



HEL'S KITCHEN | *catering*  
Culinary Architects • Delivered • Blue Sky Picnics

(V) Vegetarian  
(VV) Vegan  
(GF) Gluten-Free  
(DF) Dairy-Free

## COCKTAIL HORS D'OEUVRES FOR SIMCHAS

### PERFECT STARTERS

#### Hors d'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert &  
Dried Wild Cherries in a Flaky Paper Thin Phyllo  
\$16.25 (10 Slices)

#### Roasted Vegetable Strudel (V)

Asparagus, Abalone Mushrooms, Cauliflower,  
Caramelized Leeks, Roasted Red Pepper, Smoked  
Gouda & Arugula with Farm Stand Tomato Coulis  
\$15.00 (10 Slices)

#### Vietnamese Spring Rolls (VV, DF)

Leaf Lettuce, Soy, Sesame & Garlic Marinated Tofu, Bean Sprouts, Cellophane Noodles, Carrot,  
Cucumber, Chopped Peanuts, Thai Basil, Cilantro & Mint wrapped in Paper Thin Rice Paper  
served with Peanut Sauce  
\$65.95 (40 Pieces)

#### Asparagus Beef Rolls (DF)

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
marinated in Ginger Soy & flash grilled  
\$63.95 (40 Pieces)

#### Our Original Sweet & Sour Meatballs (DF)

\$44.50 (50 Pieces)

Spicy Buffalo Wings  
with Bleu Cheese Sauce & Celery Sticks  
\$65.00 (50 Pieces)

Balsamic Glazed Chicken Wings (DF)  
Tender Baked Wings coated with Sweet Honey  
Balsamic Reduction & rolled in Toasted Sesame Seeds  
\$65.00 (50 Pieces)

#### Chilled Chicken Medallions (GF, DF)

wrapped around Grilled Fig & Pear  
served with Savory Raspberry Sauce  
\$50.00 (40 Pieces)

#### Grilled Medallions of Mango Glazed Barbados Chicken (GF, DF)

served with Dark Rum Kiwi Dipping Sauce  
\$66.00 (40 Pieces)

#### Fresh Vegetable Crudite (V)

of Broccoli, Cauliflower, Asparagus, Carrots &  
other Select Fresh Vegetables  
accompanied by  
Spinach Spring Scallion & Roasted Red Pepper Dips  
\$60.00 (serves 30-40)  
½ Size \$35.00 (serves 14-18)

#### Grilled Vegetable Crudite (V)

including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash &  
Asparagus accompanied by Sour Cream Plantain &  
Roasted Red Pepper Dipping Sauces  
\$70.00 (serves 30-40)  
½ Size \$40.00 (serves 14-18)

## DIPS & SPREADS

Pesto Charlotte (V)  
Our Fresh Basil & Mascarpone Torte layered with Fresh Basil Pesto  
accompanied by Tomato Focaccia & French Bread  
\$45.00 (serves 25-40)

Hel's Spinach Spring Scallion Dip (V)  
surrounded by Carrot Stix & Cucumber Stix & served with Freshly Baked Baguette Rounds  
\$29.95 (serves 15-20)

Herbed Goat Cheese Crock (V)  
with Sun-Dried Tomato Basil Coulis  
accompanied by Herbed Garlic Crostini  
\$40.00 (serves 20-25)

Hot Artichoke & Parmesan Dip (V)  
accompanied by  
Homemade Herbed Pita Chips  
\$40.00 (serves 20-25)

Hel's Homemade Hummus (VV, DF)  
drizzled with Virgin Olive Oil & garnished with Paprika  
accompanied by Fresh, Warm Pita Triangles  
\$21.95 (serves 18-20)

Mediterranean Trio  
Hel's Homemade Hummus, Baba Ganouj &  
Mixed Olives accompanied by Pita Triangles  
\$34.95 (serves 12-20)

Build Your Own Appetizer Trio  
accompanied by Fresh Pita Triangles, Flatbreads & Crusty Sourdough  
Choose 3 from the following:  
Hummus ~ Artichoke Tapenade ~ Whitefish Salad ~ Salmon, Capers & Dill Salad  
Baba Ganouj ~ Mixed Olives ~ Bruschetta  
\$34.95 (serves 12-20)

Falafel Platter  
Hel's Delicious Falafel Patties (VV, DF)  
accompanied by Shredded Lettuce, Chopped Tomatoes, Tahini, Our Own Special Hot Sauce & Fresh Pita Bread  
\$35.95 (makes 12 Full-Size Falafel Sandwiches)

Chopped Liver Platter  
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers  
\$29.95 (2 lbs)      \$39.95 (3 lbs)

Mexican Hat Dance (V, GF)  
featuring Refried Beans, Guacamole & Sour Cream  
layered & topped with Shredded Cheddar Cheese & Chopped Black Olives  
surrounded by Fresh Tortilla & Blue Corn Chips  
\$45.00 (serves 30-40)

Fresh Crisp Red, Blue & Yellow Corn Chips (VV, GF, DF)  
served with Homemade Pico de Gallo & Mango Salsa  
\$1.75 per Person  
Add Guacamole (2 oz pp) \$3.25 per Person

Yellow Corn Chips & Homemade Pico de Gallo (VV, GF, DF)  
\$0.85 per Person

Sweet Potato Chips & Beet Chips (V)  
served with Plantain Dipping Sauce  
\$20.00 (serves 12-20)

## CHEESES

Warm Brie wrapped in Puff Pastry (V)  
served with Preserves, Nuts, Apples, Pears & Baguette Slices  
\$70.75 (serves 25-35)

Midwestern Local Cheese Platter (V)  
5 Local & Sustainable Cheeses  
accompanied by Grainy Mustard, Preserves & Crackers  
\$89.95 (serves 20-25)

Display of Domestic Cheeses (V)  
to include Havarti, Cheddar, Pepper Jack & Muenster Cheeses  
garnished with Dried Fruit, Berries & Grapes  
served with Assorted Crackers  
\$1.95 per Person

Fresh Fruit & Cheese Basket (V)  
A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes  
alongside Sharp Cheddar, Pepper Jack, Havarti & Muenster Cheeses  
accompanied by Assorted Crackers  
\$74.75 (serves 25-30)  
½ Size \$48.00 (serves 12-16)

## TARTS

Three Onion & Gruyere Tart (V)  
Caramelized Red Onions, Vidalia Onions & Shallots in a Light Egg Custard with Melted Gruyere Cheese  
\$20.25 (Three 4" Tarts – 12 Pieces)

Tomato & Goat Cheese Tart (V)  
\$15.75 (Three 4" Tarts – 12 Pieces)

## SEAFOOD

Seared Rare Ahi Tuna Slices  
served chilled with Red Pepper Almond Paste & Ginger Soy  
accompanied by Rice Crackers, Tobikko Wasabi (Neon Green Caviar) & Won Ton Crisps  
\$164.95 (serves 15-18)

Whole Poached Norwegian Salmon (GF)  
fully garnished & served with Mustard Mayonnaise & Cucumber Dill Sauces  
\$134.95 (6 lbs)      \$194.95 (9 lbs)      \$224.95 (11 lbs)

Salmon En Crouete (Kosher Style)  
Whole Norwegian Salmon Fillet lightly poached with Fresh Spinach, Asparagus & Whitefish Mousse  
wrapped in a Light Puff Pastry  
accompanied by Mustard Mayonnaise & Cucumber Dill Sauces  
\$179.95 (40 Slices)

ABBONDANTE E DELIZIOSI

Vegetarian Antipasti Platter (V)  
Grilled Asparagus, Red Onion, Eggplant & Italian Squash, Roasted Red Pepper,  
Herbed Goat Cheese & Fresh Mozzarella and our Eggplant Timbale  
accompanied by Garlic Crostini, Olives, Basil Pesto & Balsamic Vinaigrette  
\$64.95 (serves 20-25)

Summer Caprese Platter (V)  
Heirloom Tomatoes, Fresh Mozzarella, Roasted Red Peppers,  
Marinated Artichoke Hearts, Herbed Goat Cheese, Eggplant Timbale & Olives  
accompanied by our Homemade Garlic Crostini  
\$54.95 (serves 20-25)

Artisan Pickled Vegetable Board (VV, GF, DF)  
Whiskey Pickles, Orange Ginger Carrots,  
Curried Cauliflower & more Chef-Inspired Selections  
served with Cracker Pepper Crème Fraiche & Grainy Mustard  
\$30.95 (serves 15-20)

Bruschetta Platter (V)  
Tomato, Fresh Mozzarella, Basil, Balsamic Reduction & Crusty Sourdough  
\$35.95 (serves 25-30)

Arancini – A Classic Sicilian Finger Food (V)  
White Wine Risotto Rice Croquettes delicately breaded & fried  
served with Housemade Tomato Basil Dipping Sauce  
\$49.95 (40 Pieces)

Warm Artichoke Truffles (V)  
Artichoke Hearts quartered, topped with Boursin Cheese,  
rolled in Grated Parmesan, then baked & served warm  
\$65.95 (40 Pieces)

*(2 dozen minimum per selection on all Sandwiches)*

### PETITE SANDWICHES

Egg Salad – Leaf Lettuce – Whole Wheat Roll (V)

Grilled Chicken – Smoked Gouda – Chipotle Mayo – Mesclun Lettuce – Ciabatta Roll

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto –  
Tomato Focaccia Roll (V)

Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan (V)

\$2.50 per Sandwich

Chicken Salad (Grape & Pistachio) – Cranberry Apple Chutney – Mesclun Lettuce – Wheat Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

Grilled Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion –  
Arugula – Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread

\*WARM\* BBQ Pulled Chicken – Pepper Jack Cheese – Crispy Onions – Mini Brat Roll

\$2.95 per Sandwich

Avocado Chicken Salad – Leaf Lettuce – Pretzel Roll

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Pretzel Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

\*WARM\* Sirloin – Cheddar – Basil Pesto – Caramelized Onion – Onion Roll

\$3.50 per Sandwich

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Herbed Ciabatta Roll (V)

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto –  
Onion Ciabatta Roll

Corned Beef – Swiss – Russian Dressing – Rye Roll

\*WARM\* Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Rye Roll

\$3.95 per Sandwich

## BISTRO SANDWICHES

Avocado Chicken Salad – Leaf Lettuce – Mini Pretzel Roll

Grilled Chicken – Smoked Gouda – Chipotle Mayo – Mesclun Lettuce – Ciabatta Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Turkey – Muenster – Raspberry Mayo – Arugula – Mini White Roll

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto –  
Onion Ciabatta Roll

\$1.95 per Sandwich

Corned Beef – Swiss – Russian Dressing – Mini Pumpernickel Roll

Grilled Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion –  
Arugula – Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Mini White Roll (V)

\$2.25 per Sandwich

## TEA SANDWICHES

Scottish Smoked Salmon  
with Sour Cream, Caper & Dill on Black Rye Bread

Whipped Cream Cheese (V)  
on Raisin Pumpernickel Bread

Cucumber & Boursin (V)  
on Savory Walnut Bread

Chicken Pistachio Salad on 7 Grain Bread

\$1.35 per Sandwich

## OPEN FACED SANDWICHES

Egg Salad on Toasted Challah (V)  
topped with Vine Ripened Tomato

Sliced Egg & Sliced Tomato (V)  
Mashed Avocado topped with Sliced Egg & Tomato  
garnished with Capers & Alfalfa Sprouts on Harvest Bread

Nutella & Banana (V)  
Nutella spread over Sliced Toasted Challah & topped with Banana Coins

\$1.25 per Sandwich

Roasted Turkey Breast, Sliced Avocado & Orange Cranberry Relish  
on Harvest Bread

Hel's Freshly Made Whitefish Salad set on Raisin Pumpernickel Bread  
topped with Fresh Blueberries & Microgreens

\$2.05 per Sandwich

## THE WRAPS

*A variety of delectable fillings rolled up in Soft Flour Tortillas & sliced into 2-bite pieces  
A perfect appetizer any time of year.*

Smoked Chicken (Kosher Style)  
with Roasted Red Pepper, Shredded Leaf Lettuce,  
Smoked Chicken, Spring Scallion & BBQ Ranch  
Dressing wrapped in a Flour Tortilla  
\$49.95 (40 Pieces)

Mexican Fiesta (Kosher Style)  
A Flour Tortilla filled with Guacamole,  
Roasted Turkey, Refried Beans, Sour Cream,  
Salsa & Shredded Lettuce  
\$49.95 (40 Pieces)

Turkey Club (Kosher Style)  
Fresh Roasted Turkey with Beefsteak Tomato,  
Thinly Sliced English Cucumber & Crisp Romaine  
Lettuce wrapped up with Mayo in a Flour Tortilla  
\$54.95 (40 Pieces)

Grilled Sirloin (Kosher Style)  
Our Chargrilled Sirloin sliced thin & wrapped with  
Tarragon Mayonnaise, Chopped Lettuce, Diced Tomato  
& Red Onion Confit wrapped in a Tomato Tortilla  
\$59.95 (40 Pieces)

Grilled Vegetable (V)  
Fresh Roasted Pepper, Eggplant & Zucchini  
tossed with Buffalo Mozzarella, Baby Lettuces,  
Roasted Tomato & Hel's Homemade Pesto  
wrapped in a Tomato Tortilla  
\$54.95 (40 Pieces)

Reuben (Kosher Style)  
The finest Kosher Style Lean Corned Beef  
wrapped up with Hel's Homemade Cole Slaw,  
1000 Island Dressing & a Kosher Dill Pickle  
in a Spinach Tortilla  
\$69.95 (40 Pieces)

Grilled Portobello Cocktail Wraps (VV)  
with Avocado, Hummus, Cucumber, Pomodoraccio Tomatoes & Mixed Greens in a Spinach Tortilla  
\$69.95 (40 Pieces)

Smoked Salmon  
Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions wrapped in a Flour Tortilla  
\$77.95 (40 Pieces)

## THE BOARDS

*Help Yourself – Thick, Juicy Cuts of our Finest Roasted Meats  
hand carved, fanned & displayed and served at room temperature on beautifully garnished oversized wood boards.  
All Boards are accompanied by baskets of Freshly Baked Rolls & Our Homemade Spreads.*

Roasted Tenderloin of Beef  
garnished Caramelized Onions, Sautéed Mushrooms & Oven Roasted On the Vine Tomatoes  
accompanied by Cranberry Dijon Sauce & Parmesan Peppercorn Horseradish Sauce  
\$245.50

Tuscan Marinated Flank Steak  
garnished with Pickled Vegetables  
accompanied by Chimichurri Sauce & Fig Mustard  
\$172.75

Apricot Glazed Turkey Breast  
garnished with Dried Apricots, Dried Pears & Roasted Tri-Colored Carrots  
accompanied by Apple Onion Chutney & Sage Thyme Mustard  
\$115.95

## TAPAS

Sirloin Empanadas with Raisins & Cracked Green Olives  
\$94.00 (40 Pieces)

Sweet Onion Empanadas (V)  
\$94.00 (40 Pieces)

Almond & Guava Empanadas (V)  
\$94.00 (40 Pieces)

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)  
\$1.95 per Person (1 oz per Person)

Potato Cheese Cigars (V)  
\$22.50 (30 Pieces)

Spinach & Manchego Stuffed Mushrooms (V)  
\$45.00 (30 Pieces)

Chicken Kabobs over Moroccan Cous Cous  
Chicken Breast marinated in White Wine, Yogurt, Garlic & Fresh Herbs  
served over a bed of Moroccan Cous Cous  
\$75.00 (30 Pieces)

Petite Lamb Rack  
grilled to Medium Rare, sliced & fanned and accompanied by Chimichurri Sauce  
served at Room Temperature with Herb Crust  
\$168.00 (4 Racks – 28-32 Chops)

Tortilla Española (V, GF, DF)  
Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion  
\$14.95 (8 Slices)

Spanish Garlic Potato Salad (V)  
\$6.95/lb (2 lb minimum)

Mixed Mediterranean Olives (VV, GF, DF)  
\$11.00 per Pint



SUSHI

Seared Rare Ahi Tuna Slices  
served chilled with Red Pepper Almond Paste & Ginger Soy  
accompanied by Rice Crackers, Tobikko Wasabi (Neon Green Caviar) & Won Ton Crisps

MAKI SELECTIONS

*(Seaweed Rolls/6 Pieces unless noted)*

|                   |  |
|-------------------|--|
| AAC Maki          | Asparagus, Avocado & Cucumber.....   |
| Dragon Roll       | Freshwater Eel, Cucumber & Tempura Crunch rolled outside with Avocado, drizzled with Eel Sauce (8 Pieces).....       |
| Futomaki          | Spinach, Gourd, Shiitake Mushroom, Japanese Pickle & Egg Omelette (4 Pieces).....                                    |
| Kamehachi Roll    | Tuna, Avocado & Cucumber rolled inside out in Masago.....  |
| Kappa Maki        | Cucumber.....  |
| Negi Hamachi Maki | Yellowtail & Scallions.....  |
| New York Maki     | Smoked Salmon, Cream Cheese & Scallion.....  |
| Spicy Tuna Roll   | Tuna & Spicy Mayonnaise.....   |
| Spicy Tuna Deluxe | Spicy Tuna Roll with Avocado & Cucumber.....   |
| Summer Roll       | Tuna, Yellowtail, Green Pepper, Avocado, Masago, Cilantro, Spicy Mayonnaise, Spicy Sesame Oil & Lime (5 Pieces)..... |
| Tekka Maki        | Tuna.....  |