



## 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. one full business day (Monday through Friday) before your event/order. Any orders cancelled beyond that time will be charged at a rate of 100% 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
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## 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 \$1.75 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 \$1.25 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, Kadota 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

Bibimbap Grain Salad Bowl (V, DF)

Quinoa – Wheatberry – Farro – Gochujang (Korean Chili Sauce) – Sautéed Kale  
Shiitake Mushroom – Pickled Daikon – Egg – Alfalfa Sprouts  
\$11.50  
\$13.50 with Grilled Chicken  
\$14.50 with Beef Bulgogi or Grilled Salmon Teriyaki

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 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 & 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 LUNCHESES

*(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

\$13.60 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

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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

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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

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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

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

### MINI WHOOPIE PIES

Cake Flavors: Vanilla, Chocolate, Red Velvet, Lemon & Pumpkin  
\$1.75 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

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## PAPER & PLASTICWARE

Disposable Plates, Flatware, Napkins & Cups

Eco-Friendly  
\$0.95 per Person

Plastic  
\$1.25 per Person