

# PASSOVER SELECTIONS 2008

## "The Complete Package"

### Seder Plate

(1 per 8 Guests)

Roasted Lamb Shank

Hard Boiled Egg  
(1 per plate)

Haroset  
(1 pint per plate)

Karpas (Parsley)

Maror (Horseradish)

### Dinner Menu

Gefilte Fish with Carrot Slices  
accompanied by White or Beet Horseradish

Chicken Soup with Matzoh Ball, Slivers of Carrot & Fresh Chopped Parsley  
and Toasted Matzoh Farfel

Homemade Kishke

### Choice of Entree

(Can be split in multiples of 4)

Old Fashioned Brisket of Beef (5 oz pp)  
sliced & served with  
Onions & Homemade Brisket Gravy (2 oz pp)

Oven Roasted Garden Vegetable Chicken  
Chicken (bone-in) with Fresh Herbs, Tomatoes,  
Green Peppers & Onions

Stuffed Veal Brisket  
Tender Brisket of Veal  
split & stuffed with Spinach, Red Pepper,  
a Variety of Dried Fruits & Fresh Chopped Herbs

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

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

### Choice of 2 Side Dishes

Eggplant Timbale  
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce  
and Parmesan & Mozzarella Cheese

Tagine Vegetables in a Spiced Tomato Broth

Sweet Potato & Apple Tzimmes

Select Fresh Vegetable Medley  
with a blend of Garden Herbs & Butter

Oven Roasted Fan Potatoes

Apple Matzoh Kugle

Orange Glazed Broccoli & Carrot Stir Fry

\$24.15 per Person

Above Package available for 8 or more (Must order in multiples of 4)

No Substitutions Please

DUE TO THE HIGH VOLUME OF HOLIDAY ORDERS, ALL ITEMS WILL BE PACKED IN DISPOSABLE FOIL AND PLASTIC CONTAINERS.

DELIVERY WILL BE SCHEDULED IN 3 HOUR WINDOWS BETWEEN 9:00AM AND 4:00PM.

ALL PASSOVER ORDERS MUST BE PLACED BY MONDAY, APRIL 14, 2008 FOR  
PICK UP OR DELIVERY ON SATURDAY, APRIL 19 OR SUNDAY, APRIL 20, 2008 BETWEEN 9:00AM AND 4:00PM

NO ADDITIONS OR DELETIONS WILL BE ACCEPTED AFTER TUESDAY, APRIL 15, 2008.

HAVE A HAPPY & HEALTHY PASSOVER

## A LA CARTE ENTREES

Veal Meatballs  
Our light & delicious Veal Meatballs  
with Mint Parsley & Dill  
tossed with Seared Fennel & Baby Carrot  
in a Lemon Infused Sauce  
A Mediterranean Delight!  
\$29.95  
(30 meatballs serve 4-6 as a single entrée  
or 8-10 as 1 of 2 entrees)

Chicken Tagine  
Hel's Version of a Traditional Classic.  
Boneless Chicken Breast sautéed together  
with Cumin, Coriander, Lemon Zest & Ginger  
served with Baby Artichoke, Fresh Fennel & Carrot  
\$44.95

(5 lb pan serves 8-10 as a single entrée or 16-20 as 1 of 2 entrees)

Old Fashioned Brisket of Beef sliced & served with Brisket Gravy  
\$19.95/lb (minimum 2 lbs)

Stuffed Chicken Breast  
Boneless Breast of Chicken with skin wrapped around  
Helen's Apple Matzoh Stuffing oven roasted to golden brown  
& accompanied by Orange Apricot Glacé  
\$7.95/piece (must order in multiples of 4)

Chicken Marbella  
Boneless Breast of Chicken braised in White Wine  
with Fresh Coriander, Bay & Brown Sugar  
reduced with Garlic Clove, Capers & Prune  
\$36.80 (eight 4 oz breasts)

Chicken Piccata  
Boneless Breast of Chicken  
sautéed in a Lemon Caper Beurre Blanc  
\$36.80 (eight 4 oz breasts)

Hel's Special Passover Lamb Stew  
Tender Chunks of Braised Spring Lamb  
together with Oven Roasted Carrots, Onions, Sweet Potatoes,  
Yukon Gold Potatoes & Rosemary in a Savory Light Sauce Bourguignon  
\$8.95/lb (minimum 2 lbs)  
(We recommend 1 lb per every 2-3 Guests)

Boneless Breast of Chicken Marsielle  
with Fresh Herbs, Tomatoes, Green Pepper & Onion  
\$36.80 (eight 4 oz breasts)

Oven Roasted Garden Vegetable Chicken  
Chicken (bone-in) with Fresh Herbs, Tomatoes, Green Pepper & Onion  
\$5.95 per Person (must order in multiples of 4)

Fresh Pacific Sea Bass  
marinated in Hel's Thai Marinade with Scallions & Garlic  
then grilled over hardwood coals  
\$88.00 (eight 3 oz portions serve 4 Guests as a single entree)

Apricot Glazed Roasted Turkey Breast  
hand carved & served with Cranberry Mustard & Wild Mushroom Au Jus  
\$79.95 (Serves 8-10 as a single entrée or serves 16-18 as 1 of 2 entrees)

Grilled Mustard Maple Salmon  
Fresh Salmon Fillet Maple Glazed with Grilled Fennel Garnish  
\$44.00 (eight 3 oz portions serve 4 Guests as a single entree)

## DESSERT SELECTIONS

A Sweeping Display of Fresh Fruit to include

Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes, Fresh Pineapple & Select Strawberries  
Small (serves 12-16) \$45.95      Medium (serves 25-30) \$69.95

Dark Chocolate Mousse  
with White Chocolate Shavings  
\$29.95 (serves 12-16)

Almond Cake  
\$14.95 (serves 8-10)

Lemon Mousse Meringue Torte  
accompanied by Sweet Raspberry Sauce  
\$29.95 (serves 10-12)

Chocolate Banana Cake  
Chocolate Cake with Banana Custard &  
Fresh Sliced Bananas covered with Chocolate Glaze  
\$17.95 (serves 8-10)

"Reverse" Fresh Banana Cake  
split & filled with Fresh Sliced Bananas  
frosted & filled with Chocolate Ganache  
\$17.95 (serves 8-10)

Chocolate Raspberry Hazelnut Torte  
\$14.95 (serves 10-14)

Fresh Fruit Mosaic Cheesecake  
\$34.95 (serves 20-24)

Lemon Mousse with Raspberry Sauce  
\$29.95 (serves 12-16)

Passover Pumpkin Cheesecake  
\$34.95 (serves 20-24)

Pecan Turtle Cheesecake  
\$34.95 (serves 20-24)

Strawberry Cheesecake  
\$34.95 (serves 20-24)

Honey Cake with Orange Zest Glaze  
\$14.95 (serves 10-14)

Lemon Glazed Sponge Cake  
\$14.95 (serves 10-14)

Flourless Chocolate Cake  
\$14.95 (serves 8-10)

Passover Cupcakes: Assorted Frosted Cupcakes  
\$5.95 (1/2 dozen)

Passover Muffins with Fruit Preserve Filling  
\$6.95 (1/2 dozen)

Macaroons: Coconut & Chocolate  
\$9.00/dozen

Chocolate Dipped Macaroons: Coconut & Chocolate  
\$13.00/dozen

Grandma Helen's Chocolate Dipped Chocolate Toffee Matzoh  
\$7.95/lb

Raspberry Sauce  
\$5.95 (1/2 pint)

## A LA CARTE SELECTIONS

(2lb minimum on all items priced by the lb unless otherwise noted)

	Brisket Gravy \$5.95/pint	
Seder Plate Roasted Lamb Shank, Hard Boiled Egg, Haroset, Karpas & Maror \$7.95/plate		Eggplant Timbale Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheese \$20.00 (serves 8-12)
	Gefilte Fish with Carrot Slices accompanied by White or Beet Horseradish \$4.95/piece (must order in multiples of 4)	
Pumpkin Squash Soup with Chopped Pecan Garnish \$12.95 per 1/2 gallon (serves 6-8)	Chicken Soup \$4.95/quart	Portobello Mushroom Soup \$12.95 per 1/2 gallon (serves 6-8)
	Matzoh Balls \$1.25 each (must order in multiples of 5)	
Parslied Roasted Red Skin Potatoes & Top-On Baby Carrots splashed with Brisket Gravy \$8.95/lb		Orange Apricot Glacé \$7.95/pint
Orange Cranberry Walnut Mold \$24.95 (serves 16-24)	Leona's Five Fruit Compote \$7.95/lb	Sweet Potato and Apple Tzimmes \$6.95/lb
	Hel's Homemade Haroset \$7.95/lb	Whole Kishke \$7.95 (approx. 1 lb)
Apple Matzoh Kugle Cupcakes \$18.00/dozen	Apple Matzoh Kugle \$24.95 (5 lb pan)	Potato Kugle \$24.95 (5 lb pan)
	Helen's Apple Matzoh Stuffing \$7.95/lb	
Hard Boiled Egg \$0.75 each	Oven Roasted Fanned Potatoes \$14.95 (12 pieces)	Spiced Sweet Potato Wedges \$8.95/dozen (minimum 1 dozen)
Asparagus Steamed with Beurre Noisette & Reggiano Parmesan \$13.50/lb		Orange Glazed Broccoli & Carrot Stir Fry \$7.95/lb
Whipped Brandied Sweet Potatoes with Candied Pecan Garnish \$7.95/lb		Warm Grilled Vegetables with Balsamic Reduction \$10.95/lb with California Montrachet \$12.95/lb
Tagine Vegetables in a Spiced Tomato Broth \$9.95/lb		Select Fresh Vegetable Medley with a blend of Garden Herbs & Butter \$7.95/lb
Fresh Baby Lettuces with Feta Cheese, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato in Lemongrass Balsamic Vinaigrette \$2.25 per Guest (minimum 12 Guests)		Spinach Salad with Mandarin Oranges & Slivered Almonds on Fresh Spinach Greens with Tangerine Vinaigrette \$1.90 per Guest (minimum 12 Guests)

## APPETIZERS

Chopped Liver Platter  
decorated with Chopped Egg White,  
Chopped Egg Yolk & Chopped Red Onion  
accompanied by Matzoh – \$29.95 (2 lb platter)

Deviled Eggs  
Traditional – \$12.00/dozen  
Curried or Crème Fraiche – \$12.00/dozen

Dried Fig stuffed with Gorgonzola & Toasted Walnuts  
\$18.00/dozen

Salmon Croquettes with Remoulade or Mustard Mayonnaise  
\$14.95/dozen

## HEL'S...YOUR ONE STOP SHOP

### Any catered affair:

- Baby Showers
- Backyard BBQ's
- Bar & Bat Mitzvahs
- Birthday Parties
- Briss
- Cocktail Receptions
- Corporate Picnics from 500 to 10,000
- Golf Outings
- Graduations
- Meetings & Seminars
- Spectacular Buffets
- Themed Station Parties
- Wedding Celebrations

### Call one of our special event designers to assist you with:

- Tents, Tables & Chairs
- Music & Entertainment
- Spectacular Floral Arrangements
- A Variety of Patterns of  
China & Glassware
- Professional, Tuxedoed Service Staff
- Carnival Rides, Face Painters,  
& Clowns
- And of course, our custom designed,  
tailored-to-your-needs, outstanding  
selection of menus

One phone call to Hel's Kitchen Catering  
and you can consider the job complete!

## Hel's Goes Green

What You Should Know About Hel's Sustainable Initiative.

Hel's Kitchen Catering recognizes its responsibility to the community it serves to engage in sustainable behaviors that will conserve vital natural resources and reduce waste.

Toward that end, we mean to adopt overarching principles of sustainable behavior (see [www.helskitchen.com/helsgoesgreen.html](http://www.helskitchen.com/helsgoesgreen.html) for details). We will, to the best of our ability, utilize these principles and objectives to inform all of our business decisions - from where we procure our raw materials to the types of disposable products we offer, and everything in between.

As we continue along this path toward greater and greater sustainability, we would appreciate hearing from our clientele, our competitors, our vendors and our neighbors about strategies, opportunities and specific ideas that they have seen that we might employ. We will do our best to embrace these suggestions.

We hope to be able to use our experiences with - and discoveries of - new products and systems to inform our customers of ways they can begin and continue to make sustainable decisions a part of their daily lives.

We are looking forward to hearing from you, and sharing with you.

- All of us at Hel's Kitchen Catering.

Please ask your salesperson about Hel's Partnership  
with Mazon - A Jewish Response to Hunger