



## 2006 WINTER HOLIDAY MENU

### THANKSGIVING

#### 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

or

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

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

Rich & Creamy Mashed Potatoes Hel's Style  
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

Green Beans Almondine  
lightly tossed with sautéed sliced Almonds

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

Traditional Parker House® Rolls

**\$22.05 per Guest – MINIMUM OF 12 GUESTS (Must be ordered in increments of 4)**

### ALA CARTE

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

Eggplant Timbale  
Layers of sautéed Eggplant, Fresh Tomato Basil Sauce  
and Parmesan & Mozzarella Cheeses  
\$22.00 (serves 8-12)

Fresh Baby Lettuces with Feta Cheese, Kadotta Fig,  
Grilled Red Onion & Roasted Cherry Tomato  
in Lemongrass Balsamic Vinaigrette  
\$2.50 per guest (minimum of 12)

Relish Tray of Black Olives, Scallions, Pickled Beets,  
Carrot Sticks, Sweet Pickles & Cucumber Slices  
\$19.95 (serves 10-12)

Cranberry Orange Walnut Mold  
\$24.95 (serves 12-15)

Autumn Blend of Fresh Vegetables  
Asparagus, Red Pepper, Carrot, Mushroom, Broccoli,  
Red Onion & Squash all tossed in Lemon Herb Butter  
\$8.95/lb

Rich & Creamy Mashed Potatoes Hel's Style  
A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter  
\$8.95/lb

Green Beans Almondine  
lightly tossed with sautéed sliced Almonds  
\$8.95/lb

Whipped Brandied Sweet Potatoes  
topped with Brown Sugar & Candied Pecans  
\$8.95/lb

Apple Pecan Cornbread Stuffing  
\$8.95/lb

Oven Roasted Fanned Potatoes  
\$19.80 (18 pieces)

Mom's Homemade Bread Stuffing  
with our Special Blend of Fresh Herbs  
\$7.95/lb

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

Full Size Potato Latkes  
\$12.60/doz

Deviled Eggs  
Traditional – \$12.00/doz  
Curried or Basil Crème Fraiche – \$16.00/doz

Fresh Gala Apples cored & baked to perfection  
with Butter & Brown Sugar  
\$24.00/doz

Rich Turkey Gravy with a touch of White Wine  
\$7.95/qt

Winter Chopped Salad with Chopped Apples, Pears,  
Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette  
\$2.50 per guest (minimum 12)

Spinach Pecan Salad with crumbled Bleu Cheese,  
Candied Walnuts & Caramelized Onions  
\$2.75 per guest (minimum 12)

Long Grain & Wild Rice with Pecans & Dried Wild Cherries  
\$8.95/lb

Whole Turkeys:

Small (serves 12-15 ppl) \$69.95 ~ Medium (serves 16-20 ppl) \$94.95 ~ Large (serves 21-25 ppl) \$123.95

All orders must be placed by Friday 11/17/06 to be delivered Thanksgiving Day 11/23/06 by 2:00pm.  
No Additions or Deletions will be accepted after Monday 11/20/06. All food will be delivered in disposable tins and pans with complete heating instructions.

## ALA CARTE ENTREE SELECTIONS

*Some of our favorite entree offerings displayed in oven ready dishes or disposable foil pans for your convenience.*

*Why cook when you can just heat and enjoy?*

**Hel's Kitchen**  
C.A.T.E.R.I.N.G.  
847-205-5125

Stuffed Oven Roasted Chicken Breast  
wrapped around Apple Bread Stuffing  
served with Orange Apricot Glacé  
\$72.00 (8 - 12 oz. portions)

Macadamia Mahi Mahi  
encrusted with crushed Macadamias & Walnuts & sautéed,  
accompanied by Mango Salsa & Lime Beurre Blanc  
\$48.00 (8 - 3 oz. portions)

Turkey Florentine Fresh Boneless Breast  
stuffed with Spinach and Pine Nuts roasted,  
pre-carved and fanned accompanied by Roasted Red Pepper Sauce  
\$59.95 (40 slices serve 16-20 guests as 1 of 2 entrees)

Fresh Pacific Sea Bass  
marinated in Hel's Thai Marinade  
with Scallions & Garlic then grilled over hardwood coals  
\$79.95 (8 - 3 oz. portions serve 10-12 guests 1 of 2 entrees)

Tenderloin Tips Forestiere  
Choice Cuts of Tenderloin Tips  
braised in Bordelaise served over Mushroom infused Orzo  
\$59.40 (5 lb pan serves 10-12 guests)

Grilled Mustard Maple Salmon  
with Grilled Fennel Garnish accompanied by Butternut Squash Sauce  
\$44.00 (8 - 3 oz. portions)

Artichoke Ravioli  
in Oven Roasted Tomato Crème Sauce  
\$32.00 (40 pieces serve 8-10 as 1 of 2 entrees)

Pasta Roulades  
Fresh Pasta Noodle wrapped around Spinach,  
Ricotta & Tomato served with Tomato Basil Sauce  
\$37.50 (30 roulades serve 12-15 guests as 1 of 2 entrees)

Hel's Homemade Vegetable Lasagna  
with Ricotta, Parmesan & Mozzarella Cheeses  
filled with Bright Fresh Vegetables  
including Plum Tomatoes, Broccoli & Carrots  
(Sausage & Beef Lasagna also available)  
\$34.95 (3qt. glass pan serves 12-15)  
\$44.95 (4qt. glass pan serves 16-20)

Seafood Coquille  
A Delicate Selection of Scallops, Crab &  
Jumbo Gulf Coast Shrimp in a Classic Sauce Americaine  
accompanied by Puff Pastry Shells  
\$71.20 (8 - 6 oz. portions)

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)

Breast of Chicken Phyllo Boneless Breast of Chicken  
covered with Mushroom Duxelle  
then folded in five layers of Paper Thin Phyllo  
accompanied by Tarragon Cream Sauce  
\$48.00 (10 buffet-size pieces per package)

\* Chicken Marbella Boneless Breast of Chicken  
braised in White Wine with Fresh Coriander, Bay & Brown Sugar  
reduced with Garlic Clove, Capers & Prunes

\* Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme sautéed in Virgin Olive Oil  
accompanied by Lemon Basil Sauce

\* Chicken Florentine Boneless Breast of Chicken  
sautéed with Sherry Wine & Mushrooms  
served over Fresh Steamed Spinach

\* Chicken Piccata Boneless Breast of Chicken  
sautéed in a Lemon Caper Beurre Blanc

\* \$55.20 per package

(Each package contains 12 - 4 oz. boneless breasts  
that will serve 6-8 guests as a single entree and 10-12 guests as 1 of 2 entrees)

## THE BOARDS

*Help Yourself -- Thick, Juicy Cuts of our Finest Roasted Meats fanned and displayed on beautifully garnished oversized wood boards.*

*All Boards are accompanied by baskets of Freshly Baked Rolls & our Homemade Spreads.*

Roasted Tenderloin of Beef  
hand carved & fanned on wood board  
accompanied by Madeira Sauce & Horseradish Sauce  
\$195.00 (5 lbs. before cooking)

Carved Sirloin of Beef  
hand carved & fanned on wood board  
accompanied by Tarragon Mayonnaise & Horseradish Sauce  
\$99.95 (5 lbs. before cooking)

Apricot Glazed Turkey Breast  
hand carved & served with  
Cranberry Apple Chutney & Apricot Moutarde  
\$79.95 (5 lbs. before cooking)

Spiral Sliced Honey Glazed Ham  
garnished with Dried Fruit & Nuts  
accompanied by Hot n' Sweet Mustard & Dijon Mustard  
\$89.95 (6 lbs. with bone)

("Boards" serve approximately 20 guests as 1 of 2 entrees)



## SUMPTUOUS DINNER BUFFETS

*Some of our most popular menu selections displayed in four Beautiful Holiday Buffets  
Artfully presented with seasonal garnishes ~ Minimum of 20 Guests per Menu*

### IT'S A WONDERFUL LIFE

Roasted Tenderloin of Beef  
carved & fanned on wood board accompanied by Madeira and  
Horseradish Sauces served with a basket of Freshly Baked Rolls  
(served room temperature)

Thai Sea Bass  
marinated in Hel's Thai Marinade  
with Scallions & Garlic then grilled over hardwood coals

Fresh Steamed Asparagus  
with Asiago Cheese & Toasted Pine Nuts in a Buerre Noisette

Double Baked Potatoes  
with Fresh Garlic, Horseradish & Sun Dried Tomato

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

Hel's Specialty Bread Basket  
to include Tomato Basil Bread, Petite Croissants,  
French Cheddar Bread, Crusty Sour Dough Bread,  
Raisin Pumpernickel, Focaccia, Seven Grain and assorted Muffins

\$29.95 per Guest

### TO GRANDMOTHER'S HOUSE

Roasted Sirloin of Beef  
carved and fanned on wood board accompanied by Tarragon Mayonnaise  
& Horseradish Sauce served with a basket of Freshly Baked Rolls  
(served room temperature)

Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme sautéed in  
Virgin Olive Oil accompanied by Lemon Basil Sauce

Long Grain & Wild Rice  
with Pecans and Dried Wild Cherries

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

Spinach Pecan Salad  
with Crumbled Bleu Cheese, Candied Walnuts  
& Caramelized Onions with Poppyseed Dressing

Hel's Specialty Bread Basket  
to include Tomato Basil Bread, Petite Croissants,  
French Cheddar Bread, Crusty Sour Dough Bread,  
Raisin Pumpernickel, Focaccia, Seven Grain and assorted Muffins

\$18.90 per Guest

### SIMPLY SCRUMPTIOUS

Tenderloin Tips Forestiere braised in Bordelaise  
served over Mushroom infused Orzo

Stuffed Chicken Breast  
Boneless Breast of Chicken with skin wrapped around Hel's Apple Bread Stuffing  
oven roasted to golden brown & accompanied by Orange Apricot Glacé

Green Beans Almondine  
lightly tossed with sautéed sliced Almonds

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

Hel's Specialty Bread Basket to include Tomato Basil Bread, Petite Croissants, French Cheddar Bread,  
Crusty Sour Dough Bread, Raisin Pumpernickel, Focaccia, Seven Grain and assorted Muffins

\$15.40 per Guest

### HOLIDAY MANGE'

Chicken Piccata  
Boneless Breast of Chicken sautéed in a Lemon Caper Beurre Blanc

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

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

Fresh Mozzarella Caprese  
Fresh sliced Plum Tomato & Buffalo Mozzarella  
with Virgin Olive Oil & Basil Chiffonade  
accompanied by Hel's Toasted Bruschetta Bread

Freshly Baked Soft Garlic Bread Sticks

\$13.80 per Guest

### WINTER WONDERLAND

Pecan Grouper encrusted with Chopped Pecans  
sautéed & accompanied by Citrus Beurre Blanc

Butternut Ravioli with Gorgonzola Sauce

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

Haricot Vert with Top-On Baby Carrot  
& Caramelized Pearl Onion

Hel's Specialty Bread Basket  
to include Tomato Basil Bread, Petite Croissants,  
French Cheddar Bread, Crusty Sour Dough Bread,  
Raisin Pumpernickel, Focaccia, Olive Bread and assorted Muffins

\$17.85 per Guest

## SENSATIONAL SEASONAL SWEETS

*Fabulous Sweet Ideas & Beautifully Presented Fruit Displays*

**Hel's Kitchen**  
C.A.T.E.R.I.N.G.  
847-205-5125

### Chocolate Fondue

Sweet Chocolate & Heavy Cream Blended into a Silky Smooth Dipping Sauce  
displayed with wooden sticks in champagne flutes  
Dried Apricots ~ Pure Butter Pound Cake ~ Fresh Pineapple ~ Strawberries ~ Marshmallows ~ Bananas  
\$4.50 per Guest (Minimum 20 guests -- *Staffed Events Only*)

Sour Cream Dutch Apple Torte  
with Caramel Sauce  
\$34.95 (serves 16-24)

Chocolate Strawberry Daquoise  
Layers of Sweet Chocolate Whipped Cream  
& Fresh Sliced Strawberries  
alternated between three sheets of  
Crushed Hazelnut Meringue...A Holiday Delight!  
\$34.95 (serves 12-16)

A Sweeping Display of Fresh Fruit  
to include Honeydew Melon, Cantaloupe, Watermelon,  
Seedless Grapes, Fresh Pineapple & Select Strawberries  
\$59.95 Medium ~ \$99.95 Large

Dessert Cheese Display  
to include Double Crème Brie, Sharp Cheddar,  
Lemon Fyre White Stilton, Wenslydale with Cranberries,  
Cherry Gourmandaise with Carr's Wheat Crackers  
\$64.95 (serves 25-40)

Pecan Pie \$14.95

Custard Pie \$11.95

Pumpkin Pie \$11.95

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*)

## Hel's Kitchen

### *Holiday Specials*

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

White & Dark Chocolate Dipped Strawberry Tree  
drizzled with White Chocolate  
80 Berries/\$115.00  
Additional Berries \$1.10 each

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

Holiday Sweets Display  
Chef's Selection of Freshly Baked Assorted Finger Desserts & Cookies  
decorated with holiday specialties  
\$2.40 per Guest

### CAKES & STUFF!!

Bread Pudding with Bourbon Sauce (serves 12 16)	\$24.95
Best Damn Lemon Cake (serves 12 18)	\$19.95
Hel's Turtle Cheesecake (serves 16 20)	\$34.95
Lemon Mousse with Fresh Whipped Cream & Raspberry Sauce (serves 12 16)	\$22.95
Killer Chocolate Cake (serves 16 20)	\$34.95
Chocolate Decadence (serves 8 10)	\$14.95
White Chocolate Sauce (1/2 pint)	\$6.95
Hel's Sweet Raspberry Sauce (1/2 pint)	\$5.95
Christmas Cobblers Apple, Peach & Blueberry (serves 12 16)	\$17.95
Fresh Fruit Tart (12" serves 15-18)	\$29.95
DIPPING SAUCES FOR FRUIT	
Brandied Chocolate Sauce	\$5.95/8 oz.
Grand Marnier Whipped Cream	\$5.95/6 oz.

### FRESHLY BAKED PETITE PASTRIES

Macadamia Nut & White Chocolate Cookies
Chocolate Truffle Tartlets ~ Fresh Fruit Mini Cheesecakes
Grand Marnier Cream Puffs ~ Petite Chocolate Éclairs
Key Lime Tartlets ~ Apple Strudels
Petite Napoleons ~ Chocolate Banana Squares
Maple Glazed Pumpkin Custard Éclairs
\$12.60 per Dozen
2 dozen minimum per selection please

### FRESHLY BAKED FINGER DESSERTS & COOKIES

Rocky Road Brownie Triangles ~ Turtle Bars ~ Lahina Clouds
Raspberry Oatmeal Triangles ~ Apricot Nut Bars
Malted Milk Bars ~ Lemon Delites ~ Chocolate Chip Cookies
Peanut Butter Cookies ~ Oatmeal Raisin Cookies
\$9.00 per Dozen



## HOLIDAY PARTIES

*Two perfect menus ideally designed for an afternoon party or early evening get-together.  
All items arrive beautifully displayed and fully garnished with fresh cut flowers & greens.  
No Fuss, No Fuss, just unwrap and enjoy!!  
Minimum of 20 Guests per Menu*

### OUR FAVORITE HOLIDAY PARTY

#### Hors d'oeuvres Sampler:

Chicken Satay Skewers  
Maryland Crabcakes  
Spinach Feta Phyllo Triangles

#### Holiday Torta

Our Fresh Basil and Mascarpone Torte layered with  
Sun Dried Tomato Pesto & Fresh Basil Pesto  
accompanied by Tomato Basil & Crusty Sourdough Bread

#### Sweet Potato & Beet Chips

A beautifully garnished basket of Sweet Potato Chips  
& Fresh Beet Chips accompanied by Sour Cream Plantain Dip

#### Hel's Spinach Spring Scallion Dip

surrounded by Carrot Stix, Jicama Stix & Grape Tomatoes  
served with Pita Chips & Freshly Baked Baguette Rounds

#### Petite Sandwiches:

Turkey Breast with Raspberry Mayonnaise  
Tarragon Roasted Sirloin with Horseradish Sauce  
Honey Baked Ham & New York Cheddar with Hot n' Sweet Mustard

Grilled Vegetable Wrap Fresh Roasted Pepper, Eggplant & Zucchini tossed  
with Buffalo Mozzarella, Baby Lettuces, Roasted Tomato and Hel's  
Homemade Pesto wrapped in Tomato Tortilla

\$13.70 per Guest  
Must be ordered in multiple of 4

### THE OFFICE PARTY PARTY!!

Our Original Sweet & Sour Cocktail Meatballs

Hot Artichoke and Parmesan Dip  
accompanied by Homemade Herbed Pita Chips

#### Gulf Coast Shrimp

with Cocktail Sauce, Remoulade & Fresh Lemon Wedges

#### 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

#### Petite Sandwiches:

Oven Roasted Turkey Breast  
with Havariti Cheese, 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

#### Grilled Chicken

with Shiitake Mayonnaise on 9 Grain Roll

\$13.70 per Guest  
Must be ordered in multiple of 4

## 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  
\$87.35 (75 pieces, no substitutions please)

#### Hel's Shrimp Sampler

25 pieces each of 3 different Shrimp ~ Plump Gulf Coast Shrimp,  
Southwestern Grilled Shrimp & Hel's Pan Seared Dill Shrimp  
served with Fresh Lemon & Lime Wedges, Cocktail Sauce & Blackened  
Avocado Lime Mayonnaise complete this beautiful display  
\$89.95 (75 pieces)

#### Tapas Sampler

featuring Serrano Goat Cheese Stuffed Figs, Ceviche Cucumber Cups,  
Prosciutto Wrapped Asparagus with Boursin & Lemon Zest,  
Garlic Potato Salad (1 1/2 lb), Olives,  
Roasted Garlic Lemon Chicken Kabob with Lemon Basil Sauce,  
Manchego Cheese with Quince Paste & Crostini.  
\$88.60 (serves 15-20)

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)

#### Plump Gulf Coast Shrimp

gently steamed in Hel's Pickling Spice  
with Cocktail Sauce, Remoulade & Fresh Lemon Wedges  
\$54.95 - 50 pieces  
\$87.50 - 50 pieces 2-Bite Jumbo Shrimp  
\$125.00 - 50 Really Big Shrimp!

#### Full Side 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

#### Salmon En Croute

Whole Norwegian Salmon Fillet lightly poached  
with Fresh Spinach, Asparagus & Baby Bay Shrimp  
wrapped in a Light Puff Pastry  
accompanied by Mustard Mayonnaise & Cucumber Dill  
\$119.95 (35-40 slices)

# Hel's Kitchen

C • A • T • E • R • I • N • G

847-205-5125

"2006 Winter Holiday Menu"

3027 Commercial Ave., Northbrook, IL 60062  
[www.helskitchen.com](http://www.helskitchen.com)

## 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 and French Breads \$49.95 (serves 25-40)

### A beautifully garnished basket of

Sweet Potato Chips  
 & Fresh Beet Chips  
 accompanied by Sour Cream Plantain Dip  
 \$19.95 (serves 16-20)

### A Selection of Imported Cheeses

to include English Double Gloucester with Stilton, Chabrier, Chèvre and other imported specialty cheeses accompanied by Dried Apricots & Figs, Fresh Strawberries, Seedless Grapes and a selection of crackers \$64.95 (serves 20-25)

### Our Original Sweet & Sour Cocktail Meatballs

\$30.00 (60 pieces)  
 Chilled Chicken Medallions wrapped around Grilled Fig & Pear served with Savory Raspberry Sauce \$49.45 (40 pieces)

### Grilled Vegetable Crudités

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)

### Mexican Hat Dance

featuring Refried Beans, Quesamole & Sour Cream layered & topped with Shredded Cheddar Cheese surrounded by Fresh Tortilla & Blue Corn Chips \$44.95 (serves 25-30)

### Gourmet Antipasto Platter

Pomodoroacio Roasted Tomatoes, Mozzarella Salami, Dry Asel Capriciola Baby Artichoke Hearts, Prosciutto wrapped Asparagus with Boursin & Lemon zest, Marinated Olives, Peppadew Pepper, Reggiano Parmesan and more.... \$99.95 (serves 15-18)

### Asparagus Beef Rolls

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears marinated in Ginger Soy & Flash grilled \$49.95 (40 pieces)

### Display of Domestic Cheeses

to include Swiss, Cheddar, Havarti & Munster Cheeses alongside Dried Fruit, Berries & Grapes served with assorted Crackers \$22.25 per guest (20 Guest minimum)

### Hors D'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries in a Flaky Paper Thin Phyllo \$14.95 (8-12 slices)

### Hot Artichoke & Parmesan Dip

accompanied by Homemade Herbed Pita Chips \$39.95 (serves 20-25)

### Vegetarian Antipasti Platter

A flowing display of Grilled Asparagus, Red Onion, Eggplant and Italian Squash alongside Roasted Pepper, Herb Goat Cheese & Fresh Mozzarella and our Eggplant Timbale accompanied by Bruschetta Breads, Mediterranean Olives, Basil Pesto & Balsamic Vinaigrette \$64.95 (serves 20-25)

### Brie Sampler

3 separate varieties of Brie displayed in Mini Wheels with Roasted Garlic, Her's Special Hot & Sweet Pecans, Fig & Pear Chutney & Caramelized Onion accompanied by Carr's Mini Water Crackers \$39.95 (serves 12-20)

### Baked Brie in Puff Pastry

with Imported Apricot Preserves & Moutarde Chamonies accompanied by Baguette Rounds & Fresh Fruit \$59.95 (serves 30-40)

### Mediterranean Trio

Her's Homemade Hummus, Baha Ganouj & Mixed Olives accompanied by Pita Triangles \$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 & Triple Creme Brie accompanied by assorted Crackers \$69.95 (serves 25-30)

## HORS D'OEUVRES PACKAGES

### Chicken Satay Skewers

Boneless Breast skewered & roasted in a Spicy Thai Peanut Sauce  
 Petite Beef Wellington with Wild Mushroom Duxelle

### Blackened Shrimp

& Scallop Springs Rolls accompanied by Ginger Dipping Sauce  
 Beggars Parse of Imported Brie with Apricot Mustard

### Vegetable Maki Roll

with Whipped Wasabi & Ginger Soy  
 Mini Quesadillas accompanied by Pico de Gallo

### Spinach & Feta Phyllo Triangles

Cocount Chicken Medallions served with Pineapple Ginger Dip  
 Petite Quiche Tartlets

Red Flame Grapes covered with Boursin Cheese rolled in Finely Chopped Walnuts

### Mango Chutney Cheese Puffs

Artichoke & Jarlsburg Swiss Petite Soufflé

Chorizo stuffed Dates wrapped in Cured Bacon

MIX UP TO 3 VARIETIES TO CUSTOMIZE YOUR 60 PIECE PACKAGE

\$59.90 (60 pieces)

PRSR T STD  
 US POSTAGE PAID  
 PERMIT 11  
 SPRING GROVE, IL