



FULL SERVICE PLATED DINNER SELECTIONS

We have selected some of our favorite recipes to give you a sampling of menus for tableside plated entrée service. Virtually all menu items can be interchanged with other menus and our chef is constantly creating new variations. Please contact an event coordinator to send you the most up-to-date menu selections and assist you in creating a truly original menu for your event.

LAKE SUPERIOR WHITEFISH

Salad Course

Mesclun Salad with Shaved Brussels Sprouts & Fresh Grilled Corn
tossed with Farmers Market Blueberries, Wisconsin Goat Cheese & Balsamic Vinaigrette

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

Entrée Course

Seared Lake Superior Whitefish with Peach Salsa
seasoned with Ginger, Paprika, Himalayan Sea Salt & Cracked Black Pepper

Garam Masala Quinoa

Brown Butter Broccolini

TRUE COD

Soup Course

Vichyssoise garnished with Watercress Crème Fraiche

Pappadams with Mango & Cherry Chutneys

Entrée Course

Butter Poached True Cod

Sweet Pea Puree

Brown Rice Pilaf

BONE-IN FARM TO TABLE CHICKEN

Salad Course

Farmers Market Chopped Vegetable Salad
A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber
with Champagne Chervil Vinaigrette

Skillet Cornbread with Butter & Lavender Honey

Entrée Course

Bone-In Farm to Table Chicken
Brown Sugar, Garlic & Lemon Juice

Cheddar Grits

Collard Greens

ROASTED VEGETABLE TURNOVER

Salad Course

California Garden Salad
Mixed Garden Greens & Fresh, Crisp California Vegetables
tossed with Raspberry Vinaigrette

Tomato Focaccia

Entrée Course

Roasted Vegetable Turnover
Roasted Vegetables, Arugula & Smoked Gouda in a Flaky Pastry Shell

Apple Onion Compote

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

GRILLED VEGETABLE NAPOLEON

Salad Course

Kale Garden Salad

Blend of Kale, Spinach, Tomato Wedges, Carrot, Radish & Cucumber
with Buttermilk Ranch Dressing

Sourdough Bread with Butter

Entrée Course

Grilled Vegetable & Rainbow Cous Cous Napoleon
topped with Montrachet Cheese, drizzled with Balsamic Reduction &
served on a pool of Saffron Sauce

EGGPLANT TIMBALE

Salad Course

Hel's Famous Caesar Salad

with Freshly Grated Parmesan Cheese & Homemade Croutons

Herbed Focaccia

Entrée Course

Individual Eggplant Timbale

Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce
and Parmesan & Mozzarella Cheeses

Lemon & Olive Oil Orzo with Arugula
tossed in Lemon Vinaigrette

Wilted Kale, Chard & Spinach

PANKO BREADED STUFFED CHICKEN

Salad Course

Classic Wedge Salad

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

Entrée Course

Panko Breaded Stuffed Chicken
Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda
Thyme Cream Sauce

Oven Roasted Fingerling Potatoes with Sea Salt & Fresh Herbs

Bird's Nest of Cinnamon, Nutmeg & Cayenne Spaghetti Squash

TENDER BEEF MEDALLIONS

Salad Course

Orange Raspberry Mesclun Salad
Mesclun Mix of Baby Lettuces with Orange Segments, Fresh Raspberries,
California Montrachet, Toasted Sunflower Seeds & Grape Tomatoes
tossed in Citrus Vinaigrette

Demi Baguettes with Butter

Entrée Course

Freshly Sliced Tender Beef Medallions with Pinot Noir Mushrooms & Crispy Onions

Creamy Parmesan Truffled Orzo

Fresh Asparagus oven roasted with a touch of Extra Virgin Olive Oil
then lightly topped with a Gremolata of Lemon Zest, Fresh Garlic & Flat Italian Parsley

SHORT RIBS

Salad Course

Eduardo's Kale Salad
Caramelized Red Onions, Carrots, Strawberries, Almonds, Goat Cheese & Croutons
in Balsamic Vinaigrette

Skillet Cornbread Skillet Cornbread with Butter & Lavender Honey

Entrée Course

Belgian Ale Braised Short Ribs
slow cooked in Belgian Beer & Fresh Herbs
until fork tender & bursting with flavor

Smashed Skillet Red Potatoes

Tender Brussels Sprouts with Smoked Bacon & Mustard Seed Butter

BRAISED LAMB

Salad Course

Spinach Salad with Mandarin Orange & Slivered Almonds
with Sweet & Sour Dressing

Sourdough Bread with Butter

Entrée Course

Xinomarvo Braised Lamb over Rosemary Johnny Cake

Balsamic Roasted Beets

Oven Roasted Okra

FILET MIGNON

Salad Course

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

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

Entrée Course

6 oz Filet with Gorgonzola Walnut Butter

Parmesan Potato Galette
Thinly Sliced Idaho Potatoes layered with Parmesan Cheese, Cream & Butter

Spinach Soufflé Stuffed Tomatoes

CHICKEN MILANESE

Salad Course

Frisee, Kale, Pear, Dried Fig & Crispy Rice
with Lemon White Balsamic Vinaigrette

Herbed Ciabatta Rolls

Entrée Course

Chicken Milanese
Tender Medallions of Boneless Chicken Breast
covered with Panko Crumbs & lightly sautéed with
Split Roasted Grape Tomatoes & Capers in Lemon Butter Wine Sauce

Haricot Vert with Lemon, Sea Salt & Cracked Black Pepper

Herbed Spaetzle

SALMON (OR CHICKEN) EN PAPILOTE

Salad Course

Baby Spinach with Goat Cheese, Candied Walnuts & Roasted Beets
in Citrus Vinaigrette

Raisin Pumpernickel & Harvest Grain Bread with Butter

Entrée Course

Salmon en Papillote

Fresh Fillet of Salmon topped with a Delicate Julienne of Leeks & Carrots
touched with a Splash of White Wine & Tarragon and gently steamed

or

Chicken en Papillote

with Caperberries, Lemon, Fresh Oregano, Artichoke & White Wine

Gala Apple stuffed with Toasted Almonds & Blackberry Brandied Currant Quinoa

Spinach Soufflé Phyllo Cup

DUO PLATE

Salad Course

Fresh Baby Lettuces

with Feta Cheese, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato
in Balsamic Vinaigrette

Onion Ciabatta

Entrée Course

Fresh Halibut

marinated in Hel's Thai Marinade with Scallions & Garlic
then grilled over hardwood coals

Porcini Crusted Petite Filet

Roasted Cauliflower

Yukon Gold Potato & Carrot Puree with a hint of Nutmeg

PLATED DESSERT SELECTIONS

CAKES & TARTS

Molten Chocolate Cake
with Fresh Driscoll Strawberries & Grand Marnier Whipped Cream
topped with Powdered Sugar

Sea Salt Caramel Flourless Chocolate Cake
served over Drizzled White Chocolate & Raspberry Sauces

BERRIES & OTHER DELIGHTS

Tiramisu Martini
Mascarpone, Kahlua & Espresso Soaked Lady Fingers layered with Bittersweet Chocolate
served in an Up Martini Glass

Classic Crème Brulee
Straightforward & Unpretentious
with Fresh Berry Garnish

SORBETS & ICE CREAMS

Hel's Hot & Sticky
Our Original Rocky Road Brownie
served warm & topped with
Rich French Vanilla Ice Cream & mounds of Hot Fudge & Whipped Cream

Sorbet & Puree
3 exciting flavors of Fresh Fruit Sorbet nestled in tiny pools of multiple Purees
garnished with White & Dark Chocolate Cigarette Spirals,
Gaufrette Cookies & Hazelnut Piroulines
displayed in an Up Martini Glass &
splashed with Orange, Lemon & Lime Zest Garnish