Picnic Round Up

\$14.99 per person

Entrée Selections Please choose one

St. Louis Style Ribs

Our tender delicious pork ribs are rubbed with a sweet and spicy brown sugar mixture, smoked and glazed with our house barbecue sauce.

Beef Brisket

Certified Black Angus Beef Brisket is slow cooked until fork tender. Served with a red onion barbecue Au Jus

Pulled Pork

Tender pork, smoked in house until it falls apart. Your choice of Au Jus with onions and peppers or Our House Barbecue Sauce

Fried Chicken

Henning's Famous Fried Chicken

BBQ Chicken

Moist and tender bone in chicken, marinated, grilled and finished with a rich barbecue glaze.



Sides Please choose four

Roasted Potatoes Baked Lima Beans

Corn

Roasted Asparagus

Potato Salad

Coleslaw

Fresh Green Salad with dressing

Fresh Fruit Salad

Macaroni & Cheese

Corn on the Cob (seasonal)

Green Beans

Grilled Vegetables

Macaroni Salad

Pasta Salad

Caesar Salad with dressing

Southwest Grill

\$13.99 per person

Entrée Selections Please choose two

Pork Loin

Slow roasted with jalapeno peppers, grilled red onions, and tomatoes

Fiesta Grilled Chicken

Seasoned with our homemade fiesta mix, grilled and served with sautéed sweet peppers and onions

Beef Burrito

Flour tortilla wrap stuffed with slow cooked barbecue shredded beef, rice, cheese and beans

Chicken Enchiladas

Shredded chicken breast braised with peppers, onions, cumin, garlic and tomatoes, wrapped in a flour tortilla and topped with cheddar iack cheese

Chicken Fajitas

Our fiesta grilled chicken sliced and dressed up with all the trimmings to build your own fajita

Hard Shell Beef Tacos

We provide the seasoned lean ground beef, shredded lettuce, diced tomatoes, cheddar jack cheese and traditional taco shells; you provide the fun

Ouesadillas

Seasoned to perfection a flour tortilla shell smothered with our homemade cheese spread and your choice of Chicken or Beef. We will gladly overstuff with cheese if you are looking for a meatless option



This Chef's Selection also includes:

Guacamole

Tortilla Chips

Red Beans & Rice

Pico de Gallo Sour Cream

Fresh Fruit Salad

Includes your choice of fruit crisp, rice pudding, or bread pudding



Make Every Occasion a Henning's Homemade Experience

We specialize in stress free event planning! Our Chefs use the freshest ingredients to create your meal. Thank you for choosing Henning's. We look forward to setting your table, giving you more time to enjoy!



Chef Selections offer you a taste of some of our most popular dishes

Chef's Table
Home Style Favorites
The Italiano
Picnic Round Up
Southwestern Grill

We cater to an 8 person minimum and kindly ask for 48 hours notice

Includes dinner rolls, & your choice of fruit crisp, rice pudding, or bread pudding



Chefs Table

\$15.99 per person

Entrée Selections Please choose one

Grilled Steak

Certified Black Angus Steak rubbed with a hearty steak spice, grilled to perfection and finished with our house barbecue glaze

Herb Salmon

Filet of Salmon marinated with shallots and lemon zest, grilled and topped with fresh herbs

Chicken Marsala

Boneless chicken breast sautéed with mushrooms, onions and thyme, Marsala wine and rich demi glace complete this savory dish

Beef Burgundy

Tender beef tips slow cooked with mushrooms, rosemary and pearl onions, served in a savory burgundy wine sauce

Chicken Cordon Bleu

Chicken breast stuffed with smoky ham and swiss cheese, coated with seasoned bread crumbs. Cooked until golden brown

Lump Crab Cakes

Henning's Famous, mixed with lump crab meat and a few secret ingredients

Jumbo Shrimp

Served with sautéed julienne of carrots, zucchini and yellow squash. Tossed with thin spaghetti, fresh herbs and olive oil

Sides Please choose four

Green Bean Almondine

Roasted Asparagus

Grilled Vegetables

Fresh Green Salad

with dressing

with dressing

Fresh Fruit Salad

Traditional Caesar Salad

Glazed Carrots

Buttered Corn

Herb Roasted Potatoes Mashed Potatoes Twice Baked Potatoes served with gravy Rice Pilaf

Grilled Chicken

Tender boneless chicken breast. marinated with Dijon mustard, white wine and herbs. Grilled to perfection and served with lemon shallot chicken au jus

Chicken Pot Pie

A mixture of shredded chicken breast & garden vegetables in a creamy rich sauce. Topped with a buttery puff pastry, baked until golden brown. Served

Shepherd's Pie

Lean ground beef simmered with carrots, celery and onions enrobed in rich beef gravy, topped with homemade mashed potatoes. Served

Home Style Favorites

\$13.99 per person

Entrée Selections Please choose one

Herb Roasted Turkey Breast

Our house specialty. Slow roasted boneless turkey breast served with a savory turkey gravy

Sweet Baked Ham

Served with a brown sugar orange glaze

Roast Beef

Crusted with our house herbs. slow roasted and served with gravy

Roast Pork Loin

Generously rubbed with whole grain mustard, rosemary, thyme and maple syrup. Roasted until tender,

family style

family style



Sides Please choose four

Herb Roasted Potatoes Mashed Potatoes Rice Pilaf Macaroni & Cheese **Bread Filling** Pineapple Filling Green Beans Glazed Carrots **Buttered Corn** Coleslaw Fresh Green Salad with dressing Traditional Caesar Salad with

dressing

Fresh Fruit Salad



Italiano

\$13.99 per person

Entrée Selections Please choose one

Lasagna Rosso

Your choice of meat or cheese lasagna. Both are made with a blend of mozzarella cheese. ricotta cheese, and basil lavered between delicate pasta sheets and our house marinara. We will gladly add lean ground beef if you choose meat lasagna.

Lasagna Bianco

Spinach, roasted garlic, basil and parsley folded into creamy ricotta cheese, layered with pasta sheets, mozzarella cheese and a creamy béchamel sauce

Sausage Scaloppine

Sweet Italian Sausage sautéed with mushrooms, sweet peppers and onions served in our house marinara

Italian Pork Loin

Slow roasted with onion, garlic, rosemary, basil and peppers

Chicken Piccata

Thin slices of chicken breast. dusted in flour, sautéed and served in a lemon, caper, butter sauce

Italian Chicken Cutlet

Our hand breaded chicken breast, seasoned and cooked until golden brown. If you like parmesan... just ask and we will dress it up for you with provolone cheese and our house marinara

Sides Please choose four

Baked Ziti Penne with marinara Meatballs with marinara Sweet Italian Sausage with marinara Roasted Asparagus Green Beans Eggplant Parmesan Pasta Salad with roasted garlic and spinach Caprese Pasta Salad Italian Tomato Salad Traditional Caesar Salad with dressing

Fresh Green Salad

with dressing

Fresh Fruit Salad

Includes dinner rolls, & your choice of fruit crisp, rice pudding, or bread pudding

Includes dinner rolls, & your choice of fruit crisp, rice pudding, or bread pudding