



WINTER/SPRING 2009-2010 BUFFET MENU VALUE PACKAGE

As we continue in our commitment to partnering with our valued customers in finding paths to lessen the impact of the constricting economy on their ability to create memorable and delicious celebrations, we have just added this brand new Buffet Menu Value Package for Winter/Spring 2009-2010. Our Chefs have carefully selected a variety of our favorite Hors d'oeuvres, Entrees and Side Dishes, and put them together in this package for you to design your own custom menu. And because we believe that even in the toughest economic times, everyone deserve a little something sweet – we have included several outstanding Dessert selections as well.

So whether you are planning a simple dinner party for a few close friends, an important business meal, or a full blown life cycle celebration, you do not have to have sacrifice variety or quality to get some of the finest catering in Chicagoland at one fixed price.

All Buffet Menu Value Packages can be delivered hot and ready to eat or used as the basis for a fully staffed event complete with silverware, glassware and china. Simply call one of our Event Coordinators and begin planning your unique celebration today.

We kindly request an 8-person minimum.

LIGHT HORS D'OEUVRES SELECTIONS*

Choose 3:

Chorizo Stuffed Dates
wrapped in Cured Bacon

Mini Quesadillas
accompanied by Pico de Gallo

Shrimp Canapés with Cocktail Sauce

Our Original Sweet-n-Sour Meatballs

Chilled Bourbon Chicken Skewers
with Marinated Apricots & Fresh Cantaloupe

Fresh Vegetable Crudite
of Broccoli, Cauliflower, Asparagus,
Carrots & other select Fresh Vegetables
accompanied by Spinach Spring Scallion &
Roasted Red Pepper Dips

Pesto Charlotte
Our Fresh Basil & Mascarpone Torte
layered with Fresh Basil Pesto
accompanied by Fresh Tomato Basil &
French Breads

Hot Artichoke & Parmesan Dip
accompanied by Homemade Herbed Pita Chips

** Heavy Hors d'oeuvres (we double the amount)
Add \$2.50 per Person*

SALAD SELECTIONS

All Salads are accompanied by Freshly Baked Assorted Rolls & Butter.

Choose 1:

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

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

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

ENTRÉE SELECTIONS*

Choose 1:

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

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

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

Light & Flaky Greek Herbed Tilapia
garnished with a Lemony Apple, Jicama & Radish Slaw

Hel's Version of 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

Fresh Grilled Atlantic Salmon brushed with Fresh Herbs & Virgin Olive Oil
served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli

Trio of Ravioli in Oven Roasted Tomato Cream Sauce with Fresh Chive Garnish

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

** May choose 2 entrees for 20 or more guests*

Add \$3.00 per Person

POTATOES, PASTAS & RICE SELECTIONS

Choose 1:

Spicy Vegetable Cous Cous
a Medley of Fresh Sautéed Vegetables & Dried Fruits
combined with Cous Cous in a Curried Red Pepper Marinade

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

Oven Roasted Potatoes
with Sautéed Onions

Long Grain & Wild Rice
with Pecans & Dried Wild Cherries

VEGETABLE SELECTIONS

Choose 1:

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

California Stir Fry
including Asparagus, Green, Red & Yellow Pepper, Carrot, Broccoli, Cauliflower,
Red Onion & Snow Pea all tossed in Fresh Herb Butter

Broccoli, Cauliflower & Carrot Au Gratin

Haricot Vert with Toasted Slivered Almonds

DESSERT SELECTIONS

Choose 1 for 8-25 guests; Choose 2 for 26 or more guests:

Commander's Palace Bread Pudding Soufflé with Classic Bourbon Sauce

Chef Francisco's Fabulous Freshly Baked Apple Cobbler
with Melt-In-Your-Mouth Crumble Topping

Best Damn Lemon Cake
accompanied by Raspberry Sauce

Chocolate Decadence
accompanied by Raspberry Sauce

A Selection of Assorted Cookies & Dessert Bars

Choose 4 varieties:

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
Blackout Cookies
Chocolate Peanut Butter Squares

Rocky Road Brownies
Turtle Bars
Lemon Delites
Malted Milk Bars
Apricot Nut Bars

Lahina Clouds
Almond Meltaways
Raspberry Oatmeal Triangles
White Chocolate Raspberry
Cheesecake Bars

Package Price: \$18.60 per Person