



DELIVERED TO YOUR DOOR BUFFET SELECTIONS FALL/WINTER

The following menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to heat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. We will provide complete heating instructions for your convenience. Chrome and silver chafing dishes can be provided at no additional charge. Disposable serving pieces are all included. Disposable plates, napkins, flatware & cups are available for a nominal fee.

All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.

(We kindly request a 20-person minimum on all menus.)

CORTONA COMFORTE

Tuscan Chicken over Fettuccini
Tender Filets of Chicken Breast grilled & sliced
atop Provencal Vegetables with a Sprinkling of Asiago Cheese served over Fettuccini

Rotolo di Melanzane
Eggplant Roulade with Ricotta & Pecorino
splashed with Parmesan Cream Sauce

Roasted Autumn Vegetables

Panzanella
Fresh Plum Tomatoes, Fresh Mozzarella & Basil Chiffonade
all tossed in Herbed Vinaigrette with Homemade Garlic Croutons

Pane
Tomato Focaccia, Italian Breadsticks & Crisp Parmesan Lavosh

\$15.95 per Guest

MOROCCAN MEDLEY

Chicken Pastilla

A Rich Blend of Braised Chicken, Saffron & Aromatic Spices baked in Phyllo
served with Chimichurri Sauce on the side

Moroccan Cous Cous

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

Tagine Vegetables

Seasonal Vegetables & Chickpeas gently simmered in a Sweet Spiced Tomato Broth
served with Harissa Sauce & Marinated Country Olives on the side

Italian Kale Salad with Pine Nuts, Currants & Parmesan Cheese
finished with Good Olive Oil & White Balsamic Vinegar

Hel's Specialty Bread Basket

Chef's Selection of Assorted Breads, Rolls & Crackers
accompanied by Butter

\$14.95 Per Guest

COSTA DEL SOL

Lemon Basil Chicken

sautéed in Extra Virgin Olive Oil with Italian Herbs & finished with Fresh Basil, Lemon & Butter

Duet of Winter Ravioli

Truffled Porcini & Pumpkin Ravioli
with Parmesan & Black Pepper Cream Sauce & Chive Garnish

Warm Grilled Vegetables

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

Baby Lettuce & Herb Salad

with Bocconcini Mozzarella, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato
in Red Wine-Rosemary Vinaigrette

Hel's Specialty Bread Basket

Chef's Selection of Assorted Breads, Rolls & Crackers
accompanied by Butter

\$15.95 per Guest

MEXICAN FIESTA

Hel's Steak & Grilled Chicken Fajitas
surrounded by Grilled Peppers & Onions
accompanied by Guacamole, Salsa, Sour Cream, Cheddar Cheese,
Chopped Olives, Scallions, Tomatoes & Warm Flour Tortillas

Potato-Cheese Enchiladas
Monterey Jack Cheese with Salsa Verde

Authentic Spanish Rice with Fresh Scallion, Crushed Tomato & Cumin

Frijoles Refritos
Refried Beans topped with Shredded Cheddar Cheese
or
Steamed Black Beans with Queso Fresco

Mexican Salad
of Jicama, Tomatillo, Tomato, Lettuce & Thinly Sliced Red Onion
tossed in Lime Vinaigrette

\$15.85 per Guest

FIELD & STREAM

Oven Roasted Mediterranean Chicken
Skinless, Boneless Breast of Chicken with Artichoke Hearts & Roasted Lemon Wedges
glazed with Lemon, Oregano & Olive Oil

Lake Superior Whitefish Almondine
Pan Roasted with Caper Brown Butter-White Wine Sauce & Toasted Almonds

Steamed Broccoli with Butter Poached Shallots & Cherry Tomatoes
topped with Toasted Herbed Bread Crumbs

Parslied Red Potatoes

Mesclun Lettuces with Curly Endive, Roasted Leek, Grilled Fennel & Clementine
in Aged Sherry-Dijon Vinaigrette

Hel's Specialty Bread Basket
Chef's Selection of Assorted Breads, Rolls & Crackers
accompanied by Butter

\$19.95 per Guest

PASTURE & PASTIS

Red Wine Braised Beef Pot Roast
in Mushroom Bordelaise

Baked Shrimp Scampi
over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs

Parmesan Truffled Orzo

Carrot, Zucchini & Yellow Squash
tossed with Lemon Thyme Butter

Mesclun Lettuces
with Roasted Baby Beets, Grilled Shallots,
Sweet Cranberries, Belgian Endive &
Grilled Fennel in Aged Sherry-Dijon Vinaigrette

Hel's Specialty Bread Basket
Chef's Selection of Assorted Breads, Rolls & Crackers accompanied by Butter

\$23.95 per Guest

MANGÉ MANGÉ

Boneless Breast of Chicken Vesuvio tossed in Basil, Garlic & Olive Oil
served with Potatoes & Peas

Vegetable Lasagna "Rotolare"
Seasonal Vegetables in a Delicate Blend of Ricotta, Parmesan,
Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with
Mozzarella & Our Own Tomato Basil Sauce

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

Herbed Focaccia

\$12.95 per Guest