



COCKTAIL HORS D'OEUVRES

PERFECT STARTERS

Hors d'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert & Dried Wild Cherries in a Flaky Paper Thin Phyllo
\$15.00 (10 Slices)

Thai Spring Rolls

A Delicate Blend of Oriental Vegetables,
Water Chestnuts & Chinese Cabbage all tossed in a
Savory Sesame Dressing and wrapped in paper thin Wonton
\$49.95 (40 Pieces)

Asparagus Beef Rolls

Thinly Sliced Sirloin wrapped around
Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled
\$49.95 (40 Pieces)

Gourmet Sliders with Crumbled Bleu Cheese,
Caramelized Onions & Sautéed Mushrooms on Assorted Freshly Baked Buns
\$59.95 (40 Pieces)

Our Original Sweet-N-Sour Meatballs
\$30.00 (50 Pieces)

Chorizo Stuffed Dates wrapped in Cured Bacon
\$55.00 (50 Pieces)

Our Special Tempura

Chicken, Broccoli, Mushroom, Red Pepper & Sweet Potatoes dipped in the lightest of batters & delicately fried
served with Ginger Dipping Sauce
\$39.95 (50 Pieces)

Spicy Buffalo Wings
with Bleu Cheese Sauce & Celery Sticks
\$55.00 (50 Pieces)

Balsamic Glazed Chicken Wings
Tender Baked Wings coated with Sweet Honey
Balsamic Reduction & rolled in Toasted Sesame Seeds
\$59.95 (50 Pieces)

Chilled Chicken Medallions
wrapped around Grilled Fig & Pear
served with Savory Raspberry Sauce
\$50.00 (40 Pieces)

Grilled Medallions of Mango Glazed Barbados Chicken
served with Dark Rum Kiwi Dipping Sauce
\$50.00 (40 Pieces)

Fresh Vegetable Crudite
of Broccoli, Cauliflower, Asparagus, Carrots & other select Fresh Vegetables
accompanied by Spinach Spring Scallion & Roasted Red Pepper Dips
\$60.00 (serves 30-40) ½ Size \$35.00 (serves 14-18)

Grilled Vegetable Crudite
including Eggplant, Carrots, Broccoli, Cauliflower, Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces
\$70.00 (serves 30-40) ½ Size \$40.00 (serves 14-18)

DIPS & SPREADS

Pesto Charlotte
Our Fresh Basil and Mascarpone Torte layered with Fresh Basil Pesto
accompanied by Fresh Tomato Basil & French Breads
\$45.00 (serves 25-40)

Hel's Spinach Spring Scallion Dip
surrounded by Carrot Stix & Cucumber Stix & served with Freshly Baked Baguette Rounds
\$29.95 (serves 15-20)

Herbed Goat Cheese Crock
with Sun Dried Tomato Basil Coulis
accompanied by Herbed Garlic Crostini
\$40.00 (serves 20-25)

Hot Artichoke & Parmesan Dip
accompanied by
Homemade Herbed Pita Chips
\$40.00 (serves 20-25)

Hot Crab & Pimento Crock
served with Fresh Red & Yellow Tortilla Chips
\$40.00 (serves 20-25)

Southwestern Seafood Avocado Dip
with Blackened Gulf Coast Shrimp & Cilantro Sour Cream
served with Fresh Crisp Tortilla Chips
\$45.00 (serves 15-20)

Hel's Homemade Hummus
drizzled with Virgin Olive Oil & garnished with Paprika
accompanied by Fresh Warm Pita Triangles
\$21.95 (serves 18-20)

Mediterranean Trio
Hel's Homemade Hummus, Baba Ganouj &
Mixed Olives accompanied by Pita Triangles
\$29.95 (serves 12-20)

Appetizer Trio
Combination Platter of Whitefish Salad, Salmon,
Dill & Caper Salad and Hel's Homemade Hummus
accompanied by Pita Triangles & Flatbreads
\$29.95 (serves 12-20)

Build Your Own Appetizer Trio
accompanied by Fresh Pita Triangles, Flatbreads & Crusty Sourdough
Choose 3 from the following:
Hummus ~ Artichoke Tapenade ~ Whitefish Salad ~ Salmon, Dill & Caper Salad
Baba Ganouj ~ Mixed Olives ~ Bruschetta
\$29.95 (serves 12-20)

Chopped Liver Platter
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers
\$29.95 (2 lbs) \$39.95 (3 lbs)

Mexican Hat Dance
featuring Refried Beans, Guacamole & Sour Cream
layered & topped with Shredded Cheddar Cheese & Chopped Black Olives
surrounded by Fresh Tortilla & Blue Corn Chips
\$45.00 (serves 30-40)

Fresh Crisp Red, Blue & Yellow Corn Chips
served with Hel's Homemade Pico de Gallo & Hel's Mango Salsa
\$1.50 per Person (with Guacamole) \$2.50 per Person

Yellow Corn Chips & Homemade Pico de Gallo
\$0.85 per Person

Sweet Potato Chips & Beet Chips served with Plantain Dipping Sauce
\$20.00 (serves 12-20)

CHEESES

Baked Brie in Puff Pastry
with Imported Apricot Preserves & Moutarde des Chanoines
accompanied by Baguette Rounds & Fresh Fruit
\$84.95 (serves 30-40)

Display of Domestic Cheeses
to include Swiss, Cheddar, Havarti & Muenster Cheeses alongside Dried Fruit, Berries & Grapes
served with assorted Crackers
\$1.95 per Person

Fresh Fruit & Cheese Basket
A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes
alongside Sharp Cheddar, Havarti, Swiss & Muenster Cheeses
accompanied by assorted Crackers
\$69.95 (serves 25-30)

Brie Sampler
3 separate varieties of Brie displayed in Mini Wheels
with Roasted Garlic, Hel's Special Hot & Sweet Pecans, Fig & Pear Chutney and Caramelized Onion
accompanied by Carr's Mini Water Crackers
\$49.95 (serves 12-20)

The Great American Cheese Platter
Featuring 5 varieties of Artisan Cheeses from the United States
Selection may vary based on season and availability, but will always represent some of the best America has to offer.
accompanied by Dried Apricots & Fig, Fresh Strawberries, Seedless Grapes & a selection of Crackers
\$84.95 (serves 20-25)

A Selection of Imported Cheeses
to include English Double Gloucester with Stilton, Chaubier,
Duo Brie with Gorgonzola, Chevre & other Imported Specialty Cheeses
accompanied by Dried Apricots & Fig, Fresh Strawberries, Seedless Grapes & a selection of Crackers
\$79.95 (serves 20-25)

Dessert Cheeses
to include Double Crème Brie, Sharp Cheddar,
Lemon Fayre White Stilton, Wenslydale with Cranberries & Cherry Gourmandise
accompanied by Hel's Special Hot & Sweet Pecans,
Fig & Pear Chutney and Carr's Wheat Crackers
\$74.95 (serves 20-25)

SEAFOOD

Southwestern Grilled Shrimp
served with Blackened Avocado Lime Mayonnaise Dipping Sauce
\$135.00 (100 Pieces)

Gulf Coast Shrimp with Cocktail Sauce, Remoulade & Fresh Lemon Wedges
(100 Pieces) \$120.00
(Jumbo "2-Bite" Shrimp \$174.95)
(Really Big Shrimp! \$249.95)

Grilled Shrimp & Zucchini Skewers
served chilled with our Fabulous Basil Garlic Aioli
\$45.00 (30 Pieces)

Coconut Shrimp Skewers
with Pineapple Ginger Dipping Sauce
\$ 2.75 per Skewer (20 Skewer Minimum)

Seared Rare Ahi Tuna Slices
served chilled with Red Pepper Almond Paste & Ginger Soy
accompanied by Rice Crackers, Tobikko Wasabi (Neon
Green Caviar) & Won Ton Crisps
\$99.95 (serves 15-18)

Sushi Sampler
featuring California Rolls, Kamehachi Rolls,
Kappa Maki, New York Maki,
Spicy Tuna Rolls & Tempura Shrimp Rolls
\$98.65 (75 Pieces)

Whole Poached Norwegian Salmon
fully garnished & served with Mustard Mayonnaise & Cucumber Dill Sauces
\$109.95 (6 lbs) \$149.95 (9 lbs) \$179.95 (11 lbs)

Salmon En Croute
Whole Norwegian Salmon Fillet lightly poached with Fresh Spinach, Asparagus & Baby Bay Shrimp
wrapped in a Light Puff Pastry
accompanied by Mustard Mayonnaise & Cucumber Dill Sauces
\$134.95 (40 Slices)

Full Side (2.75 lbs) of Scottish Smoked Salmon
accompanied by Russian Rye Triangles, Cracked Lovash, Fresh Chopped Dill, Capers, Nonpareils & Sour Cream
\$149.95 (serves 30-40)
1 Lb Platter – \$59.95 (serves 10-15)

Charcoal Applewood Smoked Salmon
served room temperature & fully garnished with Apple Pear Chutney & Mint Pepper Marmalade
accompanied by assorted Flatbreads
\$119.95 (6 lbs)

Oysters Rockefeller
Fresh Blue Point Oysters topped with Classic Rockefeller Garlic Spinach
with a touch of Heavy Cream & Freshly Grated Asiago Cheese
\$42.00 (24 Rockies)

ABBONDANTE E DELIZIOSI

Our Simplest, Lightest Antipasto Fare
A Zesty Antipasto Platter flowing with Pepperoncini, Mortadella, Genoa Salami,
Mozzarella and Black & Green Stuffed Olives
\$34.95 (serves 16-20)

Vegetarian Antipasti Platter
A flowing display of Grilled Asparagus, Red Onion, Eggplant & Italian Squash
alongside Roasted Pepper, Herbed Goat Cheese, Fresh Mozzarella & our Eggplant Timbale
accompanied by Garlic Crostini, Mediterranean Olives, Basil Pesto & Balsamic Vinaigrette
\$64.95 (serves 20-25)

Gourmet Antipasto Platter
This is It!! The most fabulous collection of Italian specialties you'll find anywhere in Chicago.
Pomodorraccio Roasted Tomatoes, Molinari Salami, Dry Aged Cappelletti, Baby Artichoke Hearts,
Prosciutto wrapped Asparagus drizzled with Balsamic Vinaigrette,
Marinated Olives, Peppadew Pepper, Reggiano Parmesan and more.....
Your guests haven't seen this collection of Italian specialties on one platter before.
\$99.95 (serves 15-18)

Summer Caprese Platter
Locally Grown Plum Tomatoes, Fresh Mozzarella, Roasted Red Peppers,
Marinated Artichoke Hearts, Herbed Goat Cheese, Eggplant Timbale & Mediterranean Olives
accompanied by our Homemade Garlic Crostini
\$54.95 (serves 20-25)

Fresh Mozzarella Caprese
Fresh Sliced Plum Tomato & Buffalo Mozzarella
with Virgin Olive Oil & Basil Chiffonade
accompanied by Garlic Crostini
\$28.00 (40 Pieces)

Bruschetta
Chopped Tomato, Fresh Basil, Garlic &
Balsamic Vinegar on Crusty Sourdough
with Shredded Parmesan Cheese Garnish
\$24.95 (40 Pieces)
Topping & Breads sent separately

Antipasti Trio

Petite Tortellini Skewer
Petite Skewer of Al Dente Cheese Tortellini tossed in Hel's Fresh Basil Pesto
garnished with Grilled Red Pepper

Appetizer Antipasti Skewer
Genoa Salami, Marinated Artichoke Heart,
Kalamata Olive & Muenster Cheese
skewered & served with
our Balsamic Vinaigrette for dipping

Teardrop Tomato, Basil & Fresh Mozzarella Skewer
Petite Skewer of Teardrop Tomato
tossed in Balsamic Vinegar,
skewered with Buffalo Mozzarella &
wrapped in Fresh Basil

\$41.95 (12 Pieces of each)

Available on Their Own

Petite Tortellini Skewer
\$23.95 (24 Pieces)

Appetizer Antipasti Skewer
\$29.95 (24 Pieces)

Teardrop Tomato, Basil & Fresh Mozzarella Skewer
\$29.95 (24 Pieces)

FOCACCIA, FLATBREADS & TARTS

Walnut Gorgonzola Focaccia with Caramelized Onions
\$19.95 (24 Slices)

Smoked Chicken & Wild Mushroom Focaccia
with Herbed Ricotta & Mozzarella Cheese
\$25.00 (serves 20-30)

Focaccia with Caramelized Onion, Plum Tomato &
Fresh Herbs drizzled with Basil Garlic Olive Oil
\$21.00 (serves 20-30)

Focaccia with Fresh Grilled Vegetables
to include Roasted Yellow Pepper, Baby Eggplant, Italian Squash, Fresh Plum Tomato & Buffalo Mozzarella
drizzled with Sun Dried Tomato Pesto
\$25.95 (serves 20-30)

Chicken Pesto Flatbread
with Buffalo Mozzarella, Fresh Plum Tomato
& Toasted Pine Nuts
\$29.95 (serves 20-30)

Roasted Tomato & Goat Cheese Flatbread
with Herbs & Virgin Olive Oil
\$24.95 (serves 20-30)

Truffled Goat Cheese & Tomato Tart
\$29.95 (Three 7" Tarts serve 12-18)

Caramelized Onion Tart
with Marinated Greek Chicken & Feta Cheese
\$15.00 (Three 4" Tarts – 12 Pieces)

Three Tomato Tart
A Delightful Blend of Fresh Roma Plum Tomatoes,
Pomodorraccio Sun Dried Tomatoes & Hel's Oven Dried Tomatoes with a Touch of Fresh Herb
\$15.00 (Three 4" Tarts – 12 Pieces)

Fresh Herb Tart
Chef's Selection of Fresh Herbs chopped & baked in Light Egg & Cheese Flan
in a Delicate Pastry Crust
\$15.00 (Three 4" Tarts – 12 Pieces)

Falafel Platter
Hel's Delicious Falafel Patties
accompanied by Shredded Lettuce, Chopped Tomatoes, Tahini, Our Own Special Hot Sauce & Fresh Pita Bread
\$35.95 (makes 12 Full-Size Falafel Sandwiches)

(2 dozen minimum per selection on all Sandwiches)

PETITE SANDWICHES

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

\$1.90 per Sandwich

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

Beef Tenderloin with Horseradish Sauce on Petite Pain
\$3.95 per Sandwich

GOURMET PETITE SANDWICHES

Grilled Steak with Caramelized Onion, Sautéed Mushroom & Baby Field Greens
on Tarragon Toasted Petite Pain

Oven Roasted Turkey Breast
with Applewood Smoked Bacon, Sprouts,
Baby Spinach & Special Louie Mayonnaise
on Toasted Herbed Petite Pain

Oven Roasted Turkey Breast
with Double Crème Brie, Orange Cranberry Relish,
Apricot Mustard & Red Leaf Lettuce
on Petite Pain

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

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

\$2.25 per Sandwich

BISTRO SANDWICHES

Oven Roasted Turkey Breast with Creamy Brie, Sliced
Pear & Arugula Leaves on Toasted Herb Petite Pain

Grilled Steak with Baby Field Greens & Cucumber
Wasabi Spread on Tarragon Toasted Petite Pain

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

\$1.60 per Sandwich

COCKTAIL SANDWICHES

Apricot Glazed Turkey
with Moutarde des Chanoines on Whole Grain

Thinly Sliced Pork Tenderloin
with Cranberry Apple Chutney on Petite Pain

\$1.10 per Sandwich

Medium Rare Tenderloin
with Shiitake Mayonnaise served on Brioche

\$1.65 per Sandwich

TEA SANDWICHES

Scottish Smoked Salmon
with Sour Cream, Caper & Dill on Black Rye Bread

Whipped Cream Cheese
on Raisin Pumpernickel Bread

Cucumber and Boursin
on Whole Wheat

Blackened Shrimp with Avocado Lime Mayonnaise
on Wheat Grain Bread

Chicken Pistachio Salad on 7 Grain Bread

\$1.35 per Sandwich

PETITE PITA POCKETS

Hel's Signature Tuna Pear Walnut Salad, Chicken Pistachio Salad or our incomparable Egg Salad
delicately stuffed into Petite Fresh Pita Pockets

\$1.25 per Pocket

THE SUBS

5-Meat Italian Sub

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

Fresh Garden Sub

Garden Fresh Vegetables to include Alfalfa Sprouts, Sliced Tomatoes, Carrots, Zucchini, Shredded Lettuce & Avocado with Mozzarella & Wisconsin Sharp Cheddar & 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

Southwestern Grilled Chicken Sub

Mesquite Grilled Chicken Breast sliced with Jalapeño Pepper Jack Cheese, Rich Guacamole, Shredded Lettuce, Red Onion, Green Pepper, Mayonnaise, Oil & Vinegar on Freshly Baked French Bread

Turkey Club Sub

Fresh Roasted Turkey with Crisp Applewood Bacon, Beefsteak Tomato, Thin Sliced English Cucumber, Crisp Romaine Lettuce & Mayonnaise on Freshly Baked French Bread

Chicken Salad Sub

Boneless Breast of Chicken Salad with Red Flame Seedless Grapes & Pistachios with Shredded Lettuce on Freshly Baked French Bread

\$23.95 per Sub
(minimum 2 of any variety)

THE WRAPS

*A variety of delectable fillings rolled up in Soft Flour Tortillas & sliced into 2-Bite pieces.
A perfect appetizer any time of year.*

Smoked Chicken

with Roasted Red Pepper, Shredded Leaf Lettuce, Smoked Chicken, Spring Scallion, BBQ Ranch Dressing & Pepper Jack Cheese wrapped in a Flour Tortilla
\$49.95 (40 Pieces)

Mexican Fiesta

A Flour Tortilla filled with Guacamole, Roasted Turkey, Refried Beans, Sour Cream, Salsa, Shredded Lettuce & Cheese
\$49.95 (40 Pieces)

Grilled Sirloin

Our Char-Grilled Sirloin sliced thin & wrapped with Tarragon Mayonnaise, Chopped Lettuce, Shredded Cheddar, Diced Tomato & Red Onion Confit wrapped in a Tomato Tortilla
\$59.95 (40 Pieces)

Grilled Vegetable

Fresh Roasted Pepper, Eggplant & Zucchini tossed with Buffalo Mozzarella, Baby Lettuces, Roasted Tomato & Hel's Homemade Pesto wrapped in a Tomato Tortilla
\$54.95 (40 Pieces)

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
\$59.95 (40 Pieces)

Smoked Salmon

Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions wrapped in a Flour Tortilla
\$77.95 (40 Pieces)

Turkey Club

Fresh Roasted Turkey with Crisp Applewood Bacon, Beefsteak Tomato, Thinly Sliced English Cucumber & Crisp Romaine Lettuce wrapped up with Mayo in a Flour Tortilla
\$54.95 (40 Pieces)

THE BOARDS

*Help yourself – Thick, Juicy Cuts of our Finest Roasted Meats
hand carved, fanned & displayed and served at room temperature on beautifully garnished oversized wood boards.
All Boards are accompanied by baskets of Freshly Baked Rolls & our Homemade Spreads.*

Roasted Tenderloin of Beef
garnished with Caramelized Onions, Sautéed Mushrooms & Grape Tomatoes
accompanied by Cucumber Wasabi & Traditional Horseradish Sauces
\$225.00

Roasted Sirloin of Beef
accompanied by
Tarragon Mayonnaise & Horseradish Sauce
\$109.95

Center Cut Pork Loin
served with
Apple Onion Chutney & Orange Peach Chutney
\$89.95

Spiral Sliced Honey Glazed Ham
garnished with Dried Fruit & Nuts
accompanied by Hot n' Sweet Mustard &
Cranberry Apple Chutney
\$99.95

Apricot Glazed Turkey Breast
served with
Cranberry Apple Chutney & Apricot Moutarde
\$89.95

Hel's Sausage & Cheese Board
A bountiful array of Pepperoni, Salami & Summer Sausage
with Havarti, New York Cheddar, Muenster & Jarlsberg Swiss Cheeses
accompanied by Grey Poupon & Honey Mustard and Assorted Breads & Crackers
\$84.95

TAPAS – HEL'S STYLE

Sirloin Empanadas
with Raisins & Cracked Green Olives
\$65.00 (40 Pieces)

Veal Empanadas
with Quince Red Pepper & Cinnamon Apples
\$65.00 (40 Pieces)

Almond & Guava Empanadas
\$65.00 (40 Pieces)

Seafood Ceviche in Cucumber Cups
\$18.00 per Dozen (2 dozen minimum)

Spanish Garlic Potato Salad
\$6.95/lb (2 lb minimum)

Hel's Version of Classic Spanish Paella
Saffron Rice infused with White Wine, Chicken Stock & Simple Spices
tossed together with Tender Chunks of Chicken, Sautéed Shrimp, Mild Sausage & Roasted Vegetables
\$12.95/lb (6 lb minimum)

Sicilian Red Radishes with Fresh Peppered Pecorino
\$15.00/lb (2 lb minimum)

Marinated Garlic Mushrooms
\$10.00/lb (2 lb minimum)

Potato Cheese Cigars
\$22.50 (30 Pieces)

Pan Fried "Really Big" (12/15) Shrimp with Dill
\$75.00 (30 Pieces)

Petite Lamb Rack
grilled to Medium Rare, sliced & fanned and accompanied by Chimichurri Sauce
served at Room Temperature with Herb Crust
\$125.00 (4 Racks – 28-32 Chops)

Chilled Lemon Basil Chicken Kabobs
\$32.00 (20 Pieces)

Rosemary Roasted Potato & Garlic Skewers
\$25.00 (20 Pieces)

Olive Tapenade & Artichoke Tapenade
accompanied by 75 Crostini Pieces
(1 Pint of each Tapenade)
\$50.00

Serrano Ham Wrapped Peach Slices
\$32.00 (20 Pieces)

Crushed Amaretti Stuffed Peaches
\$36.00 (24 Pieces)

Tapas Sampler
featuring Goat Cheese Stuffed Figs wrapped in Serrano Ham, Ceviche Cucumber Cups, Prosciutto Wrapped Asparagus
with Boursin Cheese & Lemon Zest, Spanish Garlic Potato Salad, Mixed Mediterranean Olives,
Chilled Lemon Basil Chicken Kabobs and Manchego Cheese & Quince Crostini
\$88.60 (serves 15-20)

SUSHI

PLATTERS

Sushi Sampler
featuring California Rolls, Kamehachi Rolls,
Kappa Maki, New York Maki,
Spicy Tuna Rolls & Tempura Shrimp Rolls
\$98.65 (75 Pieces)

Seared Rare Ahi Tuna Slices
served chilled with Red Pepper Almond Paste & Ginger Soy
accompanied by Rice Crackers, Tobikko Wasabi
(Neon Green Caviar) & Won Ton Crisps
\$99.95 (serves 15-18)

NIGIRI SELECTIONS

Namasake (Fresh Salmon) \$3.50 per Piece	Maguro (Tuna) \$3.75 per Piece	Unagi (Freshwater Eel) \$3.75 per Piece	Hamachi (Yellowtail) \$4.25 per Piece
---	-----------------------------------	--	--

MAKI SELECTIONS

(Seaweed Rolls/6 Pieces unless noted)

AAC Maki	Asparagus, Avocado & Cucumber.....	\$6.50
California Roll	Snow Crab, Avocado & Cucumber.....	\$7.50
Chicago Crazy Roll	Tuna, Yellowtail, Salmon, Crab, Cucumber, Lettuce & Masago.....	\$12.50
Dragon Roll	Freshwater Eel, Cucumber & Tempura Crunch rolled outside with Avocado, drizzled with Eel Sauce (8 Pieces).....	\$16.50
Ebikyu Deluxe Maki	Shrimp, Avocado & Cucumber.....	\$7.00
Futomaki	Spinach, Gourd, Shiitake Mushroom, Japanese Pickle & Egg Omelette (4 Pieces).....	\$9.95
Green Turtle Roll	Freshwater Eel & Tempura Crunch rolled outside with cooked Shrimp & Wasabi Tobiko, drizzled with creamy Wasabi Sauce (8 Pieces).....	\$16.25
Kamehachi Roll	Tuna, Avocado & Cucumber rolled inside out in Masago.....	\$8.75
Kappa Maki	Cucumber.....	\$5.50
Negi Hamachi Maki	Yellowtail & Scallions.....	\$7.50
New York Maki	Smoked Salmon, Cream Cheese & Scallion.....	\$8.75
Rainbow Roll	Crab, Avocado & Cucumber wrapped outside with Tuna, Salmon, Whitefish & Shrimp (8 Pieces).....	\$15.95
Sakekyu	Fresh or Smoked Salmon & Cucumber.....	\$7.50
Shiitake Maki	Shiitake Mushroom & Avocado.....	\$6.95
Special Salmon Roll	Baked Smoked Salmon, Scallions, Cucumber, Tempura Crunch, Masago & Mayonnaise drizzled with Eel Sauce (5 Pieces).....	\$9.95
Spicy California Roll	Snow Crab, Avocado, Cucumber & Spicy Mayonnaise.....	\$7.95
Spicy Tuna Roll	Tuna & Spicy Mayonnaise.....	\$7.50
Spicy Tuna Deluxe	Spicy Tuna Roll with Avocado & Cucumber.....	\$7.95
Spider Roll	Fried Softshell Crab & Cucumber (5 Pieces).....	\$12.50
Summer Roll	Tuna, Yellowtail, Green Pepper, Avocado, Masago, Cilantro, Spicy Mayonnaise, Spicy Sesame Oil & Lime (5 Pieces).....	\$12.50
Sunset Roll	Crab, Avocado, Cucumber wrapped outside with Fresh Salmon, Salmon Roe & Sweet Miso Sauce.....	\$14.95
Tekka Maki	Tuna.....	\$6.95
Tempura Shrimp Roll	Shrimp Tempura, Scallions, Mayonnaise & Cucumber (5 Pieces).....	\$8.75
Unakyu Maki	Freshwater Eel & Cucumber.....	\$7.95