



HEL'S ALFRESCO MENU FOR SIMCHAS

For those occasions when there is no time or inclination to start cooking,
the following menus have been designed.
ALFRESCO – to be served just as they arrive – no heating, no preparation, no muss, no fuss.
All artfully arranged in specialty baskets and decorated with flowers and greens.

(20 person minimum on all menus)

A GARDEN PARTY (KOSHER STYLE)

Roasted Tenderloin of Beef
hand carved & fanned on wood board
accompanied by Roasted Garlic & Caramelized Onion and Horseradish Sauces
and assorted Freshly Baked Rolls

Salmon En Croute
Whole Norwegian Salmon Fillet
lightly poached with Fresh Spinach, Asparagus & Whitefish Mousse
wrapped in a Light Puff Pastry
accompanied by Mustard Mayonnaise & Cucumber Dill

Wild Rice Salad
with Pecans, Snow Peas, Mandarin Oranges & Dried Wild Cherries
drizzled in Tangerine Vinaigrette

Lightly Poached Asparagus Spears, Hearts of Palm, Tear Drop Tomatoes & Sprouts
sprinkled with Raspberry Walnut Vinaigrette

Limestone Lettuce with Artichoke Heart, Heart of Palm,
Fresh Sliced Strawberries & Crispy Walnuts
in a Raspberry Walnut Vinaigrette

\$24.75 per Person

OUR FAVORITE COMBO

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise
on Whole Wheat Roll

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts
on Petite Croissant

Tarragon Roasted Sirloin
with Horseradish Sauce on Petite Pain

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

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

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios

A Sweeping Display of Fresh Fruit to include
Seasonal Melons, Seedless Grapes, Fresh Pineapple, Kiwi & Select Wild Berries

Freshly Baked Assorted Rolls

\$14.55 per Person

PICNIC IN THE PARK (KOSHER STYLE)

Gourmet Sandwiches

Fresh Roasted Turkey Breast & Havarti Cheese
on Asiago Focaccia with Crisp Romaine and
Cranberry Apple Chutney

Tarragon Roasted Sirloin on Onion Ciabatta
with Caramelized Onion, Field Greens,
Roasted Red Pepper and a touch of Basil Pesto

Fresh Grilled Vegetables, Buffalo Mozzarella & Sun Dried Tomato Pesto
served on Asiago Focaccia

Sweet Potato Chips & Beet Chips
served with Plantain Dipping Sauce

Wagner Spinach Salad
with Caramelized Onion, Crumbled Bleu Cheese, Sliced Strawberries,
Candied Walnuts & Poppyseed Dressing

Bowtie Pasta Salad with Sun Dried Tomatoes,
Artichoke Hearts, Toasted Pine Nuts, Kalamata Olives & Asiago Cheese

Chicken Waldorf Salad
A delightful blend of Fresh Granny Smith Apples, Celery, Black Diamond Walnuts &
Boneless Breast of Chicken served with a Sweet Tangy Dressing

\$13.95 per Person

ALFRESCO "ESQUE" (KOSHER STYLE)

Choose 2 Varieties of Our Freshly Baked Quiche

Smoked Salmon Spinach & Mushroom Cheddar Broccoli Boursin & Sun Dried Tomato

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise
on Whole Wheat Roll

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts
on Petite Croissant

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios on Petite Croissant

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

Wild Rice Salad
with Pecans, Sno Peas, Mandarin Oranges & Dried Wild Cherries
drizzled in Tangerine Vinaigrette

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry

\$13.45 per Person

THE NEW COMBO

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise
on Whole Wheat Roll

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts
on Petite Croissant

Tarragon Roasted Sirloin
with Horseradish Sauce on Petite Pain

Hel's Famous Caesar Salad
with Freshly Grated Parmesan Cheese & Homemade Croutons

Hel's Famous Pasta Salad
with Five Vegetables, Two Cheeses & Sun Dried Tomatoes

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios

A Sweeping Display of Fresh Fruit to include Seasonal Melons, Seedless Grapes,
Fresh Pineapple, Kiwi & Select Wild Berries

Freshly Baked Assorted Rolls

\$13.70 per Person

MAMA BALDUCCI'S COMBO

Petite Focaccia Sandwiches

Fresh Grilled Vegetables
with Roasted Yellow Pepper, Baby Eggplant, Italian Squash,
Fresh Plum Tomato & Buffalo Mozzarella on Petite Focaccia

Roasted Turkey Breast
with Roasted Tomato Mayonnaise &
Fresh Spinach Leaf on Petite Spinach Focaccia

Carved Sirloin
with Roasted Red Pepper & Basil Pesto
on Petite Tomato Focaccia

Orange Penne Pasta Salad
with Julienne Leek, Carrot & Broccoli

Lemon Basil Chicken
encrusted with Basil, Oregano & Thyme
sautéed in Virgin Olive Oil & served chilled over California Red Leaf Chiffonade
in Lemon Basil Sauce

Portobello Mesclun Salad
Mesclun Mix of Baby Lettuces with Grilled Portobello Mushrooms,
California Montrachet, Toasted Pine Nuts & Grape Tomato
tossed in Balsamic Vinaigrette

A Sweeping Display of Fresh Fruit to include Seasonal Melons, Seedless Grapes,
Fresh Pineapple, Kiwi & Select Wild Berries

Freshly Baked Dinner Rolls
to include French, Whole Wheat & Light Rye

\$16.20 per Person

THE ORIGINAL COMBO

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts

Hel's Famous Pasta Salad
with Five Vegetables, Two Cheeses & Sun Dried Tomatoes

Fresh Fruit Display of Honeydew, Cantaloupe, Watermelon,
Pineapple, Kiwi, Grapes & Strawberries

Freshly Baked Croissants, Petite Pain & Whole Wheat Rolls

\$11.55 per Person

ALMOST ALFRESCO (KOSHER STYLE)

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast
with Raspberry Mayonnaise on Whole Wheat Roll

Tarragon Roasted Sirloin
with Horseradish Sauce on Petite Pain

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios on
Petite Croissant

Hel's Homemade Vegetable Lasagna
with Ricotta, Parmesan & Mozzarella Cheeses
filled with Bright Fresh Vegetables including Plum Tomatoes, Broccoli & Carrots

Chilled Chicken Medallions wrapped around Grilled Fig & Pear
served with Savory Raspberry Sauce

Wild Rice Salad
with Pecans, Snow Peas, Mandarin Oranges & Dried Wild Cherries
drizzled in Tangerine Vinaigrette

Hel's Fabulous Chopped Salad
with California Flat Leaf Spinach & Romaine Lettuce
tossed with Chopped Carrots, Celery, Broccoli, Peppers,
Tomatoes, Olives, Scallions, Garbanzo Beans & Mozzarella Cheese
accompanied by Balsamic Vinaigrette

A Sweeping Display of Fresh Fruit to include Seasonal Melons, Seedless Grapes,
Fresh Pineapple, Kiwi & Select Wild Berries

Freshly Baked Garlic Bread Sticks

\$15.60 per Person

THAT'S ITALIAN!

Lemon Basil Chicken
encrusted with Basil, Oregano & Thyme
sautéed in Virgin Olive Oil & served chilled over California Red Leaf Chiffonade
in Lemon Basil Sauce

Hel's Famous Caesar Salad
with Freshly Grated Parmesan Cheese & Homemade Croutons

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

Hel's Tortellini Salad
with Fresh Vegetables, Feta Cheese & Cotto Salami
in Raspberry Vinaigrette

Tomato Focaccia, La Brea Olive Bread & Italian Baguette

\$14.25 Per Person

LIGHT & ELEGANT

Norwegian Salmon Fillet
poached in White Wine & Dill
with Moutarde des Chanoines & Lemon Wheels

Chilled Chicken Medallions
wrapped around Grilled Fig & Pear
served with Savory Raspberry Sauce

Basil Cream Potato Salad
Tangy Basil Cream Mayonnaise with Watercress, Shallots & Capers
tossed with quartered Red Skin New Potatoes

Grilled and Chilled Vegetable Skewers
topped with Toasted Cashews
drizzled with Raspberry Vinaigrette

Limestone Lettuce with Artichoke Heart, Heart of Palm,
Fresh Sliced Strawberries & Crispy Walnuts
in a Raspberry Walnut Vinaigrette

Hel's Specialty Bread Basket to include
Tomato Basil Bread, Petite Croissants, French Cheddar Bread,
Crusty Sourdough & Assorted Muffins

\$19.30 Per Person

THE ORIENTAL COMBO

Hand Cut Strips of Szechuan Steak
lightly tossed in our Special Ginger Soy Marinade
with Fresh Oriental Vegetables

Oriental Chicken Salad
with Julienne Bok Choy, Water Chestnuts & Sno Pea
in a Savory Sesame Dressing
topped with Crisp Fried Wonton Strips

Oriental Pasta Salad
Ginger, Sesame, Sno Pea & Mushrooms
with Black Mushroom Linguine in Rice Wine Vinaigrette

Fresh Fruit Kabobs
of Honeydew, Cantaloupe and Strawberry

Freshly Baked Assorted Rolls

\$9.85 Per Person

VIVE ZAPATA

Chilled Gazpacho
with Cilantro Sour Cream

Grilled Lime Chicken
with Fresh Chopped Cilantro & Julienne Jicama
drizzled with Poblano Chile Vinaigrette

A Mexican Salad
of Cucumber, Tomato, Lettuce & Thinly Sliced Red Onion
tossed in a Lime Vinaigrette

Black Bean & Fresh Corn Salad with Red Pepper Strips
tossed in Mango Dressing

Mexican Rice Salad
Long Grain Rice steamed with Fresh Chopped Cilantro, Scallions & Black Olives
then chilled & tossed with Beefsteak Tomatoes & a Zesty Spanish Dressing

Jalapeno Corn Bread

\$14.85 per Person

AN AMERICAN FEAST

Turkey Florentine
Fresh Boneless Breast stuffed with Spinach & Pine Nuts
roasted, pre-carved & fanned
accompanied by Roasted Red Pepper Sauce

Spicy Vegetable Cous Cous
A Medley of Fresh Sautéed Summer Vegetables & Dried Fruits
combined with Cous Cous in Curried Red Pepper Marinade

California Garden Salad
Mixed Greens & Fresh Crisp California Vegetables
with Raspberry Vinaigrette

Fresh Steamed Green Beans
served chilled in a Mustard Sherry Dressing
with Roasted Red Pepper Garnish

Hel's Specialty Bread Basket to include
Tomato Basil Bread, Petite Croissant, French Cheddar Bread,
Crusty Sourdough & Assorted Muffins

\$11.70 per Person