

2017 WINTER HOLIDAY MENU

THANKSGIVING

AN ALL AMERICAN THANKSGIVING DINNER

*A Sumptuous Spread for Thanksgiving Day or anytime throughout the Holiday Season!
Large portions, outstanding flavor & beautiful presentation make this a truly memorable dinner buffet.*



Sage-Rubbed Oven Roasted Turkey (GF)

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

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

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

Mom's Traditional Stuffing with Fresh Herbs

Rich Turkey Gravy with a touch of Sage & White Wine

Whipped Maple Bourbon Sweet Potatoes (V)
topped with Brown Sugar & Candied Pecans

or

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

Autumn Blend of Sautéed Vegetables (V, GF)

or

Trio of Oven Roasted Seasonal Squashes (V, GF)
tossed with Butter, Brown Sugar & Spices

Asparagus, Red Pepper, Carrot, Broccoli, Red Onion & Squash
tossed in Lemon Thyme Butter

Housemade Cranberry Ginger Sauce (V, GF, DF)

Parker House Rolls with Honey Cinnamon Butter (V)

\$23.95 per Guest – MINIMUM OF 12 GUESTS (Must be ordered in increments of 4)

A LA CARTE SALAD & SIDE SELECTIONS

(All above package selections are available a la carte)

SALADS

(12 person minimum)

Fresh Baby Lettuces with Feta Cheese, Kadotta Fig,
Grilled Red Onion & Roasted Cherry Tomato
in Lemongrass Balsamic Vinaigrette (V, GF)
\$2.25/person

Fresh Baby Spinach with Roasted Yellow Beets, Toasted Pecans,
Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes
with Mustard Maple Vinaigrette (V, GF)
\$2.95/person

Italian Baby Kale Salad with Pine Nuts, Currants & Parmesan Cheese
in Olive Oil & Balsamic Vinegar (V, GF)
\$2.95/person

VEGETABLES

(3 lb minimum on all items priced by the pound)

Eggplant Timbale (V, GF)
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce
and Parmesan & Mozzarella Cheeses
\$36.75 (serves 8-10)

Traditional Green Bean Casserole with French Fried Onions (V)
\$29.95 (serves 12-15)

Asparagus Gremolata (VV, GF, DF)
oven roasted with Olive Oil & topped with Lemon Zest, Garlic & Flat Italian Parsley
\$15.95/lb

Warm Grilled Vegetables with Balsamic Reduction (VV, GF, DF)
\$12.50/lb

Orange Reduction Glazed Baby Carrots (VV, GF)
\$7.95/lb

Caramelized Cauliflower Au Gratin (V)
\$11.50/lb

Tender Brussels Sprouts with Pancetta & Mustard Seed Butter (GF)
\$13.95/lb

Spaghetti Squash Gratin (V, GF)
Sage, Parmesan & Boursin Cheese
\$7.95/lb

RICE, POTATOES & MORE

(3 lb minimum on all items priced by the pound)

Long Grain & Wild Rice with Pecans & Dried Wild Cherries (V, GF)
\$7.95/lb

Butternut Squash & Parsnip Smash (V, GF)
\$7.95/lb

Yukon Gold Potato & Carrot Smash (V, GF)
\$7.95/lb

Oven Roasted Heirloom Marble Potatoes (GF, DF)
with Pancetta & Fresh Herbs
\$9.95/lb

Oven Roasted Fingerling Sweet Potatoes (VV, GF, DF)
with Brown Sugar & Cinnamon
\$9.95/lb

Cinnamon Ginger Cayenne Roasted Sweet Potatoes,
Butternut Squash & Caramelized Brussels Sprouts (VV, GF, DF)
\$8.95/lb

Smoked Gouda & Bacon Mac
\$6.50/lb

Homemade Bread Stuffing with Roasted Chestnuts, Dried Figs & Pears
\$8.95/lb

Seasonal Soups
Tuscan White Bean & Kale (VV, GF) or Smoked Chestnut (V, GF)
\$35.95/gallon (serves 12-16)

All orders must be placed by Friday 11/17/17 to be delivered Thanksgiving Day 11/23/17 between 9:00am and 2:00pm.

No Additions or Deletions will be accepted after Monday 11/20/17. All food will be delivered in disposable tins and pans with complete heating instructions.

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

APPETIZERS

A variety of decorated baskets & platters wonderfully suited to serve as starters to any meal

Midwestern Local Cheese Platter (V)
5 Local & Sustainable Cheeses
accompanied by Grainy Mustard, Preserves & Crackers
\$89.95 (serves 20-25)

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
\$64.95 (serves 20-25)

Kale & Roasted Garlic Dip (V)
with Boursin Cheese, Citrus & Grilled Bread
\$39.95 (serves 20-25)

Hot Artichoke & Parmesan Dip (V)
accompanied by Homemade Herbed Pita Chips
\$39.95 (serves 20-25)

Hors d'oeuvres Strudel
Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries
in a Flaky Paper Thin Phyllo
\$16.25 (10 slices)

Roasted Vegetable Strudel (V)
Asparagus, Mushrooms, Cauliflower, Caramelized Leeks, Roasted Red Pepper,
Smoked Gouda & Arugula with Farm Stand Tomato Coulis
\$14.95 (10 slices)

Arancini (V)
White Wine Risotto delicately breaded & fried
served with Housemade Tomato Basil Dipping Sauce
\$49.95 (40 pieces)

Full Size Potato Latkes with Sour Cream & Applesauce (V)
\$14.95 (12 pieces)

Not Your Father's Potato Skins
Red Skin Potato Cups filled with:
Shredded Pot Roast (GF, DF)
\$23.95 (12 pieces)

Buffalo Chicken with Bleu Cheese (GF)
\$17.95 (12 pieces)
Spinach Soufflé (V)
\$14.95 (12 pieces)
(1 dozen minimum per selection)

Our Original Sweet & Sour Cocktail Meatballs (DF)
\$44.50 (50 pieces)

Cranberry Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts
served with Fig Jam
\$69.95 (40 pieces)

Asparagus Beef Rolls (DF)
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled
\$63.95 (40 pieces)

Grilled Shrimp tossed with Shishito Peppers (GF, DF)
served with Mango Dip
\$77.95 (40 pieces)

Candy Apple Pork Belly Skewers (GF, DF)
\$49.95 (40 pieces)

Short Rib, Fig & Bleu Cheese Tartlets
\$89.95 (40 pieces)

HORS D'OEUVRES PACKAGES

Andouille Sausage Pigs in a Blanket with Creole Mustard	Ancho Chile Sirloin Skewers (GF, DF) with Chimichurri Dipping Sauce	Coconut Chicken Medallions with Pineapple Ginger Sauce	Prosciutto Wrapped Goat Cheese Stuffed Figs (GF)
Mini Crab Quesadillas with Mango Salsa	Chorizo Stuffed Dates (GF, DF) wrapped in Cured Bacon	Petite Shepherd's Pie Bites	Mascarpone & Sausage Stuffed Mushrooms
Artichoke & Jarlsberg Swiss Petite Soufflé (V)	Spinach & Feta Phyllo Triangles (V)	Brie Tartlet with Apricot Mustard (V) topped with Toasted Slivered Almonds	Twice Baked Heirloom Fingerling Potato Bites (V, GF) with Mascarpone Cheese Stuffing

MIX UP TO 3 VARIETIES TO CUSTOMIZE YOUR 60 PIECE PACKAGE
\$89.95 (60 pieces)

HOLIDAY INDULGENCES

All those little indulgences that make holiday parties special. Presented beautifully with holly & winter greens.

Seafood Extravaganza
Lobster Salad, Lobster Tail, Snow Crab Claws & 2-Bite Shrimp
with Crisp Asiago Lavosh & Sauces
\$195.95 (serves 8-10)

Hel's Shrimp Sampler (GF)
~ 25 pieces each ~
Gulf Coast Shrimp, Southwestern Grilled Shrimp &
Pan Seared Dill Shrimp with Lemon & Lime Wedges,
Cocktail Sauce & Avocado Lime Aioli
\$145.95 (75 pieces)

Seared Rare Ahi Tuna Slices
served chilled with Red Pepper Almond Paste
& Tobikko Wasabi (Neon Green Caviar)
accompanied by Rice Crackers & Ginger Soy
\$164.95 (serves 15-18)

Sushi Sampler
featuring California Rolls, Kamehachi Rolls, Kappa Maki,
New York Maki, Spicy Tuna Rolls & Tempura Shrimp Rolls
\$124.95 (75 pieces)

Charcuterie & Cheese Board
Chef's Selection of 4 Local Cured Meats with Manchego & Herbed Chevre
along with Cornichons, Fig Jam, Grainy Mustard & Harvest Bread
\$85.95 (serves 20-25)



A LA CARTE ENTREE SELECTIONS

Some of our favorite entree offerings displayed in oven ready dishes or disposable foil pans for your convenience.

Why cook when you can just heat and enjoy?

Whole Free Range Herbed Turkeys

Small – \$83.95 (serves 12-15)

Medium – \$104.95 (serves 16-18)

Large – \$130.95 (serves 20-22)

Turkey Gravy with a touch of White Wine

\$7.95/qt

Sage & Brown Butter Boneless Turkey Breast
served Whole or Sliced

\$79.95 (serves 10-12 guests as 1 of 2 entrees)

Pan Seared Scallops with Sage Butternut Squash Reduction (GF)

\$194.95 (20 pieces serve 8-10 as 1 of 2 entrees)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs

\$79.95 (40 pieces serve 8-12 as 1 of 2 entrees)

Whole Stuffed Barramundi (GF, DF)

with Fennel & Kalamata Olives in Tomato Basil Broth

\$19.95 (14 oz serves 1-2 as 1 of 2 entrees) (minimum of 4)

Lake Superior Whitefish Almondine (GF)

Pan Roasted with Caper Brown Butter & Toasted Almonds

\$55.60 (8 – 3 oz portions serve 6-8 guests as 1 of 2 entrees)

Cedar Plank Chermoula Salmon Fillet (GF, DF)

marinated in Cinnamon, Cumin, Allspice & Turmeric

\$65.95 (8 – 3 oz portions serve 6-8 as 1 of 2 entrees)

Red Wine Braised Beef Pot Roast (GF, DF)

in Mushroom Bordelaise

\$69.95 (3 lbs serve 12-15 as 1 of 2 entrees)

Short Rib Meatloaf

with Rosemary Demi (DF)

\$84.50 (5 lbs serve 8-12 as 1 of 2 entrees)

Tender Beef Medallions

with Wild Mushroom Bordelaise

over Parmesan Truffled Orzo

(3 lbs of beef over 1 lb of orzo)

\$94.95 (serves 10-14 as 1 of 2 entrees)

Holiday Trio of Ravioli (V)

in Oven Roasted Tomato Cream Sauce or Sage Brown Butter

\$39.95 (40 pieces serve 8-10 as 1 of 2 entrees)

Vegetable Lasagna "Rotolare" (V)

Seasonal Vegetables in a Blend of Ricotta, Parmesan,

Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with

Mozzarella & Our Own Tomato Basil Sauce

(Sausage & Beef Lasagna also available)

\$35.95 (12-piece package)

Apple, Spinach & Walnut Stuffed Pork Loin with Sage Demi (GF)

\$139.95 (5 lbs before cooking serves 15-18 as 1 of 2 entrees)

Bone-In Farm to Table Chicken (GF, DF)

Brown Sugar, Garlic & Lemon Juice

\$44.95 (20-piece package)

Chicken Noel (GF)

stuffed with Brie & Cranberry Relish

with Sage Cream Sauce

\$78.80 (8 pieces serve 10-12 as 1 of 2 entrees)

THE BOARDS

Help Yourself -- Thick, Juicy Cuts of our Finest Roasted Meats fanned and displayed on beautifully garnished oversized wood boards.

All Boards are accompanied by baskets of Freshly Baked Rolls & our Housemade Sauces.

Roasted Tenderloin of Beef

accompanied by Cranberry Dijon Sauce &

Parmesan Peppercorn Horseradish Sauce

\$245.50 (5 lbs before cooking)

Italian Stuffed Flank Steak Board

Spinach, Red Pepper, Pesto, Pomodoraccio Tomatoes

\$150.95 (5 lbs before cooking)

Apricot Glazed Turkey Breast

accompanied by Apple Onion Chutney & Sage Thyme Mustard

\$115.95 (5 lbs before cooking)

Oven Roasted, Herb Encrusted Rack of Lamb

sliced & fanned and served at room temperature

with Mint Chimichurri Sauce

\$164.95 (4 racks: 28-32 chops)

Spiral Sliced Honey Glazed Ham

accompanied by Hot & Sweet Mustard

\$139.95 (6 lbs with bone)

("Boards" serve approximately 20 guests as 1 of 2 entrees)

SUMPTUOUS DINNER BUFFETS

*Some of our most popular menu selections displayed in five Beautiful Holiday Buffets
artfully presented with seasonal garnishes ~ Minimum of 20 Guests*



POLAR EXPRESS

Tender Beef Medallions with Wild Mushroom Bordelaise

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs

Parmesan Truffled Orzo

Maple Glazed Heirloom Carrots (V, GF)

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

Tuscan Loaf served with Butter (V)

\$24.95 per Guest

VIXEN'S VEGGIE DELIGHT

Quinoa Pilaf Stuffed Poblano Peppers (VV, DF)

Spinach & Feta Phyllo Triangles (V)

Caramelized Cauliflower Au Gratin (V)

Lentil Medley (VV, GF, DF)
with Pine Nuts, Kale & Golden Raisins

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

\$17.65 per Guest

HOME FOR THE HOLIDAYS

Tenderloin of Beef Board
fanned & displayed and served at room temperature on oversized wood boards beautifully garnished with
Caramelized Onions, Sautéed Mushrooms & Oven Roasted On the Vine Tomatoes
accompanied by Cranberry Dijon Sauce & Parmesan Peppercorn Horseradish Sauce and Assorted Freshly Baked Rolls

Lemon Basil Chicken
encrusted with Basil, Oregano & Thyme and sautéed in Virgin Olive Oil
accompanied by Lemon Basil Sauce

Brown Butter Seared Potato Gnocchi (V)

Trio of Oven Roasted Seasonal Squashes tossed in Butter, Brown Sugar & Spices (V, GF)

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

Sourdough Bread served with Whipped Butter (V)

\$26.75 per Guest

LET IT SNOW

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

Pan Seared Cod in Herbed Butter Sauce (GF)

Baked Gala Apple (V, GF)
stuffed with Yukon Gold Potato & Carrot Puree

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

Raisin Pumpernickel Loaf
served with Maple Butter (V)

\$22.95 per Guest

WINTER WONDERLAND

Belgian Ale Braised Short Ribs
slow cooked in Belgian Beer & Fresh Herbs
until fork tender & bursting with flavor

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

Parmesan Potato Galette (V)
Thinly Sliced Idaho Potatoes
layered with Parmesan Cheese, Cream & Butter

Tender Brussels Sprouts with Smoked Bacon & Mustard Seed Butter (GF)

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

Herbed Ciabatta Dinner Rolls with Cranberry Butter (V)

\$26.25 per Guest

(All items available a la carte)



HOLIDAY PARTIES

*Four perfect menus ideally designed for an afternoon party or early evening get-together.
All items arrive beautifully displayed and fully garnished with fresh cut flowers & greens.
No Fuss, No Fuss, just unwrap and enjoy!!
Minimum of 20 Guests*

THE OFFICE PARTY PARTY!!

Sirloin Sliders with Aged Cheddar, Applewood Smoked Nueske Bacon,
Ketchup & Mustard

Fried Green Tomato Sliders (V)
with Creamy Cole Slaw & Mesclun Lettuce

Orchard Chopped Salad Bites (V, GF)
with Chopped Romaine, Baby Spinach, Chopped Apples,
Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola
wrapped in Paper Thin Rice Paper & served with Raspberry Vinaigrette

Sriracha Chicken Wings with Bleu Cheese & Celery Sticks

Andouille Sausage Pigs in a Blanket with Creole Mustard

Sweet Potato Chips & Beet Chips
served with Plantain Dipping Sauce (V)

\$16.95 per Guest

IT'S A SMALL WORLD

Bruschetta Platter (V)
Tomato, Fresh Mozzarella, Basil,
Balsamic Reduction & Crusty Sourdough

Grilled Shrimp & Zucchini Skewers (GF)
served chilled with our Fabulous Basil Garlic Aioli

Vegetable Pot Stickers with Ginger Soy Dip (V, DF)

Arancini (V)
White Wine Risotto delicately breaded & fried
served with Housemade Tomato Basil Dipping Sauce

Sweet Onion Empanadas (V)

\$17.95 per Guest

BAR BITES

Sweet & Spicy Nut Mix
\$13.90/lb (2 lb minimum)

Maple Bourbon Bacon Chex Mix
\$10.75/lb (2 lb minimum)

Sweet Potato Chips & Beet Chips with Plantain Dipping Sauce (V)
\$15.95/lb (2 lb minimum)

OUR FAVORITE HOLIDAY PARTY

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Short Rib Empanadas

Asparagus Beef Rolls (DF)
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled

Cranberry Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts
served with Fig Jam

Cinnamon Cayenne Shrimp
with an Orange Clove Sauce (GF, DF)

Half-Size Sweet & Sour Meatballs (DF)
with Bamboo Picks

\$15.85 per Guest

LAS TAPAS

Fire Roasted Chorizo Stuffed Mini Peppers (GF)

Shrimp de Jonghe Stuffed Mushrooms
A Chicago Classic with Garlic,
Fresh Herbs, Butter & Breadcrumbs

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

Chicken Marbella Bites (1 oz) (GF, DF)
Boneless Chicken Breast braised in White Wine
with Fresh Coriander, Bay, Brown Sugar,
Garlic Cloves, Capers, Prunes, Cracked Olives

Albondigas (DF)
Bison, Beef & Pork with Charred Tomato Sauce

Spanish Potato Garlic Salad (V)

\$16.05 per Guest

SENSATIONAL SEASONAL SWEETS

Fabulous Sweet Ideas & Beautifully Presented Fruit Displays

Bouche de Noel
Chocolate Log ribboned with Chopped Pistachios &
Meringue Cookie Garnish
\$34.95 (serves 12-16)

White & Dark Chocolate Strawberry Tree
\$139.95 (80 Berries)
Additional Berries \$1.50 each

Traditional Christmas Trifle
Layers of Freshly Baked Chiffon Cake,
Vanilla Bean Custard and a variety of Berries
topped with Grand Marnier Whipped Cream
\$54.95 (serves 16-20)

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

Maple Bourbon Apple Bread Pudding
\$29.95 (serves 12-16)

Espresso Mousse
with Whipped Cream & White Chocolate Sauce
\$36.50 (serves 12-16)

Blood Orange Mousse
with Whipped Cream & Raspberry Sauce
\$36.50 (serves 12-16)

Double Layer Coconut Cake
\$34.95 (serves 16-20)

Best Damn Lemon Cake
draped with Dark Chocolate Ganache
\$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 Turtle Cheesecake
A Layer of Caramel & Pecans sandwiched between
Graham Cracker Crust & Chocolate Cheesecake
\$34.95 (serves 12-16)

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

Pies (serves 6-8)
Bourbon Chocolate Pecan \$16.95
White Chocolate Banana Cream \$15.95
Traditional Pumpkin \$14.95
Dutch Apple \$14.95

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

PETITE PASTRIES

Chocolate Truffle Tartlets ~ Mini Cannolis
Mini Fresh Fruit Cheesecakes ~ Cheesecake Spheres
Mini Cream Puffs ~ Chocolate Éclairs
Key Lime Tartlets ~ Mini Streusel Topped Apple Pies
Mini Bourbon Chocolate Pecan Pies
Mini Crumble Topped Pumpkin Pies
Budino Bites ~ White Chocolate Lemon Truffles
Mexican Hot Chocolate Pot de Crème Tartlets
\$16.80 per Dozen
(2 dozen minimum per selection)

Holiday Cutout Cookies
Christmas Trees, Stars & Candy Canes
or
Star of David & Dreidel
\$14.40 per Dozen (3 dozen minimum)

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Oatmeal Raisin Cookies
Pretzel Caramel Chocolate Chip Cookies
Blackout Cookies ~ Sugar Cookies
Andes Chocolate Mint Cookies ~ Fudgy Brownies
Rocky Road Brownies ~ Sea Salt Caramel Brownies
White Chocolate Toffee Blondies ~ Lemon Delites
Apricot Nut Bars ~ Malted Milk Bars ~ Turtle Bars
S'mores Bars ~ Pumpkin Pie Bars ~ Lahina Clouds
Cranberry Bars ~ Raspberry Oatmeal Triangles
\$13.80 per Dozen
(2 dozen minimum per selection)

Whoopie Pies
Red Velvet with Cream Cheese Buttercream
Vanilla with Blueberry Buttercream
Chocolate with Candy Cane Buttercream
Pumpkin Spice with Maple Buttercream
\$23.95 per Dozen (3 dozen minimum per selection)