



Sneak Preview of our  
March & April Menu Selections



## SEASONAL VALUE MENU SELECTIONS FOR JANUARY & FEBRUARY 2010

As we ring in the New Year, Hel's Kitchen Catering will continue to offer Value Menu Selections every other month throughout 2010.

These Value Menus represent some of our most delicious and most popular selections at a significant discount from our normal retail pricing.

For January and February, our chefs have put together the following selections celebrating some traditional American themes in recognition of those brave souls who endure the full Chicago winter, and a tribute to February's Mardi Gras festivities.

We trust you will find them heart-warming, delicious and most of all, affordable in these difficult economic times.

And don't miss the Special Dessert Offer at the end of these menus!!!  
(Full lunch menu available at [www.helskitchen.com](http://www.helskitchen.com))

## DON'T FORGET TO CHECK OUT OUR FABULOUS SUPER BOWL MENUS

*P.S. All orders of any kind in January, February and March  
will earn DOUBLE Points on your  
[Hel's Rewards Account.](#)*

*An even better reason to enjoy Hel's great taste before the end of March!*

SEASONAL VALUE MENU SELECTIONS

*We kindly request a 12-person minimum on the following menus.*

AMERICA'S FAVORITE COMBO

Crispy Southern Fried Chicken

Chicago's Own Taylor Street Italian Beef  
with Confetti Sweet Peppers & Mozzarella Cheese  
accompanied by Garlic & Italian Rolls

Grandma's Potato Salad

Midwest Corn & Carrot Medley

California Garden Salad  
Mixed Greens & Fresh Crisp California Vegetables with choice of Dressing

\$10.95 per Person

THE SNOWBIRD THAT STAYED

*What's a little snow and subzero temperatures between friends anyways.*

Chicken Piccata

Boneless Breast of Chicken sautéed in a Lemon Caper Beurre Blanc

Trio of Winter Ravioli

with Oven Roasted Tomato Cream Sauce & Fresh Chive Garnish

Spinach Salad with Mandarin Orange & Slivered Almonds  
tossed with Tangerine Vinaigrette

Freshly Baked Assorted Rolls with Butter

\$9.95 per Person

**FAT TUESDAY**  
*Celebrate N'awlins Style*

Jambalaya – a N'awlins Classic  
Your choice of Seafood or Chicken & Andouille Sausage  
sautéed with Mushroom, Green Pepper, Tomato, Onion & Garlic  
then simmered with Hel's Cajun Dirty Rice

Hel's Special Muffaletta  
Your choice of either Blackened Chicken with Special Sauce  
or Assorted Grilled Vegetables with Cajun Spices

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

Jalapeño Cornbread  
served with Whipped Honey Butter

**\$8.95 per Person**

WINTER BLUES-BUSTER

*Our hearty sandwiches will keep you fueled and ready to tackle those blustery winter days and while you're at it, have a little soup to take the chill out!*

Full Size Sandwiches

*Choose 3 from the following sandwich selections:*

Roasted Sirloin  
with Tarragon Sauce on Top Twist Onion Roll

Roasted Turkey Breast  
with Raspberry Mayonnaise on 9 Grain

Virginia Cured Ham & New York Cheddar  
with Hot & Sweet Mustard on Rosen's® Dark Rye

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond  
Walnuts on 9 Grain

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

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

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Homemade Soup  
served with Chef Francisco's Seasoned Oyster Crackers

*Choose 1 from the following soup selections:*

Portobello Mushroom

Tomato Bisque with Wild Rice

Vegetarian Minestrone

Chicken Noodle

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Hel's Homemade Thin Sliced Potato Chips  
sprinkled with Parmesan Cheese & served with Our Own Basil Garlic Aioli for dipping

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry  
garnished with Red Flame Grapes

\$7.95 per Person

SPECIAL DESSERT OFFER

*In these trying times, we think everyone should have at least one sweet moment in their day. So, for all orders over \$300.00, enjoy a selection from our Tantalizing Sweets menu with our compliments.*

TANTALIZING SWEET GIFT SELECTIONS

*(Choose 1)*

Chef's Assortment of 30 pieces of our most delicious Cookies & Dessert Bars

All American Apple Cobbler

Best Damn Lemon Cake with Sweet Raspberry Sauce

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A LA CARTE DESSERT MENU

COOKIES & DESSERT BARS

- Chocolate Chip Cookies      Peanut Butter Cookies      Oatmeal Raisin Cookies
- Almond Meltaways      Blackout Cookies      Turtle Bars      Rocky Road Brownies
- Heavenly Chocolate Peanut Butter Squares      Lemon Delites      Lahina Clouds
- Malted Milk Bars      Apricot Nut Bars      Chinese S'mores
- White Chocolate Raspberry Cheesecake Bars      Raspberry Oatmeal Triangles

\$0.90 per Piece

CAKES

Best Damn Lemon Cake  
\$19.95 (serves 12-16)

Chocolate Decadence  
\$14.95 (serves 10-12)

Killer Chocolate Cake  
\$34.95 (serves 12-16)

Raspberry Sauce  
\$5.95 (1/2 pint)

COBBLERS

*(serves 12-16)*

Chef Francisco's Fabulous Freshly Baked Fruit Cobblers  
with Melt-In-Your-Mouth Crumble Topping

Apple Cobbler

\$18.95

Peach Cobbler

\$27.95

Cherry Cobbler

\$27.95

Blueberry Cobbler

\$34.95

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Commander's Palace Bread Pudding Soufflé with Classic Bourbon Sauce

\$29.95 (serves 12-16)

FRUIT DISPLAYS

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Seedless Grapes, Watermelon,  
Fresh Pineapple & Driscoll Strawberries

Medium

\$69.95 (serves 25-30)

Large

\$124.95 (serves 45-55)

## ORDERING GUIDELINES

*Set-Up & Food Display:* All menu offerings will be beautifully presented on handcrafted baskets, ceramic platters and chafing dishes but are available on attractive plastic disposable platters for your convenience as well. Our highly trained delivery personnel will take the time to unwrap, set up and display your buffet items and make certain that all is to your complete satisfaction.

*Payment:* Payment for corporate drop-off orders can be made by credit card (Visa, MasterCard, Discover or American Express), check/cash upon delivery, or you may arrange to be invoiced. We are pleased to charge your balance due up to \$1,000.00 per order to your credit card. We will include a 2.5% processing fee for any amounts over \$1,000.00 (for American Express 3.5% processing fee) If payment is invoiced, final balance is due and payable within 21 days. Gratuities are optional and at your discretion.

*Cancellation:* If it is necessary to cancel a drop-off order, please call and cancel your order by 10:00 a.m. the day before your event/order. Any orders cancelled beyond that time will be charged at a rate of 50% of all perishable items.

*Full Service Design:* Our event coordinators are capable of handling every facet of your affair from menu design, special themes, floral centerpieces, linen selections and rental of china plates, glassware, silver flatware, tables, chairs, chafing dishes and silver buffet serving pieces.