



## 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

## FRENCHED FARM TO TABLE CHICKEN BREAST

### *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*

Frenched Farm to Table Chicken Breast  
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 Shredded 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