



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

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

*Summer, How Do We Love Thee? Let Us Count The Ways...*



### SUMMER IN TUSCANY

Italian Stuffed Flank Steak Board  
stuffed with Spinach, Red Pepper, Pesto &  
Pomodorraccio Tomato garnished with  
Olives, Peppadew Peppers & Caramelized  
Onions accompanied by Chimichurri &  
Sun-Dried Tomato Aioli

Trio of Ancient Grains (VV, DF)  
Farro, Wheatberry & Quinoa  
tossed with Scallions, Grape Tomatoes &  
White Balsamic Vinaigrette

Blackberry Spedini (V, GF)  
Skewered Blackberry,  
CilieGINE Mozzarella & Fresh Basil  
drizzled with Balsamic Reduction

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

Vegetarian Antipasti Platter (V)  
Grilled Asparagus, Red Onion, Eggplant &  
Italian Squash, Roasted Red Pepper,  
Herbed Goat Cheese & Fresh Mozzarella  
and our Eggplant Timbale  
accompanied by Garlic Crostini, Olives,  
Basil Pesto & Balsamic Vinaigrette

Herb & Parmesan Pull-a-Part Bread (V)

\$20.65 per Person

### LIGHT & ELEGANT

Norwegian Salmon Fillet (GF)  
poached in White Wine & Dill  
with Moutarde des Chanoines &  
Lemon Wheels

Chilled Chicken Medallions (GF, DF)  
wrapped around Grilled Fig & Pear  
served with Savory Raspberry Sauce

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

Limestone Lettuce (VV, GF, DF)  
with Artichoke Hearts, Hearts of Palm,  
Fresh Sliced Strawberries & Crispy  
Walnuts in a Raspberry Walnut Vinaigrette

Hel's Artisan Breads (V)  
Baguette & Olive Bread  
accompanied by  
Sea Salt Whipped Butter

\$19.75 per Person



1 TEQUILA, 2 TEQUILA, 3 TEQUILA, FLOOR!

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, Cholula Hot Sauce & Lime Wedges

*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

\$13.95 per Person



## BUILD A BBQ

### Entrées



*Choose 2 from the following entrée selections:*

One-Third Pound Char Burgers  
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 Chicken Sandwiches with Sweet Baby Ray's BBQ Sauce  
accompanied by Crisp Lettuce, Sliced Tomatoes & Sliced Red Onion

Veggie Burgers (V)  
accompanied by Heinz Ketchup, French's Mustard, Pickle Relish,  
Sliced Tomatoes, Sliced Red Onions & Kosher Dill Pickle Chips

### Sides

*Choose 3 from the following side selections:*

Grandma's Potato Salad (V, GF)  
Idaho Potatoes, Relish, Red Onions, Scallions, Eggs,  
Mayo, Sour Cream, Gulden's Mustard & Parsley

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

Blue Sky Cole Slaw (V, GF, DF)

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

Summer Chopped Salad (VV, GF)  
with California Flat Leaf Spinach & Romaine Lettuce tossed with Chopped Carrots, Celery, Broccoli,  
Peppers, Tomatoes, Scallions, Fresh Roasted Corn, Fresh Baby Beets & Mozzarella Cheese  
accompanied by Balsamic Vinaigrette

Panzanella (V)  
Fresh Plum Tomatoes, Fresh Buffalo Mozzarella & Basil Chiffonade all tossed in Herbed Vinaigrette  
with Homemade Grilled Rye & Herbed Garlic Croutons

Sweet Corn on the Cob (Half-Ears) dipped in Fresh Drawn Butter (V, GF)

*Accompanied by:*

Individual Bags of Assorted Chips (VV, GF, DF)

Wet Naps!

\$14.45 per Person



## RIBS & CHICKEN

BBQ Baby Back Ribs (GF, DF)  
served with Sweet Baby Ray's, Carolina Vinegar & Tangy Mustard BBQ Sauces

Grilled Boneless Breast of BBQ Chicken (GF, DF)

Bistro Mac & Cheese (V)  
Hel's Fabulous Creamy Macaroni in a Rich Cheddar Cheese Sauce  
topped with Buttered Bread Crumbs toasted to golden brown

Sweet Corn on the Cob (Half-Ears) (V, GF)  
dipped in Fresh Drawn Butter

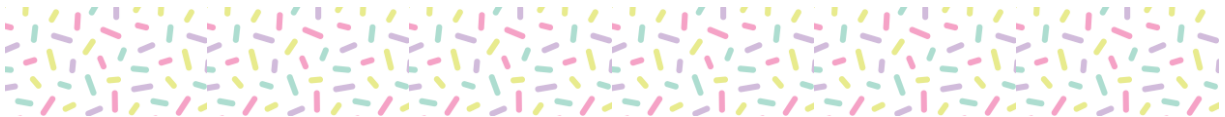
Grilled Fruit & Jicama Salad (VV, GF, DF)  
Lightly Grilled Pineapple, Jicama & Stone Fruits  
served on a bed of Romaine & Baby Spinach with Citrus Vinaigrette

Cornbread Muffins with Honey Butter (V)

Wet Naps!

\$19.25 per Person

YUM!



## *Desserts*

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

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