



**SEASONAL VALUE MENU SELECTIONS**  
FOR APRIL, MAY & JUNE 2019

After a long, cold and snowy winter – we finally start seeing the buds on the trees, the birds and the bees and the warming temperatures of April, May and June. Days are getting longer, late afternoons linger, and our thoughts turn to getting the patio furniture out, firing up the grill and starting to spend more time outdoors. Hel's Chefs have crafted the second quarter of our 2019 Seasonal Value Menus creating sumptuous selections weaving the celebratory themes of Cinco de Mayo and the end of the school year with a nod to the start of grillin' season and the rebirth of spring.

So enjoy the warming sunshine, look forward to the lengthening days and call Hel's Kitchen to take advantage of these fantastic values today. We're sure to make your spring a joyous time and a marvelous value.



**SEASONAL VALUE MENU SELECTIONS**

*We kindly request a 12-person minimum on the following menus.*

**BREAKFAST FOR LUNCH**

*You can't always have a mimosa with brunch during the week, but you CAN have breakfast for lunch! Combine all the best parts of our favorite meal without having to wake up early.*

Light & Fluffy Scrambled Eggs with Scallions & Cheddar (V, GF)

OR

Cinnamon Ginger Cayenne Sweet Potato Hash Egg Cups (V, GF)

Individual Cups of Diced Cinnamon Ginger Cayenne Roasted Sweet Potatoes,  
Butternut Squash & Caramelized Brussels Sprouts topped with Sunny Side Up Egg

Two-Bite Italian Sausage, Pepper & Onion Skewers (GF, DF)

Crème Brulee French Toast Mini Cups (V)

Freshly Baked Challah soaked in Brown Sugar Egg Batter & baked to golden brown

"Those Potatoes" (GF)

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

A Sweeping Display of Fresh Fruit to include (VV, GF, DF)  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries

\$9.50 per Person

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

*You bring the umbrella, we will bring the sunny flavors of citrus to your table.*

Sesame Crusted Chicken sliced & fanned over Citrus Infused Quinoa Salad (DF)

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

Sliced Sourdough with Whipped Lemon Ginger Butter (V)

\$12.50 per Person



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1 TEQUILA, 2 TEQUILA, 3 TEQUILA, FLOOR!

*With a menu this tasty, you don't even need a margarita!*

4" Mini DIY Street Tacos with Corn (GF) & Flour Tortillas

*Choose 2 from the following taco selections:*

Blackened Fish with Red Cabbage & Tequila Lime Aioli (GF, DF)

Shredded Beef (GF, DF)  
Pulled Slow Braised Chuck Tender

Korean BBQ Pulled Pork (GF, DF)

Pulled Chicken (GF, DF)

Grilled Fajita Vegetables (V, GF, DF)

Toppings for Tacos (V, GF)

Diced Tomato, Shredded Lettuce, Sour Cream, Shredded Cheddar,  
Diced White Onion, Cholula Hot Sauce & Lime Wedges

*Accompanied by:*

Elotes (V, GF)

Mexican Corn with Parmesan & Cotija Cheeses, Mayonnaise, Lime Juice & Cayenne Pepper

Margarita Citrus Salad (V, GF)

Fresh Orange & Grapefruit Segments laid over a touch of Mesclun Mix & Grilled Jicama  
tossed in Lime Vinaigrette

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

\$13.95 per Person

Add Guacamole (VV, GF, DF) (2 oz per Person) to Taco Toppings at \$2.00 per Person





## OFF TO CAMP

*Celebrate the end of the school year with this fantastic value.  
At these prices, you could eat this all summer long.*

Assorted Full Size Sandwiches

*Choose 3 from the following sandwich selections:*

Turkey – Brie – Cranberry Apple Chutney – Apricot Mustard – Arugula – 9 Grain Bread

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

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

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

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

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

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

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## Salads

*Choose 2 from the following salad selections:*

Basil Cream Potato Salad (V, GF)  
Tangy Basil Cream Mayonnaise  
with Shallots & Capers tossed with  
Quartered Red Skin New Potatoes

Chilled Israeli Cous Cous Salad (VV, DF)  
with Fresh Grilled Zucchini, Yellow Pepper  
& Grape Tomatoes, Fresh Chopped Pear &  
Jicama and Dried Cranberries

Blue Sky Cole Slaw (V, GF, DF)

Tuscan Farro Salad (VV, DF)  
Ancient Farro Grain tossed with  
Scallions, Grape Tomatoes &  
White Balsamic Vinaigrette

Hel's Famous Pasta Salad (V)  
with Five Vegetables, Two Cheeses &  
Sun-Dried Tomatoes  
in a Raspberry Vinaigrette

Farmers Market Chopped Vegetable Salad (VV, GF, DF)  
A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers,  
Red Onions & Cucumber with Champagne Chervil Vinaigrette

*Accompanied by:*

Individual Bags of Kettle Chips

Pickle Spear

\$12.85 per Person



## BUILD A BBQ



### Entrées

*Choose 2 from the following entrée selections:*

One-Third Pound Char Burgers  
accompanied by Heinz Ketchup, French's  
Mustard, Hellmann's Mayonnaise, Relish,  
Sliced American Cheese, Crisp Lettuce, Sliced  
Tomatoes, Sliced Red Onion & Pickle Chips

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

Fresh Wisconsin Brats on Rosen's Poppyseed Buns  
accompanied by Heinz Ketchup, French's Mustard,  
Gulden's Spicy Mustard, Relish, Grilled Onions,  
Chopped Tomatoes, Kosher Dill Pickle Spears &  
Sport Peppers

Italian Sausage on Italian Bread  
accompanied by Spicy Mustard, Sautéed Onions,  
Sautéed Green Peppers, Giardiniera Peppers &  
Marinara Sauce

Grilled Boneless Breast of Chicken Sandwiches with Sweet Baby Ray's BBQ Sauce  
accompanied by Crisp Lettuce, Sliced Tomatoes & Sliced Red Onion

Veggie Burgers (V)  
accompanied by Heinz Ketchup, French's Mustard, Pickle Relish,  
Sliced Tomatoes, Sliced Red Onions & Kosher Dill Pickle Chips

### Sides

*Choose 3 from the following side selections:*

Grandma's Potato Salad (V, GF)  
Idaho Potatoes, Relish, Red Onions, Scallions, Eggs,  
Mayo, Sour Cream, Gulden's Mustard & Parsley

Hel's Famous Pasta Salad (V)  
with Five Vegetables, Two Cheeses &  
Sun-Dried Tomatoes in a Raspberry Vinaigrette

Blue Sky Cole Slaw (V, GF, DF)

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

Watermelon Salad (V, GF)  
with Celery, Apple & Bleu Cheese  
in a Mint Vinaigrette

Summer Chopped Salad (VV, GF)  
with California Flat Leaf Spinach & Romaine Lettuce tossed with Chopped Carrots, Celery, Broccoli,  
Peppers, Tomatoes, Scallions, Fresh Roasted Corn, Fresh Baby Beets & Mozzarella Cheese  
accompanied by Balsamic Vinaigrette

Panzanella (V)  
Fresh Plum Tomatoes, Fresh Buffalo Mozzarella & Basil Chiffonade all tossed in Herbed Vinaigrette  
with Homemade Grilled Rye & Herbed Garlic Croutons

Sweet Corn on the Cob (Half-Ears) dipped in Fresh Drawn Butter (V, GF)

*Accompanied by:*

Individual Bags of Assorted Chips (VV, GF, DF)

Wet Naps!

\$14.45 per Person



## A LA CARTE DESSERT MENU

Lemon Mousse  
served with Whipped Cream & Fresh Raspberry Sauce  
\$36.50 (serves 12-16)

Strawberry Shortcake Summer Trifle  
Moist Pound Cake with Whipped Cream & Grand Marnier Macerated Strawberries  
\$54.95 (serves 16-20)

Fresh Fruit Tart  
\$29.95 (12" serves 12-16)

Chocolate Chip Cookie Skillet served warm with Vanilla Ice Cream  
\$9.95 (6" skillet serves 4-6)

Hummingbird Cake  
Banana Pineapple Spice Cake with Pecans frosted with Cream Cheese  
\$34.95 (serves 16-20)

Best Damn Lemon Cake  
\$19.95 (serves 12-16)

Sea Salt Caramel Flourless Chocolate Cake  
\$29.95 (serves 10-12)

Full Size Bundt Cakes  
Lemon Ginger ~ Lavender ~ Red Velvet Swirl  
\$19.95 (serves 12-16)

Raspberry Sauce  
\$5.95 (1/2 pint)

A LA CARTE DESSERT MENU CONT'D

FRUIT

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

Small  
\$45.95 (serves 12-16)

Medium  
\$69.95 (serves 25-30)

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry  
\$1.25 each

Fresh Fruit Salad  
of Honeydew, Cantaloupe, Pineapple, Red Flame Grapes & Mandarin Oranges  
\$5.95 per lb (minimum 3 lbs)

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Peanut Butter Cookies ~ Oatmeal Raisin Cookies  
Sugar Cookies ~ Blackout Cookies ~ Macadamia Nut & White Chocolate Cookies  
Andes Chocolate Mint Cookies ~ Pretzel Caramel Chocolate Chip Cookies  
S'mores Bars ~ Turtle Bars ~ Fudgy Brownies ~ Sea Salt Caramel Brownies  
Rocky Road Brownies ~ White Chocolate Toffee Blondies ~ Lemon Delites  
Apricot Nut Bars ~ Lahina Clouds ~ Raspberry Oatmeal Triangles  
\$13.80 per Dozen (minimum 1 dozen per selection)

## ORDERING GUIDELINES

*Set-Up & Food Display:* All menu offerings will be beautifully presented on handcrafted baskets, ceramic platters and chafing dishes but are available on attractive plastic disposable platters for your convenience as well. Our highly trained delivery personnel will take the time to unwrap, set up and display your buffet items and make certain that all is to your complete satisfaction.

*Payment:* Payment for corporate drop-off orders can be made by credit card (Visa, MasterCard, Discover or American Express), check/cash upon delivery, or you may arrange to be invoiced. We are pleased to charge your balance due up to \$1,000.00 per order to your credit card. We will include a 2.5% processing fee for any amounts over \$1,000.00 (for American Express 3.5% processing fee) If payment is invoiced, final balance is due and payable within 21 days. Gratuities are optional and at your discretion.

*Cancellation:* If it is necessary to cancel a drop-off order, please call and cancel your order by 10:00 a.m. one full business day (Monday through Friday) before your event/order. Any orders cancelled beyond that time will be charged at a rate of 100% of all perishable items.

*Full Service Design:* Need staff? Tableware? Linens? Our Culinary Architects would be happy to assist with additional needs and requests. Please call (847) 205-5125.