

HENDEL'S MARKET CAFÉ AND PIANO BAR

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HENDEL'S INTRODUCES ITS NEW PIANO BAR



Many guests have come into Hendel's and left with one of the best dining experiences. Well, Hendel's has extended the experience to include a full bar and live entertainment with the 700-square-foot new addition. A project that broke ground in October 2008, Hendel's completed the piano bar in February 2009. The new addition includes a room that is extended off the west side of the building with additional seating, a baby grand piano, recycled hard wood floor from St. Stanislaus Church, an indoor/outdoor fireplace, a custom made oak bar and vaulted ceilings.

"While it's a new addition, it follows suit with the historic old town Florissant look and feel," said Ed Bennett, owner of Hendel's. "We used excess brick from the original building and the flooring is from one of St. Louis' oldest parishes, St. Stanislaus. We are so excited to show off our new addition and offer our guests an enhanced Hendel's experience."

Thanks to the new addition, Hendel's now offers a variety of specialty drinks along with the same great selection of wine and beer. Come see the piano bar come alive every Thursday, Friday and Saturday as talented, local musicians entertain. The new addition can be seen in a 360° view online at www.hendelsrestaurant.com.

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Market Café and Piano Bar



**“ THAT WAS THE BEST STEAK I HAVE HAD IN
20 YEARS”** -Linda from Kirkwood

HENDEL’S RAISES \$1,500 FOR MUSCULAR DYSTROPHY

On Sunday, March 23rd, Hendel’s hosted a fundraiser to support the efforts of the St. Louis Chapter of Muscular Dystrophy. Hendel’s donated the venue and appetizers while guests enjoyed live music and participated in a raffle. The evening raised \$1,500! Thank you to all who helped make this event a huge success!

WIN CARDINALS TICKETS WITH OUR NEW PROMOTION

We are excited to announce our new promotion. When you come in for dinner, our manager will give you a sealed envelope. On your next visit, the manager will open the sealed envelope and reveal your winnings. The prizes range from 10% off your total bill to a free dinner. The grand prize winners will receive Cardinals tickets. There will be four sets (two tickets) of Cardinal’s tickets given away. Everyone is a winner!

To participate in this promotion, the envelope must be returned unopened and the offer may not be used with any other promotional coupon.

**“TONIGHT WAS THE MOST FUN WE’VE
HAD IN AWHILE . GREAT FOOD, MUSIC
AND EXCELLENT SERVICE”**

-Mark from Godfrey, Ill

WE WANT TO HEAR FROM YOU

We’ve always said, “customers first, quality always.” We want to exemplify that statement every time you visit us. If you have any comment, questions, or concerns, we want to hear them. Please feel free to tell us in person, on the phone or on the web at www.hendelsrestaurant.com.

HENDEL’S LAUNCHES NEW WEBSITE

In addition to updating our building, we’ve also updated our website. You can view all our menus, upcoming events, make reservations and sign up for our mailings. We also have a 360° function so you can take a virtual tour of the entire restaurant online. Check it out.

www.hendelsrestaurant.com



To support local, independent businesses, we have added more Missouri wines to our extensive wine list. Come in a explore what Missouri vineyards have to offer.



CHEF’S CORNER GOT DRY CHICKEN?

This issue of chef’s corner were going to tackle the age-old question of “ why is the chicken so dry?” It is easy to fix ,so let’s get to it.

- 1) Marinade is a must! Italian dressing with some fresh rosemary for 12 hours will make a world of difference.
- 2) Make sure the breast is even, if it’s not, pound out the large side.
- 3) Don’t overcook it! Remove from heat just before it is fully cooked, then let it finish cooking from its own heat.
- 4) Avoid using frozen poultry if possible.

If you follow these simple steps and your chicken will be a hit.

Hendel's

MARKET CAFÉ AND
PIANO BAR

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"CUSTOMERS FIRST, QUALITY
ALWAYS"

WE'RE ON THE WEB!

WWW.HENDELSRESTAURANT.COM



EMPLOYEE PROFILE - NATALIE FISH

Natalie has worked at Hendel's as a server's assistant for two years and has delivered excellent service to our guests from the start. A junior at Trinity High School, Natalie is a very active girl. Outside of the hustle and bustle of Hendel's, Natalie is involved in varsity cheerleading, theatre, National Honor Society, student council, student ambassadors, Teens Against Tobacco Use, and Choir. Among her other aspirations, Natalie hopes to join the ranks at the University of Missouri—Columbia and become a Mizzou Tiger.

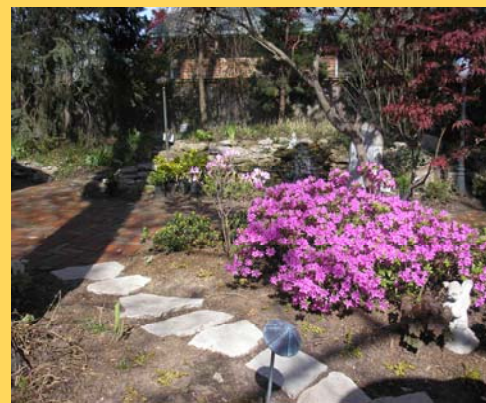
Hendel's is also sponsoring her as the Valley of Flowers Queen Candidate. The parade is May 3rd. We are so proud of her and wish her the best of luck!



Located in the heart of historic Old Town Florissant, Missouri, Hendel's Market Café and Wine Bar has been serving the finest quality food since 1994. A pioneer of outdoor dining in the St. Louis area, Hendel's offers outdoor seating surrounded by a lush garden and waterfall. Hendel's has been recognized by the Missouri State Senate and the St. Louis Post Dispatch for excellent entrees and outstanding service.

NEW & IMPROVED PATIO IS COMPLETE

Spring is here and we have been working hard to improve our garden thus improving your experience at Hendel's. Ed Bennett (Hendel's owner and gardener) has used his green thumb to plant new bushes, trees, flowers and shrubs giving the patio a beautiful new look. As pioneers in outdoor dining, we continue to have plenty of outdoor seating available even with the new addition. In addition to our garden, we've added another amenity to the patio with our new indoor/outdoor fireplace. Come out on a nice day and experience our new and improved patio with a glass of wine.



BLUE CHEESE STUFFED OLIVE MARTINIS

4oz Absolute vodka

1 /2 oz dry vermouth

Shake over ice until frosty

Serve in martini glass

Remove the olive stuffing and fill with a high quality blue cheese. Enjoy!

We offer this tasteful drink on special occasions.

With the introduction of our extended drink menu thanks to our new addition, we thought it would be fun to give you a recipe to one of our specialty drinks.

