



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

## BRUNCH SELECTIONS

There are so many options for Brunch menus, it would be impossible to list them all here. We've included a few sample menus so that you may get a sense of what we think about brunch combinations. Call one of our event coordinators today and they will share their experience and insight with you as you create your own personalized brunch.

*(20-person minimum on all menus)*

### SIMPLY BRUNCH

Spiral Sliced Honey Baked Ham  
fanned on wood board & garnished with Dried Fruit & Nuts

A Deep Dish Quiche Duet  
of Broccoli & Cheddar and Shrimp, Scallop & Crab

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

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry  
with Strawberry Yogurt Dipping Sauce

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads  
served with Butter

\$13.95 per Person

## A DELIGHTFUL DAIRY BRUNCH

Whole Smoked Lake Superior Whitefish Platter  
fully garnished with Fresh Lemon, Carrot Sticks, Cucumber & Capers

Fresh Nova Lox Platter  
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses  
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,  
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers  
with Sliced Muenster & Swiss Cheeses

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

Hel's Special Frittata of Zucchini, Mushroom & Vidalia Onion  
with Sautéed Green Pepper, Roasted Red Pepper,  
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Hel's Orange Blintz Soufflé  
garnished with Fresh Sliced Strawberries

A Sweeping Display of Fresh Fruit  
to include Honeydew Melon, Cantaloupe, Watermelon,  
Seedless Grapes, Fresh Pineapple & Select Strawberries  
served with Strawberry Yogurt Dipping Sauce

\$24.75 per Person

## THE LOX & BAGELS BRUNCH (And a Little Bit More)

Fresh Nova Lox Platter  
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses  
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,  
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers  
with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetable & Cheddar Cheese  
folded with Lightly Scrambled Eggs in a Delicate Phyllo Pastry

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

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads  
served with Butter

\$16.95 per Person

A BOUNTIFUL SPREAD

Salmon en Croute  
Whole Norwegian Salmon Fillet  
lightly poached with Fresh Spinach, Asparagus & Baby Bay Shrimp  
wrapped in a Light Puff Pastry  
accompanied by Mustard Mayonnaise & Cucumber Dill

Hel's Special Frittata of Zucchini, Mushroom & Vidalia Onion  
with Sautéed Green Pepper, Roasted Red Pepper,  
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

"Those" Potatoes  
Layers of Hash Browns with New York Cheddar, Sour Cream & Crumbled Bacon

A Sweeping Display of Fresh Fruit  
to include Honeydew Melon, Cantaloupe, Watermelon,  
Seedless Grapes, Fresh Pineapple & Select Strawberries  
served with Strawberry Yogurt Dipping Sauce

Baskets of Assorted Freshly Baked Bagels  
with Sliced Tomatoes, Thinly Sliced Red Onions,  
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers  
served with Sliced Muenster & Swiss and Chive & Plain Whipped Cream Cheeses

\$14.75 per Person

BONNE LA FETTE  
A PARISIAN BRUNCH

Poulet Poire Feuillète  
Poached Chicken Medallions, Brandied Pears & Moutarde Chamois  
wrapped in flaky Puff Pastry

Whole Poached Norwegian Salmon  
fully garnished & served with Cucumber Dill & Mustard Mayonnaise Sauces

Hel's Orange Blintz Soufflé  
garnished with Fresh Sliced Strawberries

Lightly Poached Asparagus Spears, Hearts of Palm, Teardrop Tomatoes & Alfalfa Sprouts  
sprinkled with Raspberry Walnut Vinaigrette

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry  
served with Blueberry Yogurt Dipping Sauce

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads  
served with Butter

\$18.45 per Person

## BREAKFAST (ER ... BRUNCH) AT TIFFANY'S

Whole Poached Norwegian Salmon  
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

Hel's Special Frittata of Zucchini, Mushroom & Vidalia Onion  
with Sautéed Green Pepper, Roasted Red Pepper,  
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Hel's Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

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

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

Spinach Salad with Mandarin Orange & Slivered Almonds  
tossed with Sweet & Sour Dressing

Hel's Brunch Bread Basket to include  
Mini Bagels, Petite Croissants, Petite Muffins, Coffee Cakes & Breakfast Breads  
accompanied by Butter, Cream Cheese & Preserves

\$19.55 per Person

## ANOTHER DAIRY BRUNCH

Fresh Nova Lox Platter  
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses  
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,  
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers  
with Sliced Muenster & Swiss Cheeses

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

Hash Browns with Cheddar

Hel's Special Frittata of Zucchini, Mushroom & Vidalia Onion  
with Sautéed Green Pepper, Roasted Red Pepper,  
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Hel's Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

A Sweeping Display of Fresh Fruit  
to include Honeydew Melon, Cantaloupe, Watermelon,  
Seedless Grapes, Fresh Pineapple & Select Strawberries  
served with Strawberry Yogurt Dipping Sauce

\$20.95 per Person

## SMOKED FISH BRUNCH

Smoked Fish Basket of Smoked Whitefish, Smoked Chubs  
and choice of Smoked Trout or BBQ Salmon  
presented with our Fresh Nova Lox Platter  
including Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers,  
Marinated Greek Olives, Scallions, Carrot Sticks, Capers and Sliced Muenster & Swiss Cheeses  
served with Assorted Bagels, Bialys & Flatbread Crackers  
and Chive & Plain Whipped Cream Cheeses

Hel's Orange Blintz Soufflé  
garnished with Fresh Sliced Strawberries

Hannah's Noodle Kugle  
with Crunchy Almond Apricot Topping

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

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

Coffee Cakes  
Chocolate Chip, Raspberry & Cream Cheese

\$24.95 per Person

## A LA CARTE BRUNCH SELECTIONS

Breakfast Strudel of Honey Baked Ham & Jarlsberg Swiss  
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry  
\$12.95 (serves 6-8)

Breakfast Strudel of Fresh Vegetables & Cheddar Cheeses  
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry  
\$12.95 (serves 6-8)

Quiches

Classic Quiche Lorraine	Cheddar & Broccoli	Shrimp & Crab (\$23.50 each)
Spinach & Mushroom	Boursin & Sun Dried Tomato	

\$17.95 each (+\$2.00 with Egg Beaters)  
(Each Quiche serves 8 pieces)

Hel's Special Frittata of Zucchini, Mushroom &  
Vidalia Onion with Sautéed Green Pepper,  
Roasted Red Pepper, Cream Cheese, Herbed Croutons  
& Jarlsberg Swiss Cheese  
\$28.95 (serves 10-15)

Hel's Orange Blintz Soufflé  
garnished with Fresh Sliced Strawberries  
\$44.95 (15 Blintzes serve 10-12)

Individual Cheese Blintzes with Choice of 2 Toppings:

Sour Cream	Strawberry Compote	Blueberry Compote	Cherry Compote
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\$29.95 per Dozen

Latkes

Plain	\$12.00 per Dozen
with Sour Cream & Applesauce	\$15.00 per Dozen

Hannah's Noodle Kugle  
with Crunchy Almond Apricot Topping  
(available with or without Raisins)  
\$34.95 (5 lb Pan serves 8-12)

Cranberry Orange Walnut Mold  
\$26.95 (serves 12-15)

Fresh Nova Lox Platter  
served with Baskets of Bagels and Plain & Chive Whipped Cream Cheeses  
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers,  
Marinated Greek Olives, Scallions, Carrot Sticks & Capers with Sliced Muenster & Swiss Cheeses  
\$11.95 per Person (20-person minimum)  
Want more Nova? Same platter as above with 2.5 oz of Nova Lox per person  
\$13.45 per Person (20-person minimum)

Smoked Fish Basket of Smoked Whitefish, Smoked Chubs and choice of Smoked Trout or BBQ Salmon  
presented with our Fresh Nova Lox Platter  
including Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers,  
Marinated Greek Olives, Scallions, Carrot Sticks, Capers and Sliced Muenster & Swiss Cheeses  
served with Assorted Bagels, Bialys & Flatbread Crackers and Chive & Plain Whipped Cream Cheeses  
\$14.95 per Person (20-person minimum)

Whole Smoked Lake Superior Whitefish Platter  
fully garnished with Fresh Lemon Wedges & Freshly Cut Vegetables  
5 lbs - \$124.95

Whole Poached Norwegian Salmon  
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces  
6 lbs - \$174.95    9 lbs - \$239.95    11 lbs - \$294.95

Spiral Sliced Honey Glazed Ham  
fanned, displayed & served at room temperature on wood board and garnished with Dried Fruit & Nuts  
accompanied by Hot n' Sweet Mustard & Cranberry Apple Chutney  
\$139.95