFAST

Priced per person

Assorted Chilled Juices
Breakfast Bakery Basket with Cream Cheese, Butter and Preserves
Coffee, Decaffeinated Coffee and Assorted Teas

WESTON BREAKFAST BUFFET

Priced per person

Assorted Chilled Juices
Breakfast Bakery Basket with Cream Cheese, Butter and Preserves
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon
French Toast
Assorted Flavored Yogurt and Granola
Fresh Sliced Fruit
Coffee, Decaffeinated Coffee and Assorted Teas

BUFFET BRUNCH

Priced per person

Assorted Chilled Juices
Coffee, Decaffeinated Coffee and Assorted Teas
Breakfast Bakery Basket with Cream Cheese, Butter and Preserves
Scrambled Eggs and French Toast
Breakfast Potatoes, Crisp Bacon
Fresh Sliced Fruit. Assorted Flavored Yogurt and Granola
Henderson House Garden Salad

Choice of One from the following

Herb Grilled Chicken
Honey Glazed Ham
Maple Glazed Grilled Salmon
Teriyaki Flank Steak
Mediterranean Pasta with Kalamata Olives & Artichokes in a Light Wine Sauce
Coffee, Decaffeinated Coffee and Assorted Teas

A Culinary Attendant may be added priced per attendant

SERVED MEALS

The menu is priced with three courses. Meals include rolls and butter, coffee service and your choice of appetizer, vegetable, starch, and dessert

STATERS

Choice of One

For two add \$3.00 per person

New England Clam Chowder

Soup du Jour

Tomato Basil Soup

Henderson House Field Green Salad with Vegetables & House Dressing

Classic Caesar Salad with Croutons and Freshly Grated Parmesan Cheese

Baby Spinach Salad with Dried Fruits, Manchego Cheese & Pistachio Vinaigrette

Fresh Buffalo Mozzarella, Vine Ripened Tomatoes, Romaine Lettuce and Basil Vinaigrette

ENTRÉES

Mediterranean Grilled Chicken with Fresh Herbs, Garlic, Lemon, Olive Oil and Olives \$30

Sautéed Chicken with a Reduction of Champagne Cream Sauce \$30

Chicken Roma Prosciutto, Tomato, Basil, Provolone Cheese and Marsala Sauce \$31

Honey Cider Glazed Chicken with Pecan Apple Stuffing \$30

Baked Scrod Herb Crusted with a Lemon Beurre Blanc \$34

Maple Glazed Grilled Salmon \$33

Butternut Squash Ravioli In a Cream Sauce with Walnuts and Matchstick Vegetables \$28

Roasted Polenta Cake with Corn, Red Pepper and Basil Relish \$28

Grilled Asian Flank Steak \$33

ACCOMPANIMENTS

(Choice of Two)

Sweet Baby Carrots

Asparagus

Butternut Squash

Caramelized Root Vegetables

Broccoli

Green Beans

Garlic and Sour Cream Whipped Potatoes

Wild Rice Pilaf

Rosemary Oven Roasted Potatoes

Lemon Zested Basmati Rice

Israeli Cous-Cous

Potato Gratin

DESSERTS

(Choice of One)

Warm Apple Blossom, Vanilla Ice Cream & Caramel

Molten Chocolate Lava Cake with Berries & Whipped Cream

Warm Chocolate Bread Pudding with Caramel Sauce

Flourless Chocolate Cake

Ice Cream Profiterole with Chocolate Sauce

Seasonal Pie or Tart

Carrot Cake

Apple Crisp

Crème Brûlée

We are happy to offer split entrees at an additional \$2.00 per person. (Limited to two entrees).

We request that all starter and dessert menu selections be the same for all guests in attendance.

A definite count of each entrée is due (7) business days prior to the event.

An 18 % Operations Fee and 5 % meal tax will be added to your invoice total.

BUFFET MENUS

NEW YORK DELI

Priced per person

Henderson House Garden Salad, Potato Salad

Assortment of Fresh Sliced Deli Meats and Deli Salads

Fresh Breads and Rolls, Relish Platter, Condiments

Choice of Assorted Chips or French Fries

Chefs Dessert Display

Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

WRAPS BUFFET

Priced per person

Soup du Jour

Spinach Salad with Tomatoes and Mozzarella with Balsamic Vinaigrette

Thai Noodle Salad

An Assortment of Wraps Sandwiches

Vegetable Crudités, Relish Platter, Condiments

Chefs Dessert Display

Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

ITALIAN BUFFET

Priced per person

Herb Grilled Chicken

Sausage Cacciatore

Penne Pasta in a Light White Wine Sauce with Artichokes, Capers & Sun-dried Tomatoes

Oven Roasted Zucchini and Summer Squash

Classic Caesar Salad

Dinner Rolls served with Butter

Chefs Dessert Display

Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

ASIAN BUFFET

Priced per person

Spicy Thai Noodles

Teriyaki Salmon

Asian BBQ Chicken

Jasmine Rice

Sautéed Broccoli

Spinach Salad with Mandarin Oranges, Toasted Almonds Goat Cheese and Poppy Seed

Vinaigrette

Chefs Dessert Display

Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

MEDITERRANEAN BUFFET

Priced per person

Mediterranean Chicken in a Sweet Basil Cream Sauce

Herb Marinated Grilled Flank Steak

Rice Pilaf with Sun-dried Tomato, Herbs and Pine Nuts

Sautéed lemon Green Beans

Garden Salad

Dinner Rolls served with Butter

Chefs Dessert Display

Assorted Soft Drinks, Coffee, Decaffeinated Coffee and Assorted Teas

An 20% Operations Fee and 6.25% State Tax will be added to your invoice total.

BREAKS

COFFEE REFRESH

Priced per person

MID MORNING BREAK

Priced per person

Fresh Sliced Fruit
Assorted Juices, Sodas and Waters
Coffee, Decaffeinated Coffee and Assorted Teas

HENDERSON HOUSE AFTERNOON BREAK

Priced per person

An Assortment of Sweet, Salty and Healthy Snack Selections
Assorted Juices, Sodas and Waters
Coffee, Decaffeinated Coffee and Assorted Teas

ICE CREAM BAR

Priced per person

Create Your Own Sundae Bar
Vanilla & Chocolate Ice Creams Hot Fudge, Caramel & Strawberries Sauces
Assorted Candy and Nut Toppings, Whipped Cream & Cherries,
Fresh Seasonal Sliced Fruit
Assorted Juices, Sodas and Waters
Coffee, Decaffeinated Coffee and Assorted Teas

NORTHEASTERN COCKTAIL PACKAGE (1 Hour)

Priced per person

Priced as a break in conjunction with day meeting packages

Imported and Domestic Cheese Platter
Chefs Sampler Platter of Hors D'Oeuvres based 4 pieces per person
House Beer, Wine Bar and Soda
Add House Liquor
Add Premium Liquor

Priced per person

Priced per person

HORS D'OEUVRES SELECTIONS

STATIONARY HORS D'OEUVRES

**Priced per person unless otherwise noted*

Gourmet Cheese and Fruit Display with Assorted Breads and Crackers
Crudit  Display with Dipping Sauce
Fresh Sliced Fruit Platter with Dipping Sauce
Tortilla Chips with Assorted Salsas
Mediterranean Station Hummus, Tabbouleh and Boursin Cheese
*Whole Wheel of Baked Brie, with Fruit Garnish, Sliced Baguette and Crackers
Warm Spinach-Artichoke Dip served with Sliced Baguette Crackers
*Side of Smoked Salmon with Condiments, Breads and Crackers
A Selection of California Rolls, Maki Rolls, Nigiri served with Condiments

PASSED HORS D'OEUVRES

Priced per piece (minimum order 50 pieces)

Meat

Sesame Chicken with Sweet Red Chili Dipping Sauce
Herb Crusted Baby Lamb Chops
Tandoori Beef Satay with Cilantro and Mint
Coconut Crusted Chicken with Honey Mustard Dip
Chicken Pesto Salad in Filo Cups
Smoked Chicken, Jalapeno and Manchego Quesadilla
Smoked Pork Tenderloin, Tomato Confit on Olive Tapenade Rubbed Crostini
Beef Pinwheels with Parmesan Cheese & Eggplant Caponata

Seafood

Crab Cakes with Basil Aioli and Tomato Basil Relish
Crispy Coconut Shrimp with Spicy Pineapple Chutney
Endive Boats with Lemon Dijon Salmon Filling
Petite Lemon Basil  clairs with Lobster, Corn & Zucchini Salad
Grilled Shrimp Skewers with Herb Mustard Vinaigrette
Lobster Macaroni and Cheese
Crab Wontons accompanied by Sweet Thai Chili Sauce
Lime Scented Scallops Wrapped in Bacon
Chilled Jumbo Shrimp with Cocktail Sauce

Vegetable

Crispy Vegetable Spring Rolls with Spicy Apricot Mustard
Vegetable Samosas with Raisin Tomato Chutney
Pear and Stilton Filo Flowers
Figs and Goat Cheese Flat Breads
Four Cheese and Roasted Garlic Pizza Drizzled with Chive Oil
Spinach and Feta Cheese in Phyllo
Toasted Goat Cheese on Crostini with Red Pepper Coulis
Potato Pancakes with Cr me Fraiche
Vegetable Nori Rolls with Wasabi and Soy Sauce

An 20 % Operations Fee and 6.25 % meal tax will be added to your invoice total.

BEVERAGE INFORMATION

PREMIUM OPEN BAR PACKAGES

Priced per person

*Premium Liquor, Imported and Domestic Beer, * Premium Wine Soda, Juices and Waters. * Some restrictions may apply*

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

HOUSE BRAND OPEN BAR PACKAGE

Priced per person

House Liquors, Imported and Domestic Beer, House Wine, Soda, Juices and Waters.

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

CONSUMPTION / TICKET BAR

Priced per drink

Top Shelf Mixed Drinks
Premium Mixed Drinks
Martinis & Cordials
Domestic Beer
Premium & Imported Beer
House Wine by the Glass
Soda, Juice and Water

HOUSE BRANDS

Seagram's 7, V.O. & C.C.
Smirnoff Vodka
Clan Macgregor Scotch
Gordon's Gin
Bacardi Silver Rum
Sauza Gold Tequila
Jim Beam Bourbon
Malibu Coconut Rum

PREMIUM BRANDS

Maker's Mark Whiskey
Absolut Vodka
Dewar's Scotch
Tanqueray Gin
Bacardi Gold Rum
Jose Cuervo Gold Tequila
Knob Creek Bourbon
Captain Morgan Spiced Rum

DOMESTIC BEER

Budweiser
Bud Light
O'Doul's non alcoholic Beer

PREMIUM BEER

Amstel Light
Samuel Adams
Heineken

A certified bartender is required for all alcohol events. One bartender is recommended for every 50 guests. Priced per bartender.

WHITE WINE SELECTIONS

Wines are priced per bottle

CHAMPAGNE

Veuve Du Vernay Brut, France
Lindauer Brut NV, New Zealand
Roederer Estate NV, CA

WHITE WINE

House Chardonnay
Cavit Pinot Grigio
Campanile Pinot Grigio
Hogue Fume Blanc
Matua Sauvignon Blanc
Groth Sauvignon Blanc
Murphy Goode Chardonnay
Meridian Chardonnay
McManis Chardonnay
Clos Du Bois Chardonnay
J. Lohr Chardonnay
Chateau Souverain Chardonnay
Berringer White Zinfandel

RED WINE SELECTIONS

House Cabernet Sauvignon
House Merlot
Meridian Pinot Noir
Rocca delle Macie Chianti Classico
Jaboulet Cotes Du Rhone Parallel 45
Cline Zinfandel
Hahn Merlot
McManis Merlot
Rodney Strong Merlot
Wolf Blass Shiraz South Australia
Rosemount Estate Shiraz
McManis Cabernet Sauvignon
J Lohr Cabernet Sauvignon
Rodney Strong Cabernet Sauvignon
Hahn Meritage

A certified attendant is required for all alcohol events.

An 20 % Operations Fee and 6.25 % meal tax will be added to your invoice total.