



HEL'S KITCHEN | catering  
www.helskitchen.com

# PASSOVER SELECTIONS 2017

## "THE COMPLETE PACKAGE"

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

### Seder Plate (1 per 8 Guests)

Roasted Lamb Shank  
(1 per plate)

Hard Boiled Egg  
(1 per person)

Haroset  
(1 pint per plate)

Karpas (1 Bunch Curly Parsley)

Maror (Shredded Horseradish)

### Dinner Menu

Gefilte Fish with Carrot Slices  
accompanied by White or Beet Horseradish

Chicken Soup (DF)  
with Matzoh Ball, Slivers of Carrot, Fresh Chopped Parsley  
& Toasted Matzoh Farfel

Housemade Kishke

### Choice of Entree

(Can be split in multiples of 4)

★ **First Cut Brisket of Beef** (5 oz pp) (DF)  
sliced & served with Natural Brisket Gravy (2 oz pp)  
(Carrot, Onion & Tomato Coulis available for \$0.50 extra per person)

Pesce All'Ebraica (GF, DF)  
True Cod oven roasted with Olive Oil, Red Wine,  
Pine Nuts, Honey & Drunken Raisins

Oven Roasted Garden Vegetable Bone-In Chicken (GF, DF)  
with Fresh Vegetables, Tomatoes & Herbs

★ **Stuffed Chicken Breast**  
Hel's Fig, Pear & Apple Matzoh Stuffing,  
Golden Raisins & Apple Cider Glaze

Chicken Milanese  
Matzoh Crusted, Blistered Grape Tomatoes, Capers &  
Lemon Butter Wine Sauce

### Choice of 2 Side Dishes

★ **Eggplant Timbale** (V, GF)  
Layers of Sautéed Eggplant, Tomato Basil Sauce  
and Parmesan & Mozzarella Cheese

Cinnamon Ginger Cayenne Roasted Sweet Potatoes,  
Butternut Squash & Caramelized Brussel Sprouts (VV, GF, DF)

Warm Grilled Vegetables (VV, GF, DF)  
Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus &  
Portobello Mushroom drizzled with Balsamic Reduction

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

Oven Roasted Fingerling Sweet Potatoes (VV, GF, DF)  
with Brown Sugar & Cinnamon

Orange Glazed Broccoli & Carrot Sauté (V, GF)  
Fresh Broccoli & Thinly Sliced Carrot  
Orange Infused Butter & Brown Sugar

Oven Roasted Asparagus Gremolata (VV, GF, DF)  
Lemon Zest, Garlic & Parsley

Roasted Rainbow Cauliflower (VV, GF, DF)

\$29.95 per Person

Above Package available for 8 or more (Must order in multiples of 4)

No Substitutions Please

DUE TO THE HIGH VOLUME OF HOLIDAY ORDERS, ALL ITEMS WILL BE PACKED IN DISPOSABLE FOIL AND PLASTIC CONTAINERS.

DELIVERY WILL BE SCHEDULED IN 3 HOUR WINDOWS BETWEEN 9:00AM AND 4:00PM.

ALL PASSOVER ORDERS MUST BE PLACED BY TUESDAY, APRIL 4, 2017 FOR  
PICK UP OR DELIVERY ON MONDAY, APRIL 10 OR TUESDAY, APRIL 11, 2017 BETWEEN 9:00AM AND 4:00PM.

NO ADDITIONS OR DELETIONS WILL BE ACCEPTED AFTER WEDNESDAY, APRIL 5, 2017.

HAVE A HAPPY & HEALTHY PASSOVER



## APPETIZERS

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

Chopped Liver Platter (DF)  
decorated with Chopped Egg White, Egg Yolk & Red Onion  
accompanied by Hel's Housemade Olive Oil Matzoh  
\$19.95 (1 lb platter serves 10-15)

★ Petite Kefta Meatballs with Spiced Tomato Sauce (GF)  
\$16.75/dozen

Not Your Aba's Potato Skins (GF, DF)  
Red Skin Potato Cups filled with Braised Brisket  
\$22.50/dozen

Petite Pesto Charlotte (V)  
with Hel's Housemade Olive Oil Matzoh  
\$24.95 (serves 15-20)

★ Cranberry Goat Cheese Pops rolled in Chopped Nuts (V, GF)  
served with Fig Jam  
\$20.95/dozen

Build Your Own Passover Trio  
accompanied by Hel's Housemade Olive Oil Matzoh  
Choose 3 from the following:

Minted Baba Ganoush (VV, GF, DF) ~ Whitefish Salad (GF) ~ Salmon, Capers & Dill Salad (GF)  
Creamed Herring with Apples & Onions (GF) ~ Mixed Olives (VV, GF, DF) ~ Sephardic Hummus (DF)  
\$34.95 (serves 12-20)

Fresh Vegetable Crudite (Half-Size) (V, GF)  
of Broccoli, Cauliflower, Asparagus, Carrots & other Fresh Vegetables  
accompanied by Spinach Spring Scallion Dip  
\$34.95 (serves 14-18)

Petite Salmon Patties  
with Spicy Thai Mayonnaise or Mustard Mayonnaise  
\$8.95 (6 pieces)

Smoked Salmon Deviled Eggs (GF)  
\$10.50 (6 pieces)

Green Goddess Deviled Eggs (GF, DF)  
\$8.95 (6 pieces)

## A LA CARTE SELECTIONS

### VEGETABLE, POTATO & PASSOVER SPECIALTIES

(2 lb minimum on all items priced by the pound)

★ Eggplant Timbale (V, GF)  
Layers of Sautéed Eggplant, Tomato Basil Sauce  
and Parmesan & Mozzarella Cheeses  
\$36.75 (serves 8-10)

Oven Roasted Asparagus Gremolata (VV, GF, DF)  
Lemon Zest, Garlic & Parsley  
\$15.95/lb

Warm Grilled Vegetables (VV, GF, DF)  
with Balsamic Reduction  
\$12.50/lb  
with Crumbled Goat Cheese \$13.50/lb

Orange Glazed Broccoli & Carrot Sauté (V, GF)  
Broccoli & Carrot  
Orange Infused Butter & Brown Sugar  
\$7.95/lb

Roasted Brussels Sprouts (VV, DF)  
with Cremini Mushrooms & Crispy Leeks  
\$13.95/lb

Grilled Green Beans (VV, GF, DF)  
Extra Virgin Olive Oil, Sea Salt, Cracked Pepper &  
Blistered Grape Tomatoes  
\$11.95/lb

Fresh Vegetable Medley (V, GF)  
Asparagus, Green, Red & Yellow Pepper, Carrot,  
Broccoli, Cauliflower & Red Onion  
all tossed in Fresh Herb Butter  
\$9.25/lb

Trio of Oven Roasted Seasonal Squashes (V, GF)  
tossed with Butter & Brown Sugar  
\$10.50/lb

★ Scalloped Sweet Potatoes  
Shallots, Swiss Cheese & Crispy Salami Crumbles  
\$38.95 (3 lb pan serves 8-10)

Sweet Potato & Apple Tzimmes (VV, GF, DF)  
Sweet Potato, Granny Smith Apple, Dried Plum,  
Sugar, Cinnamon & Madeira Wine  
\$6.95/lb

Whipped Brandied Sweet Potatoes (V, GF)  
topped with Brown Sugar & Candied Pecans  
\$7.95/lb

G'dempte (Potted) Potatoes & Carrots (DF)  
\$7.95/lb

Parslied Red Skin Potatoes & Baby Carrots (DF)  
splashed with Brisket Gravy  
\$7.95/lb

★ Garlic Potato Kale Cakes  
\$16.95/dozen

★ Oven Roasted Fanned Potatoes (V, GF)  
Onion Paprika Butter  
\$14.95/dozen

Homemade Kishke  
\$11.95 (approx 1 lb)

Seder Plate  
Roasted Lamb Shank, Hard Boiled Egg (8),  
Haroset (16 oz), Karpas & Maror  
\$23.95/plate

Gefilte Fish with Carrot Slices  
accompanied by White or Beet Horseradish  
\$7.25/piece (must order in multiples of 4)

★ Housemade Olive Oil Matzoh  
\$3.95 (6 pieces)

Hard Boiled Egg (GF, DF)  
\$0.85 each

Leona's Five Fruit Compote (VV, GF, DF)  
Prunes, Apricots, Peaches,  
Cherries & Pineapples  
\$8.95/lb

Hel's Homemade Haroset (VV, GF, DF)  
\$10.95/lb

Helen's Apple Matzoh Stuffing (V)  
\$8.75/lb

Sweet Matzoh Kugle with Apple & Raisins (V)  
\$35.95 (5 lb pan serves 8-12)  
\$18.50 (10-pack cupcakes)

Matzoh, Mushroom & Onion Kugle (V)  
\$34.95 (5 lb pan serves 8-12)  
\$18.50 (10-pack cupcakes)

## SOUP & SALAD SELECTIONS

(2 lb or 12 person minimum on all salads)



✦ **Baby Spinach with Roasted Yellow Beets, Toasted Pecans** (V, GF)  
Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes  
with Mustard Maple Vinaigrette  
\$3.00/person

Passover Chopped Salad (V, GF)  
with Romaine, Baby Spinach, Apples, Pears, Raisins, Dried Plums, Walnuts  
accompanied by Raspberry Vinaigrette  
\$2.75/person

Kale, Apple & Shaved Brussels Sprouts Salad (VV, GF, DF)  
with Champagne Vinaigrette  
\$3.00/person

Israeli Salad (VV, GF, DF)  
Cucumbers, Tomatoes, Chopped Parsley  
& a touch of Fresh Lemon Juice  
\$6.95/lb

Gala Apple Waldorf Salad (V, GF)  
Gala Apples, Celery & Walnuts  
served with a Sweet Tangy Dressing  
\$7.95/lb

Matzoh Fattoush (VV, DF)  
\$8.50/lb

✦ **Roasted Vegetable Borscht** (V, GF)  
with Sour Cream Garnish  
\$15.95 per 1/2 gallon (serves 6-8)

Chicken Soup (DF)  
with Carrot Slivers, Chopped Parsley & Matzoh Farfel  
\$5.50/quart

Matzoh Balls  
\$7.25 (5-piece package)

## ENTREE SELECTIONS

✦ **First Cut Brisket of Beef** (DF)  
sliced & splashed with Natural Brisket Gravy  
\$27.95/lb (minimum 2 lbs)

Just the Gravy or Carrot, Onion & Tomato Coulis (DF)  
\$5.95/pint

Leg of Lamb (Boneless) (DF)  
with Oven Roasted Potatoes, Grilled Green Beans  
and Charred Tomato Rosemary Pan Jus  
\$132.95 (serves 12 guests as 1 of 2 entrées)

Grilled Tilapia (DF)  
in Hel's Thai Marinade with Scallions & Garlic  
\$55.95 (8 - 3 oz portions serve 4 guests as a single entrée)

Pesce All'Ebraica (GF, DF)  
True Cod oven roasted with Olive Oil,  
Red Wine, Pine Nuts, Honey & Drunken Raisins  
\$59.95 (8 - 3 oz portions serve 6-8 guests as 1 of 2 entrées)

Grilled Salmon (GF)  
brushed with Fresh Herbs & Virgin Olive Oil  
served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli  
\$59.95 (8 - 3 oz portions serve 4 guests as a single entrée)

Hand Carved Herb Roasted Turkey Breast (GF)  
with Cranberry Mustard and Sage Cider Gastrique  
\$99.95

(serves 8-10 as a single entrée or 16-18 as 1 of 2 entrées)

✦ **Stuffed Chicken Breast**  
Hel's Fig, Pear & Apple Matzoh Stuffing,  
Golden Raisins & Apple Cider Glaze  
\$10.50/piece (must order in multiples of 4)

Oven Roasted Mediterranean Chicken (GF)  
Artichoke Hearts & Roasted Lemon Wedges  
glazed with Lemon, Oregano & Olive Oil  
\$39.95 (8 - 4 oz boneless breasts)

Chicken Milanese  
Matzoh Crusted with Blistered Grape Tomatoes & Capers  
in Lemon Butter Wine Sauce  
\$39.95 (8 - 4 oz boneless breasts)

Balsamic Roasted Bone-In Chicken (GF, DF)  
with Country Olives & Sun-Dried Tomatoes  
\$7.50/person (must order in multiples of 4)

✦ **Bone-In Farm to Table Chicken** (GF, DF)  
Brown Sugar, Garlic & Lemon Juice  
\$67.50 (30-piece package)

## PINAT YELADIM (KIDS KORNER)

Crispy Matzoh Chicken Tenders with BBQ Dipping Sauce \$24.95 (20 pieces)  
All-Beef Cocktail Wieners in Tangy BBQ Sauce (GF, DF) \$14.95 (20 pieces)  
Mini Sweet & Sour Meatballs (DF) \$9.95 (20 pieces)

## DESSERT SELECTIONS

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries  
Small (serves 12-16) \$45.95 Medium (serves 25-30) \$69.95

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| Dark Chocolate Mousse (V)<br>\$29.95 (serves 12-16)  | ☆ <b>Flourless Chocolate Cake</b> (V, GF)<br>with Sea Salt Caramel<br>\$29.95 (serves 10-12)  |
| Brandied Cherry Mousse (V)<br>\$29.95 (serves 12-16)   | Passover Cupcakes (White or Chocolate Cake)<br>\$8.95 (1/2 dozen)<br>(1/2 dozen minimum per flavor)                                   |
| Chocolate Banana Cake (V)<br>Chocolate Cake with Banana Custard &<br>Fresh Sliced Bananas<br>covered with Chocolate Glaze<br>\$17.95 (serves 8-10) | ☆ <b>Margie's Macaroons</b> (V)<br>Chocolate Chip ~ Butterscotch Chip ~ Plain<br>\$5.95 (1/2 dozen)<br>(1/2 dozen minimum per flavor) |
| Passover Apple Crisp (GF)<br>\$24.95 (serves 12-15)  | Assorted Truffles (V, GF)<br>(Varieties include Lemon, Salted Caramel<br>& Chocolate Chambord)<br>\$16.80/dozen                       |
| Fruit Tart (GF)<br>\$29.95 (serves 12-16)  |   |
| Honey Cake with Orange Zest Glaze (V, DF)<br>\$14.95 (serves 10-14)  | ☆ <b>Grandma Helen's Chocolate Dipped<br/>Toffee Matzoh</b> (V)<br>\$9.95/lb  |
| Lemon Glazed Sponge Cake (V, DF)<br>\$14.95 (serves 10-14)   | Assorted Chocolate Bark (V, GF)<br>Macadamia Nut ~ Toasted Coconut<br>Cherry & Orange Peel<br>\$6.95/lb                               |
| Almond Cake with Cardamom & Pistachios (V, DF)<br>\$32.95 (serves 10-14)   |   |

### Top Your Dessert?

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| Espresso Crème Anglaise (V, GF)<br>\$5.95 (1/2 pint) | Raspberry Sauce (VV, GF, DF)<br>\$5.95 (1/2 pint) | Fresh Whipped Cream (V, GF)<br>\$2.95/pint |
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Hel's Kitchen Catering would like to remind you of our ongoing commitment to feeding the hungry and helping the disadvantaged during these difficult times. *For this Passover, Hel's Kitchen will donate 3% of all Passover sales to Mazon* – A Jewish Response to Hunger (<http://helskitchen.com.mazon.html>). And we continue our 3% matching program to include a variety of charitable organizations quietly doing tireless work to alleviate suffering and hardship every day. See Hel's Kitchen Cares (<http://helskitchen.com/helskitchencares.html>) for more information on this program. As always – wishing you and yours a happy and healthy Passover from all of us at Hel's Kitchen Catering. Looking forward to our family being a part of your family for many years to come.