



## SEASONAL VALUE MENU SELECTIONS FOR JULY, AUGUST & SEPTEMBER 2019

We all survived the -60° weather for this very moment...summer! The chefs at Hel's Kitchen Catering are ready to get their grill on. Join the good vibes coming out of our kitchen and enjoy the July-August-September Seasonal Value Menus. Each menu has been specially selected to bring the pleasure of warm weather to your table at an unbeatable price. Let us do the work while you relax by the pool or indulge in a blast of AC. From a grazing menu to a classic cookout to salads and sandwiches, Hel's Kitchen has all of your summer entertaining covered.

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### SEASONAL VALUE MENU SELECTIONS

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



#### SUMMERTIME

*Sunny and seasonal is the best way to describe the Summertime...menu.  
Enjoy a crunchy salad, citrusy chicken and more!*

#### Chicken Piccata

Boneless Breast of Chicken sautéed in Lemon Caper Beurre Blanc

#### Pasta Roulades (V)

Noodle wrapped around Spinach & Ricotta  
served with Tomato Basil Sauce

#### Summer Chopped Salad (V, 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

#### Fresh Herbed Garlic Bread (V)

\$12.90 per Person

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



## POOLSIDE

*Sometimes you just want to sit under the sun with your family and friends and munch the afternoon away. Good conversation and even better food makes our Poolside grazing menu the perfect companion to your afternoon. Poolside even tastes good if you are stuck at a lunch meeting in the office!*



### Assorted Lunch Size Wraps

*Choose 3 from the following wrap selections:*

Sirloin – Roasted Red Pepper – Caramelized  
Onion – Horseradish Parmesan Peppercorn  
Spread – Mesclun Lettuce – Flour Tortilla

Smoked Chicken Breast – Pepper Jack Cheese –  
Roasted Red Pepper – Leaf Lettuce –  
Crispy Onions – BBQ Ranch – Flour Tortilla

Turkey – Ham – Summer Sausage – Pepperoni – Salami – Shredded Romaine – Red Onion –  
Green Pepper – Mozzarella Cheese – Mayonnaise, Oil & Vinegar – Flour Tortilla

Turkey – Bacon – Tomato – Cucumber – Romaine – Mayo – Flour Tortilla

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto –  
Balsamic Glaze – Spinach Tortilla (V)

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

Crudite Jalisco Style (V, GF)  
Jicama, Cucumber & Carrot Sticks  
with Lime Wedges & Spicy Tajin Shake, Tequila Lime Crema

Mojito Grilled Fruit Salad (VV, GF, DF)

\$14.95 per Person



## MASON-DIXIE LINE

*3 types of tangy BBQ sauce, succulent ribs, juicy pulled chicken and perfect blend of sides.  
This menu is the ultimate in favorite summer foods.*

BBQ Baby Back Ribs (GF, DF)  
served with Sweet Baby Ray's & Tangy Mustard BBQ Sauces

BBQ Pulled Chicken with Soft Petite Cornduster Rolls

White Macaroni & Cheese (V)  
Parmesan, Mozzarella & Gouda

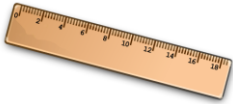
Santa Fe Corn Soufflé (V)  
Sweet Corn, Scallion & Roasted Red Pepper

Dixie Slaw (V, GF)  
Cabbage, Collards & Carrots in a Tangy Vinaigrette

\$14.65 per Person

CLASS IN SESSION

*The end of summer brings us all back to the daily grind.  
Ease in to the school year with this great combo of soups, salads and sandwiches!*



Homemade Soup served with Crackers

*Choose 1 from the following soup selections:*

Loaded Baked Potato with Toppings ~ Chicken Corn Chowder ~ Cheddar Broccoli (V)

Butternut Squash (V) ~ Chicken Tortilla with Tortilla Strips (No Crackers)

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

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Salad

*Choose 1 from the following salad selections:*



Orchard Chopped Salad (V, GF)

with Chopped Romaine, Baby Spinach, Shaved Apples & Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola accompanied by Raspberry Vinaigrette

Midwestern Mesclun Salad (V, GF)  
with Grilled Asparagus, Summer Squash &  
Fresh Grilled Corn tossed with Dried Cherries,  
Wisconsin Goat Cheese & Balsamic Vinaigrette

Kale Garden Salad (V, GF)  
Blend of Kale, Spinach, Tomato Wedges,  
Carrot, Radish & Cucumber  
with Buttermilk Ranch Dressing

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Assorted Petite Sandwiches

(Gluten-Free Bread available upon request for an additional \$1.25 per Sandwich)

*Choose 3 from the following sandwich selections:*

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

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

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

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

Bacon Cheddar Egg Salad – Leaf Lettuce – Mini Croissant

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

*Accompanied by:*

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry (VV, GF, DF)  
garnished with Red Flame Grapes

\$12.95 per Person



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

\$13.80 per Dozen (minimum 1 dozen per selection)



SWEET TREATS

Killer Chocolate Raspberry Cake  
\$34.95 (serves 16-20)

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

Strawberry Dream Cake  
Chiffon Sponge Cake with Strawberry Filling & Whipped Cream  
\$34.95 (serves 16-20)

Best Damn Lemon Cake draped with Dark Chocolate Ganache  
\$19.95 (serves 12-16)

Vanilla Bean Cheesecake with Fresh Sliced Strawberries & Blueberries  
\$34.95 (serves 12-16)

Key Lime Pie  
\$20.95 (serves 12-14)

Death by Chocolate Trifle  
\$44.95 (serves 16-20)

Tiramisu Trifle  
\$44.95 (serves 16-20)



FRUIT DISPLAYS

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

Small  
\$45.95 (serves 12-16)

Medium  
\$69.95 (serves 25-30)

Large  
\$119.95 (serves 45-55)

## 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.