



COCKTAIL HORS D'OEUVRES FOR SIMCHAS

Mexican Hat Dance

featuring Refried Beans, Guacamole & Sour Cream
layered & topped with Shredded Cheddar Cheese & Chopped Black Olives
surrounded by Fresh Tortilla & Blue Corn Chips
\$45.00 (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)

Brie Sampler
3 separate varieties of Brie displayed in Mini Wheels
with Roasted Garlic, Hel's Special Hot & Sweet
Pecans, Fig & Pear Chutney and Caramelized Onion
accompanied by Carr's Mini Water Crackers
\$49.95 (serves 12-20)

Fresh Vegetable Crudite
of Broccoli, Cauliflower, Asparagus, Carrots &
other select Fresh Vegetables accompanied by
Spinach Spring Scallion & Roasted Red Pepper Dips
\$70.00 (serves 30-40) ½ Size \$45.00 (serves 14-18)

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
\$85.00 (serves 30-40) ½ Size \$50.00 (serves 14-18)

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)

Our Simplest, Lightest Antipasto Fare

A Zesty Antipasto Platter flowing with Pepperoncini, Mortadella, Genoa Salami,
Mozzarella and Black & Green Stuffed Olives
\$34.95 (serves 16-20)

Gourmet Antipasto Platter

This is It!!

The most fabulous collection of Italian specialties you'll find anywhere in Chicago.
Pomodorraccio 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.....
Your guests haven't seen this collection of Italian specialties on one platter before.
\$99.95 (serves 15-18)

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

Pesto Charlotte
Our Fresh Basil and Mascarpone Torte
layered with Fresh Basil Pesto
accompanied by Fresh Tomato Basil & French Breads
\$45.00 (serves 25-40)

Walnut Gorgonzola Focaccia with Caramelized Onions
\$19.95 (24 Slices)

Smoked Chicken & Wild Mushroom Focaccia
with Herbed Ricotta & Mozzarella Cheese
\$25.00 (serves 20-30)

Focaccia
with Caramelized Onion, Plum Tomato & Fresh Herbs
drizzled with Basil Garlic Olive Oil
\$21.00 (serves 20-30)

Focaccia with Fresh Grilled Vegetables
to include Roasted Yellow Pepper, Baby Eggplant, Italian Squash, Fresh Plum Tomato with Buffalo Mozzarella
drizzled with Sun Dried Tomato Pesto
\$25.95 (serves 20-30)

Herbed Goat Cheese Crock
with Sun Dried Tomato Basil Coulis
accompanied by Herbed Garlic Crostini
\$40.00 (serves 20-25)

Hot Artichoke and Parmesan Dip
accompanied by
Homemade Herbed Pita Chips
\$40.00 (serves 20-25)

Hel's Homemade Hummus
drizzled with Virgin Olive Oil & garnished with Paprika
accompanied by Fresh Warm Pita Triangles
\$21.95 (serves 18-20)

Hel's Spinach Spring Scallion Dip
surrounded by Carrot Stix & Cucumber Stix
served with Freshly Baked Baguette Rounds
\$29.95 (serves 15-20)

Chopped Liver Platter
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers
\$29.95 (2 lbs) \$39.95 (3 lbs)

Falafel Platter
Hel's Delicious Falafel Patties
accompanied by Shredded Lettuce, Chopped Tomatoes, Tahini, Our Own Special Hot Sauce & Fresh Pita Bread
\$35.95 (makes 12 Full-Size Falafel Sandwiches)

Mediterranean Trio
Hel's Homemade Hummus, Baba Ganouj &
Mixed Olives accompanied by Pita Triangles
\$29.95 (serves 12-20)

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)

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)

Display of Domestic Cheeses
to include Swiss, Cheddar, Havarti & Muenster Cheeses alongside Dried Fruit, Berries & Grapes
served with assorted Crackers
\$2.25 per Person

A Selection of Imported Cheeses
to include English Double Gloucester with Stilton,
Chaubier, Duo Brie with Gorgonzola, Chevre &
other Imported Specialty Cheeses
accompanied by Dried Apricots & Fig, Fresh Strawberries,
Seedless Grapes & a selection of Crackers
\$79.95 (serves 20-25)

Dessert Cheeses
to include Double Crème Brie, Sharp Cheddar,
Lemon Fayre White Stilton, Wenslydale with Cranberries
& Cherry Gourmandise
accompanied by Hel's Special Hot & Sweet Pecans,
Fig & Pear Chutney and Carr's Wheat Crackers
\$74.95 (serves 20-25)

The Great American Cheese Platter
Featuring 5 varieties of Artisan Cheeses from the United States
Selection may vary based on season and availability, but will always represent some of the best America has to offer.
accompanied by Dried Apricots & Fig, Fresh Strawberries, Seedless Grapes & a selection of Crackers
\$84.95 (serves 20-25)

Salmon En Croute (Kosher Style)
Whole Norwegian Salmon Fillet lightly poached with Fresh Spinach, Asparagus & Whitefish Mousse
wrapped in a Light Puff Pastry
accompanied by Mustard Mayonnaise & Cucumber Dill
\$134.95 (40 Slices)

Full Side (2.75 lbs) of Scottish Smoked Salmon
accompanied by Russian Rye Triangles,
Cracked Lovash, Fresh Chopped Dill, Capers,
Nonpareils & Sour Cream
\$149.95 (serves 30-40)
1 Lb Platter – \$59.95 (serves 10-15)

Charcoal Applewood Smoked Salmon
served room temperature & fully garnished with
Apple Pear Chutney & Mint Pepper Marmalade
accompanied by assorted Flatbreads
\$119.95 (6 lbs)

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces
\$109.95 (6 lbs) \$149.95 (9 lbs) \$179.95 (11 lbs)

Hors d'oeuvres Strudel
Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries in a Flaky Paper Thin Phyllo
\$15.00 (10 Slices)

Thai Spring Rolls
A Delicate Blend of Oriental Vegetables,
Water Chestnuts & Chinese Cabbage all tossed in a
Savory Sesame Dressing and wrapped in paper thin Wonton
\$49.95 (40 Pieces)

Asparagus Beef Rolls
Thinly Sliced Sirloin wrapped around
Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled
\$49.95 (40 Pieces)

Yellow Corn Chips & Homemade Pico de Gallo
\$0.85 per Person

Fresh Crisp Red, Blue & Yellow Corn Chips
served with Hel's Homemade Pico de Gallo & Hel's Mango Salsa
\$1.50 per Person (with Guacamole) \$2.50 per Person

Pita Pockets
Hel's Signature Tuna Pear Walnut Salad, Chicken Pistachio Salad or our incomparable Egg Salad
delicately stuffed into Petite Fresh Pita Pockets
\$1.25 per Pocket

Chilled Chicken Medallions
wrapped around Grilled Fig & Pear
served with Savory Raspberry Sauce
\$50.00 (40 Pieces)

Grilled Medallions of Mango Glazed Barbados Chicken
served with Dark Rum Kiwi Dipping Sauce
\$50.00 (40 Pieces)

Sweet Potato Chips & Beet Chips
served with Plantain Dipping Sauce
\$20.00 (serves 12-20)

Gourmet Sliders with Crumbled Bleu Cheese,
Caramelized Onions & Sautéed Mushrooms on Assorted Freshly Baked Buns
\$59.95 (40 Pieces)

Spicy Buffalo Wings
with Bleu Cheese Sauce & Celery Sticks
\$55.00 (50 Pieces)

Balsamic Glazed Chicken Wings
Tender Baked Wings coated with a Sweet Balsamic
Reduction & rolled in Toasted Sesame Seeds
\$59.95 (50 Pieces)

Our Original Sweet-N-Sour Meatballs
\$30.00 (50 Pieces)

Fresh Mozzarella Caprese
Fresh Sliced Plum Tomato & Buffalo Mozzarella with Virgin Olive Oil & Basil Chiffonade
accompanied by Garlic Crostini
\$36.00 (40 Pieces)

Bruschetta
Chopped Tomato, Fresh Basil, Garlic & Balsamic Vinegar on Crusty Sourdough
with Shredded Parmesan Cheese Garnish
\$24.95 (40 Pieces)
Topping & Breads sent separately

Chicken Pesto Flatbread
with Buffalo Mozzarella, Fresh Plum Tomato
& Toasted Pine Nuts
\$29.95 (serves 20-30)

Roasted Tomato & Goat Cheese Flatbread
with Herbs & Virgin Olive Oil
\$24.95 (serves 20-30)

Truffled Goat Cheese & Tomato Tart
\$29.95 (Three 7" Tarts serve 12-18)

Caramelized Onion Tart with Marinated Greek Chicken & Feta Cheese
\$15.00 (Three 4" Tarts – 12 Pieces)

Three Tomato Tart
A Delightful Blend of Fresh Roma Plum Tomatoes,
Pomodoraccio Sun Dried Tomatoes & Hel's Oven
Dried Tomatoes with a Touch of Fresh Herb
\$15.00 (Three 4" Tarts – 12 Pieces)

Fresh Herb Tart
Chef's Selection of Fresh Herbs chopped & baked in
Light Egg & Cheese Flan in a Delicate Pastry Crust
\$15.00 (Three 4" Tarts – 12 Pieces)

(2 dozen minimum per selection on all Sandwiches)

PETITE SANDWICHES

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts on Whole Wheat Roll

Chicken Pistachio Salad
with Red Flame Grapes on Whole Wheat Roll

Egg Salad on Petite Pain

Grilled Chicken with Shiitake Mayonnaise
on 9 Grain Roll

Grilled Chicken with Roasted Red Pepper Mayonnaise
on Tandoori Nan

Tarragon Roasted Sirloin
with Horseradish Sauce on Petite Pain

Smoked Turkey with Cranberry Apple Chutney
on Tandoori Nan

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

Corned Beef on Petite Rye Roll or Pumpernickel

\$1.90 per Sandwich

Any of the Sandwiches above may be prepared on Petite All-Butter Croissants for an additional \$0.60 each.

Beef Tenderloin with Horseradish Sauce on Petite Pain
\$3.95 per Sandwich

GOURMET PETITE SANDWICHES

Grilled Steak with Caramelized Onion, Sautéed Mushroom & Baby Field Greens
on Tarragon Toasted Petite Pain

Oven Roasted Turkey Breast
with Sprouts, Baby Spinach &
Special Louie Mayonnaise
on Toasted Herbed Petite Pain

Oven Roasted Turkey Breast
with Double Crème Brie, Orange Cranberry Relish,
Apricot Mustard & Red Leaf Lettuce
on Petite Pain

Grilled Portobello Mushroom
with Balsamic Marinated Plum Tomato & Buffalo Mozzarella with Basil Pesto on Petite Focaccia

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

\$2.25 per Sandwich

BISTRO SANDWICHES

Oven Roasted Turkey Breast with Creamy Brie, Sliced Pear & Arugula Leaves
on Toasted Herb 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

\$1.60 per Sandwich

TEA SANDWICHES

Scottish Smoked Salmon
with Sour Cream, Caper & Dill on Black Rye Bread

Whipped Cream Cheese on Raisin Pumpernickel Bread

Cucumber and Boursin on Whole Wheat

Chicken Pistachio Salad on 7 Grain Bread

\$1.35 per Sandwich

COCKTAIL SANDWICHES

Apricot Glazed Turkey
with Moutarde des Chanoines on Whole Grain

\$1.10 per Sandwich

Medium Rare Tenderloin
with Shiitake Mayonnaise served on Brioche

\$1.65 per Sandwich

THE SUBS

The Traditional Sub (Kosher Style)
Turkey, Roasted Sirloin & Genoa Salami
with Shredded Lettuce Red Onion, Green Pepper,
Mozzarella Cheese, Mayonnaise, Oil & Vinegar
on Freshly Baked French Bread

The Fresh Garden Sub
Garden Fresh Vegetables to include Alfalfa Sprouts
Sliced Tomatoes, Carrots Zucchini, Shredded Lettuce &
Avocado with Mozzarella & Wisconsin Sharp Cheddar &
Raspberry Vinaigrette on Freshly Baked French Bread

Albacore Tuna Sub
Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts, Shredded Lettuce, Sliced Tomatoes,
Green Pepper, Red Onion & Mozzarella on Freshly Baked French Bread

Southwestern Grilled Chicken Sub
Mesquite Grilled Chicken Breast sliced with Jalapeno Pepper Jack Cheese,
Rich Guacamole, Shredded Lettuce, Red Onion, Green Pepper, Mayonnaise, Oil & Vinegar
on Freshly Baked French Bread

Chicken Salad Sub
Boneless Breast of Chicken Salad with Red Flame Seedless Grapes & Pistachios
with Shredded Lettuce on Freshly Baked French Bread

\$17.50 per Sub
(minimum 2 of any variety)

THE WRAPS

*A variety of delectable fillings rolled up in Soft Flour Tortillas & sliced into 2-Bite pieces.
A perfect appetizer any time of year.*

Smoked Chicken
with Roasted Red Pepper, Shredded Leaf Lettuce,
Smoked Chicken, Spring Scallion,
BBQ Ranch Dressing & Pepper Jack Cheese
wrapped in a Flour Tortilla
\$49.95 (40 Pieces)

Mexican Fiesta
A Flour Tortilla filled with Guacamole,
Roasted Turkey, Refried Beans, Sour Cream,
Salsa, Shredded Lettuce & Cheese
\$49.95 (40 Pieces)

Grilled Sirloin
Our Char-Grilled Sirloin sliced thin & wrapped with Tarragon Mayonnaise,
Chopped Lettuce, Shredded Cheddar, Diced Tomato & Red Onion Confit
wrapped in a Tomato Tortilla
\$59.95 (40 Pieces)

Grilled Vegetable
Fresh Roasted Pepper, Eggplant & Zucchini
tossed with Buffalo Mozzarella, Baby Lettuces,
Roasted Tomato & Hel's Homemade Pesto
wrapped in a Tomato Tortilla
\$54.95 (40 Pieces)

Reuben
The finest Kosher style Lean Corned Beef
wrapped up with Hel's Homemade Cole Slaw,
Freshly Grated Swiss, 1000 Island Dressing &
a Kosher Dill Pickle in a Spinach Tortilla
\$59.95 (40 Pieces)

Smoked Salmon
Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions
wrapped in a Flour Tortilla
\$75.95 (40 Pieces)

Turkey Club (Kosher Style)
Fresh Roasted Turkey with Beefsteak Tomato, Thinly Sliced English Cucumber & Crisp Romaine Lettuce
wrapped up with Mayo in a Flour Tortilla
\$54.95 (40 Pieces)

THE BOARDS

*Help yourself – Thick, Juicy Cuts of our Finest Roasted Meats
hand carved, fanned & displayed and served at room temperature on beautifully garnished oversized wood boards.
All Boards are accompanied by baskets of Freshly Baked Rolls & our Homemade Spreads.*

Roasted Tenderloin of Beef
garnished with Caramelized Onions, Sautéed Mushrooms & Grape Tomatoes
accompanied by Cucumber Wasabi & Traditional Horseradish Sauces
\$225.00

Roasted Sirloin of Beef
accompanied by
Tarragon Mayonnaise & Horseradish Sauce
\$109.95

Apricot Glazed Turkey Breast
served with
Cranberry Apple Chutney & Apricot Moutarde
\$89.95

TAPAS – HEL'S STYLE

Sirloin Empanadas
with Raisins & Cracked Green Olives
\$65.00 (40 Pieces)

Veal Empanadas
with Quince Red Pepper & Cinnamoned Apples
\$65.00 (40 Pieces)

Almond & Guava Empanadas
\$65.00 (40 Pieces)

Spanish Garlic Potato Salad
\$6.95/lb (2 lb minimum)

Hel's Version of Classic Spanish Paella (Kosher Style)
Saffron Rice infused with White Wine, Chicken Stock & Simple Spices
tossed together with Tender Chunks of Chicken & Roasted Vegetables
\$12.95/lb (6 lb minimum)

Sicilian Red Radishes with Fresh Peppered Pecorino
\$15.00/lb (2 lb minimum)

Marinated Garlic Mushrooms
\$10.00/lb (2 lb minimum)

Potato Cheese Cigars
\$22.50 (30 Pieces)

Petite Lamb Rack
grilled to Medium Rare, sliced & fanned
accompanied by Chimichurri Sauce
served at Room Temperature with Herb Crust
\$125.00 (4 Racks – 28-32 Chops)

Chilled Lemon Basil Chicken Kabobs
\$32.00 (20 Pieces)

Teardrop Tomatoes, Mozzarella & Basil Skewers
with Balsamic Vinegar
\$32.00 (24 Pieces)

Olive Tapenade & Artichoke Tapenade
accompanied by 75 Crostini Pieces
(1 Pint of each Tapenade)
\$50.00

Rosemary Roasted Potato & Garlic Skewers
\$25.00 (20 Pieces)

Crushed Amaretti Stuffed Peaches
\$36.00 (24 Pieces)

Tapas Sampler
featuring Ceviche Cucumber Cups, Spanish Garlic Potato Salad, Mixed Mediterranean Olives,
Chilled Lemon Basil Chicken Kabobs and Manchego Cheese & Quince Crostini
\$88.60 (serves 15-20)