

## 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.

#### Shaved Beef

Slow Roasted Herb Crusted Beef shaved thin & served with red onion Barbecue Aujus

#### 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

Includes Rolls

## Southwest Grill

**\$13.99** per person

### Entrée Selections *Please choose one*

#### Fiesta Grilled Chicken

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

#### Chicken Enchiladas

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

#### Chicken Fajitas

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

#### Hard Shell Traditional Beef or Turkey Tacos

We provide seasoned traditional ground beef or citrus chipotle BBQ ground turkey, shredded lettuce, cheddar jack cheese & traditional taco shells; you provide the fun

#### Quesadillas

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

Fiesta Rice

Pico de Gallo

Sour Cream

Fresh Fruit Salad

# Henning's

[www.henningsmarket.com](http://www.henningsmarket.com)

290 Main Street • Harleysville 215-256-9533 x210

## 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



## 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 &

#### Pasta Primavera

Served with Sautéed carrots, zucchini and yellow squash. Tossed with Penne Pasta, fresh herbs, in a light cream sauce

### Sides *Please choose four*

Herb Roasted Potatoes

Mashed Potatoes

Augratin Potatoes

Rice Pilaf

Green Beans

Roasted Asparagus

Grilled Vegetables

Glazed Carrots

Buttered Corn

Fresh Green Salad with dressing

Traditional Caesar Salad with dressing

Fresh Fruit Salad



Includes dinner rolls

## Home Style Favorites

**\$14.99** 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, served with gravy

#### 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 family style

#### Shepherd's Pie

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

Includes dinner rolls



### 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

**\$14.99** 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 layered 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

or Primavera Sauce

Mini Meatballs with Marinara

Roasted Asparagus

Green Beans

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