



AAOS BUILDING CAFÉ CATERING BREAKFAST & LUNCH MENU 2016

*All orders must be placed by 11:00am the business day prior to your event.
Orders after that time cannot be guaranteed.
No delivery or pickups between 11:30am and 12:30pm.*

CONTINENTAL BREAKFAST

Assorted Jumbo Muffins ~ Assorted Bagels ~ Assorted Donuts ~ Coffee Cakes

Small Basket: 9 Pieces (serves 5-8)

Choose 2-3 Varieties

\$17.85

Large Basket: 18 Pieces (serves 10-15)

Assorted Varieties

\$34.90

A LA CARTE BASKETS

Donuts

½ Dozen: \$9.90

Dozen: \$19.00

Bagels

½ Dozen: \$13.20

Dozen: \$25.30

Muffins

½ Dozen: \$10.95

Dozen: \$21.20

Whole Coffee Cake

\$21.95 (serves 10-12)

Parfaits with Vanilla Yogurt, Mixed Berries, Housemade Granola & Honey

\$3.25 each

Sliced Fruit Tray with Cantaloupe, Honeydew, Pineapple & Grapes

\$1.95 per Person (minimum 6)

Apple & Peanut Butter Cups

\$1.65 each (minimum 6)

HOT BREAKFAST

Quiches

Broccoli, Ham & Cheddar

Lorraine (Bacon & Swiss)

Tomato Florentine (Spinach, Tomato & Parmesan)

Roasted Vegetable

\$17.55 each (serves 6)

Breakfast Tacos (Flour Tortilla, Scrambled Eggs & Side Salsa)

Vegetarian

(with Tomato, Scallions & Cheddar)

½ Dozen: \$11.95

Dozen: \$23.40

Meat

(with Tomato, Scallions, Cheddar & Sausage)

½ Dozen: \$17.55

Dozen: \$34.40

Egg & Cheese Muffins

½ Dozen: \$14.25

Dozen: \$27.80

(add Tomato & Spinach for \$2.20 per ½ Dozen)

Egg & Cheese Muffins with Bacon or Sausage

½ Dozen: \$21.20

Dozen: \$41.55

Scrambled Eggs with Scallions & Cheddar

\$24.20 (serves 12-16)

Bacon Strips or Sausage Links

\$2.10 per Person (2 pieces per person)

(minimum 12)

“Those” Potatoes

Layers of Hash Browns, New York Cheddar, Sour Cream & Scallions

\$29.65 (serves 12-16)

Crème Brulee French Toast

Freshly Baked Challah soaked in Brown Sugar Egg Batter & baked to golden brown
served in Tulip Paper Cups

\$2.05 each (minimum 6)

Old Fashioned Oatmeal with Brown Sugar, Cranberries, Granola & Raisins

½ Kettle: \$13.50 (serves 5-7)

Full Kettle: \$26.40 (serves 10-12)

LUNCH

SANDWICH VARIETIES

Turkey Club Wrap
with Applewood Smoked Bacon, Tomato, Red Onion, Lettuce,
Cheddar, Provolone & Mayo wrapped in a Flour Tortilla

Chipotle Chicken Wrap
with Roasted Bell Pepper, Red Onion, Lettuce, Tomato,
Cheddar Jack Cheese & Chipotle Mayo in a Flour Tortilla

Grilled Chicken Caesar Wrap
with Romaine Lettuce & Caesar Dressing in a Flour Tortilla

Greek Turkey Flatbread
Turkey, Hummus, Tomato, Cucumber, Feta, Onion & Spinach in Honey Wheat Flatbread

Grilled Portobello Flatbread
with Tomato, Buffalo Mozzarella & Basil Pesto on Honey Wheat Flatbread

Cordon Bleu Panini
Roasted Chicken, Ham, Swiss Cheese & Dijon on Grilled Sourdough Bread

Oven Roasted Turkey
with Swiss Cheese, Raspberry Mayo, Lettuce & Tomato on Whole Wheat

Virginia Ham & Cheddar
with Honey Mustard, Lettuce, Tomato & Onion on Marble Rye

Fruited Chicken Salad
with Grapes, Peanuts, Red Pepper, Red Onion, Lettuce & Tomato
in a Lemon Dijon Dressing on Sourdough

Tuna Salad
with Red Onion, Carrot, Celery, Lettuce & Tomato in Old Bay Aioli on Whole Wheat

Small Platter: 12 Sandwich Halves
(serves 5-8)
Choose 2-3 Varieties
\$42.85

Large Platter: 24 Sandwich Halves
(serves 10-14)
Choose 3-4 Varieties
\$83.05

All Sandwich Platters include a Bowl of Potato Chips & Pickles

SIDES

Individual Bags of Potato Chips \$1.35 each

Fruit Kabobs \$1.40 each

Veggie Cup with Ranch Dip \$1.95 each

Cup of Soup

Small \$2.15

Large \$3.25

Side of Garden Salad

Romaine, Carrot, Red Onion, Cucumber & Tomato with Ranch Dressing
\$3.30

GREEN SALADS

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

California Garden Salad
Romaine & Spinach Blend with Fresh,
Crisp Garden Vegetables
with Raspberry Vinaigrette

Santa Fe Salad
Iceberg, Roast Chicken, Corn, Red Onion,
Bell Pepper, Tomato, Black Beans,
Cheddar Jack Cheese & Chipotle Ranch

Country Club Salad
Turkey, Orange Supremes, Cranberries,
Red Onion, Cucumber & Sunflower Seeds
with Balsamic Vinaigrette

Individual Entrée Size: \$6.55 per Person

Bowl (serves 8-10 as a side salad): \$27.70

DELI SALADS

Basil Cream Potato Salad
Tangy Basil Cream Mayonnaise with Shallots & Capers
tossed with Quartered Red Skin New Potatoes

Hel's Famous Pasta Salad with Five
Vegetables, Two Cheeses & Sun-Dried
Tomatoes in a Raspberry Vinaigrette

Blue Sky Cole Slaw
Sliced Cabbage, Carrot & Green Onion with
Slightly Sweet Dressing

\$7.65/lb (serves 4-5) (minimum 2 lbs)

Wild Rice & Brussels Sprout Salad
Kale, Sunflower Seeds, Carrots, Fresh Herbs, Apple, Dried Cranberries,
Shaved Brussels Sprouts in Light Red Wine Dressing
\$8.75/lb (minimum 2 lbs)

Hummus Platter with Fresh Vegetable Crudités & Grilled Pita
Small Platter: \$17.50 (serves 4-6) Large Platter: \$35.00 (serves 10-12)

SOUP

Kettle of Soup accompanied by Oyster Cracker Packets
\$32.95 (1 gallon serves 12-15)
Soup Variety will be one of the Café's Soup du Jour

BREAKS

Salted Pretzels with Horseradish Mustard
\$1.65 per Person

Build-Your-Own Trail Mix Snack Bar
\$2.15 per Person (minimum 12)

Jumbo Chocolate Chip or Peanut Butter Cookies
\$8.25 (6 pieces)

Grapes & Cheese Cups
\$1.95 (minimum 6)

BEVERAGES

Regular or Decaf Coffee
accompanied by Cream, Sugar & Cups
\$13.20 per Airpot (serves 8)

Hot Tea
Hot Water Airpot
with Assorted Tea Bags & Lemon Wedges
\$13.20 per Airpot (serves 8)

Bottled Flat Water
\$1.10 each

Assorted Bottles of Soda
\$1.95 each

Assorted Cans of Flavored LaCroix
\$1.10 each

Bottled Pure Leaf Iced Tea
(Sweetened or Unsweetened)
\$2.50 each

Assorted Bottles of Juice
(Apple, Cranberry or Orange)
\$1.95 each

PAPER & PLASTICWARE

\$1.40 per Person

Vegetarian & Gluten-Free Options are available upon request.

**\$10.00 Service Charge will be added to all delivered events.
Fee is waived if host chooses to pick up order from lower level Hel's Kitchen Café.**

Catering staff available at additional charge – please inquire.

**Please e-mail cafe@helskitchen.com with any questions
or if you would like to place a catering order.**