



SEASONAL VALUE MENU SELECTIONS  
FOR NOVEMBER & DECEMBER 2017

HO! HO! HO! Well, not quite yet, but if you listen closely, you can almost hear our kitchen elves working their magic on this year's sixth and final installment of our Seasonal Value Menus. Beginning with an homage to Armistice Day and continuing through the hearty and flavorful Turkey Gobbler, with its fantastic chopped salad chock full of winter fruit and nuts, all the way to on our new Buon Natale and Jolly Holiday Spread, you'll find plenty of great value to choose from in November and December.

So take advantage of our generous holiday spirit and order these fantastic value menus today, tomorrow and for the rest of the holiday season. After all, with all of that eating and celebrating to do, who has time to cook—except for, well, us, of course.

Happy Holidays, Buon Natale, Feliz Navidad and Joyeux Noel.



SEASONAL VALUE MENU SELECTIONS

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

MIDWEST COMFORT

*As the chill of November and December begins to set in, what sounds better than enjoying some good old-fashioned Midwest comfort food? And, at this price, your budget can relax into the season as well.*

Red Wine Braised Beef Pot Roast (GF, DF)  
in Mushroom Bordelaise

Autumn Root Vegetable Smash (V, GF)  
Carrot, Parsnip & Yukon Gold Potatoes  
smashed with Roasted Garlic, Horseradish & Butter

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

Cornbread with Cinnamon Honey Butter (V)

\$17.35 per Person



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

## VETERAN'S DAY SALUTE

*We could not let the 11th hour of the 11th day in the 11th month pass by without a salute to our men and women in uniform. Choose from a wide variety of soups, salads and sandwiches as we honor that most hallowed date in any conflict, when hostilities abate and the troops come home.*

Homemade Soup served with Oyster Crackers

*Choose 1 from the following soup selections:*

Loaded Baked Potato with Toppings ~ Minestrone (V)  
Stuffed Pepper (GF) ~ Chicken Wild Rice ~ Roasted Corn Chowder (V)  
Chicken Tortilla with Tortilla Strips (No Oyster Crackers)

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

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Salad

*Choose 1 from the following salad selections:*

Fresh Baby Spinach with Roasted Yellow  
Beets, Toasted Pecans, Sliced Pears, Crumbled  
Goat Cheese & Halved Grape Tomatoes with  
Mustard Maple Vinaigrette (V, GF)

Fresh Baby Lettuces  
with Feta Cheese, Kadotta Fig, Grilled Red  
Onion & Roasted Cherry Tomato  
in Lemongrass Balsamic Vinaigrette (V, GF)

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

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Full Size Sandwiches & Wraps  
(Gluten-Free Bread available upon request for an additional \$1.00 per Sandwich)

*Choose 3 from the following sandwich & wrap selections:*

Smoked Chicken Breast – Pepper Jack Cheese – Roasted Red Pepper –  
Leaf Lettuce – Crispy Onions – BBQ Ranch – Flour Tortilla

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

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Top Twist Onion Roll

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

Avocado Chicken Salad – Leaf Lettuce – Pretzel Bun

Turkey – Havarti – Cranberry Dijon Spread – Spinach – 9 Grain Bread

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto –  
Balsamic Glaze – Spinach Tortilla

\$10.95 per Person





# Happy Thanksgiving!

## TURKEY GOBBLER

*It doesn't get better than this. Succulent white and dark meat turkey, rich gravy, homemade stuffing, mashed potatoes & more... You'll think you are at grandmother's house – only you don't have to help with the dishes. That's what we call a holiday treat.*

Oven Roasted White & Dark Meat Turkey  
sliced & fanned over Mom's Homemade Bread Stuffing

Hel's Style Rich & Creamy Mashed Potatoes (V, GF)  
with a touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

Traditional Green Bean Casserole (V)  
topped with French Fried Onions

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

Rich Turkey Gravy with a touch of White Wine & Sage

Housemade Orange Ginger Cranberry Sauce (VV, GF, DF)

Freshly Baked Assorted Rolls with Butter (V)

**\$16.90 per Person**



BUON NATALE

*Happy Holidays from the Italian Countryside. Hearty stuffed meatballs combined with an old Italian favorite create the heart of this Mangé menu. Buono Appetito e Amare!*

Big & Hearty Italian Meatballs with a Melty Buffalo Mozzarella Center  
served with Spicy Marinara

Chicken Piccata

Boneless Breast of Chicken sautéed in Lemon Caper Beurre Blanc

Vesuvio Potatoes with Garlic & Olive Oil (V, GF)

Simple Garden Salad (VV)

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)

Garlic Breadsticks (1/2 cut) (V)

\$13.95 per Person



A JOLLY HOLIDAY SPREAD

*It's a jolly jolly holly....oops. Caught us getting caught up in the spirit of the season.  
It is, after all, the giving season, and with this menu, we are giving all we can at a  
fantastic, value-driven price. So, invite a crowd, and tell them to bring their heartiest appetites.  
They'll need them to get to the bottom of this delectable feast.*

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

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

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

Autumn Blend of Fresh Vegetables (V, GF)  
Asparagus, Red Pepper, Carrot, Mushroom, Broccoli, Red Onion & Squash  
all tossed in Lemon Herb Butter

Spinach Pecan Salad (V, GF)  
with Crumbled Bleu Cheese, Candied Pecans & Chopped Pears  
in Poppyseed Dressing

\$15.90 per Person

A LA CARTE DESSERT MENU

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 ~ Pretzel Caramel Chocolate Chip Cookies  
Fudgy Brownies ~ Sea Salt Caramel Brownies ~ Rocky Road Brownies  
Cheesecake Swirl Brownies ~ White Chocolate Toffee Blondies ~ S'mores Bars  
Turtle Bars ~ Lemon Delites ~ Malted Milk Bars ~ Apricot Nut Bars ~ Lahina Clouds  
Raspberry Oatmeal Triangles ~ Raspberry Lemonade Bars ~ Pumpkin Pie Bars

\$1.15 per Piece

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CAKES

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

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

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

Pumpkin Cheesecake  
with Ginger Snap Crust (V)  
\$34.95 (serves 12-16)

White Chocolate Cranberry  
Bread Pudding (V)  
\$29.95 (serves 12-16)

Caramel Apple Galette (V)  
\$29.95 (serves 10-12)

PIES  
(serves 6-8)

Dutch Apple  
\$14.95

Traditional Pumpkin  
\$14.95

Bourbon Chocolate Pecan  
\$16.95

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COBBLERS  
(serves 12-16)

Our Fabulous Freshly Baked Fruit Cobblers with Melt-In-Your-Mouth Topping

Apple Cranberry  
\$24.95

Blueberry Peach  
\$27.95

Cherry  
\$27.95

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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)

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SPECIAL HOLIDAY BEVERAGES

Hot Spiced Apple Cider

Rich Hot Chocolate with Mini Marshmallows

\$15.00 Air Pot serves 9 cups

## 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.