



SEASONAL VALUE MENU SELECTIONS
FOR OCTOBER, NOVEMBER & DECEMBER 2019

HO! HO! HO! Well, not quite yet, but if you listen closely, you can almost hear our kitchen elves working their magic on this year's fourth and final installment of our Seasonal Value Menus.

So take advantage of our generous holiday spirit and order these fantastic value menus today, tomorrow and for the rest of the holiday season.

Happy Holidays, Buon Natale, Feliz Navidad and Joyeux Noel.

SEASONAL VALUE MENU SELECTIONS

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

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

BOO!!

Don't be afraid to dive into fall with this outstanding lasagna combination paired with our wonderfully flavorful chicken.



Boneless Chicken Breasts (GF) with Leeks, Shallots & Carrots in a Riesling Cream Sauce

Vegetable Lasagna "Rotolare" (V) Seasonal Vegetables in a Delicate Blend of Ricotta, Parmesan, Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with Mozzarella & Our Own Tomato Basil Sauce

Italian Garden Salad (VV, GF, DF) with Romaine & Spinach, Pepperoncini, Zucchini & Thinly Sliced Red Onion in Italian Vinaigrette

Herbed Focaccia (V)

\$13.35 per Person



TRICK OR TREAT

No tricks here. Just a great menu at an affordable price - what a treat!

Red Wine Braised Beef Pot Roast (GF, DF) in Mushroom Bordelaise

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

Sautéed Green Beans (VV, GF, DF) tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest

Simple Garden Salad (VV) Iceberg & Romaine Lettuces tossed with Tomato Wedges, Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage served with choice of Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)

Sliced Sourdough Bread with Butter (V)

\$15.95 per Person



MIDWEST COMFORT

As the chill of winter begins to set in, what sounds better than enjoying some good old-fashioned Midwest comfort food? And, at this price, your budget can relax into the season as well.

Classic Meatloaf (Ground Beef)
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)

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

Parker House Rolls with Whipped Honey Butter (V)

\$13.40 per Person



TURKEY GOBBLER

It doesn't get better than this. Succulent white and dark meat turkey, rich gravy, homemade stuffing, mashed potatoes & more... You'll think you are at grandmother's house – only you don't have to help with the dishes. That's what we call a holiday treat.

Oven Roasted White & Dark Meat Turkey
sliced & fanned over Mom's Traditional Bread Stuffing with Fresh Herbs

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

Traditional Green Bean Casserole (V)
topped with French Fried Onions

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

Rich Turkey Gravy with a touch of White Wine & Sage

Housemade Orange Ginger Cranberry Sauce (VV, GF, DF)

Freshly Baked Assorted Rolls with Butter (V)

\$17.95 per Person



**Happy
Thanksgiving!**

BUON NATALE

Happy Holidays from the Italian Countryside. Delicious pasta combined with an old Italian favorite create the heart of this Mangé menu. Buono Appetito e Amare!

Pappardelle Pasta with Bolognese Sauce
served with Parmesan cheese on the side

Escallops of Chicken Parmesan
Tender Breast of Chicken breaded, gently sautéed &
topped with Mozzarella & Marinara

Sautéed Green Beans (VV, GF, DF)
tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest

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

Garlic Breadsticks (1/2 cut) (V)

\$12.85 per Person



A JOLLY HOLIDAY SPREAD

*It's a jolly jolly holly....oops. Caught us getting caught up in the spirit of the season.
It is, after all, the giving season, and with this menu, we are giving all we can at a
fantastic, value-driven price. So, invite a crowd, and tell them to bring their heartiest appetites.
They'll need them to get to the bottom of this delectable feast.*

Bacon Wrapped Pork Tenderloin Medallions (GF, DF)
topped with Apple Cider Glaze

Bone-In Farm to Table Chicken (GF, DF)
Brown Sugar, Garlic & Lemon Juice

Oven Roasted Fingerling Sweet Potatoes (VV, GF, DF)
with Brown Sugar & Cinnamon

Caramelized Brussels Sprouts with Shallot, Garlic & Thyme (VV, GF, DF)

Fresh Baby Lettuces (V, GF)
with Feta Cheese, Kadota Fig, Grilled Red Onion & Roasted Cherry Tomato
in Lemongrass Balsamic Vinaigrette

\$15.90 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 ~ Pumpkin Pie Bars
Lemon Delites ~ Apricot Nut Bars ~ Lahina Clouds ~ Raspberry Oatmeal Triangles
\$1.15 per Piece (minimum 1 dozen per selection)

CAKES

Best Damn Lemon Cake (V) \$19.95 (serves 12-16)	Killer Chocolate Raspberry Cake (V) \$34.95 (serves 16-20)
Flourless Chocolate Cake (V, GF) dusted with Powdered Sugar \$27.95 (serves 10-12)	Pumpkin Cheesecake with Ginger Snap Crust (V) \$34.95 (serves 12-16)
Carrot Walnut Layer Cake with Classic Cream Cheese Frosting (V) \$29.95 (serves 16-20)	
Apple & Pear Cognac Upside Down Cake (V) \$34.95 (serves 16-20)	
Classic Bread Pudding with Toffee Sauce (V) \$29.95 (serves 12-16)	
Raspberry Sauce \$5.95 (1/2 pint)	

PIES
(serves 6-8)

Dutch Apple
\$14.95

Traditional Pumpkin
\$14.95

Bourbon Chocolate Pecan
\$16.95

COBBLERS
(serves 12-16)

Our Fabulous Freshly Baked Fruit Cobblers with Melt-In-Your-Mouth Topping

Apple Cranberry
\$24.95

Chocolate
\$24.95

FRUIT DISPLAYS

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)

Large
\$119.95 (serves 45-55)

SPECIAL HOLIDAY BEVERAGES

Hot Spiced Apple Cider
Rich Hot Chocolate with Mini Marshmallows

\$15.00 Air Pot serves 9 cups

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 event coordinators 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.