



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

## HEL'S ALFRESCO MENU FOR SIMCHAS

For those occasions when there is no time or inclination to start cooking, the following menus have been designed ALFRESCO – to be served just as they arrive – no heating, no preparation, no muss, no fuss.

Our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. So go ahead, pick up the phone and order your alfresco menu today – you'll be serving like a pro the moment we arrive.

(20-person minimum on all menus)

### A GARDEN PARTY (KOSHER STYLE)

Roasted Tenderloin of Beef  
hand carved & fanned on wood board  
accompanied by Roasted Garlic &  
Caramelized Onion and Horseradish Sauces  
and assorted Freshly Baked Rolls

Salmon En Croute  
Whole Norwegian Salmon Fillet  
lightly poached with Fresh Spinach,  
Asparagus & Whitefish Mousse  
wrapped in a Light Puff Pastry  
accompanied by  
Mustard Mayonnaise & Cucumber Dill

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

Lightly Poached Asparagus Spears,  
Hearts of Palm, Tear Drop Tomatoes & Sprouts  
sprinkled with Raspberry Vinaigrette

Frisee & Belgian Endive Salad  
with Navel Orange Segments, Radishes &  
Almonds in Citrus Vinaigrette

\$28.45 per Person

### A DAY AT THE SPA

Chilled Sweet Spring Pea Soup  
with Fresh Whole Sweet Peas &  
Crème Fraiche Garnish

Full Size Sandwiches  
of  
Fresh Vegetables drizzled with  
Raspberry Vinaigrette on Croissant  
&

Chicken Waldorf Salad  
A delightful blend of Fresh Granny Smith  
Apples, Celery, Black Diamond Walnuts &  
Boneless Breast of Chicken in a  
Sweet & Tangy Dressing on Sage Ciabatta

Mediterranean Bulghur Wheat Salad  
with Kalamata Olives, Chives,  
Dijon Sherry Vinaigrette & Crumbled Feta

Fresh Mozzarella Caprese  
Fresh Sliced Plum Tomato & Buffalo Mozzarella  
with Virgin Olive Oil & Basil Chiffonade  
accompanied by Garlic Crostini

\$10.35 per Person

OUR FAVORITE COMBO

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise  
on Whole Wheat Roll

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond Walnuts  
on Whole Wheat Roll

Roasted Sirloin with Horseradish Sauce on Petite Pain

Grilled Vegetable Crudite  
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus  
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

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

Boneless Breast of Chicken Salad with Red Flame Seedless Grapes & Pistachios

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes, Fresh Pineapple & Select Strawberries

Freshly Baked Assorted Rolls & Mini Muffins

\$13.30 per Person

PICNIC IN THE PARK (KOSHER STYLE)

Gourmet Sandwiches

Fresh Roasted Turkey Breast & Havarti Cheese  
with Crisp Romaine, Cranberry Apple Chutney  
& Dijon Mustard on Asiago Focaccia

Roasted Sirloin with Caramelized Onion,  
Field Greens, Roasted Red Pepper and  
a touch of Basil Pesto on Onion Ciabatta

Fresh Grilled Vegetables, Buffalo Mozzarella & Sun-Dried Tomato Pesto served on Asiago Focaccia

Wagner Spinach Salad  
with Caramelized Onion, Crumbled Bleu Cheese, Sliced Strawberries,  
Candied Walnuts & Poppyseed Dressing

Bowtie Pasta Salad with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives,  
Walnuts, Shredded Parmesan Cheese & Ricotta Salata

Sweet Potato Chips & Beet Chips  
served with Plantain Dipping Sauce

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry  
garnished with Red Flame Grapes

\$13.95 per Person

## NAPOLI

Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme  
sautéed in Virgin Olive Oil, sliced & fanned over  
Arugula & Baby Spinach  
drizzled with Meyer Lemon Basil Vinaigrette  
(Served at Room Temperature)

Norwegian Salmon Fillet  
poached in White Wine & Dill  
served chilled with Moutarde des Chanoines &  
Lemon Wheels

Chilled Israeli Cous Cous Salad  
with Fresh Grilled Zucchini, Yellow Peppers,  
Grape Tomatoes, Fresh Chopped Pears,  
Jicama & Dried Cranberries

Vegetarian Antipasti Platter  
A flowing display of Grilled Asparagus,  
Red Onion, Eggplant & Italian Squash  
alongside Roasted Red Pepper,  
Herbed Goat Cheese & Fresh Mozzarella  
and our Eggplant Timbale  
accompanied by Garlic Crostini, Mediterranean  
Olives, Basil Pesto & Balsamic Vinaigrette

Grilled Seasonal Fruit Salad  
with Heller Organic Lavender Honey

Herbed Focaccia

\$18.90 per Person

## A NIGHT AT RAVINIA

Norwegian Salmon Fillet  
poached in White Wine & Dill  
served chilled with Moutarde des Chanoines &  
Lemon Wheels

Tuscan Marinated Flank Steak  
grilled to Medium Rare  
fanned & displayed and served at room temperature  
beautifully presented on oversized wood boards  
garnished with  
Mediterranean Olives & Sweet Grape Tomatoes  
accompanied by Chimichurri Sauce &  
Tarragon Toasted Bistro Rolls

Mediterranean Bulghur Wheat Salad  
with Kalamata Olives, Chives,  
Dijon Sherry Vinaigrette & Crumbled Feta

Lightly Poached Asparagus Spears,  
Hearts of Palm, Tear Drop Tomatoes & Sprouts  
sprinkled with Raspberry Vinaigrette

Sunflower Crisps & Flatbread Crackers

\$19.65 per Guest

## THE ORIGINAL COMBO

Boneless Breast of Chicken Salad  
with Red Flame Seedless Grapes & Pistachios

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond Walnuts

Hel's Famous Pasta Salad  
with Five Vegetables, Two Cheeses & Sun-Dried Tomatoes

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries

Freshly Baked Petite Croissants, Petite Pain & Whole Wheat Rolls

\$12.95 per Person

## SUMMER IN TUSCANY

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

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

Blackberry Spedini  
Skewered Blackberry, Ciliegine Mozzarella & Fresh Basil  
drizzled with Balsamic Reduction

Vegetarian Antipasti Platter  
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

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

Herb & Parmesan Pull-a-Part Bread

\$20.65 per Person

## AN AMERICAN FEAST

Apricot Glazed Turkey Breast  
fanned & displayed and served at room temperature  
on beautifully garnished oversized wood boards  
accompanied by  
Cranberry Apple Chutney & Apricot Moutarde  
and Assorted Freshly Baked Rolls

Flank Steak  
fanned & displayed and served at room temperature  
on beautifully garnished oversized wood boards  
accompanied by  
Tarragon Mayonnaise & Horseradish Sauce  
and Assorted Freshly Baked Rolls

Orange Penne Pasta Salad  
with Julienne Leek, Carrot & Broccoli tossed in Our Homemade Orange Leek Emulsion

Star Slaw  
featuring Crispy Sno Peas & Cabbage Slaw  
with Sesame Oil, Rice Vinegar & freshly grated Orange Zest

Yellow & Red Grape Tomatoes  
tossed with Buffalo Mozzarella & Hel's Famous Homemade Basil Pesto

\$19.95 per Person

THE NEW COMBO

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise  
on Whole Wheat Roll

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond Walnuts  
on Whole Wheat Roll

Roasted Sirloin  
with Horseradish Sauce on Petite Pain

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

Hel's Famous Pasta Salad  
with Five Vegetables, Two Cheeses & Sun-Dried Tomatoes

Boneless Breast of Chicken Salad  
with Red Flame Seedless Grapes and Pistachios

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries

Freshly Baked Assorted Rolls, Raisin Pumpernickel & Flatbread Crackers

\$14.80 per Person

LIGHT & ELEGANT

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

Chilled Chicken Medallions wrapped around Grilled Fig & Pear  
served with Savory Raspberry Sauce

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

Limestone Lettuce  
with Artichoke Heart, Heart of Palm, Fresh Sliced Strawberries & Crispy Walnuts  
in a Raspberry Vinaigrette

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

\$19.75 per Person