

# Social Events Menu

## *Northeastern University*



### **AT - A - GLANCE**

The Henderson House, is a beautiful English Tudor style home built in the 1920's as a summer "cottage" The three-story mansion boasts 36 rooms many with the added warmth of a working fireplace. Located just five minutes from the Mass Pike, Route 128 interchanges and only 15 miles west of Boston.

We host a variety of events year round at the Henderson House, including Private Parties and Corporate Retreats including Bridal- Baby Showers, Rehearsal Dinners, Holiday Parties, Bereavements, Retirement Celebrations, Awards Ceremonies, Club Events, Religious Events, Bar/Bat Mitzvahs and Corporate Meetings.

Contact us:  
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## RATES FOR 2010-2011

We offer flexible pricing options, which can be tailored to meet customer specific requirements based on the length of rental, number of guests and space requirements. Call our sales department at 781-235-8517

Monday through Thursday Evening	6:00 PM – Midnight
Friday Evenings	6:00 PM – Midnight
Saturday Afternoons	10:00 AM - 4:00 PM
Saturday Evenings	6:00 PM – Midnight
Sunday AM or PM	Any 6-hour period

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

### CAPACITY

The Maximum capacity is 200 guests. This is achieved by using two floors and multiple rooms for seating.

See our function guidelines for floor plans and room capacities.

Accommodations	Not available on site
Audio/Visual	Most provided or can be arranged
Catering	In House Catering
Dance floor	Provided
Decorations	Can be arranged
Piano	Provided
Pianist	Can be arranged
Satellite Music System	Provided
Garden/Landscaped Grounds	Provided
Insurance	Provided
Parking	Self Parking – Valet can be arranged
Patio	Provided
Restrooms	12 - 3 on first floor including handicap
Silverware/Linens	Provided
Smoking	Designated areas outside
Tables/Chairs	Provided
Set Up	Provided
Cleanup	Provided
Telephone	Provided
Water Features	Provided
Wheelchair Access	First floor and patio

## BRUNCH BUFFET

### BREAKFAST DISHES

*(Choice of Two)*

Cinnamon Bread Pudding French Toast with Bourbon Sauce  
Griddle Cakes with Local Maple Syrup  
Crepes filled with Cheese served with Warm Fruit Compote  
Grilled Polenta Cakes with Cilantro and Sweet Corn Salsa  
Scrambled Eggs with Fresh Herbs  
Pesto Eggs with Leeks and Asparagus  
Crab, Egg and Brie Soufflé with Chive Sauce  
Egg Strata with Roasted Garlic, Tomatoes and Eggplant  
Smoked Salmon with Capers, Chopped Egg, Tomato and Red Onion

### SALADS

*(Choice of One)*

Henderson House Garden Salad  
Classic Caesar Salad  
Baby Spinach, Strawberries, Goat Cheese and Maple Pistachio Vinaigrette  
Caprese Salad  
Spicy Thai Noodle Salad Noodles with Spicy Sesame- Ginger Vinaigrette  
Broccoli Slaw with Mandarin Oranges, Almonds, and Citrus Vinaigrette

### ENTREES

*(Choice of Two)*

Chicken Salad with Tarragon Pesto and Red Grapes  
Chicken Marsala  
Mushroom Ravioli with Fontina Cheese and Prosciutto in a Tomato Cream Sauce  
Honey Glazed Baked Ham  
Beef Tenderloin Stroganoff  
Poached Salmon with Dill Sauce  
Creamy Seafood Pasta in Lobster Cream Sauce

### ACCOMPANIED BY

Oven Roasted Potatoes  
Seasonal Vegetables  
Assorted Breakfast Pastries with Butters and Jams

### DESSERT TABLE

Assortment of Petite Pastries, Cookies and Bars  
Fresh Sliced Fruit  
Coffee, Decaffeinated Coffee and Assorted Teas  
Priced per person

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

## 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 Quesadillas  
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 Filo  
Toasted Goat Cheese on Crostini with Red Pepper Coulis  
Potato Pancakes with Cr me Fraiche  
Vegetable Nori Rolls with Wasabi and Soy Sauce

## BUFFET MENU

### SALADS

*(Choice of Two)*

Henderson House Garden Salad  
Classic Caesar Salad  
Baby Spinach, Strawberries, Goat Cheese and Maple Pistachio Vinaigrette  
Caprese Salad  
Spicy Thai Noodle Salad Noodles with Spicy Sesame- Ginger Vinaigrette  
Broccoli Slaw with Mandarin Oranges, Almonds, and Citrus Vinaigrette

### ENTREES

Mediterranean Pasta ~ with Sun-Dried Tomatoes, Capers, Olives in a Light Wine Sauce  
Wild Mushroom Ravioli ~ Tossed in a Brown Butter Sauce with Toasted Pine Nuts  
Oven Roasted Turkey ~ served with Gravy and Cranberry Chutney  
Chicken Marsala ~ with Saut ed Woodland Mushrooms  
Chicken Milanese ~ with a Light Lemon White Wine Sauce  
Grilled Salmon ~ glazed with Local Maple Syrup  
Oven Roasted Beef Tenderloin ~ sliced & served with a Merlot Demi  
Salmon Piccata ~ with Lemon Caper Sauce  
Chicken Scaloppini~ with Roasted Tomato Sauce  
Grilled Teriyaki Flank Steak  
Roast Sirloin of Beef with Frizzled Onions with a Port Demi Glace  
*Buffets are accompanied by a choice of fresh seasonal vegetable and starch, dinner rolls and butter*

Add a culinary attendant priced per attendant

### DESSERT STATIONS

*(Choice of One)*

Petite Pastry Table  
Assortment of Miniature Pastries Cookies, Brownies and Bars  
Fresh Seasonal Sliced Fruit, Chocolate Dipped Strawberries  
Coffee, Decaffeinated Coffee and Assorted Teas

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 Platter  
Coffee, Decaffeinated Coffee and Assorted Teas

#### Dessert Table

A Selection of Assorted Whole Cakes, Tarts & Mousses  
Fresh Sliced Fruits Served with a Dipping Sauce  
Coffee, Decaffeinated Coffee and Assorted Teas

Petite Buffet - priced per guest for two entrees  
Grand Buffet - priced per guest for three entrees  
Extraordinary Buffet - priced per guest for four entrees

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

## SERVED MEAL

The menu is priced with three courses. You may add an additional appetizer course at \$5.00 per person. Meals include rolls and butter, coffee service and your choice of appetizer, vegetable, starch, and dessert

### FIRST

Add \$5.00 per person

New England Clam Chowder  
Lobster Corn Chowder  
Tomato Basil Soup  
Grilled Pesto Marinated Chicken Risotto with Roma Tomatoes, Pine Nuts and Asiago Cheese  
Wild Mushroom Strudel, Champagne Beurre Blanc, Red Pepper Coulis  
Penne Pasta with Pancetta, English Peas, Arugula & Goat Cheese Cream  
Pan Fried New England Seafood Cake, Roasted Corn, Red Pepper Relish, Saffron Aioli.

### SALADS

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  
Iceberg Lettuce Wedge with Vine Ripened Tomato, Bacon and Crumbled Blue Cheese  
Poached Pear Salad with Wild Field Greens, Walnuts, Gorgonzola & Poppy Seed Dressing

### INTERMEZZO

Add \$3.25 per person

A Light, Refreshing Palate Cleanser of Seasonal Fruit Sorbet served in a Martini glass.

### ACCOMPANIMENTS

(Choice of Two)

Sweet Baby Carrots	Garlic and Sour Cream Whipped Potatoes
Asparagus	Wild Rice Pilaf
Butternut Squash	Rosemary Oven Roasted Potatoes
Caramelized Root Vegetables	Lemon Zested Basmati Rice
Broccoli	Israeli Cous-Cous
Green Beans	Potato Gratin

## DINNERS CONTINUED

### DINNER ENTRÉES

Mediterranean Grilled Chicken with Fresh Herbs, Garlic, Lemon, Olive Oil and Olives  
Sautéed Chicken with a Reduction of Champagne Cream Sauce  
Chicken Roma Prosciutto, Tomato, Basil, Provolone Cheese and Marsala Sauce  
Honey Cider Glazed Chicken with Pecan Apple Stuffing  
Baked Scrod Herb Crusted with a Lemon Beurre Blanc  
Maple Glazed Grilled Salmon  
Asian Glazed Sea Bass  
Butternut Squash Ravioli In a Cream Sauce with Walnuts and Matchstick Vegetables  
Roasted Polenta Cake with Corn, Red Pepper and Basil Relish  
Grilled Herb Encrusted Filet Mignon with Frizzled Onions and Demi-Glace  
Sliced Tenderloin of Beef with Mushroom Demi-Glace  
Grilled Asian Flank Steak  
Oven Roasted Pork Loin Glazed with Honey, Vinegar, Brown Sugar & Mustard  
Beef Short Ribs Braised to Tender Perfection in a Rich Demi-Glace

### DUO PLATES

Filet Mignon and Salmon  
4 Ounce Petit Filet and Marinated Grilled Salmon with Dijon Mustard Hollandaise

Beef Tenderloin and Chicken  
Carved Beef Tenderloin and Herb Marinated Breast of Chicken,  
Sautéed Shallots Served with Mushroom Demi

### DESSERTS

(Choice of One)

Vanilla Bean Cheese Cake with Grand Marnier Topping  
Warm Apple Blossom, Vanilla Ice Cream & Caramel  
Molten Chocolate Lava Cake with Berries & Whipped Cream  
Seasonal Pie or Tart  
Warm Chocolate Bread Pudding with Caramel Sauce  
Carrot Cake  
Flourless Chocolate Cake  
Ice Cream Profiterole with Chocolate Sauce  
Crème Brûlée  
Apple Crisp

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.

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