



DELIVERED TO YOUR DOOR BUFFET SELECTIONS FALL/WINTER 2011-2012

The following menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to heat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation.

We will provide complete heating instructions for your convenience.

Chrome and silver chafing dishes can be provided at no additional charge.

Disposable serving pieces are all included.

Disposable plates, napkins, flatware & cups are available for a nominal fee.

All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.

(We kindly request a 20-person minimum on all menus.)

CORTONA COMFORTE

Tuscan Chicken over Pici Pasta
Tender Filets of Chicken Breast grilled & sliced
atop Provencal Vegetables with a Sprinkling of Asiago Cheese served over Pici Pasta

Rotolo di Melanzane
Eggplant Roulade with Ricotta & Pecorino
splashed with Parmesan Cream Sauce

Root Vegetable Trio with Garlic, Olive Oil & White Wine

Panzanella
Fresh Plum Tomatoes, Fresh Buffalo Mozzarella & Basil Chiffonade
all tossed in Herbed Vinaigrette
with Homemade Grilled Rye & Herbed Garlic Croutons

Pane
Sun-Dried Tomato Focaccia, Italian Breadsticks & Crisp Parmesan Lavosh

\$15.95 per Guest

MOROCCAN MEDLEY

Chicken Marbella
Boneless Breast of Chicken braised in White Wine
with Fresh Coriander, Bay & Brown Sugar
reduced with Garlic Cloves, Capers, Prunes & Cracked Green Olives

Moroccan Cous Cous
a Medley of Fresh Sautéed Vegetables & Dried Fruits
combined with Cous Cous in a Curried Red Pepper Marinade

Tagine Vegetables
Oven Roasted & Gently Simmered Carrots, Tomatoes, Cauliflower,
Zucchini, Eggplant, Pearl Onions & Radishes in a Spiced Tomato Broth

Spinach Salad with Mandarin Orange & Slivered Almonds
with Tangerine Vinaigrette

Hel's Fall/Winter Specialty Bread Basket filled with
Seeded Harvest Baguette, Sun-Dried Tomato Focaccia, Sliced Potato Rosemary Loaf,
Sourdough Bâtarde, Crisp Parmesan Lavosh & Mini Jalapeño Corn Muffins

\$12.95 Per Guest

COSTA DEL SOL

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

Trio of Winter Ravioli (Trio varies weekly)
with Oven Roasted Tomato Cream Sauce & Fresh Chive Garnish

Warm Grilled Vegetables
including Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus & Portobello Mushroom
drizzled with Balsamic Reduction

Fresh Baby Lettuces
with Feta Cheese, Kadotta Fig, Grilled Red Onion & Roasted Cherry Tomato
in Balsamic Vinaigrette

Hel's Fall/Winter Specialty Bread Basket filled with
Seeded Harvest Baguette, Sun-Dried Tomato Focaccia, Sliced Potato Rosemary Loaf,
Sourdough Bâtarde, Crisp Parmesan Lavosh & Mini Jalapeño Corn Muffins

\$14.95 per Guest

MEXICAN FIESTA

Hel's Steak & Grilled Chicken Fajitas
surrounded by Grilled Peppers & Onions
accompanied by Guacamole, Salsa, Sour Cream, Cheddar Cheese,
Chopped Olives, Scallions, Tomatoes & Warm Flour Tortillas

Cheddar & Chihuahua Cheese Enchiladas
topped with Sliced Black Olives & Scallions

Authentic Spanish Rice with Fresh Scallion, Crushed Tomato & Cumin

Frijoles Refritos
Refried Beans topped with Shredded Cheddar Cheese
or
Steamed Black Beans with Goat Cheese Crumbles

Mexican Salad
of Jicama, Cucumber, Tomato, Lettuce & Thinly Sliced Red Onion
tossed in Lime Vinaigrette

\$15.85 per Guest

FIELD & STREAM

Oven Roasted Herbed Chicken
Skinless, Boneless Breast of Chicken with Artichoke Hearts & Roasted Lemon Wedges
glazed with Lemon, Oregano & Olive Oil

Lake Superior Whitefish Almondine
Pan Roasted with White Wine, Caper Brown Butter & Toasted Almonds
with Pommes Frites Garnish

Steamed Broccolini with Butter Poached Shallots & Cherry Tomatoes
topped with Toasted Herbed Bread Crumbs

Oven Roasted Tri-Colored Potatoes
tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed Garlic

Mesclun Lettuces with Curly Endive, Roasted Leek & Grilled Fennel
in Sherry Mustard Vinaigrette

Hel's Fall/Winter Specialty Bread Basket filled with
Seeded Harvest Baguette, Sun-Dried Tomato Focaccia, Sliced Potato Rosemary Loaf,
Sourdough Bâtarde, Crisp Parmesan Lavosh & Mini Jalapeño Corn Muffins

\$22.95 per Guest

PASTURE & PASTIS

Tender Beef Medallions with Wild Mushroom Bordelaise
served over Parmesan Truffled Orzo

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel
topped with Buttered Bread Crumbs

Carrot, Zucchini & Yellow Squash Coins
tossed with Lemon Thyme Butter

Mesclun Lettuces with Roasted Baby Beets, Grilled Shallots,
Sweet Cranberries, Belgian Endive & Grilled Fennel in Sherry Mustard Vinaigrette

Hel's Fall/Winter Specialty Bread Basket filled with
Seeded Harvest Baguette, Sun-Dried Tomato Focaccia, Sliced Potato Rosemary Loaf,
Sourdough Bâtarde, Crisp Parmesan Lavosh & Mini Jalapeño Corn Muffins

\$23.80 per Guest

FEAST

Pork Tenderloin brushed with Pommery Mustard & wrapped in Serrano Ham
served over Braised Fennel with Mustard Seed

Sweet Potato Gnocchi with Crispy Sage Leaves

Tender Top-On Candied Carrots

Midwestern Mesclun Salad
with Grilled Asparagus, Autumn Squash & Fresh Grilled Corn
tossed with Dried Cherries, Wisconsin Goat Cheese & Balsamic Vinaigrette

Hel's Fall/Winter Specialty Bread Basket filled with
Seeded Harvest Baguette, Sun-Dried Tomato Focaccia, Sliced Potato Rosemary Loaf,
Sourdough Bâtarde, Crisp Parmesan Lavosh & Mini Jalapeño Corn Muffins

\$25.90 per Guest

MANGÉ MANGÉ

Chicken Piccata
Boneless Breast of Chicken sautéed in a Lemon Caper Beurre Blanc

Hel's Homemade Vegetable Lasagna
with Ricotta, Parmesan & Mozzarella Cheeses
filled with Bright Fresh Vegetables including Plum Tomatoes, Broccoli & Carrots

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

A Zesty Antipasto Platter
flowing with Pepperoncini, Mortadella, Genoa Salami,
Mozzarella and Black & Green Stuffed Olives

Freshly Baked Soft Garlic Breadsticks

\$11.95 per Guest

AUTUMN HARVEST

Belgian Ale Braised Short Ribs
slow cooked in Belgian Beer & Fresh Spring Herbs until fork tender & bursting with flavor

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

Autumn Root Smash
Parsnip, Cauliflower & Yukon Gold Potatoes
smashed with a touch of Garlic, Horseradish & Butter

Fresh Asparagus oven roasted with a touch of Extra Virgin Olive Oil
then lightly topped with a Gremolata of Lemon Zest, Fresh Garlic & Flat Italian Parsley

Spiced Harvest Mesclun Salad
mixed with Spicy Walnuts, Dried Cherries, Apricots & Cranberries with Pomegranate Vinaigrette

Hel's Fall/Winter Specialty Bread Basket filled with
Seeded Harvest Baguette, Sun-Dried Tomato Focaccia, Sliced Potato Rosemary Loaf,
Sourdough Bâtarde, Crisp Parmesan Lavosh & Mini Jalapeño Corn Muffins

\$23.40 per Guest

ASIAN INFLUENCE

Sesame Crusted Chicken sliced & fanned over Citrus Infused Red Quinoa Salad

Pan Seared Miso Glazed Fresh Atlantic Salmon
served with Steamed Edamame

Fried or Steamed Black Rice
with Bean Sprouts, Scallions, Bamboo Shoots, Water Chestnuts, Egg & Red Pepper

Sugar Snap Peas & Julienned Carrots
with Sweet Mirin Glaze & Black Sesame Seeds

Baby Spinach & Napa Cabbage with Crunchy Mandarin Noodles
dressed with Rice Wine Vinaigrette

\$21.95 per Guest

FEATURED SOUPS FOR FALL/WINTER 2011-2012

All Soups are served with Oyster Crackers

Chicken Corn Chowder

Tomato Wild Rice*

Pumpkin Squash*

Cream of Portobello Mushroom*

Tuscan White Bean

\$29.95 per Gallon
(serves 12-16)

* These Soups can be offered Vegetarian – please ask your Sales Consultant