



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

## BUTLERED HORS D'OEUVRES

Presented Upon a Variety of Eclectic Trays & Platters with Fresh Floral Garnish

### GROUP I

Mango Chutney Cheese Puffs (V)  
Toasted Canapé with Mango Chutney Cream Cheese  
served warm & topped with Mandarin Orange

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses (V)

Red Flame Grapes (V, GF)  
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Mini Quesadillas (V)  
accompanied by Pico de Gallo

Petite Potato Latkes (V)  
served with Caviar & Sour Cream

Fresh Sno Pea stuffed with Boursin Cheese (V, GF)

English Cucumber Canapés with Fresh Chive Cream Cheese (V, GF)

Shrimp Canapés with Cocktail Sauce

Wild Mushroom Puff Pastry Straws (V)

Lumpia (DF)  
Filipino Egg Rolls with Ground Pork  
served with Sweet Chili Sauce

Pimento Cheese Canapés (V)  
served on Melba Toast  
garnished with Chopped Green Olives

## GROUP I CONT'D

Ratatouille on Crisp Won Ton Wafer (V)  
with California Montrachet

Fried Olives (V)

Coconut Chicken Medallions  
served with Pineapple Ginger Sauce

Chilled Bourbon Chicken Skewers (DF)  
with Marinated Apricots & Fresh Cantaloupe

Rosemary Chicken Brochettes with Chive Sauce

Tuscan Crostini (V)  
Our Freshly Baked Italian Bread toasted with Tuscan Marinade & Mozzarella  
then topped with Cracked Olive, Tomato & Basil in Balsamic Vinaigrette

Appetizer Antipasti Skewers (GF)  
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Gouda  
skewered & served with our Balsamic Vinaigrette for dipping

Petite Tortellini Skewers (V)  
Petite Skewer of Al Dente Cheese Tortellini tossed in Hel's Fresh Basil Pesto  
garnished with Grilled Red Pepper

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)  
skewered with Buffalo Mozzarella wrapped in Fresh Basil

Not Your Father's Potato Skins (V)  
Red Skin Potato Cups filled with Spinach Soufflé

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

## GROUP II

Bacon Wrapped Sweet Potato Wedges (GF, DF)

Blackened Shrimp & Scallop Spring Rolls (DF)  
with Ginger Dipping Sauce

Five-Spice Vegetable Egg Rolls (V, DF)  
with Sweet & Sour Dipping Sauce

Chicken Satay Skewers (DF)  
Boneless Chicken Breast skewered & roasted in a Spicy Thai Peanut Sauce

Chicken Teriyaki Skewers (DF)

Beef Teriyaki Skewers (DF)

Petite Beef Wellington with Wild Mushroom Duxelle

Brie Tartlet with Apricot Mustard or Raspberry Preserves (V)  
topped with Toasted Slivered Almonds

Petite Potato Latkes with Lox & Crème Fraiche

Sweet Potato Pancake (V)  
with Crème Fraiche & Lingonberry Garnish

Petite Salmon Patties with Dijon Mustard Aioli

Mini Crab Quesadillas with Mango Salsa

Mini Black Bean Quesadillas with Goat Cheese, Tomato & Grilled Corn Relish (V)

Spinach & Feta Phyllo Triangles (V)

Shrimp de Jonghe Stuffed Mushrooms

Spinach Soufflé Stuffed Mushroom Caps (V)  
topped with Herbed Bread Crumbs & Parmesan Cheese

Chorizo Stuffed Dates (GF, DF)  
wrapped in Cured Bacon

Vegetable Maki Roll (V, DF)  
with Whipped Wasabi & Ginger Soy

Manchego Cheese & Quince Crostini (V)

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese (V)

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

## GROUP II CONT'D

Watermelon Radish with Goat Cheese & Balsamic Drizzle (V, GF)

Watermelon Radish with Avocado Chicken Salad & Orange Crema (GF)

Assorted Salad Bites – A Fun & Fabulous Fork-Free Salad Option  
Finely Chopped Garden Creations wrapped in Rice Paper & drizzled with Homemade Dressing

Ancho Chile Sirloin Skewers (GF, DF)  
with Chimichurri Dipping Sauce

Andouille Sausage Pigs in a Blanket with Creole Mustard

Tropical Crab Salad in a Jicama Box (V, GF)

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

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

Halved Fresh Fig, Burrata, Aged Balsamic (V, GF) (Seasonal)

Roasted Tomato Polenta Triangles (V, GF)  
topped with a Sun-Dried Tomato & Olive Tapenade

Shrimp Shumai (DF)  
Gently Steamed Shrimp Shumai Dumplings with Sesame Pot Sticker Sauce

Smoked Salmon Canapés on Dark Rye  
with Sour Cream, Cucumber & Dill

Watermelon & Feta Crostini (V)  
Thinly Sliced Watermelon & Creamy Feta set on Crostini  
garnished with a Chiffonade of Mint

Not Your Father's Potato Skins  
Red Skin Potato Cups filled with  
Crispy Bacon, Sour Cream & Chives

Not Your Father's Potato Skins (GF)  
Red Skin Potato Cups filled with  
Buffalo Chicken with Bleu Cheese

Watermelon Cube with Whipped Feta & Aged Balsamic Glaze (V, GF)

Peri Peri Chicken Skewers (GF, DF)  
Grilled Boneless Chicken Thighs marinated in Peri Peri Spices -  
a Flavorful Hybrid of Portuguese, African & Brazilian Cuisines  
served with Mango Citrus Coulis

## GROUP III

Coconut Shrimp  
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp (GF, DF)  
with Avocado Lime Aioli

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

Maryland Crab Cakes with Cajun Tartar Sauce

Porcini Mushroom Phyllo Triangles (V)

Pear & Roquefort Tartlets (V)  
with Roasted Walnuts

Turkey Pot Stickers (DF)  
with Special Sauce

Polenta Cakes with Tomato Jam & Goat Cheese (V, GF)

Vegetable Moo Shoo Bundles (V)  
in Scallion Pancake  
with Sesame Soy Dipping Sauce

Turmeric Roasted Cauliflower (VV, GF, DF)  
served from a Miso Spoon  
with Gochujang Glaze

Tenderloin Canapés with Whipped Wasabi Mayonnaise  
garnished with Caramelized Onion

Grilled Beef Tenderloin Bites  
with Wild Mushrooms & Cabernet Thyme Jus on a Bamboo Paddle  
sprinkled with Bleu Cheese Crumbles

Mini Meat Loaf Bites topped with a dollop of Creamy Mashed Potatoes

Petite Shepherd's Pie Bites

Herb & Panko Crusted California Chevre Crisps (V)  
with Star Anise Tomato Chutney

Prosciutto & Fresh Basil Crostini  
with Extra Virgin Olive Oil Drizzle

Crostini with Rosemary Infused Ricotta &  
Thick Cut Bacon

Fresh Split Driscoll Strawberries stuffed with Gorgonzola & Walnuts (V, GF)

California Maki Roll  
with Whipped Wasabi & Ginger Soy

Spicy Tuna Roll  
Tuna & Spicy Mayonnaise

Seared Ahi Tuna on Rice Cracker (GF)  
Tobiko Wasabi Crème Fraîche

Hamachi Guacamole (DF)  
Fresh Hamachi diced with Lime, Chili Aioli & Soy Sauce  
atop Avocado Guacamole served on our Crisp Beet Chip

Salmon Tartare in a Black Sesame Tuile Cone with Crème Fraîche & Avocado

### GROUP III CONT'D

Yellow & Gold Beets stacked with Boursin Cheese on a Bamboo Pick (V, GF)

Seared Salmon (DF)

with Sweet Chili Glaze, Julienne Sno Pea, Sesame Oil, Ginger & Asian Micro Greens  
on Wonton Crisp

Petite Quiche Tartlets

A variety of Mini Quiche Tartlets

Mini Reubens

with Thousand Island Dipping Sauce

Curried Chicken Salad in Phyllo Baskets  
with Dried Wild Cherry Garnish

Retro Roast Beef Roulade (GF)  
with Pineapple Habanero Jam

Not Your Father's Potato Skins (GF, DF)

Red Skin Potato Cups filled with Shredded Pot Roast

Leg of Duck Confit with Drunken Cherries  
wrapped in Crispy Wonton  
with Pineapple Ginger Gastrique

Shrimp & Grits (GF)

Individual Ramekin of Creamy Grits  
topped with a Blackened Shrimp

Assorted Empanadas

Sirloin with Raisins & Cracked Green Olives ~ Short Rib ~ Sweet Onion (V)

Buffalo Chicken Empanadas with Bleu Cheese Dip

Fig, Pear & Gorgonzola (V) ~ Almond & Guava (V)

Samosas

Potato, Baby Peas & Onion filled in Pastry  
served with Tamarind & Yogurt Mint Chutneys

Roasted Sea Scallops with Hot & Sweet Mustard  
wrapped in Cured Bacon (GF, DF)

Petite New Zealand Lamb Chops  
in Malaysian Marinade  
accompanied by Mint Pesto Sauce

Xinomarvo Braised Lamb on Micro Greens  
with Rosemary Minted Yogurt  
served on Edible Savory Spoon

Ale Braised Short Rib on Fried Potato Round with Asian Slaw Garnish (GF, DF)

Molly's Slider

Open Face Mini Burger Bites  
with Cheddar Cheese, Tomato & Pickle

1-Bite, Open Face BBQ Pulled Pork Slider  
with Green Apple Slaw

Deconstructed Mac & Cheese Skewer (V)

Cavatappi Pasta skewered with Cheese & Fried drizzled with Truffle Salt

Mini Cream Cones (V)

Spring Pea ~ Avocado ~ Carrot ~ Sweet Corn ~ Red Beet

Charcuterie in Bamboo Cone with Knotted Pick (GF)

Prosciutto, Bresaola, Soppresata, Parmigiano-Reggiano, Fresh Mozzarella, Cornichon & Olive

Korean Beef Yaki Mandu (Fried Dumplings) with Yuzu Dipping Sauce (DF)

Salmon Yakitori Skewers (DF)

marinated in Hel's Thai Marinade with Scallions & Garlic then grilled over hardwood coals

## COCKTAIL HORS D'OEUVRES

### PERFECT STARTERS

#### Hors d'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert &  
Dried Wild Cherries in a Flaky Paper Thin Phyllo

#### Duck Confit Strudel

Leg of Duck Confit, Brandy Marinated Apricots &  
Fresh Thyme in a Flaky Paper Thin Phyllo

#### Roasted Vegetable Strudel (V)

Asparagus, Abalone Mushrooms, Cauliflower, Caramelized Leeks, Roasted Red Pepper, Gouda & Arugula  
with Farm Stand Tomato Coulis

#### Vietnamese Spring Rolls (VV, DF)

Leaf Lettuce, Soy, Sesame & Garlic Marinated Tofu, Bean Sprouts, Cellophane Noodles, Carrot,  
Cucumber, Chopped Peanuts, Thai Basil, Cilantro & Mint wrapped in Paper Thin Rice Paper  
served with Peanut Sauce

#### Asparagus Beef Rolls (DF)

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
marinated in Ginger Soy & flash grilled

Gourmet Sliders with Crumbled Bleu Cheese,  
Caramelized Onions & Sautéed Mushrooms on Assorted Freshly Baked Buns

#### Our Original Sweet & Sour Meatballs (DF)

Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)

#### Spicy Buffalo Wings

with Bleu Cheese Sauce & Celery Sticks

#### Balsamic Glazed Chicken Wings (DF)

Tender Baked Wings coated with Sweet Honey  
Balsamic Reduction & rolled in Toasted Sesame Seeds

#### Chilled Chicken Medallions (GF, DF)

wrapped around Grilled Fig & Pear  
served with Savory Raspberry Sauce

#### Grilled Medallions of Mango Glazed Barbados Chicken

served with Dark Rum Kiwi Dipping Sauce (GF, DF)

#### Ginger Bacon Fried Sweet Potato Dumplings (DF)

with Yuzu Dipping Sauce

#### Korean Beef Yaki Mandu (Fried Dumplings) (DF)

with Gochujang Aioli

#### Fresh Vegetable Crudite (V)

of Broccoli, Cauliflower, Asparagus, Carrots & other select Fresh Vegetables  
accompanied by Spinach Spring Scallion & Roasted Red Pepper Dips

#### Grilled Vegetable Crudite (V)

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

## DIPS & SPREADS

Pesto Charlotte (V)  
Our Fresh Basil and Mascarpone Torte layered with Fresh Basil Pesto  
accompanied by Tomato Focaccia & French Bread

Hel's Spinach Spring Scallion Dip (V)  
surrounded by Carrot Stix & Cucumber Stix  
served with Freshly Baked Baguette Rounds

Herbed Goat Cheese Crock (V)  
with Sun-Dried Tomato Basil Coulis  
accompanied by Herbed Garlic Crostini

Hot Artichoke & Parmesan Dip (V)  
accompanied by  
Homemade Herbed Pita Chips

Hot Crab & Pimento Crock (GF)  
served with Fresh Red & Yellow Tortilla Chips

Hel's Homemade Hummus (VV, DF)  
drizzled with Virgin Olive Oil & garnished with Paprika  
accompanied by Fresh Warm Pita Triangles

Mediterranean Trio  
Hel's Homemade Hummus, Baba Ganouj &  
Mixed Olives accompanied by Pita Triangles

Build Your Own Appetizer Trio  
accompanied by Fresh Pita Triangles, Flatbreads & Crusty Sourdough  
Choose 3 from the following:  
Hummus ~ Artichoke Tapenade ~ Whitefish Salad ~ Salmon, Dill & Caper Salad  
Baba Ganouh ~ Mixed Olives ~ Bruschetta

Mezze Platter (V)  
Hel's Famous Hummus, Artichoke Tapenade, Muhammara (Roasted Red Pepper & Walnut Dip),  
Stuffed Grape Leaves, Fresh Vegetable Crudite, Feta Cheese,  
Housemade Lovash Crisps & Lightly Toasted Za'atar Pita Wedges

Falafel Appetizer Platter (VV, DF)  
Delicious Falafel accompanied by Hummus, Jerusalem Salad, Shredded Lettuce,  
Tahini, Harissa, Mini Pitas & Za'atar Toasted Pita Chips

Chopped Liver Platter  
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers

Mexican Hat Dance (V, GF)  
featuring Refried Beans, Guacamole & Sour Cream  
layered & topped with Shredded Cheddar Cheese &  
Chopped Black Olives  
surrounded by Fresh Tortilla & Blue Corn Chips

Fresh Crisp Red, Blue & Yellow Corn Chips  
(VV, GF, DF)  
served with  
Hel's Homemade Pico de Gallo & Hel's Mango Salsa  
(Available with Guacamole)

Yellow Corn Chips & Homemade Pico de Gallo (VV, GF, DF)

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



## CHEESES

Warm Brie wrapped in Puff Pastry (V)  
served with Preserves, Nuts, Apples, Pears & Baguette Slices

Great American & Imported Cheese Platter (V)  
5 Varieties of Select Hard & Soft Cheeses  
with Dried Fruits, Berries, Grapes, Fig Jam, Marcona Almonds and Assorted Breads & Crackers

Display of Domestic Cheeses (V)  
to include Havarti, Cheddar, Pepper Jack & Muenster Cheeses  
garnished with Dried Fruit, Berries & Grapes  
served with Assorted Crackers

Fresh Fruit & Cheese Basket (V)  
A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes  
alongside Sharp Cheddar, Pepper Jack, Havarti & Muenster Cheeses  
accompanied by Assorted Crackers

## TARTS

Pancetta, Asparagus & Herbed Ricotta Tart

Three Onion & Gruyere Tart (V)  
Caramelized Red Onions, Vidalia Onions & Shallots  
in a Light Egg Custard with Melted Gruyere Cheese

Tomato & Goat Cheese Tart (V)

## SEAFOOD

Southwestern Grilled Shrimp (GF, DF)  
served with Blackened Avocado Lime Aioli

Gulf Coast Shrimp (GF)  
with Cocktail Sauce, Remoulade & Fresh Lemon Wedges

Hel's Shrimp Sampler (GF)  
Gulf Coast Shrimp, Southwestern Grilled Shrimp & Pan Seared Dill Shrimp  
served with Fresh Lemon Wedges, Cocktail Sauce, Remoulade & Avocado Lime Aioli

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

Coconut Shrimp Skewers  
with Pineapple Ginger Dipping Sauce

Seared Rare Ahi Tuna Slices  
served chilled with Red Pepper Almond Paste & Ginger Soy  
accompanied by Rice Crackers, Tobikko Wasabi (Neon  
Green Caviar) & Won Ton Crisps

Sushi Sampler  
featuring California Rolls, Kamehachi Rolls,  
Kappa Maki, New York Maki,  
Spicy Tuna Rolls & Tempura Shrimp Rolls

Tuna Poke with Rice Crackers & Wonton Chips (DF)

Ceviche Trio (GF, DF)  
Shrimp ~ Scallop ~ Finfish  
accompanied by Tortilla Chips & Plantain Chips

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

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 Sauces

Oysters Rockefeller  
Fresh Blue Point Oysters topped with Classic Rockefeller Garlic Spinach  
with a touch of Heavy Cream & Freshly Grated Asiago Cheese

2-Bite Maryland Crab Cakes with Cajun Tartar Sauce (DF)  
Lemons, Tabasco, Greens

ABBONDANTE E DELIZIOSI

Simplest Antipasto Platter  
Pepperoncini, Mortadella, Genoa Salami,  
Mozzarella, Eggplant, Roasted Red Pepper, Olives & Crostini

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

Gourmet Antipasto Platter  
Pomodoraccio Roasted Tomatoes, Molinari Salami, Dry Aged Cappelletti,  
Baby Artichoke Hearts, Prosciutto wrapped Asparagus drizzled with Balsamic Vinaigrette,  
Olives, Peppadew Peppers, Reggiano Parmesan and Crostini

Summer Caprese Platter (V)  
Heirloom Tomatoes, Fresh Mozzarella, Roasted Red Peppers,  
Marinated Artichoke Hearts, Herbed Goat Cheese, Eggplant Timbale & Olives  
accompanied by our Homemade Garlic Crostini

Artisan Pickled Vegetable Board (VV, GF, DF)  
Whiskey Pickles, Orange Ginger Carrots,  
Curried Cauliflower & more Chef-Inspired Selections  
served with Cracker Pepper Crème Fraîche & Grainy Mustard

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

Arancini – A Classic Sicilian Finger Food (V)  
White Wine Risotto Rice Croquettes delicately breaded & fried  
served with Housemade Tomato Basil Dipping Sauce

Warm Artichoke Truffles (V)  
Artichoke Hearts quartered, topped with Boursin Cheese,  
rolled in Grated Parmesan, then baked & served warm

## FLATBREADS

Gorgonzola, Pear & Walnut Flatbread (V)  
garnished with Fresh Arugula

Chicken Pesto Flatbread  
with Buffalo Mozzarella, Fresh Plum Tomato & Toasted Pine Nuts

Prosciutto, Pesto & Smoked Mozzarella Flatbread

Roasted Tomato & Goat Cheese Flatbread (V)  
with Herbs & Virgin Olive Oil

Rosemary Flatbread (V)  
with Wild Mushrooms, Caramelized Onions, Truffle Salt & Extra Virgin Olive Oil  
topped with Shaved Parmigiano-Reggiano

Three Onion & Pork Belly Flatbread  
Flatbread Crust brushed with Orange Cayenne Marmalade  
then topped with Pork Belly, Grape Tomatoes, Caramelized Onions, Green Onions & Crispy Fried Shallots

## MINI 4" TACOS

Beef Picadillo

Blackened Fish with Red Cabbage & Tequila Lime Aioli

Pulled Chicken

Korean BBQ Pulled Pork

Shredded Beef  
Pulled Slow Braised Chuck Tender

## PETITE SANDWICHES

Bacon Cheddar Egg Salad – Leaf Lettuce – Mini Croissant

Egg Salad – Leaf Lettuce – Whole Wheat Roll (V)

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

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto –  
Tomato Focaccia Roll (V)

Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan (V)

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

Chicken Salad (Grape & Pistachio) – Cranberry Apple Chutney – Mesclun Lettuce – Wheat Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

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

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

Avocado Chicken Salad – Leaf Lettuce – Pretzel Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Pretzel Roll

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

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

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Pretzel Roll

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Herbed Ciabatta Roll (V)

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

Corned Beef – Swiss – Russian Dressing – Rye Roll

\*WARM\* Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Rye Roll

## BISTRO SANDWICHES

Avocado Chicken Salad – Leaf Lettuce – Mini Pretzel Roll

Grilled Chicken – Gouda – Chipotle Mayo – Mesclun Lettuce – Mini Brioche Roll

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

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Mini Brioche Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Mini Pretzel Roll

Turkey – Muenster – Raspberry Mayo – Arugula – Mini White Roll

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Mini Pretzel Roll

Corned Beef – Swiss – Russian Dressing – Mini Pretzel Roll

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Mini White Roll (V)

Tuscan Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion –  
Arugula – Artichoke Tapenade – Sun-Dried Tomato Pesto – Mini Brioche Roll

## TEA SANDWICHES

Scottish Smoked Salmon  
with Sour Cream, Caper & Dill on Black Rye Bread

Whipped Cream Cheese (V)  
on Raisin Pumpernickel Bread

Cucumber & Boursin (V)  
on Savory Walnut Bread

Blackened Shrimp with Avocado Lime Mayonnaise on Wheat Grain Bread

Chicken Pistachio Salad on 7 Grain Bread

## OPEN FACED SANDWICHES

Egg Salad on Toasted Challah (V)  
topped with Vine Ripened Tomato

Sliced Egg & Sliced Tomato (V)  
Mashed Avocado topped with Sliced Egg & Tomato  
garnished with Capers & Alfalfa Sprouts on Harvest Bread

Nutella & Banana (V)  
Nutella spread over Sliced Toasted Challah & topped with Banana Coins

Open Faced Roasted Turkey Breast, Sliced Avocado &  
Orange Cranberry Relish on Harvest Bread

Hel's Freshly Made Whitefish Salad  
set on Raisin Pumpernickel Bread  
topped with Fresh Blueberries & Microgreens

## GRILLED CHEESE SANDWICHES

3 Cheese on Multigrain

Bacon, Tomato & Cheddar on White

Brie, Pear & Lavender Blueberry Jam on Challah

Muenster, Caramelized Onions & Sautéed Spinach on Sourdough Bread

Pot Roast, Gouda & Caramelized Onions on Herbed Bread

## THE WRAPS

*A variety of delectable fillings rolled up in Soft Flour Tortillas & sliced into 2-bite pieces.*

*A perfect appetizer any time of year.*

### Smoked Chicken

with Roasted Red Pepper, Shredded Leaf Lettuce,  
Smoked Chicken, Spring Scallion, BBQ Ranch Dressing  
& Pepper Jack Cheese wrapped in a Flour Tortilla

### Mexican Fiesta

A Flour Tortilla filled with Guacamole, Roasted  
Turkey, Refried Beans, Sour Cream, Salsa,  
Shredded Lettuce & Cheese

### Turkey Club

Fresh Roasted Turkey with Crisp Applewood Bacon,  
Beefsteak Tomato, Thinly Sliced English Cucumber &  
Crisp Romaine Lettuce wrapped up with Mayo  
in a Flour Tortilla

### Grilled Sirloin

Our Chargrilled Sirloin sliced thin & wrapped with  
Tarragon Mayonnaise, Chopped Lettuce,  
Shredded Cheddar, Diced Tomato & Red Onion Confit  
wrapped in a Tomato Tortilla

### Grilled Vegetable (V)

Fresh Roasted Pepper, Eggplant & Zucchini  
tossed with Buffalo Mozzarella, Baby Lettuces,  
Roasted Tomato & Hel's Homemade Pesto  
wrapped in a Tomato Tortilla

### Reuben

The finest Kosher Style Lean Corned Beef  
wrapped up with Hel's Homemade Cole Slaw,  
Freshly Grated Swiss, 1000 Island Dressing &  
a Kosher Dill Pickle in a Spinach Tortilla

### Grilled Portobello Cocktail Wraps (VV)

with Avocado, Hummus, Cucumber, Pomodoraccio Tomatoes & Mixed Greens in a Spinach Tortilla

### Smoked Salmon

Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions  
wrapped in a Flour Tortilla

## THE BOARDS

*Help yourself – Thick, Juicy Cuts of our Finest Roasted Meats  
hand carved, fanned & displayed and served at room temperature on beautifully garnished oversized wood boards.  
All Boards are accompanied by baskets of Freshly Baked Rolls & our Homemade Spreads.*

Roasted Tenderloin of Beef  
garnished Caramelized Onions, Sautéed Mushrooms & Blistered Tomatoes  
accompanied by Chimichurri & Creamy Horseradish

Tuscan Marinated Flank Steak  
garnished with Pickled Vegetables  
accompanied by Chimichurri Sauce & Fig Mustard

Center Cut Pork Tenderloin  
garnished with Caramelized Plantain, Roasted Beets & Fresh Radishes  
accompanied by Cranberry Apple Chutney & Horseradish Grainy Mustard

Spiral Sliced Honey Glazed Ham  
garnished with Grilled Pineapple & Orange Wedges  
accompanied by Hot & Sweet Mustard

Apricot Glazed Turkey Breast  
garnished with Dried Apricots, Dried Pears & Roasted Tri-Colored Carrots  
accompanied by Apple Chutney & Sage Thyme Mustard

Hel's Sausage & Cheese Board  
A bountiful array of Pepperoni, Salami & Summer Sausage  
with Havarti, New York Cheddar, Muenster & Jarlsberg Swiss Cheeses  
accompanied by Grey Poupon, Honey Mustard & Crackers

Charcuterie & Cheese Grazing Table Display  
An Elaborate Selection of Prosciutto, Genoa Salami, Bresaola, Speck & Soppressata  
along with Manchego, Fresh Herbed Goat Cheese, Midnight Moon, Cheddar Porter & Fenugreek Gouda  
all accompanied by Fresh & Dried Fruits, Nuts, Olives, Exotic Jams, Mustards,  
Fresh Vegetable Crudite & Housemade Gourmet Crackers



## TAPAS

### Assorted Empanadas

Sirloin with Raisins & Cracked Green Olives ~ Short Rib ~ Sweet Onion (V)  
Buffalo Chicken Empanadas with Bleu Cheese Dip ~ Fig, Pear & Gorgonzola (V) ~ Almond & Guava (V)

### Seafood Ceviche in Cucumber Cups (GF)

Shrimp ~ Scallop ~ Finfish

### Spanish Paella (GF, DF)

Saffron Rice infused with White Wine, Chicken Stock & Simple Spices  
tossed together with Tender Chunks of Chicken, Sautéed Shrimp, Andouille Sausage & Roasted Vegetables

### Paella with Shrimp & Crab (GF, DF)

### Albondigas (DF)

Bison, Beef & Pork Meatballs with Charred Tomato Sauce

### Fire Roasted Chorizo Stuffed Mini Peppers (GF)

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)

Potato Cheese Cigars (V)

Spinach & Manchego Stuffed Mushrooms (V)

Southwestern Grilled Shrimp (GF, DF)  
with Avocado Lime Aioli

“Really Big” (12/15) Shrimp (GF)  
in Red Pepper Garlic Butter

Prosciutto Wrapped Asparagus Spears with Boursin Cheese & Lemon Zest (GF)

### Grilled Beef Tenderloin Bites

with Wild Mushrooms, Caramelized Onion, Bleu Cheese Crumbles & Cabernet Thyme Jus

Chicken Kabobs over Moroccan Cous Cous  
Chicken Breast marinated in White Wine,  
Yogurt, Garlic & Fresh Herbs  
served over a bed of Moroccan Cous Cous

Petite Lamb Rack  
grilled to Medium Rare, sliced & fanned and  
accompanied by Chimichurri Sauce  
served at Room Temperature with Herb Crust

Serrano Ham Wrapped Peach Slices (GF, DF)

### Tortilla Española (V, GF, DF)

Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion

Spanish Garlic Potato Salad (V)

Mixed Mediterranean Olives (VV, GF, DF)

### Tapas Sampler

featuring Goat Cheese Stuffed Figs wrapped in Serrano Ham, Spinach & Manchego Stuffed Mushrooms,  
Spanish Garlic Potato Salad, Garlic Shrimp, Costa Brava Chicken & Grilled Cumin Rubbed Beef Kabobs

## SUSHI

### PLATTERS

#### Sushi Sampler

featuring California Rolls, Kamehachi Rolls, Kappa Maki, New York Maki,  
Spicy Tuna Rolls & Tempura Shrimp Rolls

#### Seared Ahi Tuna Slices

served chilled with Ginger Soy & Tobiko Wasabi Crème Fraîche  
accompanied by Rice Crackers & Lotus Root Crisps

### MAKI SELECTIONS

*(Seaweed Rolls/6 Pieces unless noted)*

AAC Maki	Asparagus, Avocado & Cucumber.....
California Roll	Snow Crab, Avocado & Cucumber.....
Chicago Crazy Roll	Tuna, Yellowtail, Salmon, Crab, Cucumber, Lettuce & Masago.....
Dragon Roll	Freshwater Eel, Cucumber & Tempura Crunch rolled outside with Avocado, drizzled with Eel Sauce (8 Pieces).....
Futomaki	Spinach, Gourd, Shiitake Mushroom, Japanese Pickle & Egg Omelette (4 Pieces).....
Kamehachi Roll	Tuna, Avocado & Cucumber rolled inside out in Masago.....
Kappa Maki	Cucumber.....
Negi Hamachi Maki	Yellowtail & Scallions.....
New York Maki	Smoked Salmon, Cream Cheese & Scallion.....
Rainbow Roll	Crab, Avocado & Cucumber wrapped outside with Tuna, Salmon, Whitefish & Shrimp (8 Pieces).....
Spicy California Roll	Snow Crab, Avocado, Cucumber & Spicy Mayonnaise.....
Spicy Tuna Roll	Tuna & Spicy Mayonnaise.....
Spicy Tuna Deluxe	Spicy Tuna Roll with Avocado & Cucumber.....
Spider Roll	Fried Softshell Crab & Cucumber (5 Pieces).....
Summer Roll	Tuna, Yellowtail, Green Pepper, Avocado, Masago, Cilantro, Spicy Mayonnaise, Spicy Sesame Oil & Lime (5 Pieces).....
Tekka Maki	Tuna.....
Tempura Shrimp Roll	Shrimp Tempura, Scallions, Mayonnaise & Cucumber (5 Pieces).....