



CORPORATE LUNCH MENU

Whether it's simple box lunches to accommodate a busy meeting day, a casual buffet for co-workers or an elegant plated luncheon for board members, Hel's Kitchen Catering has the resources to ensure your event will be an affair to remember. Take the pressure off yourself and allow Hel's Kitchen to assist you in hosting a perfectly coordinated affair and be the shining star of the office.

Ordering: Hel's Kitchen kindly requests a minimum of 12 guests for all orders. Please place your orders with as much advance notice as possible but no later than 12:00 noon the day prior to your event. In the rare occurrence that you are on a last minute deadline, we will be happy to try to accommodate your needs, but the menu selection may be limited.

Set-Up & Food Display: All menu offerings will typically be displayed on handcrafted baskets, ceramic platters and glass bowls but are available on attractive plastic disposable platters for your convenience, as well. Our highly trained delivery personnel will take the time to unwrap, setup 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, American Express & Discover), check 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 (3.5% for American Express) for any amounts over \$1,000.00. 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.

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

FULL SIZE SANDWICH & WRAP SELECTIONS

(Minimum of 4 of any one selection)

\$5.75

Avocado Chicken Salad – Leaf Lettuce – Pretzel Bun

Chicken Salad (Grape & Pistachio) – Cranberry Apple Chutney – Mesclun Lettuce – Herbed Bread

Egg Salad – Leaf Lettuce – Tomato – 9 Grain Bread (V)

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

\$6.75

Bacon Cheddar Egg Salad – Leaf Lettuce – Croissant

Crispy Chicken Tenders – Bacon – Leaf Lettuce – Tomato – Sriracha Ranch – Flour Tortilla

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

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto – Balsamic Glaze – Spinach Tortilla (V)

Smoked Chicken Breast – Pepper Jack Cheese – Roasted Red Pepper – Leaf Lettuce – Crispy Onions – BBQ Ranch – Flour Tortilla

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Seeded Rye Bread

\$7.75

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Marble Rye Bread

Bacon – Leaf Lettuce – Tomato – Peppercorn Mayo – Toasted Sourdough Bread

Corned Beef – Swiss – Cole Slaw – 1000 Island Dressing – Pickle – Flour Tortilla

Corned Beef – Swiss – Russian Dressing – Seeded Rye Bread

Grilled Chicken – Avocado Hummus – Feta – Cucumber – Tomato – Wheat Flatbread

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

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

Turkey – Bacon – Tomato – Cucumber – Romaine – Mayo – Flour Tortilla

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Bread

Turkey – Havarti – Cranberry Dijon Spread – Spinach – 9 Grain Bread

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

FULL SIZE SANDWICH & WRAP SELECTIONS CONT'D

(Minimum of 4 of any one selection)

\$7.75

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

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Top Twist Onion Roll

Sirloin – Roasted Red Pepper – Caramelized Onion – Horseradish Parmesan Peppercorn Spread –
Mesclun Lettuce – Flour Tortilla

WARM Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Marble Rye Bread

WARM Pulled Pork – Pickled Veggies – Cilantro – Sriracha Aioli – Banh Mi Roll

WARM Sirloin – Cheddar – Basil Pesto – Caramelized Onion – Onion Ciabatta Roll

Any Full Size Sandwich/Wrap can be made Gluten-Free for \$1.00 extra

JUST A BOX LUNCH

(Minimum of 12 Guests)

Includes Full Size Sandwich/Wrap, Sea Salt Kettle Chips,
Cookie and a Whole Piece of Fresh Fruit

Add \$4.00 per person to the sandwich price

GOURMET BOX LUNCH

(Minimum of 12 Guests)

A Complete Lunch Box that includes your choice of any listed full size sandwich/wrap option
accompanied by your choice of 2 sides (see below), Pickle Spear, Sea Salt Kettle Chips
and one of our Homemade Dessert Bars.

All beautifully displayed in an eco-friendly box with eco-friendly flatware and a napkin.

Note: Warm sandwiches will come individually wrapped in foil in disposable tins
so that guests can grab one and add it to their box

Choose 2 Sides:

Basil Cream Potato Salad (V, GF)

Blue Sky Cole Slaw (V, GF, DF)

Hel's Famous Pasta Salad (V)

Mediterranean Bulghur Salad (V)

Chilled Israeli Cous Cous Salad (VV, DF)

Fruit Salad (VV, GF, DF)

Add \$6.00 per person to the sandwich price

PETITE SANDWICH SELECTIONS

(May be purchased a la carte with minimum of 1 dozen of any one selection)

\$2.50

Bacon Cheddar Egg Salad – Leaf Lettuce – Mini Croissant

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)

WARM Pulled Pork – Pickled Veggies – Cilantro – Sriracha Aioli – Banh Mi Roll

\$2.95

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

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

Tuscan 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

\$3.50

Avocado Chicken Salad – Leaf Lettuce – Pretzel Roll

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

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

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

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

\$3.95

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Pretzel Roll

Corned Beef – Swiss – Russian Dressing – Rye Roll

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

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

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

Any Petite Sandwich can be made Gluten-Free for \$0.50 extra

EXPLODED SANDWICH BASKET

(Minimum of 12 Guests)

Choose 3 Varieties of Sandwiches or Wraps from Full Size Sandwich/Wrap Selections

Choose 2 Salads from list below

Add \$3.25 per person to the sandwich price

PETITE SANDWICH BASKET

(Minimum of 12 Guests)

Choose 3 Varieties of Sandwiches from Petite Sandwich Selections

Choose 2 Salads from list below

Add \$7.25 per person to the sandwich price

Choose 2 Salads:

Hel's Famous Caesar Salad (V)
with Shredded Parmesan Cheese &
Homemade Croutons

Spinach Salad (VV, GF, DF)
with Mandarin Orange & Slivered Almonds
with Sweet & Sour Dressing

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

Basil Cream Potato Salad (V, GF)
Tangy Basil Cream Mayonnaise with Shallots & Capers
tossed with Quartered Red Skin New Potatoes

Bowtie Pasta Salad (V)
with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives,
Walnuts, Shredded Parmesan Cheese & Ricotta Salata

Hel's Tortellini Salad
with Fresh Vegetables, Feta Cheese & Cotto Salami in Raspberry Vinaigrette

Long Grain & Wild Rice Salad (V, GF)
with Pecans, Sno Peas, Mandarin Oranges & Dried Wild Cherries
drizzled in Tangerine Vinaigrette

Fresh Fruit Salad (VV, GF, DF)
of Honeydew, Cantaloupe, Pineapple, Red Flame Grapes & Mandarin Oranges

ENTRÉE SALAD SELECTIONS

(Minimum of 4 of any one selection)

Accompanied by Roll & Butter

Hel's Fabulous Chopped Salad (V, GF)

Spinach – Romaine – Carrot – Celery – Broccoli – Pepper – Tomato – Olives – Scallions
Garbanzo Beans – Mozzarella Cheese – Balsamic Vinaigrette

\$4.90

\$7.40 with Grilled Chicken

The "Big" Salad

Leaf Lettuce – Romaine – Artichoke – Salami – Mortadella – Pepperoncini – Red Onion
Black Olives – Green Pepper – Mozzarella Cheese – Hard Boiled Egg – Tomato – Cucumber
Fried Onions – Croutons – Ranch Dressing or Italian Dressing

\$5.50

Cobb Salad (GF)

Grilled Chicken – Bacon – Applewood Smoked Ham – Hard Boiled Egg – Tomato
Swiss – Mesclun Lettuce – Ranch Dressing

\$5.80

Taco Salad (served room temp) (GF)

Romaine – Beef Picadillo – Black Beans – Tomato – Corn – Red Onion – Scallions
Black Olives – Cheddar Cheese – Crispy Tortilla Strips – Lime Vinaigrette

\$5.95

Southwest Salad (V)

Romaine – Tomato – Corn – Cucumber – Cheddar Cheese – Fried Onions
Crispy Tortilla Strips – BBQ Ranch Dressing

\$5.95

\$8.45 with Grilled Chicken

Chicken Caesar Salad

Romaine – Parmesan Cheese – Croutons – Grilled Chicken – Caesar Dressing

\$6.60

Orchard Chopped Salad (V, GF)

Spinach – Romaine – Pear – Apple – Dried Cranberries – Walnuts – Bleu Cheese
Raspberry Vinaigrette

\$6.90

\$9.40 with Grilled Chicken

Santa Fe Fresco Salad (GF)

Iceberg – Romaine – Corn – Red Pepper – Red Onion – Black Beans – Grilled Chicken
Lime Vinaigrette

\$6.95

ENTRÉE SALAD SELECTIONS CONT'D

(Minimum of 4 of any one selection)

Accompanied by Roll & Butter

Tuna Nicoise (GF, DF)

Seared Tuna – Green Beans – Red Potato – Nicoise Olives – Romaine – Leaf Lettuce

Balsamic Vinaigrette

\$7.05

Raspberry Chicken Salad (GF, DF)

Romaine – Mesclun Lettuce – Grilled Chicken – Raspberries – Grilled Jicama – Sugar Snap Peas

Walnuts – Raspberry Vinaigrette

\$7.95

Asian Chicken Salad (DF)

Napa Cabbage – Bok Choy – Romaine – Water Chestnuts – Snow Peas – Broccoli – Carrot

Bean Sprouts – Scallions – Crispy Wonton Strips – Sesame Dressing

\$9.60

Blackened Shrimp Caesar Salad

Romaine – Parmesan Cheese – Croutons – Blackened Shrimp – Caesar Dressing

\$10.75

TO MAKE INTO A SALAD BOX LUNCH

(Minimum of 12 Guests)

Includes Fruit Kabob, Roll & Butter, Dessert Bar & Flatware
all beautifully displayed in a large plastic bowl with clear dome lid

Add \$4.25 per person to the salad price

HEL'S DELI PLUS
(Minimum of 12 Guests)

Roasted Turkey Breast – Applewood Smoked Ham – Roasted Sirloin

American & Jarlsberg Swiss Cheeses

Mayonnaise & Deli Mustard

Relish Tray of
Lettuce, Dill Pickles, Jumbo Stuffed & Black Olives, Tomatoes & Red Onions

Served with Rosen's® Rye, Onion Rolls & Kaiser Rolls

Choose 2 Sides:

Grandma's Potato Salad (V, GF)
Basil Cream Potato Salad (V, GF)
Hel's Famous Caesar Salad (V)
Blue Sky Cole Slaw (V, GF, DF)
Hel's Famous Pasta Salad (V)
Mediterranean Bulghur Salad (V)
Chilled Israeli Cous Cous Salad (VV, DF)
Fruit Salad (VV, GF, DF)

\$10.95 per Person
Sub Corned Beef for any above meat for \$1.00 per Person

HEL'S HOMEMADE BASKET OF SUBS
(Minimum of 12 Guests)

Choose 3 Subs:

5-Meat Italian Sub

Turkey – Ham – Summer Sausage – Pepperoni – Salami – Shredded Romaine – Red Onion
Green Pepper – Mozzarella Cheese – Mayonnaise, Oil & Vinegar – French Bread

Turkey Club Sub

Turkey – Bacon – Romaine – Tomato – Cucumber – Mayo – French Bread

Grilled Chicken Sub

Grilled Chicken – Leaf Lettuce – Green Pepper – Red Onion – Swiss – Red Pepper Mayo
French Bread

Tuna Salad Sub

Tuna Salad (Pear & Walnut) – Lettuce – Tomato – Green Pepper – Red Onion
Mozzarella Cheese – French Bread

Fresh Garden Sub (V)

Alfalfa Sprouts – Tomato – Carrot – Zucchini – Lettuce – Avocado
Mozzarella Cheese – Cheddar Cheese – Raspberry Vinaigrette – French Bread

All accompanied by

Sea Salt Kettle Chips (VV, GF, DF)

Choose 1 Side:

Grandma's Potato Salad (V, GF)

Basil Cream Potato Salad (V, GF)

Hel's Famous Caesar Salad (V)

Blue Sky Cole Slaw (V, GF, DF)

Hel's Famous Pasta Salad (V)

Mediterranean Bulghur Salad (V)

Chilled Israeli Cous Cous Salad (VV, DF)

Fruit Salad (VV, GF, DF)

\$9.95 per Person

HOMEMADE SOUPS

(All Soups are served with Oyster Crackers)

Butternut Squash (V, GF)
Cauliflower Cashew with Curry Oil (V, GF, DF)
Cheddar Broccoli (V)
Chicken Dumpling
Chicken Noodle
Chicken Tortilla with Tortilla Strips
Minestrone (V)
Roasted Vegetable Borscht with Sour Cream (V, GF)
Tomato Bisque (V, GF)

\$35.95 per Gallon (serves 12-16)

Chicken Corn Chowder
Cream of Portobello Mushroom (V)
Cream of Root Vegetable (V)
Loaded Baked Potato with Toppings
New England Clam Chowder
Stuffed Pepper (GF, DF)

\$41.95 per Gallon (serves 12-16)

HOMEMADE CHILI

Our Fabulous Chili Con Carne (GF, DF)
(Beef, Turkey or Vegetarian)
served with
Sour Cream, Chopped Spanish Onion, Shredded Cheddar Cheese & Oyster Crackers

Beef: \$78.95 per Gallon (serves 8-12)
Turkey or Vegetarian: \$63.95 per Gallon (serves 8-12)

GREEN SALADS PLUS

(Minimum of 12 Guests)

Accompanied by Fresh Fruit Kabobs, Freshly Baked Rolls & Butter

Choose 1 Green Salad from the Green Salads Selections & 1 Entrée from Plus Selections below

Green Salad Selections:

Hel's Famous Caesar Salad (V)

Romaine – Parmesan Cheese – Croutons – Caesar Dressing

Hel's Fabulous Chopped Salad (V, GF)

Spinach – Romaine – Carrot – Celery – Broccoli – Pepper – Tomato – Olives – Scallions
Garbanzo Beans – Mozzarella Cheese – Balsamic Vinaigrette

Midwestern Mesclun Salad (V, GF)

Mesclun Lettuce – Asparagus – Squash – Corn – Goat Cheese – Dried Cherries - Balsamic Vinaigrette

Spinach Salad (VV, GF, DF)

Spinach – Mandarin Oranges – Slivered Almonds – Sweet & Sour Dressing

California Garden Salad (VV, GF, DF)

Mixed Greens – Crisp California Vegetables – Raspberry Vinaigrette

Plus Selections:

Quiches (Choose 2)

Classic Quiche Lorraine ~ Cheddar & Broccoli (V) ~ Spinach & Mushroom (V)
Boursin & Sun-Dried Tomato (V) ~ Grilled Vegetables with Smoked Gouda (V) ~ Seafood

Sausage & Beef Lasagna "Rotolare"
Layers of Pasta & Hel's Homemade
Marinara with Sausage & Beef topped with
Mozzarella & Parmesan Cheeses

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

Trio of Vegetarian Ravioli with Sage Brown Butter or Vodka Cream Sauce (V)

Turkey Tetrazzini
Tender Chunks of Oven Roasted Turkey
Breast gently combined with Egg Fettuccini,
Fresh Sliced Mushrooms & a hint of Garlic
in a Light Parmesan Cheese Sauce

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

*Chicken Parmesan Sandwiches

*Italian Beef Sandwiches with Confetti Sweet Peppers & Mozzarella Cheese
accompanied by Giardiniera & Italian Rolls

\$11.25 per Person

*\$12.75 per Person

HOT LUNCHES

(Minimum of 12 Guests)

All Hot Lunches include an Entrée, Side Dish, Freshly Baked Rolls & Butter

Choose 1 Entrée:

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

Lemon Basil Chicken
encrusted with Basil, Oregano & Thyme and
sautéed in Virgin Olive Oil
accompanied by Lemon Basil Sauce

Chicken Piccata

Boneless Breast of Chicken sautéed in Lemon Caper Beurre Blanc

Chicken Marsala

Tender Medallions of Chicken Breast sautéed with Marsala Wine & Fresh Sliced Mushrooms

Choose 1 Side:

Moroccan Cous Cous (VV, DF)
a Medley of Fresh Sautéed Vegetables & Dried Fruits
combined with Cous Cous in a Curried Red Pepper Marinade

Long Grain & Wild Rice (V, GF)
with Pecans & Dried Wild Cherries

Oven Roasted Red Skin Potatoes (VV, GF, DF)
prepared with Rosemary & Herbs

Herbed Italian Orzo (VV, DF)

\$9.40 per Person

Add a Green Salad:

Hel's Famous Caesar Salad (V)
Romaine – Parmesan Cheese – Croutons – Caesar Dressing

Hel's Fabulous Chopped Salad (V, GF)
Spinach – Romaine – Carrot – Celery – Broccoli – Pepper – Tomato – Olives – Scallions
Garbanzo Beans – Mozzarella Cheese – Balsamic Vinaigrette

Spinach Salad (VV, GF, DF)
Spinach – Mandarin Oranges – Slivered Almonds – Sweet & Sour Dressing

California Garden Salad (VV, GF, DF)
Mixed Greens – Crisp California Vegetables – Raspberry Vinaigrette

\$1.90 per Person

HOT LUNCHES CONT'D

(Minimum of 12 Guests)

TACO BAR

Crisp Taco Shells & Flour Tortillas
Beef Picadillo ~ Chicken Picadillo ~ Shredded Cheddar ~ Diced Tomatoes
Shredded Lettuce ~ Chopped Green Onions ~ Sour Cream ~ Salsa

Authentic Spanish Rice (VV, GF, DF)
with Fresh Scallion, Crushed Tomato & Cumin

Refried Beans topped with Shredded Cheddar Cheese (V, GF)

\$11.75 per Person

Add Chicken (GF) or Cheese Enchiladas (V, GF) at \$2.50 each
Add Guacamole (VV, GF, DF) (1 oz per Person) at \$0.75 per Person or (2 oz per Person) at
\$1.50 per Person
Add Yellow Corn Chips (VV, GF, DF) with Hel's Homemade Pico de Gallo (VV, GF, DF) at
\$0.85 per Person

FAJITA FIESTA

Chicken & Steak Fajitas surrounded by Grilled Peppers & Onions
accompanied by Guacamole, Sour Cream, Salsa, Cheddar Cheese,
Diced Tomatoes, Shredded Lettuce & Sliced Black Olives

Mexican Salad (VV, GF)
of Tomatillo, Tomato, Lettuce & Thinly Sliced Red Onion tossed in a Lime Vinaigrette

\$11.75 per Person

Add Chicken (GF) or Cheese Enchiladas (V, GF) at \$2.50 each
Add Extra Guacamole (VV, GF, DF) (1 oz per Person) at \$0.75 per Person or (2 oz per Person) at
\$1.50 per Person
Add Yellow Corn Chips (VV, GF, DF) with Hel's Homemade Pico de Gallo (VV, GF, DF) at
\$0.85 per Person

HOT LUNCHES CONT'D

(Minimum of 12 Guests)

ITALIAN BEEF & SAUSAGE

Italian Sausage in Tomato Basil Sauce

Italian Beef

Sweet Peppers – Onion – Mozzarella Cheese – Giardiniera – Italian Rolls

Hel's Famous Caesar Salad (V)

Romaine – Parmesan Cheese – Croutons – Caesar Dressing

\$11.50 per Person

ASIAN DUET

Teriyaki Sesame Chicken Strips

Boneless Breasts of Chicken lightly coated in Panko Bread Crumbs & Toasted Sesame Seeds
flash fried & served with Teriyaki Sauce

Steak & Sno Pea Stir Fry (DF)

Tender Strips of Marinated Flank Steak tossed with Sno Peas, Mushrooms, Peppers & Sprouts

Steamed Black Rice with Tomato & Yellow Squash (VV, GF, DF)

Assorted Rolls & Butter (V)

\$9.95 per Person

CLASSIC COMFORT FOOD

Classic Meatloaf (Ground Beef)

with Savory Mushroom Gravy

Hel's Style Rich & Creamy Mashed Potatoes (V, GF)

A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

Peas, Carrots & Pearl Onions (V, GF)

Simple Garden Salad (VV, GF, DF)

Iceberg & Romaine Lettuces tossed with Tomato Wedges,
Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage
served with choice of Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)

Parker House Rolls with Cinnamon Honey Butter (V)

\$10.25 per Person

HOT LUNCHES CONT'D

(Minimum of 12 Guests)

TENDERLOIN TIPS FORESTIERE

Choice Cuts of Tenderloin Tips braised in Bordelaise
served over Mushroom Infused Orzo

California Stir Fry (V, GF)
including Asparagus, Green, Red & Yellow Pepper, Carrot, Broccoli,
Cauliflower, Red Onion & Sno Pea all tossed in Fresh Herb Butter

Assorted Rolls & Butter (V)

\$15.95 per Person

MANGÉ LUNCH

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

Vegetable Lasagna "Rotolare" (V)
Seasonal Vegetables in a 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 (V)
Romaine – Parmesan Cheese – Croutons – Caesar Dressing

Herbed Focaccia (V)

\$11.25 per Person

AMERICA'S FAVORITE

Crispy Southern Fried Chicken (DF)

Freshly Baked Biscuits & Honey (V)

Roasted New Potato Salad (VV, GF, DF)
with Peppers, Onions & Marinated Artichoke Hearts in Balsamic Vinaigrette

Blue Sky Cole Slaw (V, GF, DF)

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry (VV, GF, DF)

\$11.95 per Person

DESSERTS

Tiramisu

Mascarpone, Kahlua & Espresso layered with Ladyfingers
sprinkled with Cocoa
\$44.95 (serves 16-20)

Best Damn Lemon Cake

draped with Dark Chocolate Ganache
\$19.95 (serves 12-16)

Flourless Chocolate Cake (GF)

dusted with Powdered Sugar
\$27.95 (serves 10-12)

Flourless Chocolate Cake (GF)

with Sea Salt Caramel
\$29.95 (serves 10-12)

Killer Chocolate Raspberry Cake

\$34.95 (serves 16-20)

Lemon Raspberry Layer Cake

Lemon Cake with Raspberry Filling
frosted with Vanilla Buttercream & Candied Lemon Batons
\$34.95 (serves 16-20)

Strawberry Dream Cake

Chiffon Sponge Cake with Strawberry Filling & Whipped Cream
\$34.95 (serves 16-20)

Carrot Walnut Layer Cake with Cream Cheese Frosting

\$34.95 (serves 16-20)

Banana Pudding Trifle

\$44.95 (serves 16-20)

Homemade Cheesecakes

Crème de Menthe ~ Oreo Chocolate Chip ~ Fresh Fruit Mosaic
\$34.95 (serves 12-16)

Mousse

Chocolate ~ Lemon ~ Raspberry ~ Espresso ~ Brandied Cherry
\$36.50 (serves 12-16)

Fresh Fruit Tart

a selection of Fresh Berries & other Fresh Fruit beautifully arranged over a Crème Patisserie
\$29.95 (serves 12-16)

Bread Pudding (Flavor varies – please inquire)

\$29.95 (serves 12-16)

Sergio's Special Mexican Flan

\$22.95 (serves 12-16)

DESSERTS CONT'D

Panna Cotta with Balsamic Fresh Strawberries
\$34.95 (serves 20-25)

Fruit Cobblers (serves 12-16)

Apple \$24.95

Chocolate \$24.95

Blueberry Peach \$27.95

Mixed Berry \$34.95

Pies (serves 6-8)

Dutch Apple \$14.95

Cherry \$17.95

French Silk \$20.95

Top Your Dessert?

Raspberry Sauce ~ Caramel Sauce ~ White Chocolate Sauce
Whipped Cream ~ Espresso Crème Anglaise

\$5.95 (1/2 Pint)

FRUIT DISPLAY

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Seedless Grapes, Watermelon, Fresh Pineapple & Strawberries
(VV, GF, DF)

Small (serves 12-16)	\$45.95
Medium (serves 25-30)	\$69.95
Medium/Large (serves 30-40)	\$89.95
Large (serves 45-55)	\$119.95

CHOCOLATE DIPPED FRUIT

Dark Chocolate Dipped Strawberries
drizzled with White Chocolate
\$1.50 each (Minimum of 50)

White Chocolate Dipped Strawberries
drizzled with Dark Chocolate
\$1.50 each (Minimum of 50)

Dark Chocolate Dipped Pineapple drizzled with White Chocolate
\$1.50 each (Minimum of 50)

Dark Chocolate Covered Cuties
\$1.60 each (Minimum of 50)

White & Dark Chocolate Dipped Strawberry Tree
Fresh Driscoll Strawberries double dipped and artfully decorated & arranged in a Tree Shape
\$140.00 (80 Berries)

DESSERTS CONT'D

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Peanut Butter Cookies ~ Oatmeal Raisin Cookies
Sugar Cookies ~ Blackout Cookies ~ Macadamia Nut & White Chocolate Cookies
Andes Chocolate Mint Cookies ~ Lemon Cookies ~ S'mores Bars ~ Turtle Bars
Fudgy Brownies ~ Sea Salt Caramel Brownies ~ Mexican Hot Chocolate Brownies
Rocky Road Brownies ~ White Chocolate Toffee Blondies ~ Raspberry Lemonade Bars
Lemon Delites ~ Apricot Nut Bars ~ Lahina Clouds ~ Raspberry Oatmeal Triangles
Orange Cranberry Bars (Seasonal) ~ Pumpkin Pie Bars (Seasonal)

\$2.30 per Person (2 Pieces per Person – Chef's Selection)

\$3.45 per Person (3 Pieces per Person – Chef's Selection)

PETITE PASTRIES

Chocolate Éclairs ~ Petite Apple Strudels ~ Petite Cherry Strudels ~ Mini Cannolis
Key Lime Tartlets ~ Lemon Tartlets ~ Mini Cream Puffs ~ Chocolate Truffle Tartlets
Mini Crème de Menthe Cheesecakes ~ Mini Fresh Fruit Cheesecakes
Limoncello Panna Cotta Tarts ~ Budino Bites

\$16.80 per Dozen (Minimum of 2 dozen per selection)

CAKE POPS

Cake Ball coated in Chocolate (White, Dark, Milk or Colored)
Cake Flavors: Vanilla, Chocolate, Red Velvet & Lemon
\$2.50 each (Minimum of 1 dozen per Flavor)

WHOOPIE PIES

Cake Flavors: Vanilla, Chocolate, Red Velvet, Lemon & Pumpkin
\$2.00 each (Minimum of 1 dozen per Flavor)

DESSERTS CONT'D

CUPCAKES

Custom Frosted Cupcakes

Standard Cake Flavors: Vanilla, Chocolate, Red Velvet, Lemon & Carrot
Standard Frostings: Vanilla, Chocolate, Meringue & Whipped Cream

Mini: \$1.25 each

Regular: \$2.25 each

(Minimum of 1 dozen per Flavor)

Artisan Frosted & Filled Cupcakes

Coconut Lemon Dream

Coconut Cake with Lemon Curd Filling & Toasted Meringue Top

Inside Out Boston Crème

Chocolate Cake with Pastry Cream Filling
topped with 38% White Chocolate Ganache & Dark Chocolate Drizzle

Orange Creamsicle

Orange Flavored Cake topped with Vanilla Buttercream & Mini Marshmallow Flower

Raspberry Chocolate

Chocolate Cake with Raspberry Chambord Ganache filling
topped with Raspberry Vanilla Buttercream & a Fresh Raspberry

Tiramisu

Coffee Cake topped with Mascarpone Whipped Cream & Cocoa Powder

Regular Only: \$3.25 each

(Minimum 1 dozen per Flavor)

Additional custom flavors are available with 48 hours' notice.

BEVERAGES

All Beverages include Cups & Ice

Coke, Diet Coke, Sprite & Sprite Zero
\$1.45 per Can

Flat Water
\$1.50 per Bottle

San Pellegrino Water (25 oz Bottle)
\$2.95 per Bottle (serves 2-3)

Bottled Juices
Apple, Orange & Cranberry
\$2.00 per Bottle

Assorted Cans of LaCroix
\$1.50 per Can

Freshly Brewed Iced Tea – Regular & Raspberry
served with Lemon Wedges, Sugar & Sweetener
\$4.80 per Carafe (serves 5-7)

Lemonade with Fresh Lemon Garnish
\$4.80 per Carafe (serves 5-7)

Fresh Fruit Punch
\$18.00 per Gallon

PAPER & PLASTICWARE

Disposable Plates, Flatware, Napkins & Cups

Eco-Friendly
\$0.95 per Person

Plastic
\$1.25 per Person