



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

**OUTING AND SPECIAL EVENTS MENU AT THE GLENCOE GOLF CLUB
PRESENTED BY HEL'S KITCHEN CATERING**

THE CONTINENTALS

“The Traditional”

Homemade Blueberry, Banana Nut & Carrot Muffins
Freshly Baked Danish
Freshly Baked Croissants
served with Whipped Butters

“Almost Continental”

Mini Muffins
Freshly Baked Petite Croissants
Freshly Baked Mini Bagels with Cream Cheese
Fresh, Warm Egg & Cheese Wraps
with Salsa

36 to 68 Guests
\$6.25 per Guest

“All the Basics”

Assorted Filled & Iced Donuts
Freshly Baked Bagels
served with Cream Cheese & Preserves Homemade
Blueberry, Banana Nut & Carrot Muffins Freshly
Baked Petite Croissants

“Coffee Talk”

Chocolate Chip Coffee Cake
Raspberry Coffee Cake
Cheese Danish Coffee Cake
Freshly Baked Bagels with Cream Cheese

68+ Guests
\$5.95 per Guest

WHAT A WAY TO START THE DAY

A Breakfast Strudel of Fresh Vegetables & New York Cheddar Cheese
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry

A Breakfast Strudel of Honey Baked Ham & Jarlsberg Swiss
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry

“Those” Potatoes

Layers of Hash Browns, New York Cheddar, Sour Cream & Crumbled Bacon

Freshly Baked Assorted Muffins & Bagels
served with Cream Cheese

Fresh Fruit Salad of

Honeydew, Cantaloupe, Pineapple, Red Flame Grapes & Mandarin Oranges

36 to 68 Guests
\$9.95 per Guest

68+ Guests
\$9.50 per Guest

All Breakfasts include Your Choice of:
Orange, Apple, Cranberry, Tomato or Grapefruit Juice
&
Regular Coffee or Decaffeinated Coffee

A QUICK BEGINNING

Your Choice of
A Freshly Baked Muffin, Bagel with Cream Cheese or Pecan Roll
with either Coffee, Juice or a medium Fountain Drink
\$2.50 per Person

HEL'S KITCHEN AT GLENCOE GOLF CLUB

**SELF SERVICE BUFFETS DESIGNED FOR SMALLER OUTINGS Self-Serve
Buffet Menus include Lemonade and Freshly Brewed Iced Tea**

BEST BALL BBO

Jumbo Char Dogs on Rosen's Poppyseed Buns
accompanied by Heinz Ketchup, French's Mustard, Spicy Mustard, Relish,
Chopped Tomatoes, Chopped Onion, Kosher Dill Pickle Spears, Sport Peppers & Celery Salt

One-Third Pound Char Burger on Sesame Egg Twist Buns
accompanied by Heinz Ketchup, French's Mustard, Hellmann's Mayonnaise, Relish,
Sliced American Cheese, Crisp Lettuce, Sliced Tomatoes, Sliced Onion & Pickle Chips

Original Blue Sky Cole Slaw

Lay's Potato Chips

Old Fashioned Potato Salad

Chilled Freshly Sliced Watermelon

\$15.95 per Person

OUR FAVORITE SUMMER GRILL

Sizzlin' Barbecued Chicken
Bone-In Breast with Our Tangy BBQ Sauce

Grilled Rosemary Bone-In Chicken Breast
brushed with Olive Oil & Fresh Herbs

One-Third Pound Char Burger on Sesame Egg Twist Buns
accompanied by Heinz Ketchup, French's Mustard, Hellmann's Mayonnaise, Relish,
Sliced American Cheese, Crisp Lettuce, Sliced Tomatoes, Sliced Onion & Pickle Chips

Roasted New Potato Salad
with Peppers, Onions & Artichoke Hearts in Balsamic Vinaigrette

Sweet Corn on the Cob
dipped in Fresh Drawn Butter

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

Chilled Freshly Sliced Watermelon

\$17.95 per Person

COMPLETE OUTING PACKAGES
ALL COMPLETE PACKAGE PRICES INCLUDE THE FOLLOWING:

STAFF

Each Complete Outing Menu includes our Specialty Trained Grill Chefs & Service Staff.
Bartenders are available at an additional charge.

BEVERAGES

Lemonade and Freshly Brewed Iced Tea

FORE!

One-Third Pound Char Burger on Sesame Egg Twist Buns

Jumbo Char Dogs on Rosen's Poppyseed Buns

Boneless Breast of Chicken on Sesame Egg Twist Roll with
Our Signature Orange BBQ Sauce

Eleven Fresh Condiments including
Heinz Ketchup, French's Mustard, Guldens Spicy Mustard, Hellmann's Mayonnaise, Crisp
Lettuce, Juicy Tomatoes, Kosher Dill Pickle Spears, Hamburger Pickle Chips
Chopped Onion, Sliced Red Onion & Sport Peppers

Old Fashioned Potato Salad

Original Blue Sky Cole Slaw

Chilled Freshly Sliced Watermelon

36 to 68 Guests
\$29.95 per Guest

72 to 120 Guests
\$28.55 per Guest

124+ Guests
\$27.25 per Guest

DEAD SOLID PERFECT

12 oz. USDA Choice Center Cut Char-Grilled
New York Strip Steaks

Hel's Doubled Baked Potatoes
with Crumbled Bacon OR Sun-Dried Tomatoes

California Stir Fry
including Asparagus, Green, Red & Yellow Pepper, Carrot,
Broccoli, Cauliflower, Red Onion & Sno Pea
all tossed in Fresh Herb Butter

Spinach Salad with Mandarin Oranges & Slivered Almonds on
Fresh Spinach Greens with Tangerine Vinaigrette

Freshly Baked Assorted Dinner Rolls
served with Whipped Butter

36 to 68 Guests
\$49.90 per Guest

72 to 120 Guests
\$48.55 per Guest

124+ Guests
\$47.25 per Guest

THE GARDEN SPOT

Boneless Breast of Chicken on Sesame Egg Twist Roll
with Our Signature Orange BBQ Sauce

or

Teriyaki Chicken Breast on Sesame Egg Twist Roll

One-Third Pound Char Burger on Sesame Egg Twist Buns

Fresh Wisconsin Brats on Rosen's Poppysseed Buns

or

Italian Sausage on IL Mulino Crusty Italian Bread with
Sautéed Onions & Green Peppers

Roasted New Potato Salad
with Red Onion & Sweet Roasted Peppers

Fresh Fruit Salad of
Honeydew, Cantaloupe, Pineapple,
Red Flame Grapes, Strawberries & Mandarin Oranges

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

36 to 68 Guests
\$32.20 per Guest

72 to 120 Guests
\$30.70 per Guest

124+ Guests
\$29.40 per Guest

POSITION "A"

Grilled Norwegian Salmon Fillets
with Mustard Mayonnaise & Cucumber Dill Relish

Boneless Breast of Grilled Jerked Chicken
with Mango Salsa

Hand Cut Tenderloin Beef Kabobs in
Malaysian Marinade
with Red Pepper, Vidalia Onion & Mushroom

Red Cabbage Cole Slaw with Poppysseed Dressing

Hel's Tortellini Salad
with Fresh Vegetables, Feta Cheese & Cotto Salami in Raspberry Vinaigrette

Freshly Baked Assorted Rolls & Butter

Chilled Freshly Sliced Watermelon

36 to 68 Guests
\$32.15 per Guest

72 to 120 Guests
\$30.70 per Guest

124+ Guests
\$29.35 per Guest

SIMPLE OUTING PACKAGES

ALL SIMPLE PACKAGE PRICES INCLUDE THE FOLLOWING

STAFF

Each Simple Outing Menu includes 1 Server for every 60 Guests to Coordinate, Set Up & Clean Up.
Bartenders are available at an additional charge. (For 2.5 Hour Guest Serving Time)

BEVERAGES

Lemonade and Freshly Brewed Iced Tea

HEL'S DELI DEAL

Fresh Roasted Turkey Breast

Honey Baked Ham

Tarragon Roasted Sirloin

American & Jarlsberg Swiss Cheeses

Hellmann's Mayonnaise & Deli Mustard

Relish Tray of

Sweet & Dill Pickles, Jumbo Stuffed & Black Olives

Beefsteak Tomatoes & Bermuda Onions

accompanied by

Grandma's Potato Salad and Hel's Homemade Cole Slaw

served with Freshly Baked Bread Basket of

Light & Dark Rye, All Butter Croissants, Onion Rolls & Kaiser Rolls

36 to 60 Guests
\$16.90 per Guest

61 to 120 Guests
\$16.50 per Guest

121+ Guests
\$15.55 per Guest

THE SCRAMBLE SANDWICH BASKET

Your choice of any of our Sandwiches or Wraps

(Choose 2 or 3 varieties)

All conveniently ½ cut for maximum variety

SANDWICH VARIETIES

Avocado Chicken Salad – Leaf Lettuce – Pretzel Bun

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

Egg Salad – Leaf Lettuce – Tomato – 9 Grain Bread

WARM BBQ Pulled Chicken – Pepper Jack Cheese – Crispy Onions – Brat Roll

Bacon Cheddar Egg Salad – Leaf Lettuce – Croissant

Crispy Chicken Tenders – Bacon – Leaf Lettuce – Tomato – Sriracha Ranch – Flour Tortilla

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

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

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

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Seeded Rye Bread
 Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Marble Rye Bread*
 Bacon – Leaf Lettuce – Tomato – Peppercorn Mayo – Toasted Sourdough Bread*
 Corned Beef – Swiss – Cole Slaw – 1000 Island Dressing – Pickle – Flour Tortilla*
 Corned Beef – Swiss – Russian Dressing – Seeded Rye Bread*
 Grilled Chicken – Avocado Hummus – Feta – Cucumber – Tomato – Wheat Flatbread*
 Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Herbed Focaccia Roll *
 Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan*
 Turkey – Bacon – Tomato – Cucumber – Romaine – Mayo – Flour Tortilla*
 Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Bread*
 Turkey – Havarti – Cranberry Dijon Spread – Spinach – 9 Grain Bread*
 Tuscan Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion –
 Arugula – Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread*
 Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto –
 Onion Ciabatta Roll*
 Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Top Twist Onion Roll*
 Sirloin – Roasted Red Pepper – Caramelized Onion – Horseradish Parmesan Peppercorn Spread –
 Mesclun Lettuce – Flour Tortilla*
 WARM Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Marble Rye Bread*
 WARM Pulled Pork – Pickled Veggies – Cilantro – Sriracha Aioli – Banh Mi Roll*
 WARM Sirloin – Cheddar – Basil Pesto – Caramelized Onion – Onion Ciabatta Roll*

Sandwiches served on Freshly Baked Assorted Breads
 Accompanied by:

Tortellini Salad
 with Feta cheese & Cotto Salami

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry

36 to 68 Guests
 \$15.55 per Guest

72 to 120 Guests
 \$14.55 per Guest

124+ Guests
 \$12.20 per Guest

*Add \$0.50 per Guest if this variety is chosen as part of the mix

SPLIT THE FAIRWAY SUBS BASKET

An assortment of Hel's Homemade Sub Sandwiches
to include

The Traditional Sub

Turkey, Ham, Summer Sausage, Pepperoni and Genoa Salami
with Shredded Lettuce Red Onion, Green Pepper,
Mozzarella Cheese, Mayonnaise, Oil & Vinegar
on Freshly Baked French Roll

The Fresh Garden Sub

Garden Fresh Vegetables to include Alfalfa
Sprouts, Sliced Tomatoes, Carrots Zucchini,
Shredded Lettuce & Avocado
with Mozzarella & Wisconsin Sharp Cheddar &
Raspberry Vinaigrette
on Freshly Baked French Bread

Albacore Tuna Sub

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts,
Shredded Lettuce, Sliced Tomatoes, Green Pepper, Red
Onion & Mozzarella
on Freshly Baked French Bread

all accompanied by

Jay's Potato Chips

and your choice of Cole Slaw, Grandma's Potato Salad
or

Hel's Famous Caesar Salad

36 to 68 Guests
\$15.90 per Guest

72 to 120 Guests
\$15.50 per Guest

124+ Guests
\$14.55 per Guest

APPETIZERS & ADD ON SELECTIONS

Mexican Fiesta Wrap
A Flour Tortilla filled with Guacamole, Roasted Turkey, Sour
Cream, Salsa, Shredded Lettuce & Cheese wrapped in Flour
Tortilla
50 pieces \$62.50

Gulf Coast Shrimp
with Cocktail Sauce, Remoulade
& Fresh Lemon Wedges
50 pieces \$97.50

A beautifully garnished basket of
Sweet Potato Chips & Fresh Beet Chips
accompanied by Sour Cream Plantain Dip
\$20.00 Serves 20-25

Fresh Vegetable Crudite
of Broccoli, Cauliflower, Asparagus, Carrots & other select Fresh Vegetables
accompanied by Spinach Spring Scallion & Roasted Red Pepper Dips
\$35.00 Serves 14-18

Spicy Buffalo Wings
with Bleu Cheese Sauce & Celery Sticks
50 pieces \$65.00

Grilled Corn on the Cob
with Fresh Drawn Butter
½ Ears
\$.65 each

Yellow Corn Chips & Homemade Pico de Gallo
\$0.85 per Guest
(20 person Minimum)

Add Guacamole (2 oz. pp) for \$1.25 per Guest

Our Original Sweet & Sour Meatballs with Bamboo Picks
50 pieces \$45.00

DESSERTS

An assortment of our Freshly Baked Finger Desserts
Choose 5 Varieties

Turtle Bars Lemon Delites Malted Milk Bars
Oatmeal Raspberry Triangles Rocky Road Brownie Triangles
Sea Salt Caramel Brownies Sugar Cookie Oatmeal Raisin Cookies
Lahina Clouds Blackout Cookies Chocolate Chip Cookies

\$2.25 per Guest
2 pieces per person

HOSTED BEVERAGES

Fountain Drinks Unlimited during food service	\$1.75 per Guest
Domestic 16 oz. Beer	\$4.50 each or \$96.00/24 beers
Imported 16 oz. Canned Beer	\$5.00 each or \$120.00/ 24 beers
Soft Drinks 12 oz. Cans Coke, Diet Coke, Sprite & Diet Sprite (Additional Coke products available upon request) (We recommend 1.5 per person without beer)	\$1.25 each

All Beer & Soft Drinks self-serve out of Iced Tub
(All above beverages are available in increments of 24)

FULL PREMIUM BAR SERVICE

Ketel One Vodka	Bacardi Silver Rum	Captain Morgan Rum
Tanqueray Gin	Dewar's White Label Scotch	Jack Daniel's
Jim Beam Black Double Aged	Jose Cuervo Gold Tequila	

Choose from Hel's selection of House Wine

Choose from the following Imported & Domestic Beer Selections:

Miller Genuine Draft	Miller Lite	Bud Light	
Heineken	Amstel Light	Corona	Fat Tire
Goose Island Honkers Ale	Blue Moon	O'Doul's (Non-Alcoholic)	
Orange Juice	Cranberry Juice	Grapefruit Juice	
Bloody Mary Mix	Rose's Lime Juice	Sweet & Sour	Grenadine
Tonic Water	Club Soda	Ginger Ale	

Coke, Diet Coke, Sprite & Sprite Zero

San Pellegrino Sparkling Water

Ice, Garnishes & Cocktail Napkins

\$21.95 per Guest

Full Bar Package includes Bartender
(2.5 Hour Package)

PRE-PURCHASED BEVERAGES

(Sold in increments of 24 with a 48 minimum)

Domestic 16 oz. Beer	\$4.00 per Coupon
Imported 16 oz. Beer	\$5.00 per Coupon
White & Red Wine	\$4.00 per Coupon
Mixed Drinks	\$6.00 per Coupon
Soft Drinks 12 oz. Cans	\$1.25 per Coupon
Coke, Diet Coke, Sprite & Diet Sprite	

OUTING SPECIAL

“THE TURN”

Includes

A Fresh Deli Sandwich & Chips
with a Medium Fountain Drink
\$8.45 per Person (Coupon)

“The Turn” with ½ Sandwich
\$5.75 per Guest (Coupon)

*Add \$0.50 per Guest if this variety is chosen as part of the mix

Choose from the following – minimum 4 of each selection

SANDWICH VARIETIES

Avocado Chicken Salad – Leaf Lettuce – Pretzel Bun

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

Egg Salad – Leaf Lettuce – Tomato – 9 Grain Bread

WARM BBQ Pulled Chicken – Pepper Jack Cheese – Crispy Onions – Brat Roll

Bacon Cheddar Egg Salad – Leaf Lettuce – Croissant

Crispy Chicken Tenders – Bacon – Leaf Lettuce – Tomato – Sriracha Ranch – Flour Tortilla

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

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

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

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

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

Bacon – Leaf Lettuce – Tomato – Peppercorn Mayo – Toasted Sourdough Bread*

Corned Beef – Swiss – Cole Slaw – 1000 Island Dressing – Pickle – Flour Tortilla*

Corned Beef – Swiss – Russian Dressing – Seeded Rye Bread*

Grilled Chicken – Avocado Hummus – Feta – Cucumber – Tomato – Wheat Flatbread*

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Herbed Focaccia Roll *

Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan*

Turkey – Bacon – Tomato – Cucumber – Romaine – Mayo – Flour Tortilla*

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Bread*

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

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

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto –
Onion Ciabatta Roll*

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

Sirloin – Roasted Red Pepper – Caramelized Onion – Horseradish Parmesan Peppercorn Spread –
Mesclun Lettuce – Flour Tortilla*

WARM Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Marble Rye Bread*

WARM Pulled Pork – Pickled Veggies – Cilantro – Sriracha Aioli – Banh Mi Roll*

WARM Sirloin – Cheddar – Basil Pesto – Caramelized Onion – Onion Ciabatta Roll*

Sandwiches served on Freshly Baked Assorted Breads