

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
Dressing Area	Bride and Groom
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

Contact us:

The Henderson House

99 West Cliff Road

Weston, MA 02493

[www.thehendersonhouse.net](http://www.thehendersonhouse.net)

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## HENDERSON HOUSE

# Holiday Buffet

### *Northeastern University*



### AT - A - GLANCE

The Henderson House, a picturesque English Tudor style home built in the 1920's, is a well-preserved example of the Victorian Era in Weston MA. 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, Weddings, Bereavements, Retirement Celebrations, Awards Ceremonies, Club Events, Religious Events, Bar/Bat Mitzvahs and Corporate Meetings.

## HENDERSON HOUSE HOLIDAY BUFFET MENU

Priced Per Person

Five-hour exclusive use of the Henderson House  
Professionally trained servers  
Set up to meet your specifications with tables, chairs, china, silverware, glassware house linens.  
Microphone for Toasts & Announcements  
Use of AV Equipment to play any "Photo Montage"  
Experienced Event Consultant for you Event Planning  
On-site Manager Dedicated To Your Event The Evening of the Function  
Use of our Grand Piano or Satellite Sound System

### STATIONARY HORS D'OEUVRES

(Select Two)

Gourmet Cheese and Fruit Display with Assorted Breads and Crackers  
Crudit  Display with Dipping Sauce  
Fresh Sliced Fruit Platter with Dipping Sauce  
Mediterranean Station Hummus, Tabbouleh and Boursin Cheese  
Whole Wheel of Baked Brie, with Fruit Garnish, Sliced Baguettes 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  
\*\*Add \$2.50 per person, Based on two pieces per person

### PASSED HORS D'OEUVRES

(Select Four)

Sesame Chicken with Sweet Red Chili Dipping Sauce  
Beef Teriyaki Skewers  
Mini Cocktail Franks en Croute  
Coconut Crusted Chicken with Honey Mustard Dip  
Chicken Pesto Salad in Filo Cups  
Smoked Chicken, Jalapeno and Manchego Quesadillas  
Beef Pinwheels with Herbed Cheese and Horseradish Cream  
Crab Cakes with Basil Aioli and Tomato Basil Relish  
Crispy Coconut Shrimp with Spicy Pineapple Chutney  
Endive Boats with Lemon Dijon Salmon Filling  
Grilled Shrimp Skewers with Herb Mustard Vinaigrette  
Smoked Salmon Quesadillas  
Crab Wontons accompanied by Sweet Thai Chili Sauce  
Lime Scented Scallops Wrapped in Bacon  
Crispy Vegetable Spring Rolls with Spicy Apricot Mustard  
Vegetable Samosas with Raisin Tomato Chutney  
Pear and Stilton Bruschetta  
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

### SALADS

(Choice of Two)

Henderson House Garden Salad  
Classic Caesar Salad  
Field Green Salad with Dried Cranberries and  
Beet Salad with Goat Cheese, Horseradish Cream and Frizzled Sweet Onions  
Arugula, Fennel and Olive Salad with Orange Vinaigrette  
Orzo Salad with Fresh Herbs and Citrus Vinaigrette  
Spicy Thai Noodle Salad Noodles with Spicy Sesame- Ginger Vinaigrette

### PASTA

(Choice of One)

Mediterranean Pasta ~Artichokes, Sun-Dried Tomatoes, Capers, Olives in a Light Wine Sauce  
Wild Mushroom Ravioli ~ Tossed in a Brown Butter Sauce with Toasted Pine Nut  
Tortellini in a light Basil Cream Sauce  
Penne Marinara

### ENTREES

(Choice of Two)

Oven Roasted Turkey ~ served with Pan Gravy and Cranberry Chutney  
Grilled Natural Breast of Chicken with Roasted Shallot, Artichoke and Tarragon Cream  
Chicken Milanese ~ with a Light Lemon White Wine Sauce  
Baked Scrod  
Seafood Pasta in a Rich Lobster Cream Sauce  
Grilled Salmon with Teriyaki Maple Glaze  
Bourbon Glazed Beef Tips  
Braised Beef Brisket, Balsamic Onion Marmalade  
Slow-Roasted Beef Short Ribs with Pearl Onions, Red Wine and Mushroom Sauce

*Buffets are accompanied by a seasonal vegetable ,starch, dinner rolls & butter*  
Add a culinary attendant \$125.00 each

### 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

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

Please add 20 % Operations Fee and 6.25 % MA Tax to all packages