

## 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

Duck Confit Strudel  
 Leg of Duck Confit, Brandy Marinated Apricots &  
 Fresh Thyme in a Flaky Paper Thin Phyllo

Roasted Vegetable Strudel (V)  
 Asparagus, Abalone Mushrooms, Cauliflower, Caramelized Leeks, Roasted Red Pepper, Smoked Gouda & Arugula  
 with Farm Stand Tomato Coulis

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

Asparagus Beef Rolls (DF)  
 Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
 marinated in Ginger Soy & flash grilled

Our Original Sweet & Sour Meatballs (DF)

Spicy Buffalo Wings  
 with Bleu Cheese Sauce & Celery Sticks

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

Chilled Chicken Medallions wrapped around Grilled Fig & Pear (GF, DF)  
 served with Savory Raspberry Sauce

Grilled Medallions of Mango Glazed Barbados Chicken (GF, DF)  
 served with Dark Rum Kiwi Dipping Sauce

Fresh Vegetable Crudite (V)  
 of Broccoli, Cauliflower, Asparagus, Carrots & other Select Fresh Vegetables  
 accompanied by Spinach Spring Scallion & Roasted Red Pepper Dips

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

## DIPS & SPREADS

Pesto Charlotte (V)  
Our Fresh Basil & Mascarpone Torte layered with Fresh Basil Pesto  
accompanied by Tomato Focaccia & French Bread

Hel's Spinach Spring Scallion Dip (V)  
surrounded by Carrot Stix & Cucumber Stix & served with Freshly Baked Baguette Rounds

Herbed Goat Cheese Crock (V)  
with Sun-Dried Tomato Basil Coulis  
accompanied by Herbed Garlic Crostini

Hot Artichoke & Parmesan Dip (V)  
accompanied by  
Homemade Herbed Pita Chips

Hel's Homemade Hummus (VV, DF)  
drizzled with Virgin Olive Oil & garnished with Paprika  
accompanied by Fresh, Warm Pita Triangles

Mediterranean Trio  
Hel's Homemade Hummus, Baba Ganouj &  
Mixed Olives accompanied by Pita Triangles

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 Ganoush ~ Mixed Olives ~ Bruschetta

Falafel Platter (VV, DF)  
Hel's Delicious Falafel Patties  
accompanied by Shredded Lettuce, Chopped Tomatoes, Tahini, Our Own Special Hot Sauce & Fresh Pita Bread

Chopped Liver Platter  
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers

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

Fresh Crisp Red, Blue & Yellow Corn Chips (VV, GF, DF)  
served with Homemade Pico de Gallo & Mango Salsa  
(Available with Guacamole)

Yellow Corn Chips & Homemade Pico de Gallo (VV, GF, DF)

Sweet Potato Chips & Beet Chips (V)  
served with Plantain Dipping Sauce

## CHEESES

Warm Brie wrapped in Puff Pastry (V)  
served with Preserves, Nuts, Apples, Pears & Baguette Slices

Great American & Imported Cheese Platter (V)  
5 Varieties of Select Hard & Soft Cheeses  
with Dried Fruits, Berries, Grapes and Assorted Breads & Crackers

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

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

## TARTS

Pancetta, Asparagus & Herbed Ricotta Tart

Three Onion & Gruyere Tart (V)  
Caramelized Red Onions, Vidalia Onions & Shallots  
in a Light Egg Custard with Melted Gruyere Cheese

Tomato & Goat Cheese Tart (V)

## 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

Sushi Sampler  
featuring California Rolls, Kamehachi Rolls, Kappa Maki,  
New York Maki, Spicy Tuna Rolls & Tempura Shrimp Rolls

Whole Poached Norwegian Salmon (GF)  
fully garnished & served with Mustard Mayonnaise & Cucumber Dill Sauces

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

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

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

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

Bruschetta Platter (V)

Tomato, Fresh Mozzarella, Basil, Balsamic Reduction & Crusty Sourdough

Arancini – A Classic Sicilian Finger Food (V)

White Wine Risotto Rice Croquettes delicately breaded & fried served with Housemade Tomato Basil Dipping Sauce

Warm Artichoke Truffles (V)

Artichoke Hearts quartered, topped with Boursin Cheese, rolled in Grated Parmesan, then baked & served warm

FLATBREADS

Gorgonzola, Pear & Walnut Flatbread (V)  
garnished with Fresh Arugula

Roasted Tomato & Goat Cheese Flatbread (V)  
with Herbs & Virgin Olive Oil

Chicken Pesto Flatbread

with Buffalo Mozzarella, Fresh Plum Tomato & Toasted Pine Nuts

Prosciutto, Pesto & Smoked Mozzarella Flatbread

Rosemary Flatbread (V)

with Wild Mushrooms, Caramelized Onions, Truffle Salt & Extra Virgin Olive Oil topped with Shaved Parmigiano-Reggiano

Three Onion & Pork Belly Flatbread

Flatbread Crust brushed with Orange Cayenne Marmalade then topped with Pork Belly, Grape Tomatoes, Caramelized Onions, Green Onions & Crispy Fried Shallots

MINI 4" TACOS

Beef Picadillo

Blackened Fish with Red Cabbage & Tequila Lime Aioli

Pulled Chicken

Shredded Beef

## 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)

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

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

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

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

Corned Beef – Swiss – Russian Dressing – Rye Roll

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

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

## BISTRO SANDWICHES

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

Avocado Chicken Salad – Leaf Lettuce – Mini Pretzel Roll

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

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

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

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

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

Corned Beef – Swiss – Russian Dressing – Mini Pumpernickel Roll

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

## TEA SANDWICHES

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

Whipped Cream Cheese  
on Raisin Pumpernickel Bread

Cucumber & Boursin  
on Savory Walnut Bread

Chicken Pistachio Salad on 7 Grain Bread

## OPEN FACED SANDWICHES

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

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

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

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

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

## GRILLED CHEESE SANDWICHES

3 Cheese on Multigrain

Bacon, Tomato & Cheddar on White

Brie, Pear & Lavender Blueberry Jam on Challah

Muenster, Caramelized Onions & Sautéed Spinach on Sourdough Bread

Pot Roast, Smoked Gouda & Caramelized Onions on Herbed Bread

## 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

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

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

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

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

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

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

Smoked Salmon  
Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions wrapped in a Flour Tortilla

## 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 Tomatoes  
accompanied by Cranberry Dijon Sauce & Parmesan Peppercorn Horseradish Sauce

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

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

## TAPAS

Almond & Guava Empanadas (V)

Sweet Onion Empanadas (V)

Sirloin Empanadas with Raisins & Cracked Green Olives

Spanish Garlic Potato Salad (V)

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)

Potato Cheese Cigars (V)

Spinach & Manchego Stuffed Mushrooms (V)

Chicken Kabobs over Moroccan Cous Cous  
Chicken Breast marinated in White Wine, Yogurt, Garlic & Fresh Herbs  
served over a bed of Moroccan Cous Cous

Tortilla Española (V, GF, DF)  
Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion

Mixed Mediterranean Olives (VV, GF, DF)

Petite Lamb Rack  
grilled to Medium Rare, sliced & fanned and accompanied by Chimichurri Sauce  
served at Room Temperature with Herb Crust



## 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.....