



## CORPORATE LUNCH SELECTIONS

Whether its simple box lunches to accommodate a busy meeting day, a casual buffet for co-workers or an elegant plated luncheon for board members, Hel's Kitchen Catering has the resources to ensure your event will be an affair to remember. Take the pressure off yourself and allow Hel's Kitchen to assist you in hosting a perfectly coordinated affair and be the shining star of the office.

*Ordering:* Hel's kindly requests a minimum of 12 guests for all orders. Please place your orders with as much advance notice as possible but no later than 12:00 noon the day prior to your event. In the rare occurrence that you are on a last minute deadline, we will be happy to try to accommodate your needs, but the menu selection may be limited.

*Set-Up & Food Display:* All menu offerings will typically be displayed on handcrafted baskets, ceramic platters and glass bowls but are available on attractive plastic disposable platters for your convenience, as well. Our highly trained delivery personnel will take the time to unwrap, setup 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, American Express, Discover & Diners Club), 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 (3.5% for American Express) for any amounts over \$1,000.00. 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.

### SPECIAL BOX LUNCHES (SBL)

A complete Lunch Box that includes your favorite sandwich or wrap accompanied by our homemade “Blue Sky” Cole Slaw, Fresh Fruit Salad, a Dill Pickle Spear, Lay’s Potato Chips and one of our Freshly Baked Finger Desserts; all beautifully displayed in a sectioned black plastic box with a clear snap-on lid containing Heavy Duty Flatware and Paper Art® Napkins...Perfect for a quick working lunch!

Choose from our Sandwich or Wrap Varieties or from our Gourmet Sandwich Varieties (only \$1.00 more!).

**\$9.35**

### JUST A BOX LUNCH (JBL)

The simplest, easiest way to enjoy our fresh & delicious luncheon sandwiches & wraps complete with Fresh Fruit, Lay’s Potato Chips, a Freshly Baked Cookie and a napkin. All presented in an artfully decorated, easy-to-carry, handled cardboard box.

The perfect choice for any group on the go.

Choose from our Sandwich or Wrap Varieties or from our Gourmet Sandwich Varieties (only \$1.00 more!).

**\$7.50**

### GOURMET BOX LUNCH (GBL)

The best we have to offer in an individual Sandwich Box packaged in the same state-of-the-art black sectioned box as our SBL. These Gourmet Selections arrive complete with our Special Star Slaw, Late Summer Fruit Salad, Sweet Potato & Beet Chips, Cornichons and a Gourmet Dessert Creation when your guests deserve the very best.

Choose from our Gourmet Sandwich Varieties.

**\$11.35**

### PETITE BOX LUNCH (PBL)

When a full-sized Box Lunch is just a little too much, try our delightfully light Petite Box Lunch.

Packaged in exactly the same colorful and easy-to-carry box as our JBL, this simple presentation includes two choices from “Petite Sandwiches,” along with Fresh Fruit, Lay’s Potato Chips, a Freshly Baked Cookie and a napkin.

Choose from our Petite Sandwich Varieties. Bon appetit!

**\$6.55**

## Sandwich Varieties

Fancy Albacore Tuna Salad  
with Fresh Pears & Walnuts on 9 Grain

Chicken Pistachio Salad  
with Red Flame Grapes on Cornduster Roll

Egg Salad on 9 Grain

Smoked Turkey Breast  
with Cranberry Apple Chutney on Tandoori Nan

Roasted Turkey Breast  
with Raspberry Mayonnaise on 9 Grain

Roasted Sirloin with Tarragon Mayonnaise  
on Top Twist Onion Roll

Grilled Chicken with Shiitake Mayonnaise  
on Cornduster Roll

Fresh Vegetable Croissant with Raspberry Vinaigrette

Virginia Cured Ham & New York Cheddar  
with Hot-n-Sweet Mustard on Rosen's® Dark Rye

Manny's Corned Beef  
with Horseradish Mustard on Rosen's® Rye

*\*\* Any of the Sandwiches above may be prepared on Full Size All-Butter Croissants for an additional \$1.00 each. \*\**

*\*\* When choosing for your Special Box Lunch, also see our Gourmet Sandwich Varieties for only \$1.00 more. \*\**

## Wrap Varieties

Smoked Chicken  
with Roasted Red Pepper, Shredded Leaf Lettuce,  
Smoked Chicken, Spring Scallion,  
BBQ Ranch Dressing & Pepper Jack Cheese  
wrapped in a Flour Tortilla

Mexican Fiesta  
A Flour Tortilla filled with Guacamole,  
Roasted Turkey, Refried Beans, Sour Cream,  
Salsa, Shredded Lettuce & Cheese

Grilled Sirloin  
Our Char-Grilled Sirloin sliced thin & wrapped with Tarragon Mayonnaise,  
Chopped Lettuce, Shredded Cheddar, Diced Tomato & Red Onion Confit in a Tomato Tortilla

Grilled Vegetable  
Fresh Roasted Pepper, Eggplant & Zucchini  
tossed with Buffalo Mozzarella,  
Baby Lettuces, Roasted Tomato &  
Hel's Homemade Pesto wrapped in a Tomato  
Tortilla

Reuben  
The finest Kosher style Lean Corned Beef  
wrapped up with Hel's Homemade Cole Slaw,  
Freshly Grated Swiss, 1000 Island Dressing &  
a Kosher Dill Pickle in a Spinach Tortilla

Smoked Salmon  
Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions  
wrapped in a Flour Tortilla

Turkey Club  
Fresh Roasted Turkey with Crisp Applewood Bacon, Beefsteak Tomato,  
Thin Sliced English Cucumber & Crisp Romaine Lettuce wrapped up with Mayo in a Flour Tortilla

*\*\* All Sandwiches & Wraps listed above may also be purchased a la carte for \$4.75 each. \*\**

*We kindly request a minimum of 4 of any one selection.*

## Gourmet Sandwich Varieties

Tarragon Roasted Sirloin  
with Caramelized Onion, Field Greens,  
Roasted Red Pepper & a touch of Basil Pesto  
on Onion Ciabatta

Grilled Boneless Chicken Breast  
with Thinly Sliced Red Onion, Mesclun Lettuces,  
Plum Tomato & Shiitake Mayonnaise  
on Asiago Focaccia

Fresh Roasted Turkey Breast & Havarti Cheese  
with Crisp Romaine Lettuce & Cranberry Apple Chutney on Asiago Focaccia

Honey Baked Ham & Jarlsberg Swiss  
rolled with Hot-n-Sweet Mustard on Onion Ciabatta

Fresh Grilled Vegetables, Buffalo Mozzarella & Sun Dried Tomato Pesto  
on Tomato Focaccia

Grilled Portobello Mushroom  
with Balsamic Marinated Plum Tomato & Buffalo Mozzarella with Basil Pesto on Tomato Focaccia

*\*\* All Gourmet Sandwiches listed above may also be purchased a la carte for \$5.75 each. \*\**

## Petite Sandwich Varieties

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond Walnuts on Whole Wheat Roll

Chicken Pistachio Salad  
with Red Flame Grapes on Whole Wheat Roll

Egg Salad on Petite Pain

Grilled Chicken with Shiitake Mayonnaise  
on 9 Grain Roll

Grilled Chicken with Roasted Red Pepper  
Mayonnaise on Tandoori Nan

Tarragon Roasted Sirloin  
with Horseradish Sauce on Petite Pain

Smoked Turkey with Cranberry Apple Chutney  
on Tandoori Nan

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise on Whole Wheat Roll

Corned Beef on Petite Rye Roll or Pumpernickel

Honey Baked Ham & New York Cheddar on Petite Rye Roll

Fresh Grilled Vegetables with Roasted Yellow Pepper, Baby Eggplant, Italian Squash,  
Fresh Plum Tomato & Buffalo Mozzarella on Petite Focaccia

Grilled Portobello Mushroom  
with Balsamic Marinated Plum Tomato & Buffalo Mozzarella with Basil Pesto on Petite Focaccia

*\*\* Any of the Petite Sandwiches above may be prepared on Petite All-Butter Croissants for an additional \$0.60 each. \*\**

*\*\* All Petite Sandwiches listed above may also be purchased a la carte for \$11.40 per 1/2 dozen. \*\**

*We kindly request a minimum of 4 of any one selection.*

## INDIVIDUAL ENTRÉE SALADS

*Each Entrée Salad comes complete with  
Fresh Fruit Kabob, Roll & Butter and a Freshly Baked Dessert  
served in a Large Black Plastic Clam Shell with Snap-On Clear Dome Lid.*

Hel's Fabulous Chopped Salad  
with California Flat Leaf Spinach & Romaine Lettuce  
tossed with Chopped Carrots, Celery, Broccoli, Peppers,  
Tomatoes, Olives, Scallions, Garbanzo Beans & Mozzarella Cheese  
accompanied by Balsamic Vinaigrette

Hel's Fresh Cobb Salad  
Grilled Chicken, Crumbled Bacon, Diced Tomato,  
Egg & Honey Baked Ham with  
Grated Swiss on a Fresh Bed of Mixed Greens  
with Ranch Dressing or Lemon Vinaigrette

Chicken or Blackened Shrimp Caesar Salad  
Fresh Crisp Romaine Lettuce tossed with  
Hel's Famous Caesar Salad Dressing,  
Freshly Grated Parmesan Cheese &  
Our Homemade Seasoned Croutons  
topped with Char-Grilled Breast of Chicken

Classic Tuna Nicoise  
Fancy White Albacore Tuna  
with Green Beans, California New Potatoes & Nicoise Olives  
all displayed upon on a bed of Fresh Romaine Heart & California Green Leaf Lettuce  
accompanied by Lemongrass Balsamic Vinaigrette

Raspberry Chicken Salad  
Grilled Raspberry Chicken over a bed of  
Fresh Baby Lettuces with Fresh Raspberries,  
Grilled Jicama, Julienne Sugar Snap Peas &  
Crispy Walnuts accompanied by  
Hel's Fabulous Homemade Raspberry Vinaigrette

Oriental Chicken Salad  
with Julienne Bok Choy, Water Chestnuts &  
Sno Pea in a Savory Sesame Dressing  
topped with Crisp Fried Wonton Strips

The "Big" Salad  
A really big salad with Genoa Salami, Mortadella, Pepperoncini, Red Onions, Black Olives,  
Green Peppers, Mozzarella Cheese, Chopped Egg, Tomato Wedges,  
Cucumber, Fried Onions & Homemade Garlic Croutons  
over a bed of Fresh, Crisp Greens  
accompanied by Ranch or Hel's Homemade Italian Dressings

**\$8.35 per Person**

*We kindly request a minimum of 4 of any one selection.*

## COMBOS

*Delightfully unique combinations artfully arranged in specialty baskets and decorated with fresh flowers and greens*

### GOURMET EXPLODED SANDWICH BASKET

*Choose 3 Varieties of Sandwiches*

Tarragon Roasted Sirloin on Onion Ciabatta  
with Caramelized Onion, Field Greens,  
Roasted Red Pepper and a touch of Basil Pesto

Grilled Boneless Chicken Breast  
with Thinly Sliced Red Onion, Mesclun Lettuces,  
Plum Tomato & Shiitake Mayonnaise  
on Asiago Focaccia

Fresh Grilled Vegetables, Buffalo Mozzarella &  
Sun Dried Tomato Pesto served on Tomato Focaccia

Fresh Roasted Turkey Breast & Havarti Cheese  
on Asiago Focaccia with Crisp Romaine and  
Cranberry Apple Chutney

Honey Baked Ham & Jarlsberg Swiss  
rolled with Hot & Sweet Mustard on Onion Ciabatta

Grilled Portobello Mushroom  
with Balsamic Marinated Plum Tomato & Buffalo Mozzarella with Basil Pesto on Tomato Focaccia

*Choose 1 Salad*

Basil Cream Potato Salad  
Tangy Basil Cream Mayonnaise  
with Watercress, Shallots & Capers  
tossed with quartered Red Skin New Potatoes

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

Star Slaw featuring Crispy Sno Peas &  
Cabbage Slaw with Sesame Oil, Rice Vinegar  
and freshly grated Orange Zest

Hel's Tortellini Salad with Fresh Vegetables,  
Feta Cheese & Cotto Salami in Raspberry Vinaigrette

Spinach Salad with Mandarin Orange &  
Slivered Almonds on Fresh Greens  
with Sweet n' Sour Dressing

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

Bowtie Pasta Salad  
with Sun Dried Tomatoes, Artichoke Hearts,  
Toasted Pine Nuts, Kalamata Olives & Asiago Cheese

Wild Rice Salad with Pecans, Sno Peas,  
Mandarin Oranges & Dried Wild Cherries  
drizzled in Tangerine Vinaigrette

*Plus Your Choice of*

Late Summer Fruit Salad  
Peaches, Plums, Nectarines, Strawberries, Seedless Grapes & Mandarin Oranges  
blended with Natural Juices & a touch of Lemon

*or*

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry

**\$10.25 per Person (12-25 guests)**

**\$9.95 per Person (26+ guests)**

EXPLODED SANDWICH BASKET

*Your choice of any of our Sandwiches  
from our Sandwich Varieties  
cut in halves and displayed with*

Hel's Tortellini Salad  
with Fresh Vegetables, Feta Cheese & Cotto Salami in Raspberry Vinaigrette

Fresh Fruit Kabobs  
of Cantaloupe, Honeydew & Strawberry

PETITE SANDWICH BASKET

*Choose your 3 favorites from our  
Petite Sandwich Varieties*

Roasted New Potato Salad  
with Peppers, Onions & Marinated Artichoke Hearts in Balsamic Vinaigrette

Fresh Fruit Kabobs  
of Cantaloupe, Honeydew & Strawberry

WRAP BASKET

*Your choice of any of our Wraps  
from our Wrap Varieties  
cut in halves and displayed with*

Wild Rice Salad  
with Pecans, Sno Peas, Mandarin Oranges & Dried Wild Cherries  
drizzled in Tangerine Vinaigrette

Fresh Fruit Kabobs  
of Cantaloupe, Honeydew & Strawberry

ITALIAN BEEF & SAUSAGE

Chicago's freshest Italian Sausage  
alongside Taylor Street Beef with Confetti Sweet Peppers & Mozzarella Cheese  
accompanied by Garlic & Italian Rolls

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

Any of the various combos listed above

**\$8.95 per Person (12-25 guests)**

**\$8.70 per Person (26+ guests)**

HEL'S DELI PLUS\*\*

Fresh Roasted Turkey Breast  
Honey Baked Ham  
Tarragon Roasted Sirloin

American & Jarlsberg Swiss Cheeses

Hellmann's Mayonnaise & Deli Mustard

Relish Tray of  
Sweet & Dill Pickles, Jumbo Stuffed & Black Olives  
Beefsteak Tomatoes & Bermuda Onions

accompanied by  
Grandma's Potato Salad & Hel's Homemade Cole Slaw

Served with Freshly Baked Bread Basket of  
Light & Dark Rye, All Butter Croissants, Onion Rolls & Kaiser Rolls

**\$10.35 per Person (12-25 guests)**

**\$9.95 per Person (26+ guests)**

\*\* Add Manny's Corned Beef for \$1.00 per Person.

HEL'S HOMEMADE BASKET OF SUBS

*An assortment of Hel's Homemade Sub Sandwiches to include*

5-Meat Italian Sub

Turkey, Ham, Summer Sausage,  
Pepperoni and Genoa Salami with  
Shredded Lettuce, Red Onion, Green Pepper,  
Mozzarella Cheese, Mayonnaise, Oil & Vinegar  
on Freshly Baked French Roll

Fresh Garden Sub

Garden Fresh Vegetables to include  
Alfalfa Sprouts, Sliced Tomatoes, Carrots,  
Zucchini, Shredded Lettuce & Avocado with  
Mozzarella & Wisconsin Sharp Cheddar  
and Raspberry Vinaigrette  
on Freshly Baked French Bread

Albacore Tuna Sub

Fancy Albacore Tuna Salad with Fresh Anjou Pears & Black Diamond Walnuts,  
Shredded Lettuce, Sliced Tomatoes, Green Pepper, Red Onion & Mozzarella  
on Freshly Baked French Bread

all accompanied by

Lay's Potato Chips

and your choice of Cole Slaw, Grandma's Potato Salad or Hel's Famous Caesar Salad

**\$7.65 per Person (12-25 guests)**

**\$7.40 per Person (26+ guests)**

## HEL'S SALAD BOWLS

### The "Big" Salad

A really big salad with Genoa Salami, Mortadella, Pepperoncini, Red Onions, Black Olives, Green Peppers, Mozzarella Cheese, Chopped Egg, Tomato Wedges, Cucumber, Fried Onions & Homemade Garlic Croutons over a bed of Fresh, Crisp Greens accompanied by Ranch or Hel's Homemade Italian Dressings

### Hel's Fresh Cobb Salad

Grilled Chicken, Crumbled Bacon, Honey Baked Ham, Chopped Egg, Tomato & Grated Swiss on a bed of Fresh Mixed Greens with Ranch Dressing or Lemon Vinaigrette

### Classic Tuna Nicoise

Fancy White Albacore Tuna with Green Beans, California New Potatoes & Nicoise Olives all displayed upon on a bed of Fresh Romaine Heart & California Green Leaf Lettuce accompanied by Balsamic Vinaigrette

### Chicken or Blackened Shrimp Caesar Salad

Fresh Crisp Romaine Lettuce tossed with Hel's Famous Caesar Salad Dressing, Freshly Grated Parmesan Cheese & Our Homemade Seasoned Croutons topped with Char Grilled Breast of Chicken

### Oriental Chicken Salad

Oriental Chicken Salad with Julienne Bok Choy, Water Chestnuts & Sno Pea in a Savory Sesame Dressing topped with Crisp Fried Wonton Strips

### Hel's Fabulous Chopped Salad

with California Flat Leaf Spinach & Romaine Lettuce tossed with Chopped Carrots, Celery, Broccoli, Peppers, Tomatoes, Olives, Scallions, Garbanzo Beans & Mozzarella Cheese accompanied by Raspberry Vinaigrette

### Raspberry Chicken Salad

Grilled Raspberry Chicken over a bed of Fresh Baby Lettuces with Fresh Raspberries, Grilled Jicama, Julienne Sugar Snap Peas & Crispy Walnuts accompanied by Hel's Fabulous Homemade Raspberry Vinaigrette

All Salad Bowls come complete with Freshly Baked Rolls & Butter.

**\$5.95 Per Person (12-25 guests)**

**\$5.75 Per Person (26+ guests)**

## KETTLES OF HOMEMADE SOUPS

*All Soups are served with Oysters Crackers*

Tomato Bisque

Pumpkin Squash

Cream of Potato

Tomato Wild Rice

Minestrone

Chicken Noodle

Portobello Mushroom

Hel's Corn Chowder

New England Clam Chowder

Cheddar Broccoli

Gazpacho

**Full Kettle serves 12-16**

**\$29.95**

## SOUP & SANDWICH

*Choose up to Three varieties of Sandwiches (from Sandwich Varieties) & One Fabulous Soup (12-19 guests) or Two Fabulous Soups (20+ guests) (from Kettles of Soup). Each Menu is accompanied by Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberries.*

**\$8.75 per Person (12-25 guests)**

**\$8.60 per Person (26+ guests)**

Add a Salad (from Green Salads Plus) for \$1.90 per Person.

## KETTLE of HOMEMADE CHILI

Our Fabulous Chili Con Carne  
(Beef or Turkey)  
served with Sour Cream, Chopped Spanish Onion,  
Shredded Cheddar Cheese & Oyster Crackers

**Full Kettle serves 8-12**

**\$39.60**

## TACO BAR

*We kindly request a minimum of 20 guests when ordering the Taco Bar.*

Crisp Taco Shells & Flour Tortillas  
Beef Picadillo    Chicken Picadillo    Shredded Cheddar  
Diced Tomatoes    Shredded Lettuce    Chopped Green Onions    Sour Cream    Salsa  
Spanish Rice with Fresh Scallion & Tomato  
Frijoles Refritos topped with Shredded Cheddar Cheese

Add Chicken or Cheese Enchiladas  
for \$1.95 each

Add Guacamole (1 oz per Person) at \$1.00 per Person  
Yellow Corn Chips with Hel's Homemade Pico de Gallo available at \$0.85 per Person

**\$9.50 per Person (20-35 guests)**

**\$9.25 per Person (36+ guests)**

## GREEN SALADS PLUS

*Each of these Complete Combos is accompanied by  
a Display of Fresh Fruit Kabobs, Freshly Baked Breads & Butter.*

*Please choose One Green Salad from the Green Salads Selections  
and One Entree from Plus Selections below.*

### *GREEN SALAD SELECTIONS*

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

Hel's Fabulous Chopped Salad  
with California Flat Leaf Spinach & Romaine Lettuce  
tossed with Chopped Carrots, Celery, Broccoli, Peppers, Tomatoes, Olives, Scallions,  
Garbanzo Beans & Mozzarella Cheese accompanied by Raspberry Vinaigrette

Orange Almond Spinach Salad  
Mandarin Orange & Slivered Almonds on  
Fresh Spinach Greens with Tangerine Vinaigrette

California Garden Salad  
Mixed Greens & Fresh Crisp California Vegetables  
with Raspberry Vinaigrette

### *PLUS SELECTIONS*

Deep Dish Quiche – *Choose 2*

Classic Quiche Lorraine

Cheddar & Broccoli

Shrimp & Crab

Spinach & Mushroom

Boursin & Sun Dried Tomato

Vegetable Lasagna  
Hel's Homemade Vegetable Lasagna  
with Ricotta, Parmesan & Mozzarella Cheeses  
filled with Bright Fresh Vegetables  
including Plum Tomatoes, Broccoli & Carrots  
(Sausage & Beef Lasagna also available)

Pasta Roulades  
Hel's Homemade Pasta Noodle  
wrapped around Spinach & Ricotta  
served with Tomato Basil Sauce & French Bread

\* Oven Roasted Brisket of Beef  
sliced with our Tangy BBQ Sauce or  
Classic French Dip Sandwich with Natural Au Jus  
accompanied by Kaiser & Cornduster Rolls

Turkey Tetrazzini  
Tender Chunks of Oven Roasted Breast of Turkey  
gently combined with Egg Fettuccini,  
fresh sliced Mushrooms & a hint of Garlic  
in a light Parmesan Cheese Sauce

\* Escallops of Chicken Parmesan  
Tender Breast of Chicken gently sautéed  
topped with Marinara & Mozzarella  
then baked to perfection  
on a bed of Fresh Pasta with Tomato Basil

\* Boneless Breast of Chicken Cacciatore  
with Fresh Herbs, Tomatoes, Green Peppers,  
Mushrooms & Onions

\* Chicken Provencal  
Tender Filets of Chicken Breast grilled & sliced  
atop Provencal Vegetables with a sprinkling of Asiago Cheese

**\$9.15 per Person (12-30 guests)**

**\$8.95 per Person (31+ guests)**

\* Add \$1.95 per Person

HOT LUNCHESES

*All Hot Lunches include an Entree, a Side Dish & Chef's Selection of Daily Fresh Baked Breads & Butter.*

Add Hel's Famous Caesar Salad,  
Mandarin Orange Spinach Salad,  
Garden Tossed Salad  
or Hel's Fabulous Chopped Salad  
**\$1.90 per Person**

Chicken Marbella  
Boneless Breast of Chicken braised in White Wine  
with Fresh Coriander, Bay & Brown Sugar  
reduced with Garlic Clove, Capers, Prunes & Olives  
served with a side dish of Vegetable Cous Cous

Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme  
sautéed in Virgin Olive Oil with Lemon Basil Sauce  
accompanied by a side dish of Long Grain &  
Wild Rice with Pecans & Dried Wild Cherries

Chicken Piccata  
Boneless Breast of Chicken  
sautéed in a Lemon Caper Beurre Blanc  
served with a side dish of Oven Roasted Potatoes

Chicken Marsala  
Tender Medallions of Chicken Breast  
sautéed with Marsala Wine & Fresh Sliced Mushrooms  
served with a side dish of Herbed Italian Orzo

**\$9.40 per Person (12-25 guests)**  
**\$8.95 per Person (26+ guests)**

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Oriental Duo  
Teriyaki Sesame Chicken Strips alongside our Steak & Sno Pea Stir Fry  
accompanied by a side dish of Steamed Black Rice

Fajita Fiesta  
Chicken or Steak Fajitas surrounded by Grilled Peppers & Onions  
Rich Guacamole, Real Sour Cream, Salsa, Cheddar Cheese & Hot Tortillas  
Crisp Mexican Salad

Add Chicken or Cheese Enchiladas at \$1.95 each  
Double Guacamole available at \$1.00 per Person  
Yellow Corn Chips with Hel's Homemade Pico de Gallo available at \$0.85 per Person

**\$9.95 per Person (12-25 guests)**                      **\$9.60 per Person (26+ guests)**

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Seafood Stir Fry  
Jumbo Gulf Shrimp, Snow Crab & Fresh Bay Scallops  
tossed in Alfredo Sauce over Red Pepper Pasta  
served with California Garden Salad  
Mixed Garden Greens & Fresh Crisp California Vegetables tossed with Raspberry Vinaigrette

**\$10.95 per Person (12-25 guests)**                      **\$10.60 per Person (26+ guests)**

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Tenderloin Tips Forestiere  
Choice Cuts of Tenderloin Tips braised in Bordelaise served over Mushroom Infused Orzo  
accompanied by a side dish of California Stir Fry Vegetables tossed in Herbed Butter

**\$12.95 per Person (12-25 guests)**                      **\$12.60 per Person (26+ guests)**

## HOT LUNCHES CONTINUED

### Mangé Lunch

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

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

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

Freshly Baked Parmesan Garlic Bread Sticks

### America's Favorite

Crispy Southern Fried Chicken

Freshly Baked Biscuits & Honey

Roasted New Potato Salad  
with Peppers, Onions & Marinated Artichoke Hearts in Balsamic Vinaigrette

Blue Sky Coleslaw

Fresh Fruit Kabobs  
of Cantaloupe, Honeydew & Strawberry  
garnished with Red Flame Grapes

**\$11.25 per Person (12-25 guests)**

**\$10.95 per Person (26+ guests)**

## DESSERTS

<p>Tiramisu <span style="float: right;">\$44.95</span>  Mascarpone, Kahlua &amp; Espresso  Layered with Bittersweet Chocolate &amp; Sweet Biscotti  Sprinkled with Cocoa  (serves 16-20)</p> <p>Best Damn Lemon Cake <span style="float: right;">\$19.95</span>  drizzled with Chocolate Glaze  (serves 16-20)</p> <p>Chocolate Decadence <span style="float: right;">\$14.95</span>  (serves 10-12)</p> <p>Killer Chocolate Cake <span style="float: right;">\$34.95</span>  (serves 16-20)</p> <p>Homemade Cheesecakes <span style="float: right;">\$34.95</span>  (Each 5 lb Cheesecake serves 20-24)  Praline Turtle  Oreo Chocolate Chip  Fresh Fruit Mosaic</p> <p>Lemon Mousse <span style="float: right;">\$29.95</span>  served with Whipped Cream &amp; Fresh Raspberry Sauce  (serves 12-16)</p>	<p>Chocolate Mousse <span style="float: right;">\$29.95</span>  served with Whipped Cream &amp; White Chocolate Sauce  (serves 12-16)</p> <p>Sour Cream Dutch Apple Torte <span style="float: right;">\$34.95</span>  with Caramel Sauce  (serves 20-24)</p> <p>Fresh Fruit Tart <span style="float: right;">\$29.95</span>  A Selection of Fresh Berries &amp; Other Fresh Fruit  Beautifully Arranged over a Crème Patisserie  (serves 12-16)</p> <p>Commander's Palace Bread Pudding Soufflé <span style="float: right;">\$29.95</span>  with Bourbon Sauce  (serves 12-16)</p> <p>Sergio's Special Mexican Flan <span style="float: right;">\$22.95</span>  (serves 12-16)</p> <p>Fruit Cobblers (serves 12-16)  Apple <span style="float: right;">\$24.95</span>  Peach or Cherry <span style="float: right;">\$27.95</span>  Blueberry <span style="float: right;">\$34.95</span></p> <p>Pies – Apple, Peach or Blueberry <span style="float: right;">\$14.95</span>  (serves 6-8)</p>
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Fresh Raspberry Sauce

Caramel Sauce

White Chocolate Sauce

\$5.95 (½ Pint)

## FRUIT DISPLAY

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

Small (serves 12-16)	\$45.95
Medium (serves 25-30)	\$69.95
Medium/Large (serves 30-40)	\$99.95
Large (serves 45-55)	\$124.95

## COOKIES & DESSERT BARS

Chocolate Chip Cookies      Peanut Butter Cookies      Oatmeal Raisin Cookies      Blackout Cookies  
Heavenly Chocolate Peanut Butter Squares      Turtle Bars      Rocky Road Brownies      Lemon Delites  
Malted Milk Bars      Apricot Nut Bars      Lahina Clouds      Chinese S'mores      Almond Meltaways  
White Chocolate Raspberry Cheesecake Bars      Raspberry Oatmeal Triangles

**\$2.70 per Person (3 Pieces per Person)**  
**(Chef's Selection)**

**\$1.80 per Person (2 Pieces per Person)**  
**(Chef's Selection)**

## PETITE PASTRIES

Maple Glazed Pumpkin Éclairs      Chocolate Éclairs      Petite Apple Strudels      Key Lime Tartlets  
Grand Marnier Cream Puffs      Chocolate Banana Cream Puffs      Chocolate Covered Banana Squares  
Mini Fresh Fruit Cheesecakes      Macadamia Nut & White Chocolate Cookies      Chocolate Truffle Tartlets  
Rugeloh  
Apricot, Cinnamon Raisin, Raspberry & Chocolate Raspberry

**\$15.00 per Dozen**

Petite Napoleons  
**\$16.80 per Dozen**

*(We kindly request a minimum of 2 dozen per selection for Petite Pastry orders.)*

## CHOCOLATE DIPPED STRAWBERRIES

Dark Chocolate Dipped Strawberries      Milk Chocolate Dipped Strawberries      White Chocolate Dipped Strawberries  
drizzled with White Chocolate      drizzled with White & Dark Chocolate      drizzled with Dark Chocolate  
**\$1.20 each**      **\$1.50 each**      **\$1.50 each**

(50 Berry Minimum)

White & Dark Chocolate Dipped Strawberry Tree  
Fresh Driscoll Strawberries double dipped and artfully decorated & arranged in a Tree Shape  
**\$115.00 (80 Berries)**

Triple Chocolate Strawberry Tree  
Three Types of Chocolate Dipped Fresh Driscoll Strawberries:  
Dark Chocolate Dipped Strawberries drizzled with White Chocolate  
White Chocolate Dipped Strawberries drizzled with Dark Chocolate  
Milk Chocolate Dipped Strawberries drizzled with White & Dark Chocolate  
artfully decorated & arranged in a Tree Shape  
**\$135.00 (80 Berries)**

## BEVERAGES

*All Beverages include Cups & Ice*

Coke, Diet Coke, Sprite & Diet Sprite

**\$0.85 per Can**

Nestea Iced Tea

**\$0.85 per Can**

Minute Maid Lemonade

**\$0.85 per Can**

Flat Water

**\$1.25 per Bottle**

San Pellegrino Water (25 oz Bottle)

**\$2.95 per Bottle (serves 2-3)**

Bottled Juices

Apple, Orange, Cranberry, Grapefruit & Tomato

**\$1.50 per Bottle**

Freshly Brewed Iced Tea – Regular & Raspberry  
served with Lemon Wedges, Equal & Sugar

**\$4.80 per Carafe (serves 5-7)**

Lemonade with Fresh Lemon Garnish

**\$4.80 per Carafe (serves 5-7)**

Fresh Fruit Punch

**\$18.00 per Gallon**

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## PAPER & PLASTICWARE

Disposable Plates, Flatware, Napkins & Cups

Eco-Friendly

**\$0.95 per Person**

Plastic

**\$1.10 per Person**