



HEL'S KITCHEN | *catering*
Culinary Architects • Delivered • Blue Sky Picnics

SEASONAL VALUE MENU SELECTIONS FOR APRIL, MAY & JUNE 2018

After a long, cold and snowy winter – we finally start seeing the buds on the trees, the birds and the bees and the warming temperatures of April, May and June. Days are getting longer, late afternoons linger, and our thoughts turn to getting the patio furniture out, firing up the grill and starting to spend more time outdoors. Hel's Chefs have crafted the second quarter of our 2018 Seasonal Value Menus creating sumptuous selections weaving the celebratory themes of Cinco de Mayo and the end of the school year with a nod to the start of grillin' season and the rebirth of spring.

So enjoy the warming sunshine, look forward to the lengthening days and call Hel's Kitchen to take advantage of these fantastic values today. We're sure to make your spring a joyous time and a marvelous value.



SEASONAL VALUE MENU SELECTIONS

We kindly request a 12-person minimum on the following menus.



APRIL SHOWERS

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

"Zoodles" (V, GF)
Fresh Corkscrewed Zucchini Noodles with Blistered Grape Tomatoes,
EVOO, Garlic, Chili Flakes & Grated Parmesan

Midwestern Mesclun Salad (V, GF)
with Grilled Asparagus, Summer Squash & Fresh Grilled Corn
tossed with Dried Cherries, Wisconsin Goat Cheese & Balsamic Vinaigrette

Sliced Sourdough with Butter (V)

\$12.50 per Person

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

1 TEQUILA, 2 TEQUILA, 3 TEQUILA, FLOOR!

Don't you wish every month was May?



4" Mini DIY Street Tacos
with Corn (GF) & Flour Tortillas

Choose 2 from the following taco selections:

Blackened Fish with Red Cabbage & Tequila Lime Aioli (GF, DF)

Shredded Beef (GF, DF)
Pulled Slow Braised Chuck Tender

Korean BBQ Pulled Pork (GF, DF)

Pulled Chicken (GF, DF)

Grilled Fajita Vegetables (V, GF, DF)

Toppings for Tacos (V, GF)

Diced Tomato, Shredded Lettuce, Sour Cream, Shredded Cheddar & Diced White Onion

Accompanied by:

Elotes (V, GF)

Mexican Corn with Parmesan & Cotija Cheeses, Mayonnaise, Lime Juice & Cayenne Pepper

Margarita Citrus Salad (V, GF)

Fresh Orange & Grapefruit Segments laid over a touch of Mesclun Mix & Grilled Jicama
tossed in Lime Vinaigrette

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

\$12.75 per Person





OFF TO CAMP

*Celebrate the end of the school year with this fantastic value.
At these prices, you could eat this all summer long.*

Assorted Full Size Sandwiches

Choose 3 from the following sandwich selections:

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Bread

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Marble Rye Bread

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

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

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

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Seeded Rye Bread

Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan (V)

Salads

Choose 2 from the following salad selections:

Basil Cream Potato Salad (V, GF)
Tangy Basil Cream Mayonnaise
with Shallots & Capers tossed with
Quartered Red Skin New Potatoes

Chilled Israeli Cous Cous Salad (VV, DF)
with Fresh Grilled Zucchini, Yellow Pepper
& Grape Tomatoes, Fresh Chopped Pear &
Jicama and Dried Cranberries

Broccoli Raisin Salad with Bacon, Red Onion & Sunflower Seeds (GF)

Taffy Apple Salad (V)
loaded with Apples, Honey Roasted
Peanuts, Pineapple Chunks, Mini
Marshmallows & Taffy

Hel's Famous Pasta Salad (V)
with Five Vegetables, Two Cheeses &
Sun-Dried Tomatoes
in a Raspberry Vinaigrette

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

Accompanied by:

Individual Bags of Sea Salt Kettle Chips

Pickle Spear

\$12.85 per Person



BUILD A BBQ – VALUE STYLE

We've all been waiting since the start of last winter to get this menu out and cookin'. Pick out your two favorite grillin' meats, and we send them over done just right with all the trimmings. Add to that three fabulous side dishes to complete your meal. Don't you just love the arrival of summer?



Entrées

Choose 2 from the following entrée selections:

One-Third Pound Char Burgers
on Sesame Buns OR Potato Buns
accompanied by Heinz Ketchup, French's
Mustard, Hellmann's Mayonnaise, Relish,
Sliced American Cheese, Crisp Lettuce, Sliced
Tomatoes, Sliced Red Onion & Pickle Chips

Jumbo Char Dogs on Rosen's Poppyseed Buns
accompanied by Heinz Ketchup,
French's Mustard, Gulden's Spicy Mustard,
Relish, Chopped Tomatoes, Chopped Onion,
Kosher Dill Pickle Spears, Sport Peppers &
Celery Salt

Fresh Wisconsin Brats on Rosen's Poppyseed Buns
accompanied by Heinz Ketchup, French's Mustard, Gulden's Spicy Mustard, Relish,
Grilled Onions, Chopped Tomatoes, Kosher Dill Pickle Spears & Sport Peppers

Italian Sausage on Italian Bread
accompanied by Spicy Mustard,
Sautéed Onions, Sautéed Green Peppers,
Giardiniera Peppers & Marinara Sauce

Grilled Boneless Breast of BBQ Chicken
on Sesame Egg Twist Roll
accompanied by Crisp Lettuce,
Sliced Tomatoes & Sliced Red Onion



Sides

Choose 3 from the following side selections:

Southern Style Potato Salad with Yellow Mustard, Hard Boiled Eggs & Relish (V, GF)

Blue Sky Cole Slaw (V, GF, DF)

Artichoke Arugula Pesto Orecchiette Salad with Peas (V)

Hel's Famous Caesar Salad (V)
with Freshly Grated Parmesan Cheese &
Homemade Croutons

Watermelon Salad (V, GF)
with Celery, Apple & Bleu Cheese
in a Mint Vinaigrette

Fresh Yellow & Red Grape Tomatoes (V, GF)
tossed with Buffalo Mozzarella & Hel's Fabulous Homemade Basil Pesto

Accompanied by:

Potato Chips

\$14.45 per Person

A LA CARTE DESSERT MENU

Lemon Mousse
served with Whipped Cream & Fresh Raspberry Sauce
\$36.50 (serves 12-16)

Strawberry Shortcake Summer Trifle
Moist Pound Cake with Whipped Cream & Grand Marnier Macerated Strawberries
\$54.95 (serves 16-20)

Fresh Fruit Tart
\$29.95 (12" serves 12-16)

Buttermilk Panna Cotta with Balsamic Strawberries
\$34.95 (serves 20-25)

Chocolate Chip Cookie Skillet served warm with Vanilla Ice Cream
\$9.95 (6" skillet serves 4)

Hummingbird Cake
Banana Pineapple Spice Cake with Pecans frosted with Cream Cheese
\$34.95 (serves 16-20)

Best Damn Lemon Cake
\$19.95 (serves 12-16)

Sea Salt Caramel Flourless Chocolate Cake
\$29.95 (serves 10-12)

Japanese Cloud Cake
\$13.95 (serves 4)

Double Layer Coconut Cake
\$34.95 (serves 16-20)

Raspberry Sauce
\$5.95 (1/2 pint)

A LA CARTE DESSERT MENU CONT'D

FRUIT

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Seedless Grapes, Watermelon,
Fresh Pineapple & Driscoll Strawberries

Small
\$45.95 (serves 12-16)

Medium
\$69.95 (serves 25-30)

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
\$1.25 each

Fresh Fruit Salad
of Honeydew, Cantaloupe, Pineapple, Red Flame Grapes & Mandarin Oranges
\$5.95 per lb (minimum 3 lbs)

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Peanut Butter Cookies ~ Oatmeal Raisin Cookies
Sugar Cookies ~ Blackout Cookies ~ Macadamia Nut & White Chocolate Cookies
Andes Chocolate Mint Cookies ~ Lemon Cookies ~ S'mores Bars ~ Turtle Bars
Fudgy Brownies ~ Sea Salt Caramel Brownies ~ Rocky Road Brownies
Mexican Hot Chocolate Brownies ~ White Chocolate Toffee Blondies
Lemon Delites ~ Apricot Nut Bars ~ Lahina Clouds ~ Raspberry Oatmeal Triangles
\$1.15 per Piece (minimum 1 dozen per selection)

ORDERING GUIDELINES

Set-Up & Food Display: All menu offerings will be beautifully presented on handcrafted baskets, ceramic platters and chafing dishes but are available on attractive plastic disposable platters for your convenience as well. Our highly trained delivery personnel will take the time to unwrap, set up 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, Discover or American Express), check/cash 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 for any amounts over \$1,000.00 (for American Express 3.5% processing fee) 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. the day before your event/order. Any orders cancelled beyond that time will be charged at a rate of 50% 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.