HENRIETTA'S

THREE COURSE, FAMILY-STYLE PREFIX MENU (60 PP)

First Course
[CHOOSE FOUR]

FOCACCIA
Housemade Chili-Honey Butter

CEVICHE* (+2PP)
Hamachi, Red Onion, Radish, Roasted Pepper Leche de Tigre

WAGYU CARPACCIO* (+2PP)
Umami Mayo, Giardiniera, Crispy Fingerlings

HOKKAIDO SCALLOPS* (+2PP)
Chili Relish, Artichoke Hummus, Crunchy Garlic

LOCAL GREENS
Herb Vinaigrette, Strawberries, Fennel, Radishes, Calvander, Wasabi Peas

BURRATA
Apple Butter, Aged Balsamic, Smoked Pecans, Verdant Sourdough

CARROTS
Whipped Ricotta, Caramelized Honey, Dukkah^, Espelette

FRIED BRUSSELS SPROUTS
Asher Blue Cheese, Castelvetrano Olives, Pickled Red Onions, Crispy Pancetta, Hot Honey

ASPARAGUS
Kimchi, Sesame, Sourdough Breadcrumb, Scallion

Second Course
[CHOOSE THREE]

OISHII SHRIMP
Rice Middlins, Sofrito, Charred Lemon, Herbs

CRISPY GNOCCHI
Parmesan Cream, UGF Mushrooms, Agrodolce, Gremolata

PAPPARDELLE*
Lamb Bolognese, Miso, Egg Yolk, Ricotta Salata

HALF GREEN CIRCLE CHICKEN
Seasonal Vegetables, Double Chicken Jus

NY STRIP* (+5PP)
Piquillo Salsa, Fingerlings Chips

PORK BELLY
Caulilini, Peanut Romesco, Chicharrron, Salsa Verde

MARKET FISH*
Field Peas, Mirepoix, Fumet, Kale

Dessert
[CHOOSE TWO]

CHOCOLATE MOUSSE CAKE

KEY LIME ICE CREAM CAKE

SEASONAL SORBET

A GRATUITY OF 20% WILL BE AUTOMATICALLY ADDED FOR PARTIES OF SIX OR MORE.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED.

^ DUKKAH IS MADE WITH ALMONDS, PISTACHIOS, SESAME SEEDS, PUMPKIN SEEDS, FENNEL SEEDS, CORIANDER SEEDS, CUMIN, AND SUMAC.

HENRIETTA'S

FOUR COURSE, FAMILY-STYLE PREFIX MENU (70 PP)

First Course
[CHOOSE FOUR]

FOCACCIA
Housemade Chili-Honey Butter

CEVICHE* (+2PP)
Hamachi, Red Onion, Radish, Roasted Pepper Leche de Tigre

WAGYU CARPACCIO* (+2PP)
Umami Mayo, Giardiniera, Crispy Fingerlings

HOKKAIDO SCALLOPS* (+2PP)
Chili Relish, Artichoke Hummus, Crunchy Garlic

LOCAL GREENS
Herb Vinaigrette, Strawberries, Fennel, Radishes, Calvander, Wasabi Peas

BURRATA
Apple Butter, Aged Balsamic, Smoked Pecans, Verdant Sourdough

CARROTS
Whipped Ricotta, Caramelized Honey, Dukkah^, Espelette

FRIED BRUSSELS SPROUTS
Asher Blue Cheese, Castelvetrano Olives, Pickled Red Onions, Crispy Pancetta, Hot Honey

ASPARAGUS
Kimchi, Sesame, Sourdough Breadcrumb, Scallion

Second Course
[CHOOSE TWO]

OISHII SHRIMP
Rice Middlins, Sofrito, Charred Lemon, Herbs

CRISPY GNOCCHI
Parmesan Cream, UGF Mushrooms, Agrodolce, Gremolata

PAPPARDELLE*
Lamb Bolognese, Miso, Egg Yolk, Ricotta Salata

Third Course
[CHOOSE THREE]

HALF GREEN CIRCLE CHICKEN
Seasonal Vegetables, Double Chicken Jus

NY STRIP* (+5PP)
Piquillo Salsa, Fingerlings Chips

PORK BELLY
Caulilini, Peanut Romesco, Chicharrron, Salsa Verde

MARKET FISH*
Field Peas, Mirepoix, Fumet, Kale

Dessert
[CHOOSE TWO]

CHOCOLATE MOUSSE CAKE

KEY LIME ICE CREAM CAKE

SEASONAL SORBET

A GRATUITY OF 20% WILL BE AUTOMATICALLY ADDED FOR PARTIES OF SIX OR MORE.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED.

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HENRIETTA'S



COCKTAIL PARTIES

Passed Hors D'oeuvres

FOCACCIA BITES
$1/piece

HAMACHI CEVICHE SPOONS
$3/piece

BLISTERED ASPARAGUS
$2/piece

FRIED BRUSSELS SPROUTS
$2/piece

RICOTTA CROSTINI
$2/piece

CHILLED SHRIMP
$4/piece

WAGYU TARTARE
$4/piece

STEAK SKEWERS
$5/piece

Stations

GREEN CIRCLE CHICKEN
$14/per person

MARKET FISH
$15/per person

PASTA W/ CHOICE OF SAUCE
$10-12/per person

ROASTED CARROTS
$8/per person

CAROLINA GOLD RICE
$10/per person

SEASONAL VEGETABLES
$6/per person

LOCAL GREENS SALAD
$6/per person

Carving Station

PRIME RIB
$15/per person

CHATEAUBRIAND
$20/per person

Dessert

Chocolate Brownie Cake
Seasonal Cookies
$4/per person

All dishes will be prepared at Chefs whim using seasonal ingredients.
Please let us know if you have any dietary restrictions.

HENRIETTA'S

ROOMS	CAPACITIES
MAIN DINING	85 Seated Meal 125 Reception Style
THE GOOD ROOM	24 Presentation Style 32 Seated Meal 50 Reception Style **Full AV Capabilities** *Semi-Private*
THE NEST	9-14 Long Table

ALLERGIES AND DIETARY RESTRICTIONS

Chef and our team are all very experienced with dietary preferences and/ or allergies. Please let us know how we can best accommodate your group.







Henrietta's

Wine

SPARKLING
Lovo Brut, Prosecco, Veneto

WHITE

Tiamo, Pinot Grigio, Veneto

Long Meadow Ranch, Sauvignon Blanc, CA

Pratsch, Grüner Veltliner, Austria

Scribe, Chardonnay, Sonoma

Field Recordings “Skins”,
Chenin/Riesling/Pinot Gris, Central Coast
(orange)

Chateau de Campuget Rose, Syrah/
Grenache, Rhone Valley

RED

Torri Mor, Pinot Noir, Willamette

Demarie, Barbera D’Alba, Piedmont

La Gerla Poggio gli Angeli, Sangiovese,
Tuscany

Viña Hermenia Crianza, Tempranillo, Rioja

Spring Street, Cabernet Sauvignon, Paso
Robles

Beer & Cider

Burial “Shadowclock” Pilsner

Suffolk Punch “Noble Toast” Vienna Lager

Keepsake “Marigold” Hefeweizen

Westbrook “Waves” Hazy IPA

Potter’s “Petite Cider”, Cider

Best Day Kolsch or IPA-Non-Alcoholic

Henrietta's

Wine

SPARKLING
Lovo Brut, Prosecco, Veneto

WHITE

Tiamo, Pinot Grigio, Veneto

Long Meadow Ranch, Sauvignon Blanc, CA

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wine

SPARKLING

Bele Casel Asolo Prosecco Extra Dry, Glera, NV, Veneto (48)

Juvé y Camps ‘Reserve de la Familia’, Xarel-lo, Macabeo, Parellada, 2020, Penedès (58)

Duval-Leroy, Grand Brut, Chardonnay, Pinot Noir, NV, Champagne (120)

ROSÉ

Andis Wines ‘Harvest Widow’, Zinfandel, Barbera, Grenache, 2025, Sierra Foothills (48)

Mirabeau ‘X’, Grenache, Syrah, Cabernet Sauvignon, Cinsault, 2025, Provence (56)

WHITE

OLD WORLD

Nortico, Alvarinho, 2024, Minho (42)

Pala, ‘Soprasole’ Vermentino, 2024, Sardegna (50)

Bidoli, Sauvignon Blanc, 2024, Friuli (52)

Andriano, Pinot Grigio, 2023, Alto Adige (54)

Höpler, Pinot Blanc, 2022, Burgenland (60)

Antoine Reniaume, Chardonnay, 2022, Rully - Burgundy (70)

Domaine de la Villaudiere “Silex”, Sauvignon Blanc, 2024, Sancerre (82)

NEW WORLD

Foris, Moscato, 2023, Rogue Valley *(off dry)* (40)

Babylonstoren, Chenin Blanc, 2025, Simonsberg-Paarl - Western Cape (45)

Glassmen, Chardonnay, 2023, Sonoma (64)

Miner Family Winery, Viognier, 2022, Napa (78)

REDS

OLD WORLD

Höpler ‘Pannonica’, Blaufränkisch, Zweigelt, Pinot Noir, 2021, Burgenland (45)

L de Laffitte Laujac, Merlot, Cabernet Sauvignon, 2019, Médoc (64)

Domaine de la Denante ‘Bourgogne’, Pinot Noir, 2023, Burgundy (72)

Alvaro Palacios ‘Camins’, Garnacha, Cabernet Sauvignon, Syrah, Samsó, 2023, Priorat (78)

Tolaini 'Al Passo', Sangiovese, Merlot, Cabernet Sauvignon, 2021, Tuscany (80)

Bodegas Hermanos Peciña ‘Señorio de P. Peciña Rioja Reserva’, Tempranillo, Graciano, 2017, Rioja (84)

G.D. Vajra ‘Albe’, Nebbiolo, 2021, Barolo - Piedmont (100)

NEW WORLD

Joleté Wines ‘Le Verre Cuvée’, Pinot Noir, 2022, Willamette Valley (68)

Kokomo Winery, Zinfandel, 2022, Dry Creek Valley (80)

Foxen, Pinot Noir, 2023, Santa Maria Valley (112)

Domaine Eden, Cabernet Sauvignon, 2019, Santa Cruz Mountains (120)