

## PASSOVER SELECTIONS 2010

### "THE COMPLETE PACKAGE"

Roasted Lamb Shank

#### Seder Plate

(1 per 8 Guests)

Hard Boiled Egg  
(1 per plate)

Haroset  
(1 pint per plate)

Karpas (Parsley)

Maror (Horseradish)

#### Dinner Menu

Gefilte Fish with Carrot Slices  
 accompanied by White or Beet Horseradish

Chicken Soup with Matzoh Ball, Slivers of Carrot & Fresh Chopped Parsley  
 and Toasted Matzoh Farfel

Homemade Kishke

#### Choice of Entree

(Can be split in multiples of 4)

Old Fashioned Brisket of Beef (5 oz pp)  
 sliced & served with  
 Onions & Homemade Brisket Gravy (2 oz pp)

Oven Roasted Garden Vegetable Chicken  
 Bone-In Chicken with Fresh Herbs, Tomatoes,  
 Green Peppers & Onions

Fresh Grilled Atlantic Salmon  
 brushed with Fresh Herbs & Virgin Olive Oil  
 served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli

Stuffed Chicken Breast  
 Boneless Breast of Chicken with skin wrapped around  
 Helen's Apple Matzoh Stuffing  
 oven roasted to golden brown  
 accompanied by Orange Apricot Glacé

Chicken Florentine  
 Boneless Breast of Chicken  
 sautéed with Sherry Wine & Mushroom  
 served over Fresh Steamed Spinach

#### Choice of 2 Side Dishes

Eggplant Timbale  
 Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce  
 and Parmesan & Mozzarella Cheese

Sweet Potato & Apple Tzimmes  
 Chunks of Sweet Potato, Tart Granny Smith Apple & Dried Plum  
 folded together with Sugar, Cinnamon & Madeira Wine

Select Fresh Vegetable Medley  
 Asparagus, Green, Red & Yellow Pepper, Carrot, Broccoli,  
 Cauliflower & Red Onion all tossed in Fresh Herb Butter

Oven Roasted Fan Potatoes  
 Idaho Baking Potatoes fan sliced & oven roasted to golden brown  
 in an Onion Paprika Butter

Apple Matzoh Kugle  
 Matzoh Crackers soaked in Whipped Whole Eggs, Sugar & Cinnamon,  
 layered with Fresh Granny Smith Apples, Raisins & Toasted Walnuts  
 and baked to golden brown

Orange Glazed Broccoli & Carrot Sauté  
 Fresh Broccoli Crowns & Thinly Sliced Carrot Coins  
 tossed in a delicious blend of Orange Infused Butter & Brown Sugar

Steamed Asparagus with Beurre Noisette & Toasted Pine Nuts

Tagine Vegetables  
 Fresh Cut Carrot, Cauliflower, Zucchini, Radish, Pearl Onion, Mushroom  
 & Grape Tomato simmered in a Mediterranean Tomato Broth

\$22.65 per Person

Above Package available for 8 or more (Must order in multiples of 4)

No Substitutions Please

DUE TO THE HIGH VOLUME OF HOLIDAY ORDERS, ALL ITEMS WILL BE PACKED IN DISPOSABLE FOIL AND PLASTIC CONTAINERS.

DELIVERY WILL BE SCHEDULED IN 3 HOUR WINDOWS BETWEEN 9:00AM AND 4:00PM.

ALL PASSOVER ORDERS MUST BE PLACED BY WEDNESDAY, MARCH 24, 2010 FOR  
 PICK UP OR DELIVERY ON MONDAY, MARCH 29 OR TUESDAY, MARCH 30, 2010 BETWEEN 9:00AM AND 4:00PM

NO ADDITIONS OR DELETIONS WILL BE ACCEPTED AFTER FRIDAY, MARCH 26, 2010.

HAVE A HAPPY & HEALTHY PASSOVER

## APPETIZERS

Chopped Liver Platter  
 decorated with Chopped Egg White, Egg Yolk & Red Onion accompanied by Matzoh Crackers  
 \$29.95 (2 lb platter serves 20-30)

Scottish Smoked Salmon  
 accompanied by Cocktail Rye, Water Crackers,  
 Fresh Chopped Dill, Nonpareil Capers & Sour Cream  
 \$59.95 (1 lb platter serves 10-15)

Whole Smoked Lake Superior Whitefish Platter  
 served with Fresh Lemon Wedges & garnished with Fresh Cut Vegetables  
 \$49.95 (2 lb platter)

Petite Pesto Charlotte with Toasted Garlic Matzoh Crackers  
 \$24.95 (serves 15-20)

Small Fresh Vegetable Crudite  
 of Broccoli, Cauliflower, Asparagus, Carrots & other select Fresh Vegetables  
 accompanied by Spinach Spring Scallion Dip  
 \$34.95 (serves 14-18)

Build Your Own Passover Trio  
 accompanied by Toasted Garlic Matzoh Crackers

Choose 3 from the following:  
 Artichoke Caponata ~ Whitefish Salad ~ Salmon, Dill & Caper Salad ~ Baba Ganouj ~ Mixed Olives ~ Bruschetta  
 \$29.95 (serves 12-20)

Cocktail Veal Meatballs  
 Our light & delicious Veal Meatballs  
 with Mint, Parsley & Dill tossed in a Lemon Infused Sauce  
 A Mediterranean Delight!  
 \$17.95 (20 pieces)

Salmon Croquettes  
 with Remoulade or Dijon Mustard Aioli  
 \$14.95/dozen

Deviled Eggs  
 Traditional - \$9.00/dozen  
 Smoked Salmon with Caviar - \$14.00/dozen  
 Cucumber Chive Crème Fraiche - \$14.00/dozen  
 (Mix 'em up to create your own custom dozen)

## A LA CARTE SELECTIONS

### VEGETABLE SELECTIONS

(2 lb minimum on all items priced by the lb)

Eggplant Timbale  
 Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce  
 and Parmesan & Mozzarella Cheeses  
 \$24.95 (serves 8-10)

Fresh Asparagus Gremolata oven roasted in Extra  
 Virgin Olive Oil & topped with Chopped Lemon Zest,  
 Garlic & Flat Italian Parsley  
 \$13.50/lb

Oven Roasted Butternut, Acorn & Spaghetti Squashes  
 tossed in Butter, Brown Sugar & Autumn Spices  
 \$7.95/lb

Orange Glazed Broccoli & Carrot Sauté  
 Fresh Broccoli Crowns & Thinly Sliced Carrot Coins  
 tossed in a delicious blend of  
 Orange Infused Butter & Brown Sugar  
 \$7.95/lb

Tagine Vegetables  
 Fresh Cut Carrot, Cauliflower, Zucchini, Radish,  
 Pearl Onion, Mushroom & Grape Tomato  
 simmered in a Mediterranean Tomato Broth  
 \$7.95/lb

Select Fresh Vegetable Medley  
 Asparagus, Green, Red & Yellow Pepper, Carrot,  
 Broccoli, Cauliflower & Red Onion  
 all tossed in Fresh Herb Butter  
 \$7.95/lb

Warm Grilled Vegetables with Balsamic Reduction  
 \$10.95/lb  
 with Crumbled Goat Cheese \$12.95/lb

### POTATOES & PASSOVER SPECIALTIES SELECTIONS

(2 lb minimum on all items priced by the lb)

Sweet Potato & Apple Tzimmes  
 Chunks of Sweet Potato, Tart Granny Smith  
 Apple & Dried Plum folded together with  
 Sugar, Cinnamon & Madeira Wine  
 \$6.95/lb

Whipped Brandied Sweet Potatoes  
 topped with Brown Sugar & Candied Pecans  
 \$7.95/lb

Parslied Roasted Red Skin Potatoes & Top-On  
 Baby Carrots splashed with Brisket Gravy  
 \$8.95/lb

Oven Roasted Fan Potatoes  
 Idaho Baking Potatoes fan sliced &  
 oven roasted to golden brown  
 in an Onion Paprika Butter  
 \$14.95/dozen (minimum 1 dozen)

Spiced Sweet Potato Wedges  
 with Basil Garlic Aioli  
 \$8.95/dozen (minimum 1 dozen)

Seder Plate  
 Roasted Lamb Shank, Hard Boiled Egg,  
 Haroset, Karpas & Maror  
 \$7.95/plate

Gefilte Fish with Carrot Slices  
 accompanied by White or Beet Horseradish  
 \$4.95/piece (must order in multiples of 4)

Homemade Whole Kishke  
 \$9.95 (approx 1 lb)

Hard Boiled Egg  
 \$0.75 each

Leona's Five Fruit Compote  
 with Prunes, Apricots, Peaches,  
 Cherries & Pineapples  
 \$8.95/lb

Hel's Homemade Haroset  
 \$9.25/lb

Helen's Apple Matzoh Stuffing  
 \$7.95/lb

Apple Matzoh Kugle  
 \$24.95 (5 lb pan serves 8-12)

Yukon Gold Potato Kugle  
 \$24.95 (5 lb pan serves 8-12)

Apple Matzoh Kugle Cupcakes  
 \$18.00/dozen

Yukon Gold Potato Kugle Cupcakes  
 \$18.00/dozen

Orange Cranberry Walnut Mold  
 \$24.95 (4 lb mold serves 16-20)

## SOUP & SALAD SELECTIONS

(2 lb or 12 person minimum on all salads)

Gala Apple Waldorf Salad  
with Celery, Apples & Walnuts in a Sweet & Tangy Dressing  
\$7.95/lb

Passover Caesar Salad  
with Freshly Grated Parmesan Cheese & Mini Matzoh Ball Croutons  
\$1.90/person

Spinach Salad with Mandarin Orange & Slivered Almonds  
served with Tangerine Vinaigrette  
\$1.90/person

Winter Chopped Salad  
with Chopped Romaine, Baby Spinach, Chopped Apples,  
Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola  
accompanied by Raspberry Vinaigrette  
\$2.25/person

Fresh Baby Lettuces  
with Feta Cheese, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato  
in Lemongrass Balsamic Vinaigrette  
\$2.25/person

Baby Lettuces & Spinach Salad  
tossed with Fresh Grilled Vegetables,  
Crispy Walnuts & Fresh Raspberries  
with Raspberry Walnut Vinaigrette  
\$2.75/person

Roasted Carrot Ginger Soup  
with Chive Creme Fraiche Garnish  
\$12.95 per ½ gallon (serves 6-8)

Portobello Mushroom Soup  
\$12.95 per ½ gallon (serves 6-8)

Chicken Soup  
with Carrot Slivers, Chopped Parsley & Matzoh Farfel  
\$4.95/quart

Matzoh Balls  
\$1.25 each (must order in multiples of 5)

**Hel's Kitchen**  
C.A.T.E.R.I.N.G.  
847-205-5125  
www.helskitchen.com

## ENTREE SELECTIONS

Old-Fashioned Brisket of Beef  
sliced & splashed with Brisket Gravy  
\$21.95/lb (minimum 2 lbs)

Brisket Gravy  
\$5.95/pint

Whole Poached Norwegian Salmon  
fully garnished & served with Cucumber Dill & Mustard Mayonnaise Sauces  
\$109.95 (6 lbs serve 20-25 as 1 of 2 entrées)

Fresh Black Cod  
marinated in Hel's Thai Marinade with Scallions & Garlic  
then grilled over hardwood coals  
\$89.95 (8 – 3 oz portions serve 4 guests as a single entrée)

Dijon & Matzoh Meal Encrusted Pike  
Fresh Pike Fillet encrusted with Matzoh Meal Crumbs  
& a touch of Dijon then baked to golden crisp  
\$55.95 (8 – 3 oz portions serve 4 guests as a single entrée)

Fresh Grilled Atlantic Salmon  
brushed with Fresh Herbs & Virgin Olive Oil  
served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli  
\$49.95 (8 – 3 oz portions serve 4 guests as a single entrée)

Light & Flaky Mediterranean Herbed Tilapia  
garnished with a Lemony Apple, Jicama & Radish Slaw  
\$38.95 (12 – 2.5 oz portions serve 6-8 as 1 of 2 entrées)

Oven Roasted Garden Vegetable Chicken (Bone-In)  
with Fresh Herbs, Tomatoes, Green Peppers & Onions  
\$5.95/person (must order in multiples of 4)

Chicken Marseille  
with Fresh Herbs, Tomatoes, Green Peppers & Onions  
\$36.80 (8 – 4 oz boneless breasts)

Chicken Marbella  
braised in White Wine with Fresh Coriander, Bay & Brown Sugar  
reduced with Garlic Cloves, Capers, Prunes & Olives  
\$36.80 (8 – 4 oz boneless breasts)

Chicken Florentine  
sautéed with Sherry Wine & Mushroom  
served over Fresh Steamed Spinach  
\$36.80 (8 – 4 oz boneless breasts)

Passover Turkey Roulades  
with Sage, Thyme & Spinach Pecan Stuffing  
served with Tomato Marmalade  
\$59.95  
(40 slices serve 8-10 as a single entrée or 16-18 as 1 of 2 entrées)

Apricot Glazed Roasted Turkey Breast  
hand carved & served with Cranberry Mustard  
& Wild Mushroom Au Jus  
\$89.95  
(serves 8-10 as a single entrée or 16-18 as 1 of 2 entrées)

Stuffed Chicken Breast  
Boneless Breast of Chicken with skin wrapped around  
Helen's Apple Matzoh Stuffing & oven roasted to golden brown  
accompanied by Orange Apricot Glacé  
\$8.95/piece (must order in multiples of 4)

## DESSERT SELECTIONS

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries  
Small (serves 12-16) \$45.95      Medium (serves 25-30) \$59.95

Dark Chocolate Mousse with White Chocolate Shavings \$29.95 (serves 12-16)	Honey Cake with Orange Zest Glaze \$14.95 (serves 10-14)
Lemon Mousse with Fresh Whipped Cream & Raspberry Sauce \$29.95 (serves 12-16)	Lemon Glazed Sponge Cake \$14.95 (serves 10-14)
Chocolate Banana Cake Chocolate Cake with Banana Custard & Fresh Sliced Bananas covered with Chocolate Glaze \$17.95 (serves 8-10)	Almond Cake \$14.95 (serves 8-10)
"Reverse" Fresh Banana Cake split & filled with Fresh Sliced Bananas frosted & filled with Chocolate Ganache \$17.95 (serves 8-10)	Flourless Chocolate Cake \$14.95 (serves 8-10)
Fresh Fruit Mosaic Cheesecake \$34.95 (serves 20-24)	Passover Cupcakes: Assorted Frosted Cupcakes \$8.95 (1/2 dozen)
Passover Pumpkin Cheesecake \$34.95 (serves 20-24)	Jam-Filled Streusel Muffins \$6.95 (1/2 dozen)
Pecan Turtle Cheesecake \$34.95 (serves 20-24)	Macaroons: Coconut & Chocolate \$9.00/dozen
Strawberry Cheesecake \$34.95 (serves 20-24)	Chocolate Dipped Macaroons: Coconut & Chocolate \$13.00/dozen
Chocolate Raspberry Hazelnut Torte \$14.95 (served 10-14)	Grandma Helen's Chocolate Dipped Chocolate Toffee Matzoh \$7.95/lb
	Sweet Raspberry Sauce \$5.95 (1/2 pint)

Hel's Kitchen Catering would like to remind you of our ongoing commitment to feeding the hungry and helping the disadvantaged during these difficult times. For this Passover, Hel's Kitchen will donate 5% of all Passover sales to Mazon – A Jewish Response to Hunger (<http://helskitchen.com.mazon.html>). And we will expand our 3% matching program to include a variety of charitable organizations quietly doing tireless work to alleviate suffering and hardship every day. See Hel's Kitchen Cares (<http://helskitchen.com/helskitchencares.html>) for more information on this program.

As always – wishing you and yours a happy and healthy Passover from all of us at Hel's Kitchen Catering. Looking forward to our family being a part of your family for many years to come.