

Henry's Uptown Menu, Services & Fees

Appetizer Menu

Optional

New Orleans BBQ Shrimp \$3

Peel and eat jumbo shrimp in a savory butter barbeque sauce.

Blackened Shrimp \$3

Blackened pan-seared shrimp with a cool citrus aioli.

Lobster Spring Rolls \$5

Wonton rolled with lobster, Gouda, black beans and roasted corn; served with chipotle pepper aioli.

Cajun Stuffed Mushrooms \$3

Crimini mushrooms stuffed with fresh crabmeat and smoked Tasso ham. Served with a lemon garlic aioli.

Seafood Fondeaux \$4

Rich spicy cheese dip with shrimp and crawfish; served with French bread.

Cajun Gumbo \$4

A smooth and spicy Louisiana favorite made with chicken and andouille sausage; served with rice.

Spicy Angus Beef Meatballs \$3

Simmered in a Creole sauce.

Cajun Red Beans \$3

Camellia red beans and andouille sausage slow cooked in rich stock; served with rice.

Bacon Wrapped Shrimp \$4

Jumbo shrimp wrapped in bacon and seared until bacon is crisp leaving the shrimp moist and tender. Served with cocktail sauce.

Chicken Taquitos \$3

Savory filling of chicken, sweet red peppers, onions, cilantro and a touch of lime wrapped in a flour tortilla and fried until crisp and golden brown. Served with lime cilantro aioli.

Shrimp Taquitos \$4

Savory filling of shrimp, sweet red peppers, onions, cilantro and a touch of lime wrapped in a flour tortilla and fried until crisp and golden brown. Served with citrus chili.

Baby Bayou Cakes \$3

Henry's own shrimp & crawfish cake served over Creole sauce. Topped with remoulade and scallions.

Hush Puppies \$2

Chef's sweet and spicy hush puppies made with jalapeno peppers and cornmeal; served with remoulade.

Popcorn Shrimp \$3

Flash fried and served with remoulade.

Popcorn Crawfish \$4

Flash fried and served with remoulade.

Hot Chili Gator \$4

Flash fried then tossed in hoisin and topped with remoulade.

Calamari \$4

Crispy fried calamari tossed in a spicy citrus chili sauce.

Louisiana Catfish Fingers \$4

Flash fried catfish; served with remoulade and tartar sauce.

Soup du Jour \$3

Chef's own seasonal creation.

Henry's Uptown Menu, Services & Fees

Shrimp Etoufee \$4

Shrimp simmered with onions, peppers, sherry and tomatoes in a rich seafood sauce.

Crawfish Etoufee \$5

Crawfish simmered with onions, peppers, sherry and tomatoes in a rich seafood sauce.

Jambalaya \$3

Creole-style rice with seafood, andouille sausage, peppers, onions and celery.

Fresh Fruit Display \$4

Chef's selection of fresh fruit; served with a vanilla yogurt.

Roma Bruschetta \$4

Fresh basil, roma tomatoes and feta cheese on toasted garlic French bread; drizzled with lemon olive oil.

Garden Vegetable Platter \$4

Fresh vegetables served with a spicy Greek yogurt.

Epicurean Cheeses \$4

Chef's selection of domestic cheeses; served with assorted crackers.

Blue Crab Dip \$4

A rich blend of crab, sweet red peppers, green onions, blue cheese and a touch of spice served with flash fried tortilla chips.

Salad Menu

Choose One (Complimentary House or Caesar Salad with 2 Entrée Selections)

Henry's House Salad \$3

Romaine lettuce, grape tomatoes, red onion, cucumber and carrots; served with balsamic and ranch dressing choices.

Caesar Salad \$3

Romaine lettuce, crispy parmesan wafers and homemade Caesar dressing.

Spinach Salad \$4

Fresh spinach leaves, brandied cranberries, feta cheese, red onion and grape tomatoes; served with pepper bacon and a ginger citrus vinaigrette.

St. Maurice Salad \$4

Spring mix, red grapes, spiced walnuts and parmesan cheese; served with balsamic and ranch dressing choices.

Buffet Entrée Menu

Choose 2 or More

Penne Pasta \$7

Spinach, tomatoes, mushrooms and roasted garlic cloves tossed with olive oil and parmesan cheese.

Penne Pasta Alfredo \$8

Spinach, tomatoes, mushrooms, and roasted garlic cloves tossed with olive oil, Parmesan cheese and a Cajun crème sauce.

Henry's Uptown Menu, Services & Fees

Chicken Ooh La La with Linguini \$8

Grilled diced chicken breast tossed with Tasso, spinach and roasted garlic in Henry's Cajun crème sauce; served over linguini.

Shrimp and/or Crawfish Ooh La La with Linguini \$10

Shrimp or crawfish sautéed and tossed with Tasso, spinach and roasted garlic in Henry's Cajun crème sauce; served over linguini.

St. Charles Seafood Scampi \$12

Lightly blackened shrimp, scallops and mussels tossed with penne pasta in a St. Charles garlic butter sauce.

Spicy Chicken \$8

Grilled diced chicken breast with sautéed mushrooms and crab meat tossed in Henry's Cajun crème sauce; served with rice.

Grilled or Blackened Chicken Breast \$9

Spicy and juicy chicken breasts; served with Creole sauce.

Oven Roasted Cajun BBQ Chicken \$9

Spicy chicken leg and quarters with chipotle BBQ sauce.

Shrimp and Grits \$8

Sautéed shrimp folded into spicy cheese grits then topped with parmesan, red pepper and scallions.

Shrimp Creole with Rice \$8

Sautéed peppers, onions, celery, garlic and shrimp simmered in a rich Creole sauce; served with rice.

Louisiana Fried Catfish \$10

Zatarain's coated catfish served with remoulade and tartar sauce.

Cajun Spice Rubbed Prime Rib \$12

Angus beef rib-eye rubbed in a blend of Cajun spices, oven roasted and served with rosemary au jus and horseradish crème.

Cajun Spice Rubbed Pork Loin \$10

Pork loin rubbed in a blend of Cajun spices, oven roasted and served with a rosemary au jus.

Sides Menu

Choose One or More

Vegetable Du Jour \$2

Chef's choice of seasonal vegetables.

Rustic Mashed Potatoes \$2

Red potatoes mashed with plenty of cream and butter.

Baby Red Potatoes \$2

Bite sized potato wedges twice fried and Cajun seasoned.

Spicy Cheese Grits \$3

Henry's famous grits cooked with cheese and a Cajun kick Parmesan cream sauce.

Squash and Gouda Casserole \$4

Baked squash and zucchini with bread crumbs and smoked Gouda cheese.

Roasted Corn and Tasso Maque Choux \$4

Fresh corn, roma tomatoes, red onions and spicy andouille sausage seasoned, marinated and roasted.

Henry's Uptown Menu, Services & Fees

Sweet Cornbread Casserole \$4

Buttery cornbread casserole made with spinach and Cajun spiced Tasso.

Really Really Wild Rice \$1

Cole Slaw \$2

Spicy and Sweet Baked Beans \$2
with Peppercorn Bacon.

Dessert Menu

Choose One or More

Bread Pudding and Caramel Sauce \$4

Bread pudding with poached raisins served with Chef's rich caramel sauce.

Fruit Cobbler \$4

Served with spiced whipped cream and made with your choice of fruit: apples, blackberries, blueberries, peaches, raspberries, strawberries or mixed fruit.

Death By Chocolate Cobbler \$4

Chocolate pudding and cakey chocolate crust served with vanilla ice cream and chocolate sauce.

Crème Brulee Du Jour \$5

Traditional baked custard with a crunchy cane sugar topping; flavors change daily.

Ice Cream Station \$6

Cool scoops of Vanilla Bean ice cream with mixed nuts, rainbow sprinkles, caramel sauce, & chocolate sauce.

Key Lime Pie \$3

Tart and creamy key lime filling folded into a sweet graham cracker crust; dusted lightly with powdered sugar and garnished with a fresh lime wheel.

Blondies \$3

A bar cookie that is the perfect blend of chocolate chip cookie and rich, moist cake; made with butter, brown sugar, chocolate chips and a touch of vanilla.

Louisiana Style Menu Options

Low Country Boil \$25

Includes shrimp, potatoes, corn, andouille sausage and cobbler or bread pudding.

Fried Catfish & Shrimp \$25

Includes slaw, hushpuppies and cobbler or bread pudding.

Crawfish Boil (Crawfish Season Only) \$30

Includes potatoes, onions, corn and cobbler or bread pudding.

Pork or Chicken BBQ Dinner \$20

Includes slaw, spicy Cajun beans and cobbler or bread pudding.

Henry's Uptown Menu, Services & Fees

Henry's Uptown Services & Fees

Policy and prices subject to updates/changes.

Henry's Uptown is available for group breakfast/brunch, lunches, dinners and hosted receptions alone or in conjunction with presentations or meetings. We can accommodate up to 150 guests with menu and bar options to satisfy your tastes from both our "Downtown" eclectic Cajun fusion cuisine and our "Uptown" chef created specialties. Our second level loft overlooking Main Street, Acworth gives you a unique view of our historic town. As a host or guest at a special event here, you will receive impeccable service in a delightful atmosphere.

STAFF Our professional staff, carefully trained in attentive but unobtrusive service, will happily see to your needs.

VENUE Henry's Uptown provides the private rental of our venue, set up and break down of your event, tables, chairs, white linen tablecloths and napkins, china, flatware, glassware and personalized service all inclusive in our venue fee of \$12 per person. Use of our 58" plasma HDTV, surround sound stereo system, wireless internet and 4' X 6' stage are available for your use at no additional charge. Other presentation materials can be provided for a modest charge.

MENUS All items are beautifully presented buffet style for your guests to serve themselves and enjoy. Price per person includes iced tea and coffee, if desired.

BEVERAGE SELECTIONS *No underage guests will be served alcohol.* If you choose to have alcohol served at your event, you, as host, will select the service type prior to your event (either cash bar or hosted bar).

ADDITIONAL CHARGES

Taxes Local sales tax will be added to all food charges.

Service Charges Service charge of 18% will be added to all food and beverage charges.

Cancellation Fees A signed Letter of Agreement and \$500 non-refundable deposit are required to secure your reservation. If you have paid your deposit but must make a date change with minimum 60 days written notice, we will do our best to accommodate your request based on venue availability.

Presentation Materials If requested, we can provide your business event with various presentation materials. Prices vary for these items.

Other services If there is a service or provision not listed here that you desire, please ask. We will do our best to accommodate your needs.