



SEASONAL VALUE MENU SELECTIONS  
FOR SEPTEMBER & OCTOBER 2017

Summer is coming to a close, and we welcome the passing of 90-degree days and flash thunderstorms for the beauty and peacefulness of early fall lazy afternoons and the beautiful change of colors that are the province of the Midwest. Our chefs embrace this seasonal transformation by blending the last of late summers bounty with the heartier food characteristic of the oncoming cooler months. From simple and refreshing to hearty and flavorful, we strive to achieve the perfect balance in quality, quantity and affordability. So take some time and try each menu in its turn. From the outstanding Labor Day Picnic to the actually not-too-scary “Boo!,” we’re sure you will find each offering a wonderfully delicious break in your busy week.

So, this fall, look no further than Hel’s Kitchen Catering for all of your catering needs. Your guests and fellow workers will praise your delicious decision-making and innovative thinking.



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. You will wear the costume of a master chef when you offer this fabulous menu to your guests.*



Boneless Chicken Breasts (GF)  
with Leeks, Shallots, Potatoes & 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

Assorted Rolls with Butter (V)

\$12.15 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

Yukon Gold Potato & Carrot Smash (V, GF)  
with a hint of Nutmeg

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)

\$14.70 per Person



## LABOR DAY PICNIC

*Time to start thinking about putting away the deck furniture, preparing the garden for the long winter and getting the kids back to school.... but not without one last great BBQ.*

*Keep it light or make it hearty – lots of choices here to make your family and friends smile with our Labor Day Picnic Seasonal Value Menu.*



### Entrées

*Choose 2 from the following entrée selections:*

One-Third Pound Char Burgers  
on Sesame Buns  
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 BBQ Chicken on Sesame Egg Twist Roll (DF)  
accompanied by Crisp Lettuce, Sliced Tomatoes & Sliced Red Onion

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### Sides

*Choose 3 from the following side selections:*

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

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

Fingerling Potato Salad (VV, GF, DF)  
Fingerling Potatoes split & tossed with Shallots & Capers with Chervil Vinaigrette

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

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

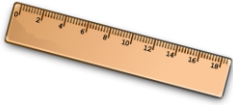
Fresh Fruit Salad (VV, GF, DF)  
of Honeydew, Cantaloupe, Pineapple,  
Red Flame Grapes & Mandarin Oranges

\$13.95 per Person



## CLASS IN SESSION

*It's always bittersweet leaving the lazy days behind and preparing to get back to learning, but we'll make your studying a little easier with these fabulous selections of warm and hearty soups combined with our some of our favorite salads and delicious petite sandwiches and cocktail wraps. You don't have to be taking French to understand Bon Appétit!*



### Homemade Soup served with Oyster Crackers

*Choose 1 from the following soup selections:*

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

Butternut Squash (V) ~ Chicken Tortilla with Tortilla Strips (No Oyster 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, Chopped 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 \$0.50 per Sandwich)



*Choose 3 from the following sandwich selections:*

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

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)

\$10.70 per Person

A LA CARTE DESSERT MENU

COOKIES & DESSERT BARS

Chocolate Chip Cookies ~ Peanut Butter Cookies ~ Oatmeal Raisin Cookies ~ Sugar Cookies

Lemon Cookies ~ Blackout Cookies ~ Macadamia Nut & White Chocolate Cookies

Andes Chocolate Mint Cookies ~ Pretzel Caramel Chocolate Chip Cookies ~ Fudgy Brownies

Sea Salt Caramel Brownies ~ Rocky Road Brownies ~ Cheesecake Swirl Brownies

White Chocolate Toffee Blondies ~ S'mores Bars ~ Turtle Bars ~ Raspberry Lemonade Bars

Lemon Delites ~ Apricot Nut Bars ~ Lahina Clouds ~ Raspberry Oatmeal Triangles

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

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CAKES

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

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

Carrot Walnut Layer Cake  
with Cream Cheese Frosting  
\$34.95 (serves 16-20)

Pumpkin Cheesecake  
with Ginger Snap Crust  
\$34.95 (serves 12-16)

White Chocolate Cranberry Bread Pudding  
\$29.95 (serves 12-16)

Apple Cranberry Crisp  
\$24.95 (serves 12-16)

Bourbon Chocolate Pecan Pie  
\$16.95 (serves 6-8)

Pumpkin Pie  
\$14.95 (serves 6-8)

Raspberry Sauce  
\$5.95 (1/2 pint)

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COBBLERS  
(serves 12-16)

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

Apple Cobbler  
\$24.95

Cherry Cobbler  
\$27.95

Blueberry Peach Cobbler  
\$27.95

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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)

## 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. the day before your event/order. Any orders cancelled beyond that time will be charged at a rate of 50% 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.