



SEASONAL VALUE MENU SELECTIONS FOR JULY & AUGUST 2017

It's been a long, long time coming this year, but hopefully summer will finally arrive, and the chefs at Hel's Kitchen Catering are getting everything ready for it. For the fourth installment of our Seasonal Value Menus, they are cookin' up a storm of great menus – from the fabulous value of our Build A BBQ – Value Style to a bit of Fun In The Sun and relaxing enjoyment of the Poolside grazing menu. Add to those a couple of new, inspired lighter side menus, along with our Seasonal Value Pricing and the presentation and quality that you have come to expect from Hel's Kitchen over the past 31 years, and you have a one-stop shop for all of your simple dining needs for the last 60 days of the summer season.

So, stop sweating and forget about the heat – just relax and call Hel's Kitchen Catering. We're certain to make your summertime living easy – at a great price too.

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

SEASONAL VALUE MENU SELECTIONS

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

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 sides dishes and freshly sliced watermelon. Don't you just love summer?

Entrées



Choose 2 from the following entrée selections:

One-Third Pound Char Burgers on Sesame 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

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

Accompanied by:



Orange Penne Pasta Salad (V, DF)
with Julienne Leek, Carrot & Broccoli in a Citrus Dressing

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

Chilled Freshly Sliced Watermelon (VV, GF, DF)

or

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

\$13.95 per Person

YANKEE DOODLE

*You can order this all throughout July and August – not just on the 4th of July.
Hearty entrees with potatoes and a refreshing garden salad. Mmmm!*

Maple Bourbon Glazed Ribs (GF, DF)

BBQ Pulled Chicken with Petite Rolls

Hunt Club Potatoes (V, GF)

Fresh Cut & Home Fried with Tri-Colored Peppers & Onions

Simple Garden Salad (VV, GF, DF)

Iceberg & Romaine Lettuces tossed with Tomato Wedges,
Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage
served with choice of Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)

\$12.95 per Person



POOLSIDE

*Or deck side, patio side, even office side – you can enjoy this delightful summer grazing menu
anywhere, anytime. Whether you're having a simple office lunch, looking for a mid-afternoon
reception or even an early evening light buffet as the sun goes down, this combination is sure to leave
your guests wishing that summer would never end.*

Bistro Sandwiches

of

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

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

Basil Cream Potato Salad (V, GF)

Tangy Basil Cream Mayonnaise with Shallots & Capers
tossed with Quartered Red Skin New Potatoes

Island Chopped Salad Bites (V, GF)

A mix of Romaine & Baby Spinach chopped with Mango, Peach & Blueberry
wrapped in Paper Thin Rice Paper & served with Orange Poppyseed Dressing

Chilled Israeli Cous Cous Salad (VV, DF)

with Fresh Grilled Zucchini, Yellow Pepper & Grape Tomatoes,
Fresh Chopped Pear & Jicama and Dried Cranberries

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry (VV, GF, DF)

\$11.95 per Person

SUMMER SALAD SOIREE

At some point, we will have those hot, humid Chicago summer days. What better way to enjoy the heat than with a selection of delightfully delicious cold entrée salads? Add in some grilled pineapple and crackers and muffins and you have the perfect afternoon or early evening soiree.

Assorted Entrée Salads

Choose 2 from the following salad selections:

Cobb Salad (GF)

Grilled Chicken – Bacon – Applewood Smoked Ham – Hard Boiled Egg – Tomato
Swiss – Mesclun Lettuce – Ranch Dressing

Raspberry Chicken Salad (GF, DF)

Romaine – Mesclun Lettuce – Grilled Chicken – Raspberries – Grilled Jicama – Sugar Snap Peas
Walnuts – Raspberry Vinaigrette

The “Big” Salad

Leaf Lettuce – Romaine – Artichoke – Salami – Mortadella – Pepperoncini – Red Onion
Black Olives – Green Pepper – Mozzarella Cheese – Hard Boiled Egg – Tomato – Cucumber
Fried Onions – Croutons – Ranch Dressing or Italian Dressing

Orchard Chopped Salad with Chicken (GF)

Spinach – Romaine – Grilled Chicken – Pear – Apple – Dried Cranberries – Walnuts
Bleu Cheese – Raspberry Vinaigrette

Taco Salad (served room temp) (GF)

Romaine – Beef Picadillo – Black Beans – Tomato – Corn – Red Onion – Scallions
Black Olives – Cheddar Cheese – Crispy Tortilla Strips – Lime Vinaigrette

Accompanied by:

Platter of Grilled Pineapple (VV, GF, DF)
garnished with Fresh Summer Berries



Herbed Focaccia (V)

\$8.75 per Person

FUN IN THE SUN

FUN IN THE SUN

Why sweat it when you can pick up the phone and call the chefs at Hel's Kitchen to take care of all of your fun in the sun. Mouthwatering sandwiches and fresh, crisp salads will leave you feeling full and refreshed throughout the day

Assorted Petite Sandwiches

Choose 3 from the following sandwich selections:

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Pretzel Roll

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

Avocado Chicken Salad – Leaf Lettuce – Pretzel Roll

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

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Pretzel Roll

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

Accompanied by:

Simple Garden Salad (VV, GF, DF)

Iceberg & Romaine Lettuces tossed with Tomato Wedges,
Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage
served with choice of

Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)



Hel's Famous Pasta Salad (V)

with Five Vegetables, Two Cheeses & Sun-Dried Tomatoes in a Raspberry Vinaigrette

Taffy Apple Salad (V)

loaded with Apples, Honey Roasted Peanuts,
Pineapple Chunks, Mini Marshmallows & Taffy

\$11.95 per Person

A LA CARTE DESSERT MENU

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Peanut Butter Cookies ~ Oatmeal Raisin Cookies ~ Sugar Cookies

Lemon Cookies ~ Blackout Cookies ~ Macadamia Nut & White Chocolate Cookies

Andes Chocolate Mint Cookies ~ S'mores Bars ~ Turtle Bars ~ Fudgy Brownies

Sea Salt Caramel Brownies ~ Rocky Road Brownies ~ Cheesecake Swirl 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)

SWEET TREATS

Killer Chocolate Raspberry Cake
\$34.95 (serves 16-20)

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

Strawberry Dream Cake
Chiffon Sponge Cake with Strawberry Filling & Whipped Cream
\$34.95 (serves 16-20)

Vanilla Bean Cheesecake
with Fresh Sliced Strawberries & Blueberries
\$34.95 (serves 12-16)

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

Oreo Cheesecake
\$34.95 (serves 12-16)

Key Lime Pie
\$20.95 (serves 12-14)

Death by Chocolate Trifle
\$44.95 (serves 16-20)

Tiramisu Trifle
\$44.95 (serves 16-20)

FRUIT DISPLAYS

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)

Large
\$119.95 (serves 45-55)

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.