



## 2009 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

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 Poppysseed 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 Cappelletto, 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<br>Parmesan Cheese or Portobello Mushroom | Chicken Satay Skewers<br>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)

## A LA 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?*

Whole Turkeys  
Small – \$69.95 (serves 12-15)  
Medium – \$88.95 (serves 16-20)  
Large – \$116.95 (serves 21-25)

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

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

Black Cod  
marinated in Hel's Thai Marinade with Scallions & Garlic  
then grilled over hardwood coals  
\$89.95 (8 – 3 oz portions serve 6-8 guests as 1 of 2 entrees)

Virgin Olive Oil & Fresh Herbed Atlantic Salmon  
served with Cucumber Chive Crème Fraiche & Dijon Aioli  
\$49.95 (8 – 3 oz portions serve 6-8 guests as 1 of 2 entrees)

Light & Flaky Greek Herbed Tilapia  
garnished with a Lemony Apple, Jicama & Radish Salad  
\$38.95 (12 – 2.5 oz portions serve 6-8 guests as 1 of 2 entrees)

Seafood Coquille  
A Delicate Selection of Scallops, Crab & Jumbo Gulf Coast Shrimp  
in a Classic Sauce Americaine  
accompanied by Puff Pastry Shells  
\$77.95 (8 – 7 oz portions serve 6-8 guests as 1 of 2 entrees)

Tenderloin Tips Forestiere  
Choice Cuts of Tenderloin Tips braised in Bordelaise  
served over Mushroom Infused Orzo  
\$82.50 (5 lb pan serves 14-16 guests as 1 of 2 entrees)

\* Chicken Marbella  
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

Roasted & Sliced Center Cut Pork Loin  
over Sweet & Sour Sautéed Red Cabbage with Gala Apples  
accompanied by Spiced Apple Chutney  
\$54.95 (serves 10-12 as 1 of 2 entrees)

Holiday Trio of Ravioli  
in Oven Roasted Tomato Cream Sauce  
\$39.95 (40 pieces serve 8-10 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 (3 qt glass pan serves 12-15 as 1 of 2 entrees)  
\$44.95 (4 qt glass pan serves 16-20 as 1 of 2 entrees)

Butternut Squash Lasagna  
with Leek, Spinach & a blend of Ricotta & Chevre Cheese  
topped with Zesty Tomato Basil Sauce  
\$34.95 (3 qt glass pan serves 12-15 as 1 of 2 entrees)  
\$44.95 (4 qt glass pan serves 16-20 as 1 of 2 entrees)

Hel's Classic Spanish Paella  
Saffron Rice infused with White Wine,  
Chicken Stock & Simple Spices  
tossed together with Tender Chunks of Chicken,  
Sautéed Shrimp, Andouille Sausage & Roasted Vegetables  
\$77.95 (7.5 lbs serve 10-12 as single entrée)

Stuffed Oven Roasted Chicken Breast  
wrapped around Apple Bread Stuffing  
served with Orange Apricot Glacé  
\$71.95 (8 – 12 oz portions)

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

\* Chicken Piccata  
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)

## HOMEMADE SOUPS

*Perfect for a warm starter or hearty enough for a complete meal with salad & bread. All Soups are accompanied by Oyster Crackers.*

Vegetarian Tomato Wild Rice ~ Pumpkin Squash  
Portobello Mushroom ~ Corn Chowder  
\$29.95 per Gallon (serves 12-16)

Beef Chili ~ Vegetarian Chili  
with Sour Cream, Chopped Onions & Shredded Cheddar  
\$39.60 per Gallon (serves 12-16)

## 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  
accompanied by Horseradish Sauce & Basil Garlic Aioli  
\$225.00 (5 lbs before cooking)

Roasted Sirloin of Beef  
accompanied by Tarragon Mayonnaise & Horseradish Sauce  
\$109.95 (5 lbs before cooking)

Apricot Glazed Turkey Breast  
accompanied by Cranberry Apple Chutney & Apricot Moutarde  
\$89.95 (5 lbs before cooking)

Spiral Sliced Honey Glazed Ham  
garnished with Dried Fruit & Nuts  
accompanied by Hot n' Sweet Mustard & Moutarde des Chanoines  
\$99.95 (6 lbs with bone)

Center Cut Pork Loin served with Spiced Apple Chutney & Horseradish Mustard  
\$89.95 (5 lbs before cooking)

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

## SUMPTUOUS DINNER BUFFETS

*Some of our most popular menu selections displayed in five Beautiful Holiday Buffets  
artfully presented with seasonal garnishes ~ Minimum of 20 Guests*

### IT'S A WONDERFUL LIFE

Roasted Tenderloin of Beef  
hand carved & fanned on wood board  
accompanied by Horseradish Sauce & Basil Garlic Aioli  
served with a basket of Freshly Baked Rolls (served room temperature)

Tilapia Provencal  
Tender Tilapia Fillet dusted with Country Herbs, lightly sautéed & served  
Provencal Style with Tomatoes & Mushrooms over a bed of Wilted Spinach

Oven Roasted Asparagus with a touch of Extra Virgin Olive Oil then lightly  
topped with a Gremolata of Lemon Zest, Fresh Garlic & Flat Italian Parsley

Hel's Fanned Potatoes  
oven roasted with Onion Paprika Butter

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

Hel's Fall/Winter Specialty Bread Basket to include  
Braided Tomato Basil Bread, French Cheddar Bread,  
Crusty Sourdough Bread, Raisin Pumpernickel, Focaccia,  
Olive Loaf and Cornbread & Cranberry Muffins

\$23.60 per Guest

### TO GRANDMOTHER'S HOUSE

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

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

Lemon & Olive Oil Orzo with Arugula & Ricotta  
tossed in Lemon Vinaigrette

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 Pecans &  
Caramelized Onions with Poppysseed Dressing

Hel's Fall/Winter Specialty Bread Basket to include  
Braided Tomato Basil Bread, French Cheddar Bread,  
Crusty Sourdough Bread, Raisin Pumpernickel, Focaccia,  
Olive Loaf and Cornbread & Cranberry 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

Warm Gilled Vegetables  
including Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus & Portobello Mushroom  
drizzled with Balsamic Reduction

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

Hel's Fall/Winter Specialty Bread Basket to include  
Braided Tomato Basil Bread, French Cheddar Bread, Crusty Sourdough Bread,  
Raisin Pumpernickel, Focaccia, Olive Loaf and Cornbread & Cranberry Muffins

\$17.10 per Guest

### HOLIDAY MANGÉ

Chicken Florentine  
Boneless Breast of Chicken sautéed with Sherry Wine & Mushroom  
served over Fresh Steamed Spinach

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

Oven Roasted Butternut, Acorn & Spaghetti Squashes  
tossed with Butter, Brown Sugar & Autumn Spices

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

Freshly Baked Soft Garlic Bread Sticks

\$12.95 per Guest

### WINTER WONDERLAND

Virgin Olive Oil & Fresh Herbed Atlantic Salmon  
served with Cucumber Chive Crème Fraiche & Dijon Aioli

Trio of Winter Ravioli with Chef Francisco's Spicy Tomato Sauce

Haricot Vert with Carrot Batons,  
Caramelized Pearl Onions & Crispy Pancetta

Arugula, Roasted Grape Tomatoes,  
Toasted Pine Nuts, Shaved Pecorino Romano  
with Lemongrass Balsamic Vinaigrette

Hel's Fall/Winter Specialty Bread Basket to include  
Braided Tomato Basil Bread, French Cheddar Bread,  
Crusty Sourdough Bread, Raisin Pumpernickel, Focaccia,  
Olive Loaf and Cornbread & Cranberry Muffins

\$16.20 per Guest

## HOLIDAY PARTIES

*Four 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*

### THE OFFICE PARTY PARTY!!

Hors d'oeuvres Sampler:

Chorizo Stuffed Dates ~ Coconut Chicken Medallions  
 Spinach Feta Phyllo Triangles

Southwestern Grilled Shrimp  
 with Blackened Avocado Lime Mayonnaise

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

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

Petite Sandwiches:

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

\$14.25 per Guest

### OUR FAVORITE HOLIDAY 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

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

Chicken Pesto Flatbread  
 with Buffalo Mozzarella, Fresh Plum Tomatoes & Toasted Pine Nuts

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

\$11.85 per Guest

### WINTER BISTRO

Bistro Sandwiches:

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

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

Asparagus Beef Rolls

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
 marinated in Ginger Soy & flash grilled

Hors d'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries  
 in a Flaky Paper Thin Phyllo

Hel's Spinach Spring Scallion Dip  
 surrounded by Carrot Stix & Cucumber Stix  
 served with Freshly Baked Baguette Rounds

\$12.60 per Guest

### HOLIDAY PUB CRAWL

Sliders & More

served on Freshly Baked Assorted Breads & accompanied by Pickle Chips

Mini Burgers

with Applewood Smoked Bacon & Sharp Cheddar

Petite Manny's Corned Beef Reubens with Swiss Cheese,  
 a touch of Kraut & Thousand Island Dressing

Chicken Littles with Chipotle BBQ Sauce & Fried Onions

Wing Duet

Spicy Buffalo Wings with Bleu Cheese Sauce & Celery Sticks  
 and

Balsamic Glazed Chicken Wings with Ranch Dressing & Carrot Sticks

Jalapeño Poppers

Fresh Jalapeños stuffed with Mozzarella & Jack Cheeses  
 covered in Golden Bread Crumbs

Pigs in a Blanket

Cocktail Franks wrapped in Flaky Pastry Dough  
 served with Mustard Dip

Fresh & Crisp Red, Blue & Yellow Corn Chips  
 served with Hel's Homemade Pico de Gallo & Mango Salsa

\$13.85 per Guest

# 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  
ribbed 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)

## 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

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)

## 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