



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

## SEASONAL VALUE MENU SELECTIONS FOR JANUARY, FEBRUARY & MARCH 2020

BRRR! It's cold out there. So why head out and fight the elements when you can sit back, relax and let Hel's Kitchen bring something comforting and delicious directly to your home or office? And when you look at the fantastic value pricing, you'll think that Santa has made a return trip just for your guests dining pleasure.

So take a moment and peruse the delicious selections our chefs have put together for the first quarter's Seasonal Value Menus. We hope you'll find them as interesting and tasty as we do.



### SEASONAL VALUE MENU SELECTIONS

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

*Baby  
it's cold  
outside*

#### BABY IT'S COLD OUTSIDE

Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme and sautéed in Virgin Olive Oil  
accompanied by Lemon Basil Sauce

Vegetarian Ravioli Duet in Vodka Sauce (V)  
served with Parmesan Cheese on the side

California Garden Salad (VV, GF, DF)  
Mixed Garden Greens & Fresh, Crisp California Vegetables  
tossed with Raspberry Vinaigrette

Herbed Focaccia (V)

\$12.85 per Person

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



## OLD SCHOOL HOME COOKIN'

Classic Meatloaf (Ground Beef) (DF)  
with Savory Mushroom Gravy

Hel's Style Rich & Creamy Mashed Potatoes (V, GF)  
A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

Peas, Carrots & Pearl Onions (V, GF)

Parker House Rolls with Butter (V)

\$10.95 per Person



## COMFORT FOOD

Individual Chicken Pot Pie

Butternut Squash & Yukon Gold Potato Smash (V, GF)

Orchard Chopped Salad (V, GF)  
with Chopped Romaine, Baby Spinach, Shaved Apples & Pears,  
Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette

Mini Jalapeño Cornbread Muffins (V)

\$10.95 per Person



## BLUES-BUSTER

### Assorted Full Size Sandwiches

(Gluten-Free Bread available upon request – add \$1.75 per Sandwich)

*Choose 3 from the following sandwich selections:*

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

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

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

Turkey – Bacon – Tomato – Cucumber – Romaine – Mayo – 9 Grain Bread

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

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

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

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

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### Hel's Housemade Soups served with Crackers

*Choose 1 from the following soup selections:*

Loaded Baked Potato ~ Corn Chowder (V) ~ Tomato Bisque (V, GF)

Chicken Tortilla with Tortilla Strips ~ Pumpkin Squash

Beef, Turkey or Vegetarian Chili (add \$2.00 per Person)

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*Accompanied by:*

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

Individual Bags of Assorted Chips

Pickle Spear

\$12.75 per Person

beat  
the  
winter  
blues

## A LA CARTE DESSERT MENU

### 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

\$1.15 per Piece (minimum 1 dozen per selection)

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### CAKES & STUFF

Best Damn Lemon Cake (V)

\$19.95 (serves 12-16)

Killer Chocolate Raspberry Cake (V)

\$34.95 (serves 16-20)

Carrot Walnut Layer Cake with Classic Cream Cheese Frosting (V)

\$34.95 (serves 16-20)

Espresso Mousse with Whipped Cream & White Chocolate Sauce (V)

\$36.50 (serves 12-16)

Oreo Chocolate Chip or Turtle Cheesecake (V)

\$34.95 (serves 12-16)

Classic Bread Pudding with Toffee Sauce (V)

\$29.95 (serves 12-16)

## 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 3.25% processing fee for any amounts over \$1,000.00 (for American Express 4% 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:* Our Culinary Architects are capable of handling every facet of your affair from menu design, special themes, floral centerpieces, linen selections and rental of china plates, glassware, silver flatware, tables, chairs, chafing dishes and silver buffet serving pieces.