

*Air
Conditioned*
DINING ROOM
and BAR

THE HENRY

THE GREATEST NEIGHBORHOOD RESTAURANT

GROUP DINING

972.677.3660 | PRIVATEDINING@FOXRC.COM

701 S Miami Ave Ste 131-B, Miami, FL 33131

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131B

It's our craveable food that keeps our regulars coming back for more. From simple but always satisfying smashed avocado toast to delicate roasted branzino, The Henry menu has something tempting for every palate. Open daily for breakfast, lunch and dinner, there's always a good time to drop by and discover a new favorite.



BREAKFAST

CONTINENTAL

\$18 PER PERSON - FOOD STATIONS

FRESH FRUIT GF V

ASSORTED PASTRIES

muffins, scones, danish

TOASTED BAGELS & CREAM CHEESE

plain or everything



BIG BREAKFAST

\$35 PER PERSON - FOOD STATIONS

FRESH FRUIT GF V

BREAKFAST POTATOES GF VEG

ASSORTED PASTRIES

muffins, scones, danish

ORIGINAL EGG SANDWICH*

bacon, avocado, american cheese, mayonnaise

CALIFORNIA BURRITO

eggs, bacon, pepper jack, american cheese,
havarti cheese, potato, avocado, salsa

QUINOA BREAKFAST BURRITO VEG

eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

ADDITIONS

all pricing per person

CRISP BACON GF...5

BREAKFAST POTATOES GF VEG...5

TOASTED BAGELS & CREAM CHEESE VEG...5

ASSORTED PASTRIES...5

AVOCADO TOAST VEG...5

grilled country bread, olive oil,
aged cheddar, sea salt

TRUFFLED BRIE TOAST...4

prosciutto di parma, chives,
persimmon glaze, parmesan

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

BRUNCH

\$32 PER PERSON - PLATED WITH CHOICE OF ENTRÉE
OR \$35 PER PERSON - FOOD STATIONS

Served until 10:30am on Weekdays and 3:00pm on Weekends

STARTERS FOR THE TABLE

FRESH FRUIT GF V

ASSORTED PASTRIES

muffins, scones, danish

ENTRÉES

CLASSIC CAESAR SALAD

parmesan crouton, black pepper

QUINOA BREAKFAST BOWL VEG

eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

ORIGINAL EGG SANDWICH*

bacon, avocado, american cheese, mayonnaise

CALIFORNIA BREAKFAST BOWL

eggs, bacon, pepper jack, american cheese,
havarti cheese, potato, avocado, salsa

ADDITIONS

all pricing per person

CRISP BACON GF...5

BREAKFAST POTATOES GF VEG...5

TOASTED BAGELS & CREAM CHEESE VEG...5

ASSORTED PASTRIES...5

AVOCADO TOAST VEG...5

grilled country bread, olive oil,
aged cheddar, sea salt

TRUFFLED BRIE TOAST...4

prosciutto di parma, chives,
persimmon glaze, parmesan

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LUNCH

PLATED

\$40 PER PERSON

Starters For The Table

PRETZELS & PROVOLONE FONDUE VEG
our famous recipe

CHIPS & GUACAMOLE GF VEG
roasted poblano, toasted pumpkin seed, cotija

Entrées *choice of*

CLASSIC CAESAR SALAD
parmesan crouton, black pepper

GRILLED CHICKEN CLUB
rosemary ham, smoked bacon, aged swiss, lettuce, tomato, mayo, side of kale & apple slaw

ROASTED TURKEY FRENCH DIP
horseradish aioli, havarti, garlic parmesan roll, natural jus, side of kale & apple slaw

HARVEST BOWL GF V
melted sweet potato, ancient grains, grilled portobello mushroom,
caramelized cauliflower, snap pea, grilled artichoke & roasted brussels sprout,
avocado, marcona almond pesto, cashew harissa

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LUNCH

FOOD STATIONS

\$45 PER PERSON

Salads

HENRY HOUSE SALAD

cucumber, heirloom carrot, tomato, croutons, parmesan

CLASSIC CAESAR SALAD

parmesan crouton, black pepper

Sandwiches

GRILLED CHICKEN CLUB

rosemary ham, smoked bacon, aged swiss, lettuce, tomato, mayo
(side of kale & apple slaw)

ALL-AMERICAN BURGER SLIDER

henry sauce, pickle, american cheese

Sides

CHIPS & GUACAMOLE GF VEG

roasted poblano, toasted pumpkin seed, cotija

KALE & APPLE SLAW

Desserts

ASSORTED COOKIES

ENHANCEMENTS

priced per guest

GRILLED & CHILLED SHRIMP GF...8

horseradish cocktail, henry sauce, charred lemon

FRENCH FRIES...5

SEASONAL MINI DESSERTS...4 EACH

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DESSERT & BEVERAGES

all pricing per person

DESSERT - \$14

CHOCOLATE FUDGE TORTE

peanut butter crunch, milk chocolate mousse, candied peanut

LEMON OLIVE OIL CAKE

blueberry compote, lemon curd, whipped mascarpone,
roasted almond, thyme, vanilla ice cream



BEVERAGE

ORANGE JUICE

(serves 4-5) - \$20

MASON JAR CARAFE OF ICED TEA OR LEMONADE

(serves 20) - \$40 each

COFFEE

(serves 24) - \$72

TABLE SIDE MIMOSAS

(serves 5-6) - \$48 each

MIMOSA BAR

features prosecco, pineapple guava juice, peach juice,
and orange juice with various garnishes

\$65 PER BOTTLE OF BUBBLY (SERVES APPROX. 5 GLASSES) CHARGED ON CONSUMPTION

ROSÉ & SPARKLING WINE BY THE BOTTLE

ask your event manager for current wine options

BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES

charged based on consumption

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DINNER

PLATED

\$70 PER PERSON

Salads

please select 1

HENRY HOUSE SALAD

cucumber, heirloom carrot, tomato, croutons, parmesan

CLASSIC CAESAR SALAD

parmesan crouton, black pepper

Entrées

please select 3

SCOTTISH SALMON* GF

toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze

ROASTED CHICKEN GF

lemon garlic pan sauce, smashed potatoes, broccoli

BRAISED SHORT RIB GF

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes

RIGATONI ALLA VODKA VEG

burrata, calabrian chile, mint, lemon, bread crumb

HARVEST BOWL GF V

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke & roasted brussels sprout, avocado, marcona almond pesto, cashew harissa

8oz FILET GF +\$30 PER GUEST

horseradish au gratin, roasted brussels sprout, wild mushroom, cipollini onion, burgundy sauce

Desserts

choice of

CHOCOLATE FUDGE TORTE

peanut butter crunch, milk chocolate mousse, candied peanut

LEMON OLIVE OIL CAKE

blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream

*FOR PARTIES OVER 25 GUESTS THE FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE

ADDITIONS

all pricing per person

PRETZELS & PROVOLONE FONDUE VEG...4

our famous recipe

GRILLED & CHILLED SHRIMP GF...8

horseradish cocktail, henry sauce,
charred lemon

CHIPS & GUACAMOLE GF VEG...4

roasted poblano, toasted pumpkin seed, cotija

SHORT RIB POTSTICKERS...10

toasted sesame, cilantro, ponzu

TRUFFLED BRIE TOAST...4

prosciutto di parma, chives, persimmon glaze, parmesan

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DINNER

PLATED

\$80 PER PERSON

Starters For The Table *please select 3 (served family style)*

PRETZELS & PROVOLONE FONDUE VEG
our famous recipe

SPICY TUNA & CRISPY RICE GF
fresno chile, avocado, cilantro,
scallion, sweet soy +\$4 PER GUEST

SHORT RIB POTSTICKERS

TRUFFLED BRIE TOAST
prosciutto di parma, chives,
persimmon glaze, parmesan

GRILLED & CHILLED SHRIMP GF
horseradish cocktail, henry sauce,
charred lemon +\$5 PER GUEST

Salads *please select 1*

HENRY HOUSE cucumber, heirloom carrot, tomato, croutons, parmesan

CLASSIC CAESAR parmesan crouton, black pepper

Entrées *please select 3*

SCOTTISH SALMON* GF
toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze

ROASTED CHICKEN GF
lemon garlic pan sauce, smashed potatoes, broccoli

BRAISED SHORT RIB GF
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes

RIGATONI ALLA VODKA VEG
burrata, calabrian chile, mint, lemon, bread crumb

HARVEST BOWL GF V
melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea,
grilled artichoke & roasted brussels sprout, avocado, marcona almond pesto, cashew harissa

8oz FILET GF +\$30 PER GUEST
horseradish au gratin, roasted brussels sprout, wild mushroom, cipollini onion, burgundy sauce

Dessert *choice of*

CHOCOLATE FUDGE TORTE
peanut butter crunch, milk chocolate mousse, candied peanut

LEMON OLIVE OIL CAKE
blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream

*FOR PARTIES OVER 25 GUESTS THE FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE

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DINNER

FOOD STATIONS

CHOICE OF 2 STARTERS & 3 ENTREES - \$85 PER PERSON

CHOICE OF 3 STARTERS & 3 ENTREES - \$90 PER PERSON

CHOICE OF 3 STARTERS & 4 ENTREES - \$100 PER PERSON

Starters

PRETZELS & PROVOLONE FONDUE VEG
our famous recipe

CHIPS & GUACAMOLE GF VEG
roasted poblano, toasted pumpkin seed, cotija

TRUFFLED BRIE CROSTINI
prosciutto di parma, chives,
persimmon glaze, parmesan

SPICY TUNA & CRISPY RICE* GF
fresno chile, avocado, cilantro,
scallion, sweet soy +\$4 PER GUEST

GRILLED & CHILLED SHRIMP GF
horseradish cocktail, henry sauce,
charred lemon +\$5 PER GUEST

Salads

HENRY HOUSE
cucumber, heirloom carrot, tomato, croutons, parmesan

CLASSIC CAESAR
parmesan crouton, black pepper

Entrees

SCOTTISH SALMON* GF
toasted quinoa, marcona almond pesto,
crispy sweet potato, watercress, pomegranate glaze

ROASTED CHICKEN GF
lemon garlic pan sauce, broccoli

BRAISED SHORT RIB GF +\$15 PER GUEST
bourbon caramel, roasted mushroom,
fourme d'ambert, smashed potatoes

RIGATONI ALLA VODKA VEG
burrata, calabrian chile, mint, lemon, bread crumb

FILET MIGNON GF +\$30 PER GUEST
prepared medium

Sides

SMASHED POTATOES
UMAMI BRUSSELS SPROUTS

Desserts

SEASONAL MINI DESSERT

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COCKTAIL RECEPTION

- 3 STARTERS: 2 PIECES PER GUEST - \$30 PER PERSON
- 3 STARTERS: 3-4 PIECES PER GUEST - \$35 PER PERSON
- 5 STARTERS: 2 PIECES PER GUEST - \$45 PER PERSON
- 5 STARTERS: 3-4 PIECES PER GUEST - \$50 PER PERSON

STARTERS

SPICY TUNA & CRISPY RICE* GF
fresno chile, avocado, cilantro, scallion, sweet soy

PRETZELS & PROVOLONE FONDUE VEG
our famous recipe

TRUFFLED BRIE CROSTINI
prosciutto di parma, chives, persimmon glaze, parmesan

GRILLED & CHILLED SHRIMP GF
horseradish cocktail, henry sauce, charred lemon

CHIPS & GUACAMOLE GF VEG
roasted poblano, toasted pumpkin seed, cotija

COCKTAIL RECEPTION ENHANCEMENTS

items are not included in the pricing structure listed above

ALL-AMERICAN BURGER SLIDER (\$5 PER SLIDER)
henry sauce, pickle, american cheese

CHEF'S CHEESE BOARD (\$500 PER BOARD)
**AVAILABLE FOR PARTIES OF 50 GUESTS OR MORE*

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PASSED APPETIZERS

FOR PARTIES OF 50+

PRICED BY THE PIECE. MINIMUM 50 PIECES PER ITEM

\$4 PER PIECE

AVOCADO ON CRISPY RICE

avocado, sweet soy, sesame seed

TRUFFLED BRIE CROSTINI

prosciutto di parma, chives, persimmon glaze, parmesan



\$5 PER PIECE

GRILLED & CHILLED SHRIMP ^{GF}

horseradish cocktail, henry sauce, charred lemon

SPICY TUNA & CRISPY RICE* ^{GF}

fresno chile, avocado, cilantro, scallion, sweet soy

ALL-AMERICAN BURGER SLIDER

henry sauce, pickle, american cheese

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HOSTED BAR PACKAGES

Wine & Beer

HOOR 1 \$20 PER PERSON · HOURS 2+ \$15 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

Vavasour Sauvignon Blanc, Banshee Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.

TO CUSTOMIZE YOUR WINE PROGRAM ADDITIONAL VARIETALS MAY BE SUBSTITUTED

THE ESSENTIAL BAR

HOOR 1 \$27 PER PERSON · HOURS 2+ \$18 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

Vavasour Sauvignon Blanc, Banshee Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.

Choice of any 2 menu cocktails as well as single pour drinks featuring the following sprits:

EVAN WILLIAMS KY BOURBON, SMIRNOFF VODKA, NEW AMSTERDAM GIN, CUERVO TRADICIONAL BLANCO TEQUILA
JOHNNIE WALKER RED LABEL SCOTCH, DON Q CRISTAL RUM

THE ELEVATED BAR

HOOR 1 \$33 PER PERSON · HOURS 2+ \$23 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines by-the-glass.

Choice of any 2 menu cocktails as well as called drinks featuring the following sprits:

TITO'S VODKA, BUFFALO TRACE BOURBON, TANQUERAY GIN, CORAZÓN REPOSADO TEQUILA
JOHNNIE WALKER BLACK SCOTCH, SAILOR JERRY RUM

THE EXCLUSIVE BAR

HOOR 1 \$40 PER PERSON · HOURS 2+ \$30 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines by-the-glass.

Choice of any 4 menu cocktails as well as called drinks featuring the following sprits:

VODKA – TITO'S, GREY GOOSE, KETEL ONE, BELVEDERE
TEQUILA – CASAMIGOS BLANCO, CÓDIGO BLANCO, PATRON SILVER, DON JULIO REPOSADO, 1800 AÑEJO
BOURBON & RYE – BUFFALO TRACE, MAKER'S MARK, BULLEIT, BASIL HAYDEN'S, KNOB CREEK, ANGEL'S ENVY BOURBON, ELIJAH CRAIG
GIN – BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY
RUM – DON Q RESERVA, SAILOR JERRY, SANTA TERESA 1796, PLANTERAY
SCOTCH – MACALLAN 12YR, GLENLIVET 15YR, OBAN 14YR, JOHNNIE WALKER BLACK
CORDIALS & BRANDY – GRAND MARNIER, HENNESSY VS, FERNET BRANCA

THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS,
UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER

*Wine Varietals and Spirits subject to availability, please contact your Special Events Manager to confirm selections.

EVENT FACTS & HELPFUL INFO

FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge.

Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY

Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event—always at your discretion.

The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over \$10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

CONFIRMING YOUR EVENT

Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

MENU SELECTION

To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT

Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

CANCELLATIONS

We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies.

Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

PATIO EVENTS & WEATHER

We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

ARRIVING ON TIME

If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

DECORATIONS

We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL

Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION

We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT

Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups).

Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.