



henricis.com

HENRICI'S  
~ SINCE 1868 ~

815.629.2220







# DINING *with* HENRICI'S

*legendary cuisine for a new century*

• ROCKTON, IL •

Founded in 1868, Henrici's was the most famous restaurant in Chicago for over 100 years. Now reimagined but still dedicated to its legacy, Henrici's has partnered with The Pavilion at Orchard Ridge Farms to create the quintessential banquet and reception center. Masterfully prepared by a passionate team of celebrated chefs, Henrici's contemporary "farm-to-fork cuisine" is presented with grace and skill by a meticulously trained staff. Henrici's crafts each menu specifically for your event. As founder Philip Henrici once said, "We cater to your every desire and provide the exceptional."

That spirit lives on at The Pavilion at Orchard Ridge Farms.

## EACH OF OUR PACKAGES INCLUDE THE FOLLOWING:

A PERSONAL TASTING OF YOUR SELECTIONS WITH OUR CELEBRATED CHEF · CLASSICALLY TRAINED BARTENDERS AND SERVERS  
CUTTING AND STATIONING OF YOUR WEDDING CAKE · A BANQUET SUPERVISOR EXCLUSIVELY THROUGH DINNER  
AND FULL CHINA AND FOOD LINEN SERVICE.

*All of our menus are customizable. Pricing is subject to applicable service charge and sales tax. All events are subject to a food and beverage minimum.*

**HENRICI'S**

6786 YALE BRIDGE ROAD · ROCKTON, IL 61072 · 815.629.2220

# THE SILVER OAKS

## SILVER OAKS PLATED DINNER

### SERVED WITH THE FOLLOWING:

ORCHARD HARVEST SALAD  
DINNER BREADS AND BUTTER

OUR CHEF WILL EXPERTLY  
PAIR YOUR ENTRÉE SELECTION  
WITH A STARCH AND A  
VEGETABLE  
BASED UPON COMPLIMENTARY  
FLAVORS AND  
PRESENTATION VALUES

## SILVER OAKS ENTRÉE CHOICES

*Select up to three options. Vegetarian entrées available upon request.*

### APPLE ORCHARD CHICKEN \*

CHICKEN BREAST STUFFED WITH APPLES  
AND CURRANTS FINISHED WITH SAVORY  
CIDER GLAZE AND TOASTED PECANS

### CIDER MILL CHICKEN

CHICKEN BREAST WRAPPED IN APPLEWOOD  
SMOKED BACON TOPPED WITH A HARD  
CIDER BEURRE BLANC

### SMUGGLER'S SHRIMP \*

GARLIC AND PANKO BREADCRUMB  
ENCRUSTED BLACK TIGER SHRIMP TOPPED  
WITH A DRY SHERRY CREAM SAUCE

### NORTHWOODS SALMON

BAKED NORTH ATLANTIC SALMON OVER  
LEEK INFUSED LENTILS FINISHED WITH  
GRAIN MUSTARD BUTTER SAUCE

### PAVILION PORK TENDERLOIN

ROASTED PORK TENDERLOIN SLICED  
WITH A MACINTOSH APPLE BOURBON  
GASTRIQUE SAUCE

### BREWED PORK STRIP LOIN

STRIP LOIN OF WHITE MARBLED PORK  
GRILLED AND FINISHED WITH DARK  
ESPRESSO AND WHISKEY DEMI-GLACE

### HENRICI'S PRIME RIB OF BEEF

HAND SEASONED AND ROASTED TO  
PERFECTION SERVED AU JUS AND WITH A  
CREAMY HORSERADISH SAUCE

### COPPERSTONE TENDERLOIN

LIGHTLY SMOKED AND ROASTED BEEF  
TENDERLOIN SLICED ATOP A COGNAC  
CREAM SAUCE

### VINEYARD FILET

FILET OF BEEF TENDERLOIN  
BROILED WITH A SUN DRIED TOMATO  
PISTACHIO PESTO AND CRUMBLIED  
GOAT CHEESE SERVED OVER A  
TAWNY PORT WINE REDUCTION

### OLD COUNTRY NEW YORK

GROUND COFFEE AND CRACKED  
BLACK PEPPER RUBBED AND GRILLED  
NEW YORK STRIP FINISHED WITH A  
BRANDIED GREEN PEPPERCORN SAUCE

### CLASSIC CHOPHOUSE SELECTION

*Choice of:*

FILET MIGNON SERVED WITH  
BUTTON MUSHROOMS

NEW YORK STRIP SERVED  
WITH ALPINE HERBED BUTTER

*Or*

CENTER CUT PORK CHOP SERVED WITH  
GRANNY SMITH APPLE CHUTNEY

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# THE COPPERSTONE

## COPPERSTONE STATIONS DINNER

### SERVED WITH THE FOLLOWING:

TWO ENTRÉE SELECTIONS

TWO SALAD SELECTIONS

TWO VEGETABLE SELECTIONS

TWO STARCH SELECTIONS

DINNER BREADS AND BUTTER

## COPPERSTONE STATION CHOICES

*Vegetarian entrées available upon request.*

### ENTRÉES

*Select two of the following.  
Additional selections are available,  
\$7.00 per plate, per selection.*

HARD CIDER SAUCED CHICKEN WITH  
APPLEWOOD SMOKED BACON AND  
ROASTED APPLES

APPLE CURRANT STUFFED CHICKEN  
WITH SAVORY CIDER GLAZE \*

ROASTED PORK TENDERLOIN WITH  
APPLE BOURBON GASTRIQUE

SAUTÉED NORTH ATLANTIC COD  
SIMMERED IN VERA CRUZ SAUCE

BROILED SALMON WITH CHAMPAGNE  
CAPER BEURRE BLANC

SHRIMP DEJONGE WITH DRY  
SHERRY CREAM SAUCE \*

CHEF CARVED ROASTED ROUND OF  
BEEF SERVED WITH AU JUS AND A  
CREAMY HORSERADISH SAUCE

CHEF CARVED PRIME RIB OF BEEF  
SERVED WITH AU JUS AND A CREAMY  
HORSERADISH SAUCE

CHEF CARVED GRILLED BEEF  
TENDERLOIN SERVED WITH AU JUS  
AND TAWNY PORT WINE DEMI-GLACE

### VEGETABLES

*Select two of the following:*

ROASTED GARDEN MEDLEY

GREEN BEANS WITH APPLEWOOD  
BACON AND RED ONION

ASPARAGUS WITH LEMON  
THYME BUTTER SAUCE

BRUSSELS SPROUTS WITH  
PANCETTA AND PEARL ONIONS

### STARCHES

*Select two of the following:*

ROASTED FINGERLING POTATO MEDLEY

WHITE CHEDDAR POTATO GRATIN

BRAISED WILD RICE PILAF

REDSKIN GARLIC MASHED POTATOES

ROASTED ROSEMARY REDSKIN POTATOES

BAKED POTATO WITH SOUR CREAM

### SALADS

*Select two of the following:*

ORCHARD HARVEST

SICILIAN CAESAR \*

FRESH FRUIT MEDLEY

WATERMELON CUCUMBER

BROCCOLI RAISIN

TORTELLINI PASTA \*

MEDITERRANEAN COUSCOUS \*

RASPBERRY WHEAT BERRY \*

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# THE GOLDRUSH

## GOLDRUSH PLATED DINNER

### SERVED WITH THE FOLLOWING:

CHAMPAGNE SERVED BUTLER STYLE  
AS YOUR GUESTS ARRIVE

A SPECTACULAR DISPLAY  
OF INTERNATIONAL MEATS AND  
CHEESES WITH OLD WORLD BREADS  
AND ARTISAN CRACKERS PRESENTED  
WITH FRESH SEASONAL FRUIT

SIGNATURE ICED SHRIMP AND  
CRAB CLAW TOWER

CRUDITÉS WITH SAVORY  
VEGETABLE SAUCE

CHOICE OF THREE EXCLUSIVE  
HORS D'OEUVRES SERVED  
BUTLER STYLE (OR AS PART OF THE  
DISPLAY) DURING COCKTAIL HOUR  
FOR UP TO ONE HOUR

ORCHARD HARVEST SALAD,  
DINNER BREADS AND BUTTER

OUR CHEF WILL EXPERTLY PAIR  
YOUR ENTRÉE SELECTION WITH A  
STARCH AND A VEGETABLE  
BASED UPON COMPLIMENTARY  
FLAVORS AND PRESENTATION VALUES

## GOLDRUSH ENTRÉE CHOICES

*Select up to three options OR the Meadow & Pond Duo  
Vegetarian entrées available upon request.*

### GRANNY SMITH SCALLOPS

LARGE SEARED SEA SCALLOPS PAIRED WITH  
A GRANNY SMITH APPLE PAN SAUCE

### VINEYARD FILET

FILET OF BEEF TENDERLOIN BROILED WITH  
A SUN DRIED TOMATO PISTACHIO PESTO  
AND CRUMBLD GOAT CHEESE SERVED OVER  
A TAWNY PORT WINE REDUCTION

### CHILEAN SEA BASS

CENTER CUT CHILEAN SEA BASS SEARED WITH  
PINK SEA SALT AND SMOKED BLACK PEPPER  
SERVED WITH CHAMPAGNE HERB CREAM SAUCE  
• MARKET ADD ON

### ORCHARD RIDGE CHOP HOUSE FILET

SEARED AND ROASTED BEEF TENDERLOIN  
TOPPED WITH A HORSERADISH DIJON  
MUSTARD DEMI GLAZE

### PORTABELLA NAPOLEON FILET

FILET OF BEEF TENDERLOIN BROILED AND  
SERVED ATOP A ROASTED PORTABELLA  
MUSHROOM WITH A SMOKED SAGE BLUE  
CHEESE AND FINISHED WITH SWEET ONION  
AND MOODY BLUE CHEESE

### OLD COUNTRY NEW YORK

GROUND COFFEE AND CRACKED BLACK  
PEPPER RUBBED AND GRILLED NEW YORK  
STRIP FINISHED WITH A BRANDIED GREEN  
PEPPERCORN SAUCE

### CIDER MILL CHICKEN

CHICKEN BREAST WRAPPED IN  
APPLEWOOD BACON TOPPED WITH A  
HARD CIDER BEURRE BLANC

### RANCHER RACK OF LAMB

GRILLED HERB ENCRUSTED RACK OF  
LAMB DRESSED WITH FRESH HERBED  
CHIMICHURRI SAUCE

### MARYLAND CRAB CAKES \*

SAUTÉED AND TOPPED WITH HEIRLOOM  
TOMATO BUTTER

*Or choose one of our:*

### MEADOW AND POND DUO

FILET MIGNON WITH  
BUTTON MUSHROOMS

NEW YORK STRIP WITH  
ALPINE HERBED BUTTER

*Or*

PRIME RIB OF BEEF  
WITH AU JUS

*Paired with your choice of:*

THREE BUTTERFLY PRAWNS  
WITH DRAWN BUTTER

COLD WATER LOBSTER TAIL  
WITH DRAWN BUTTER

MARYLAND CRAB CAKES  
WITH HEIRLOOM TOMATO  
BUTTER

SALMON WITH  
MAITRE D'HOTEL BUTTER

*Or*

PETITE APPLE ORCHARD  
CHICKEN \*

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# EXCLUSIVE HORS D'OEUVRES

*To be served during cocktail hour for one hour.*

CHOOSE FROM THE FOLLOWING

## HAND PASSED SELECTIONS

### COMFORT FAVES

TOASTED BRIE WITH CRANBERRY  
COMPOTE CROSTINI \*

POT STICKERS

SPANIKOPITA

WILD MUSHROOM TAPENADE WITH  
SHAVE PARMESAN CROSTINI \*

ONION & SMOKED GOUDA WITH  
CRISP BACON TART \*

BRONZED SHRIMP WITH WHITE  
CHEDDAR & BACON GRITS SPOON \*

SWEET POTATO AND CANDIED PECAN  
TART WITH HINTS OF MAPLE \*

SMOKED SALMON & CUCUMBER ON RYE  
WITH DILL CRÈME FRAICHE CROSTINI \*

PORK TENDERLOIN WITH GORGONZOLA  
& CHIMICHURRI CROSTINI \*

HEIRLOOM TOMATO BRUSCHETTA,  
SHAVED MOZZARELLA, MICRO BASIL,  
BALSAMIC DRIZZLE \*

MEATBALLS WITH CHOICE OF  
(BBQ, ITALIAN, SWEDISH, HAWAIIAN  
TERIYAKI WITH PINEAPPLE)

### SKEWERS

GRILLED CITRUS GARLIC SHRIMP WITH  
BLACKBERRIES

SESAME CHICKEN WITH PEANUT  
SAUCE DRIZZLE

CUCUMBER AND WATERMELON WITH  
LEMON GINGER HONEY DRIZZLE

CHICKEN & WAFFLES \*

CAPRESE WITH BALSAMIC REDUCTION

### WRAPS & ROLLS

PROSCIUTTO WRAPPED MELON WITH  
HONEY BALSAMIC REDUCTION

BACON WRAPPED MEDJOL DATES  
WITH BLEU CHEESE & MAPLE GLAZE

BACON WRAPPED SCALLOP WITH  
HOT HONEY

ROASTED ASPARAGUS & SERRANO HAM  
WITH HERBED GOAT CHEESE

MOZZARELLA & ITALIAN SAUSAGE WITH  
SUN DRIED TOMATO PESTO IN PUFF PASTRY \*

TEQUILA AND CHILE CHICKEN WITH  
PEPPADEW CILANTRO CREME FRAICHE

### SLIDERS \*

BOURBON BARBEQUE PORK WITH PICKLES  
AND RED ONION ON BRIOCHE

MUENSTER ANGUS BURGER WITH  
MUSTARD REMOULADE ON PRETZEL ROLL

GORGONZOLA ANGUS BURGER WITH  
HEIRLOOM TOMATO ON ITALIAN ROLL

BARBECUE BRISKET OF BEEF WITH PICKLED  
DAIKON AND SHALLOT ON BRIOCHE

AMERICAN ANGUS BURGER WITH  
AMERICAN CHEESE, LETTUCE, TOMATO  
ON A PRETZEL ROLL

### FLATBREADS \*

PROSCIUTTO, ARTICHOKE & ARUGULA  
WITH PARMESAN

ANCHO CHILE BARBEQUE CHICKEN  
WITH GOAT CHEESE

MARGHERITA WITH ITALIAN SAUSAGE

SWEET ONION & GRUYERE WITH  
SHERRY & THYME

### STUFFED MUSHROOMS

ITALIAN STUFFED

SPINACH, FETA, LEEKS

LUMP CRAB & CREAM CHEESE

BACON WRAPPED, GORGONZOLA,  
MAPLE GLAZE

## TABLED SELECTIONS

### CHEESE AND MEAT BOARD \*

BOUNTIFUL DISPLAY OF CHEDDAR,  
HAVARTI DILL, PEPPER JACK, PEPPERONI,  
HARD SALAMI, MARINATED OLIVES AND  
ASSORTED CRACKERS

### FRUITS OF THE EARTH

SEASONAL PLATTER OF FRESH FRUITS  
TO INCLUDE PINEAPPLE, HONEYDEW,  
CANTALOUPE, WATERMELON,  
BLACKBERRIES AND RED GRAPES

### FROM THE GARDEN

SEASONAL PLATTER OF CELERY, BROCCOLI,  
CUCUMBERS, CAULIFLOWER, CARROTS,  
ZUCCHINI, TOMATOES AND VEGETABLE DIP

### SMOKED SALMON DISPLAY \*

SMOKED SALMON SIDE ARTISTICALLY  
PRESENTED WITH CHEF'S GARNISHES,  
LEMON, FLATBREADS AND CRACKERS.  
CHOOSE YOUR FLAVOR:  
SPICY CAJUN, CRACKED PEPPERCORN,  
MAPLE & HONEY, CHIPOTLE LIME

### MEDITERRANEAN DISPLAY \*

ROASTED RED PEPPER HUMMUS,  
BABAGANOUSH, RED CURRY LENTIL  
DIP, WARM SPINACH ARTICHOKE  
DIP, MARINATED OLIVES, GRILLED  
VEGETABLES, TOASTED PITA CHIPS,  
CRISP FLATBREAD AND ASSORTED  
CRACKERS

## STANDALONE DISPLAY

### CHARCUTERIE DISPLAY \* \$15 per person

BEAUTIFUL ARTISTIC DISPLAY OF MEATS,  
CHEESES, CRUDITES AND FRESH FRUITS  
INCLUDING APPLEWOOD HAM, HARD SALAMI,  
PEPPERONI, SIRACHA CHEDDAR, BRIE, GOUDA,  
SPINACH DIP, RED PEPPER HUMMUS, TORN  
BREAD & FLATBREAD CRACKERS, ASSORTED  
FRESH LOCAL BERRIES, TRI-COLOR CARROTS,  
BROCCOLINI, MULTI-COLOR CAULIFLOWER,  
FRESH ASPARAGUS, MARINATED OLIVES,  
HEIRLOOM TOMATOES

CHOOSE FROM THE FOLLOWING

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# LATE NIGHT BITES

*To be served after dinner for one hour.*

CHOOSE FROM THE FOLLOWING

## HOT SLIDER STATION \*

*Choose two slider styles:*

### MUENSTER ANGUS SLIDERS

PRETZEL ROLL, ANGUS PATTY, MEUNSTER,  
LETTUCE, MUSTARD REMOULADE

### AMERICAN ANGUS SLIDERS

PRETZEL ROLL, ANGUS PATTY,  
AMERICAN CHEESE, LETTUCE, TOMATO

### GORGONZOLA ANGUS SLIDERS

ITALIAN ROLL, ANGUS PATTY, GORGONZOLA,  
HEIRLOOM TOMATO

### CHICKEN & BACON SLIDERS

HERBED CIABATTA BUN, CHICKEN BACON PATTY,  
LETTUCE, GARLIC SHALLOT MAYO

### BOURBON BBQ SLIDERS

BRIOCHE BUN, ALL NATURAL BOURBON BBQ PULLED PORK,  
BBQ SAUCE, PICKLES, RED ONIONS

### HAWAIIAN PULLED PORK SLIDERS

KING'S HAWAIIAN BUN, ALL NATURAL TERIYAKI PULLED  
PORK, SLAW, CILANTRO CREAM

## TACO & NACHO STATION \*

TACO-SEASONED BEEF, DICED TOMATOES, JALAPEÑOS, SLICED BLACK OLIVES, CHEESE SAUCE,  
SLICED SCALLIONS, SOUR CREAM, GUACAMOLE, FLOUR TORTILLAS AND HOT SAUCE.

SERVED WITH CHICKEN TAQUITOS AND TORTILLA CHIPS

## CARAMEL APPLE STATION

SEASONAL FRESH APPLES, CARAMEL SAUCE AND A WIDE VARIETY OF TOPPINGS

## GOURMET FRIES STATION

SKIN ON FRENCH FRIES WITH SRIRACHA, TRUFFLE MAYO AND ARTISAN KETCHUP;

SWEET POTATO FRIES WITH GRAIN AND HONEY MUSTARD

## HOME COOKED FAVORITES STATION \*

HOMESTYLE MAC N' CHEESE, CHICKEN & WAFFLE SKEWERS

WITH MAPLE SYRUP AND MINI CORN DOGS

## ICE CREAM SUNDAE STATION

VANILLA ICE CREAM WITH ASSORTED TOPPINGS INCLUDING M&M'S, CHOPPED NUTS, SPRINKLES,  
WARM CARAMEL & HOT FUDGE, CHERRIES, WHIPPED CREAM AND CRUSHED OREOS

## SWEET TREATS STATION \*

CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE CHIP COOKIES & ICE CREAM NOVELTY FAVORITES

## S'MORES STATION \*

MARSHMALLOWS, GRAHAM CRACKERS, CHOCOLATE AND A VARIETY OF TOPPINGS TO MAKE YOUR OWN S'MORE

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# BEVERAGE SERVICE

## FULL HOSTED BARS

### DELUXE HOSTED BAR

CALL BRAND LIQUOR SELECTIONS  
2 DOMESTIC BEER SELECTIONS  
2 SPECIALTY / CRAFT BEER SELECTIONS  
1 MALTERNATIVE FLAVOR  
4 WINE VARIETAL SELECTIONS  
ASSORTED SOFT DRINKS

### EXECUTIVE HOSTED BAR

PREMIUM BRAND LIQUOR SELECTIONS  
2 DOMESTIC BEER SELECTIONS  
2 SPECIALTY / CRAFT BEER SELECTIONS  
2 MALTERNATIVE FLAVORS  
5 WINE VARIETAL SELECTIONS  
ASSORTED SOFT DRINKS

## PRODUCT SELECTIONS

### CALL BRANDS:

TITO'S VODKA, BEEFEATER GIN, JACK DANIELS WHISKEY,  
BENCHMARK BOURBON, CAPTAIN MORGAN RUM,  
J&B SCOTCH, MEYER'S WHITE RUM,  
CORAZON TEQUILA, KORBEL BRANDY

### PREMIUM BRANDS:

GREY GOOSE VODKA, TANQUERAY GIN,  
JACK DANIELS WHISKEY, MAKER'S MARK BOURBON,  
JOHNNIE WALKER BLACK SCOTCH, CAPTAIN MORGAN  
RUM, BACARDI RUM, DON JULIO TEQUILA, KORBEL BRANDY

### DOMESTIC BEER:

MILLER LITE, MILLER HIGH LIFE,  
BUD LIGHT, COORS LIGHT,  
BUSCH LIGHT CANS, ANGRY ORCHARD CIDER

### CRAFT BEER:

GOOSE ISLAND 312, HEINEKEN, STELLA ARTOIS,  
REVOLUTION IPA, LAGUNITAS IPA, BLUE MOON,  
LEINENKUGEL'S SEASONAL, CORONA, MODELO

### WINE VARIETALS:

PINOT GRIGIO, CHARDONNAY, RIESLING, MOSCATO,  
PINOT NOIR, CABERNET SAUVIGNON, CHAMPAGNE

### MALTERNATIVES:

WHITE CLAW (BLACK CHERRY, LIME),  
HIGH NOON (WATERMELON, MANGO)

***Beverage package pricing is valid for 100+ guests. Please connect with your event planner for small group pricing. Parties over 225 includes a second bar during cocktail hour. All packages are priced per guest, unless otherwise indicated.***

*Bar service with Henrici's Catering ensures your event will be staffed with experienced, friendly, courteous, uniformed, licensed and trained bartenders. Bar staff will not serve those who appear intoxicated, those who cannot produce valid ID, or those who are under the legal drinking age. Bartenders reserve the right to refuse service to unruly or otherwise uncooperative patrons at their discretion.*

### NO OUTSIDE ALCOHOL PERMITTED

## HOSTED BAR SERVICE

*Standard service charges and applicable sales tax will be added to total bar balance. There is a \$100 fee charged per bartender (group size will determine the number of bartenders needed and is up to the discretion of Henrici's Catering Management). Bartenders do accept gratuities as part of their livelihood and will display tip jars at your event. If you prefer that we refrain from this practice, please alert your event manager and they will add a \$14 per bartender, per hour (including set up and tear down) gratuity fee in lieu of tip jars.*

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