



2009 THANKSGIVING MENU

AN ALL AMERICAN THANKSGIVING DINNER
A Sumptuous Spread for Thanksgiving Day or anytime throughout the Holiday Season!
Large portions, outstanding flavor & beautiful presentation make this a truly memorable dinner buffet

Succulent Fresh Hen Turkey Oven Roasted to a Crisp Golden Brown

Fresh Baby Lettuces with Feta Cheese, Kadotta Fig, Grilled Red Onion
 & Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette

Winter Chopped Salad with Chopped Apples, Pears, Walnuts, Dried Cranberries
 or & a touch of Gorgonzola accompanied by Raspberry Vinaigrette

Mom's Homemade Bread Stuffing with our Special Blend of Fresh Herbs

Rich Turkey Gravy with a touch of White Wine

Whipped Brandied Sweet Potatoes
 topped with Brown Sugar & Candied Pecans

or

Hel's Style Rich & Creamy Mashed Potatoes
 A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

Autumn Blend of Fresh Vegetables including Asparagus, Red Pepper, Carrot,
 Mushroom, Broccoli, Red Onion & Squash all tossed in Lemon Herb Butter

or

Traditional Green Bean Casserole
 with French Fried Onions

Ocean Spray® Cranberry Orange Walnut Mold with Whole Berry Cranberry, Mandarin Oranges & Fresh Chopped Walnuts

Traditional Family Dinner Rolls

\$23.15 per Guest – MINIMUM OF 12 GUESTS (Must be ordered in increments of 4)

A LA CARTE SALAD & SIDE SELECTIONS

SALADS (12 person minimum)

Fresh Baby Lettuces with Feta Cheese, Kadotta Fig, Grilled Red Onion
 & Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette
 \$2.25/person

Winter Chopped Salad with Chopped Apples, Pears,
 Walnuts, Dried Cranberries & a touch of Gorgonzola
 accompanied by Raspberry Vinaigrette
 \$2.25/person

Pecan Salad with Crumbled Bleu Cheese,
 Candied Pecans & Caramelized Onions in Poppseed Dressing
 \$2.25/person

Fresh Baby Spinach with Roasted Organic Yellow Beets,
 Toasted Pecans, Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes
 with Mustard Maple Vinaigrette
 \$2.75/person

VEGETABLES

(3 lb minimum on all items priced by the pound)

Eggplant Timbale
 Layers of sautéed Eggplant, Fresh Tomato Basil Sauce
 and Parmesan & Mozzarella Cheeses
 \$24.95 (serves 8-10)

Autumn Blend of Fresh Vegetables
 Asparagus, Red Pepper, Carrot, Mushroom, Broccoli,
 Red Onion & Squash all tossed in Lemon Herb Butter
 \$7.95/lb

Warm Grilled Vegetables with Balsamic Reduction
 \$10.95/lb
 with Crumbled Goat Cheese \$12.95/lb

Traditional Green Bean Casserole
 with French Fried Onions
 \$24.95 (serves 12-15)

Haricot Vert with Carrot Batons,
 Caramelized Pearl Onions & Crispy Pancetta
 \$7.95/lb

Oven Roasted Butternut Squash & Organic Red Beets
 tossed with Wilted Spinach
 \$7.95/lb

Oven Roasted Butternut, Acorn & Spaghetti Squashes
 tossed with Butter, Brown Sugar & Autumn Spices
 \$7.95/lb

Cranberry Orange Walnut Mold
 \$24.95 (4 lb mold serves 16-20)

RICE, POTATOES & MORE

(3 lb minimum on all items priced by the pound)

Long Grain & Wild Rice with Pecans & Dried Wild Cherries
 \$7.95/lb

Hel's Style Rich & Creamy Mashed Potatoes
 A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter
 \$7.95/lb

Whipped Brandied Sweet Potatoes
 topped with Brown Sugar & Candied Pecans
 \$7.95/lb

Oven Roasted Red Skin Potatoes with Fresh Herbs
 \$6.95/lb

Double-Baked Potato with Sun Dried Tomato Bits
 \$2.50 each (minimum 12)

Full Size Potato Latkes with Sour Cream & Applesauce
 \$12.60/dozen

Apple Pecan Cornbread Stuffing
 \$7.95/lb

Mom's Homemade Bread Stuffing
 with our Special Blend of Fresh Herbs
 \$6.95/lb

Miso Barley with Citrus Gastrique
 \$7.95/lb

Tender & Nutty Pure Minnesota Wild Rice
 with a touch of Sautéed Red Peppers & Sweet Shallots
 \$11.95/lb

All orders must be placed by Friday 11/20/09 to be delivered Thanksgiving Day 11/26/09 by 2:00pm.
 No Additions or Deletions will be accepted after Monday 11/23/09. All food will be delivered in disposable tins and pans with complete heating instructions.

APPETIZERS

A variety of decorated baskets & platters wonderfully suited to serve as starters to any meal

- Holiday Torta
 Our Fresh Basil, Sun Dried Tomato & Mascarpone Torta layered with Basil Pesto & Sun Dried Tomato Pesto accompanied by Fresh Tomato Basil & French Breads \$49.95 (serves 25-40)
- Brie Pinwheel
 a selection of Fresh Herbs, Dried Fruit & Toasted Nuts divided & presented atop a full wheel of Brie Cheese served with Assorted Crackers \$74.95 (serves 30-40)
- Baked Brie in Puff Pastry
 with Imported Apricot Preserves & Moutarde des Chanoines accompanied by Baguette Rounds & Fresh Fruit \$84.95 (serves 30-40)
- A Selection of Five Imported Cheeses
 accompanied by Dried Apricots & Fig, Fresh Strawberries, Seedless Grapes and a selection of Crackers \$79.95 (serves 20-25)
- Fresh Fruit & Cheese Basket
 A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes alongside Sharp, Cheddar, Havarti, Swiss & Muenster Cheeses accompanied by assorted Crackers \$69.95 (serves 25-30)
- Hel's Sausage & Cheese Board
 A bountiful array of Pepperoni, Salami & Summer Sausage with Havarti, New York Cheddar, Muenster & Jarlsberg Swiss Cheeses accompanied by Grey Poupon & Honey Mustard and Assorted Breads & Crackers \$74.95 (serves 20-25)
- Grilled Vegetable Crudite
 including Eggplant, Carrots, Broccoli, Cauliflower, Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces \$69.95 (serves 30-40) 1/2 Size \$39.95 (serves 14-18)
- Fresh Vegetable Crudite
 of Broccoli, Cauliflower, Asparagus, Carrots & other select Fresh Vegetables accompanied by Spinach Spring Scallion & Roasted Red Pepper Dips \$59.95 (serves 30-40) 1/2 Size \$34.95 (serves 14-18)
- Gourmet Antipasto Platter
 Pomodoraccio Roasted Tomatoes, Molinari Salami, Dry Aged Cappelletti, Baby Artichoke Hearts, Prosciutto wrapped Asparagus drizzled with Balsamic Vinaigrette, Marinated Olives, Peppadew Pepper, Reggiano Parmesan and more..... \$99.95 (serves 15-18)
- Vegetarian Antipasti Platter
 A flowing display of Grilled Asparagus, Red Onion, Eggplant & Italian Squash alongside Roasted Pepper, Herbed Goat Cheese, Fresh Mozzarella & our Eggplant Timbale accompanied by Garlic Crostini, Mediterranean Olives, Basil Pesto & Balsamic Vinaigrette \$64.95 (serves 20-25)

- Antipasti Trio
 • Petite Skewer of Al Dente Cheese Tortellini tossed in Hel's Fresh Basil Pesto garnished with Grilled Red Pepper
 • Antipasti Skewer of Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Muenster Cheese
 • Petite Skewer of Teardrop Tomato tossed in Balsamic Vinegar skewered with Buffalo Mozzarella & wrapped in Fresh Basil \$41.95 (12 pieces of each)
- Hot Artichoke & Parmesan Dip accompanied by Homemade Herbed Pita Chips \$39.95 (serves 20-25)
- Herbed Goat Cheese Crock
 with Sun Dried Tomato Basil Coulis accompanied by Herbed Garlic Crostini \$39.95 (serves 20-25)
- Hors d'oeuvres Strudel
 Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries in a Flaky Paper Thin Phyllo \$14.95 (10 slices)
- Appetizer Trio
 Combination Platter of Whitefish Salad, Salmon, Dill & Caper Salad and Hel's Homemade Hummus accompanied by Pita Triangles & Flatbreads \$29.95 (serves 12-20)
- Bistro Sandwich Platter
 • Oven Roasted Turkey Breast with Creamy Brie, Sliced Pear & Arugula Leaves on Toasted Herbed Petite Pain
 • Grilled Steak with Baby Field Greens & Cucumber Wasabi Spread on Tarragon Toasted Petite Pain
 • Fresh Grilled Vegetables with Roasted Yellow Pepper, Baby Eggplant, Italian Squash, Fresh Plum Tomato & Buffalo Mozzarella on Petite Focaccia \$56.95 (36 pieces)
- Slider Sampler
 served on Freshly Baked Brioche, Poppyseed & Sesame Seed Buns
 • BBQ Brisket of Beef
 • Ground Sirloin with Crumbled Bleu Cheese, Caramelized Onions & Sautéed Mushrooms
 • Grilled Chicken Littles with Spring Mix & Shitake Mayonnaise \$53.95 (12 pieces of each)
- Our Original Sweet & Sour Cocktail Meatballs \$29.95 (50 pieces)
- Wing Duet
 Spicy Buffalo Wings with Bleu Cheese Sauce & Celery Sticks and Balsamic Glazed Chicken Wings with Ranch Dressing & Carrot Sticks \$54.95 (25 pieces of each)
- Asparagus Beef Rolls
 Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears marinated in Ginger Soy & flash grilled \$49.95 (40 pieces)
- Deviled Eggs
 Traditional - \$8.95/dozen
 Smoked Salmon with Caviar or Cucumber Chive Crème Fraiche - \$14.95/dozen

HORS D'OEUVRES PACKAGES

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| Smoked Salmon Canapés on Dark Rye with Sour Cream, Cucumber & Dill | Chorizo Stuffed Dates wrapped in Cured Bacon | Jackie's Puffs
Parmesan Cheese or Portobello Mushroom | Chicken Satay Skewers
Boneless Breast skewered & roasted in a Spicy Thai Peanut Sauce |
| Mini Quesadillas accompanied by Pico de Gallo | Coconut Chicken Medallions with Pineapple Ginger Sauce | Artichoke & Jarlsberg Swiss Petite Soufflé | Pigs in a Blanket with Mustard Dipping Sauce |
| Petite Grilled Burgundy Marinated Sirloin Skewers with Chimichurri Sauce | Beggars Purse of Imported Brie with Apricot Mustard | Vegetable Maki Roll with Whipped Wasabi & Ginger Soy | Spinach & Feta Phyllo Triangles |

MIX UP TO 3 VARIETIES TO CUSTOMIZE YOUR 60 PIECE PACKAGE
 \$65.95 (60 pieces)

HOLIDAY INDULGENCES

All those little indulgences that make holiday parties special. Presented beautifully with holly & winter greens.

- Sushi Sampler
 featuring California Rolls, Kamehachi Rolls, Kappa Maki, New York Maki, Spicy Tuna Rolls & Tempura Shrimp Rolls \$98.65 (75 pieces, no substitutions please)

- Holiday Tapas Sampler
 Chorizo Stuffed Dates, Ceviche Cucumber Cups, Prosciutto Wrapped Asparagus with Boursin Cheese & Lemon Zest, Almond & Guava Empanadas, Warm Lemon Basil Chicken Kabobs, Spanish Potato Salad & Mixed Mediterranean Olives \$88.60 (serves 15-20)

- Petite Lamb Rack with Fresh Herb Crust
 grilled to medium rare, sliced & fanned accompanied by Tuscan Cannelloni Bean Relish, Chimichurri Sauce & Garlic Crostini (served at room temperature) \$79.95 (21 chops)

- Plump Gulf Coast Shrimp
 gently steamed in Hel's Own Pickling Spice with Cocktail Sauce, Remoulade & Fresh Lemon Wedges \$59.95 (50 pieces)
 \$89.95 (50 pieces 2-Bite Jumbo Shrimp)
 \$124.95 (50 pieces Really Big Shrimp!)

- Southwestern Grilled Shrimp
 accompanied by Fresh Lemon Wedges & Blackened Avocado Lime Mayonnaise \$67.50 (50 pieces)

- Seared Rare Ahi Tuna Slices
 served chilled with Red Pepper Almond Paste & Tobikko Wasabi (Neon Green Caviar) accompanied by Rice Crackers & Ginger Soy \$99.95 (serves 15-18)

- Full Side (2.75 lbs) of Scottish Smoked Salmon
 displayed on a Pewter Platter with Vodka Infused Sour Cream, Nonpareil Capers, Fresh Dill, Jicama & Carrot Matchsticks accompanied by Cocktail Rye & Carr's Water Crackers \$149.95 (serves 30-40) 1 Lb Platter - \$59.95 (serves 10-15)

SENSATIONAL SEASONAL SWEETS

Fabulous Sweet Ideas & Beautifully Presented Fruit Displays

Winter Fresh Fruit Display
to include Apples, Oranges, Seedless Grapes,
Pineapple, Strawberries, Grapefruit,
Pomegranate & Kumquat
\$59.95 (serves 20-25)

Chocolate Strawberry Dacquoise
Layers of Sweet Chocolate Whipped Cream
& Fresh Sliced Strawberries
alternated between three sheets of
Crushed Hazelnut Meringue
\$34.95 (serves 12-16)

Bouche de Noel
ribboned with Chopped Pistachios
& Meringue Cookie Garnish
\$27.95 (serves 12-16)

White & Dark Chocolate Dipped Strawberry Tree
\$115.00 (80 Berries)
Additional Berries \$1.20 each

Holiday Sweets Display
Chef's Selection of
Freshly Baked Finger Desserts & Petite Pastries
\$3.30 per Person (3 pieces per Person)

Traditional Christmas Trifle
Layers of Freshly Baked Sponge Cake,
Creamy Custard and a variety of Berries topped
with Grand Marnier Whipped Cream
\$54.95 (serves 16-20)

Build Your Own Mousse Parfait
Choose 3 varieties
from our Fabulous Mousse Selections:
Bittersweet, Milk or White Chocolate, Lemon or
Raspberry all layered in our Glass Parfait
\$34.95 (serves 20-25)

Dessert Cheeses
to include Double Crème Brie,
Lemon Fayre Stilton, Cranberry Wenslydale &
Other Select Cheeses
accompanied by Hel's Special Hot & Sweet Pecans,
Fig & Pear Chutney and Carr's Wheat Crackers
\$74.95 (serves 25-40)

Classic & Flavorful Carrot Cake
with Whipped Cream Cheese Frosting
\$29.95 (serves 16-20)

Petite Molten Chocolate Cakes
with Fresh Driscoll Strawberries & Grand Marnier
Whipped Cream topped with Powdered Sugar
\$4.50 each (minimum of 20 – Staffed Events Only)

Coeur a la Crème
A Delicate Cream Cheese Confection
with Assorted Seasonal Berries
accompanied by Apricot Brandy
& Raspberry Sauces
\$3.50 each (minimum of 8)

CAKES & STUFF!!

Commander's Palace Bread Pudding with Classic Bourbon Sauce (serves 12-16)	\$29.95
Best Damn Lemon Cake drizzled with Chocolate Glaze (serves 12-16)	\$19.95
Chef Francisco's Pumpkin Cheesecake (serves 16-20)	\$34.95
Praline Turtle Cheesecake (serves 16-20)	\$34.95
Lemon Mousse with Fresh Whipped Cream & Raspberry Sauce (serves 12-16)	\$29.95
Killer Chocolate Cake (serves 16-20)	\$34.95
Chocolate Decadence (serves 10-12)	\$14.95
Pies (serves 6-8)	\$5.95
Pumpkin or Apple	\$14.95
Pecan	\$15.95
Christmas Cobblers (serves 12-16)	
Apple	\$24.95
Peach	\$27.95
Blueberry	\$34.95
Fresh Fruit Tart (12" serves 12-16)	\$29.95
<i>Dessert Sauces for Fruit</i>	
Apricot Brandy Sauce (1/2 pint)	\$4.95
White Chocolate Sauce (1/2 pint)	\$5.95
Sweet Raspberry Sauce (1/2 pint)	\$6.95

PETITE PASTRIES

Maple Glazed Pumpkin Custard Éclairs
Macadamia Nut & White Chocolate Cookies
Chocolate Truffle Tartlets
Fresh Fruit Mini Cheesecakes
Grand Marnier Cream Puffs ~ Chocolate Éclairs
Key Lime Tartlets ~ Petite Apple Strudels
Petite Napoleons ~ Chocolate Covered Banana Squares
\$15.00 per Dozen (2 dozen minimum per selection)

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Oatmeal Raisin Cookies
Blackout Cookies ~ Peanut Butter Cookies
Rocky Road Brownies ~ Turtle Bars
Malted Milk Bars ~ Lemon Delites ~ Apricot Nut Bars
Chocolate Peanut Butter Squares ~ Lahina Clouds
Raspberry Oatmeal Triangles
White Chocolate Raspberry Cheesecake Bars
\$10.80 per Dozen