



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

SEASONAL VALUE MENU SELECTIONS FOR MAY & JUNE 2017

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 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 this third installment of our 2017 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.

(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.



CINCO DE MAYO LUNCHEON FIESTA

Don't you wish every month was May?

Enchiladas (Choose 2)

Potato Cheese with Salsa Verde (GF, V)

Chicken with Red Sauce (GF)

Pork with Creamy Green Sauce (GF)

Elotes (V, GF)

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

Authentic Spanish Rice (V, GF, DF)
with Fresh Scallion, Crushed Tomato & Cumin

Margarita Citrus Salad (V, GF)

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

\$11.50 per Person

SUMMER SUNSHINE

Honey Drizzled Crispy Fried Chicken

or

Grilled Bone-In Farm to Table Chicken (GF, DF)
Brown Sugar, Garlic & Lemon Juice

Smoked Gouda & Bacon Mac & Cheese

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

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

Freshly Baked Biscuits with Cinnamon Honey Butter (V)

\$11.75 per Person





SCHOOL'S OUT FOR SUMMER

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

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

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

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

Bacon Cheddar Egg Salad – Leaf Lettuce – Croissant

Accompanied by:



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

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

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

\$13.75 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
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 (V, GF)
with Yellow Mustard, Hard Boiled Eggs & Relish

Ranch BLT Pasta Salad

Blue Sky Cole Slaw (V, GF, DF)

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

Sliced Watermelon (VV, GF, DF)

Ridged Potato Chips with Caramelized Onion Dip (V)

\$14.50 per Person

ADD-ONS

Classic Deviled Eggs (V, GF, DF)
Traditional Deviled Eggs with Dill
\$18.00 per Dozen

Green Goddess Deviled Eggs (V)
Yolks blended with Avocado, Parsley, Tarragon & Chives
\$18.00 per Dozen

Triple Onion Deviled Eggs (V)
Blended with French Onion & Chopped Scallions
garnished with French Fried Onions
\$18.00 per Dozen

Antipasti Trio

Petite Tortellini Skewers (V)
Petite Skewer of Al Dente Cheese Tortellini tossed in Hel's Fresh Basil Pesto
garnished with Grilled Red Pepper

Appetizer Antipasti Skewers (GF)
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda
skewered & served with our Balsamic Vinaigrette for dipping

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinegar (V, GF)
skewered with Buffalo Mozzarella wrapped in Fresh Basil

\$44.95 (36-Piece Package)

or

Skewers are available separately
\$29.95 (24-Piece Package)

Artisan Pickled Vegetable Board (VV, GF, DF)
Whiskey Pickles, Orange Ginger Carrots, Curried Cauliflower & more Chef-Inspired Selections
served with Cracker Pepper Crème Fraiche & Grainy Mustard
\$30.95 (serves 15-20)

A LA CARTE DESSERT MENU

Espresso Mousse
\$36.50 (serves 12-16)

Lemon Swirl Cheesecake
\$34.95 (serves 12-16)

Chocolate Banana Cream Pie
\$15.95 (serves 6-8)

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)

Pineapple Upside Down Cake
\$24.95 (serves 8-10)

Citrus Infused Flan with Macerated Berry Garnish
\$22.95 (serves 12-16)

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

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

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

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

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.