

**SEASONAL VALUE MENU SELECTIONS**  
**FOR MARCH & APRIL 2017**

As we transition from a cold and snowy winter, we have put together four fun menus to help you get from below freezing to the first rites of spring. We start by keeping you toasty warm with several fantastic soups, move straight into March Madness and all that fun pub grub, and finally finish with two of our favorite combination menus.

We hope you will find them bright yet hearty, well balanced and perfectly suited to the end of winter and the beginning of spring. Best of all, we have continued to keep these menus as affordable as they can be. So, as you awaken from the winter doldrums, pick up the phone and let Hel's get you headed into spring the right way – with a delicious, affordable lunch or simple dinner for the your friends, co-workers, or family.

<p>(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free</p>
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**SEASONAL VALUE MENU SELECTIONS**

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

**DOWN HOME**

*Simple but flavorful dishes to remind you of Grandma's home cookin'*

Bacon Wrapped Pork Tenderloin Medallions (GF, DF)  
topped with Apple Cider Glaze

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

Havarti Mashed Potatoes (V, GF)

Country Garden Salad (VV, GF)  
Romaine & Leaf Lettuce with Garden Vegetables & Green Goddess Dressing

Parker House Rolls with Honey Butter (V)

\$14.95 per Person



MM MM GOOD

*For those of us old enough to remember, "That's what Hel's soups are – mm mm good." Really they are, and paired with your choice of a variety of outstanding sandwiches and wraps, this menu will leave you pleased that a bit of the good ol' days still exist at Hel's Kitchen.*

Homemade Soup served with Oyster Crackers

*Choose 1 from the following soup selections:*

Chicken Tortilla ~ New England Clam Chowder ~ Roasted Corn Chowder (V)

Stuffed Pepper (DF) ~ Baked Potato with Toppings

Vegetarian Minestrone (V with Cheese, VV without Cheese)

Chili (GF without Crackers)

Beef, Turkey or Vegetarian (add \$2.00 per person)

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**M'M! M'M! GOOD!**

Full Size Sandwiches

*Choose 3 from the following sandwich selections:*

Tuna Salad  
Lavender Blueberry Jam – Leaf Lettuce  
Seeded Rye

Chicken Salad  
Cranberry Apple Chutney – Mesclun Lettuce  
Herbed Bread

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

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

Turkey  
Muenster – Raspberry Mayo – Arugula – 9 Grain Bread

Sirloin  
Horseradish Parmesan Peppercorn Spread – Arugula – Knot Onion Roll

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

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*Accompanied by:*

Individual Bags of Sea Salt Kettle Chips (VV, GF)

Assorted Freshly Baked Cookies (V)

\$12.50 per Person

### PUB-A-LICIOUS

*Whether you're glued to the TV watching every game or just filling out the brackets for the office pool – this delicious grouping of all things pub-a-licious is sure to make every fan a winner.*



Garlic Parmesan Chicken Wings

Not Your Father's Potato Skins (GF, DF)  
Red Skin Potato Cups filled with Shredded Pot Roast

Half-Size Sweet & Sour Meatballs

Bacon Crackers

Bacon Wrapped Club Crackers dipped in Grated Parmesan & baked until golden brown

Caesar Salad Bites (V)

Fresh Crisp Romaine Lettuce tossed with Hel's Famous Caesar Salad Dressing,  
Freshly Grated Parmesan Cheese & Teeny Tiny Croutons  
wrapped in Paper Thin Rice Paper

\$13.50 per Person

### THE HILLS ARE ALIVE

Boneless Chicken Breasts with Leeks, Shallots, Potatoes & Carrots (GF)  
in a Riesling Cream Sauce

Herb Spaetzle (V, DF)

Orchard Chopped Salad (V, GF)  
with Chopped Romaine, Baby Spinach, Chopped Apples,  
Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette

Herbed Focaccia (VV)

\$14.95 per Person

## A LA CARTE DESSERT MENU

### CAKES & MORE

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

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

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

Chocolate Caramel Bread Pudding  
\$29.95 (serves 12-16)

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

Brandied Cherry Mousse  
\$36.50 (serves 12-16)

Our Fabulous Freshly Baked Warm Fruit Crisps  
Apple Cranberry or Cherry Almond  
\$24.95 (serves 10-12)

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### 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

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### 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.