



## FULL SERVICE PLATED DINNER SELECTIONS

We have selected some of our favorite recipes to give you a sampling of menus for tableside plated entrée service. Virtually all menu items can be interchanged with other menus and our chef is constantly creating new variations. Please contact an event coordinator to send you the most up-to-date menu selections and assist you in creating a truly original menu for your event.

### CHICKEN MARBELLA

#### *Salad Course*

Spinach Salad with Mandarin Orange & Slivered Almonds  
tossed with Tangerine Vinaigrette

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

#### *Entrée Course*

##### Chicken Marbella

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

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

##### Eggplant Timbale

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

## TWIN TOURNEDOS OF TENDERLOIN

### *Salad Course*

Wagner Spinach Salad  
with Caramelized Onion, Crumbled Bleu Cheese, Sliced Strawberries,  
Candied Walnuts & Poppyseed Dressing

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Twin Tournedos grilled over hardwood coals  
served on Red Onion Confit with Wild Mushroom Demi Glaze

Parmesan Potato Galette

Spinach Soufflé Strudel  
A delicate & light Spinach Soufflé  
wrapped in paper thin Phyllo & baked to golden brown

## FILET MIGNON

### *Salad Course*

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

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

8 oz Center Cut Filet  
grilled to perfection & served with Peppercorn Madeira Sauce

Duchess Potato piped high with a touch of Garlic & Horseradish

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

## GRILLED KABOBS

### *Salad Course*

Orange Raspberry Mesclun Salad  
Mesclun Mix of Baby Lettuces with Orange Segments, Fresh Raspberry,  
California Montrachet, Toasted Sunflower Seeds & Grape Tomatoes  
tossed in Citrus Vinaigrette

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Char Grilled Teriyaki Chicken Kabob  
with Pineapple and Red & Green Pepper  
&  
Malaysian Marinated Beef Tenderloin Kabob  
with Vidalia Onion & Mushroom

Coconut Lime Long Grain Rice  
with Grilled Spring Scallion

Orange Glazed Carrots & Sugar Snap Peas

## CHICKEN PICCATA

### *Salad Course*

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

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

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

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

Oven Roasted Herbed New Potatoes with Peppers & Onions

## SALMON EN PAPILOTE

### *Soup Course*

Vichyssoise garnished with Watercress Crème Fraiche & Salmon Caviar

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Salmon – en Papillote Style  
Fresh Fillet of Salmon topped with a delicate Julienne of Leeks & Carrots  
touched with a Splash of White Wine & Tarragon and gently steamed

Haricot Vert & Caramelized Pearl Onions  
in Champagne Vinaigrette

Light & Fluffy Basmati Dill Rice

DUO PLATE

*Salad Course*

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

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

*Entrée Course*

Black Cod  
marinated in Hel's Thai Marinade with Scallions & Garlic  
then grilled over hardwood coals

Petite Filet  
grilled to Medium Rare & touched with Pinot Noir reduction

Ragout of Wild Mushrooms  
with Grilled Fennel & Top-On Baby Carrots

Oven Roasted Fanned Potatoes

ANOTHER GREAT COMBINATION

*Salad Course*

Limestone Lettuce with Artichoke Heart, Heart of Palm,  
Fresh Sliced Strawberries & Crispy Walnuts in Raspberry Walnut Vinaigrette

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

*Entrée Course*

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

Macadamia Mahi Mahi  
encrusted with crushed Macadamias & Panko Bread Crumbs  
sautéed & accompanied by Lime Beurre Blanc

Chilled Israeli Cous Cous Salad  
with Fresh Grilled Zucchini, Yellow Peppers & Grape Tomatoes,  
Fresh Chopped Pears & Jicama and Dried Cranberries

Broccolini with Red Pepper Confetti & Lemon Herb Butter

MIDWESTERN STUFFED CHICKEN

*Salad Course*

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

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

*Entrée Course*

Apple Cornbread Stuffed Boneless Breast of Chicken  
oven roasted to golden brown & splashed with Orange Apricot Glacé

Oven Roasted Butternut, Acorn & Ambercup Squashes  
tossed in Butter, Brown Sugar & Autumn Spices

Haricot Vert with Carrot Batons, Caramelized Pearl Onions & Crispy Pancetta

## CHICKEN PHYLLO

### *Salad Course*

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 Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Breast of Chicken Phyllo  
Boneless Breast of Chicken covered with Mushroom Duxelle  
then folded in five layers of Paper Thin Phyllo  
accompanied by Tarragon Cream Sauce

Long Grain & Wild Rice with Pecans & Dried Wild Cherries

California Stir Fry  
including Asparagus, Green, Red & Yellow Pepper, Carrot, Broccoli, Cauliflower,  
Red Onion & Snow Pea all tossed in Fresh Herb Butter

## LAMB CHOPS

### *Soup Course*

Savory Butternut Squash Soup with Toasted Pecan Garnish

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Grilled Malaysian Rack of Lamb  
grilled to Medium Rare, hand carved & accompanied by Mint Pesto

Tender & Nutty Pure Minnesota Wild Rice  
with a touch of Sautéed Red Peppers & Sweet Shallots

Fresh Steamed Asparagus with Beurre Noisette & Shaved Parmesan

## PORK TENDERLOIN

### *Salad Course*

Fresh Baby Spinach with Roasted Organic Yellow Beets, Toasted Pecans, Sliced Pears,  
Crumbled Goat Cheese & Halved Grape Tomatoes in Mustard Maple Vinaigrette

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Maple Smoked Bacon wrapped around Pork Tenderloin Medallions with Fresh Basil & Garlic  
drizzled with Aged Balsamic

Parslied New Potatoes  
Baby Potatoes steamed & tossed with Fresh Parsley & Butter  
Light & Delicate Vegetable Mousse Terrine with Citrus Beurre Blanc

## BLACK COD

### *Salad Course*

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

Hel's Specialty Bread Basket to include  
Braided Tomato Basil Bread, Crusty Sourdough Bread, Italian Herb & Parmesan Bread,  
Olive Loaf, Raisin Pumpernickel, Focaccia & Sunflower Crisps

### *Entrée Course*

Black Cod  
marinated in Hel's Thai Marinade with Scallions & Garlic  
then grilled over hardwood coals

Steamed Black Rice with Grilled Summer Squash,  
Chopped Tomatoes & Mango Chutney

Sautéed Baby Bok Choy

## PLATED DESSERT SELECTIONS

### CAKES & TARTS

Chocolate Strawberry Dacquoise  
Layers of Sweet Chocolate Whipped Cream & Fresh Sliced Strawberries  
alternated between three sheets of Crushed Hazelnut Meringue

Caramelized Pear Tart  
with Fresh Pomegranate Ice Cream

Molten Chocolate Cake  
with Fresh Driscoll Strawberries & Grand Marnier Whipped Cream  
topped with Powdered Sugar

Chocolate Decadence  
served over Drizzled White Chocolate &  
Raspberry Sauces

Lemon Cake Bomb  
drizzled with Sweet Lemon Glaze &  
set upon a Pool of Raspberry Sauce

Amaretto Cheesecake  
with Candied Orange Peel & Fresh Kumquat Garnish

### BERRIES & OTHER DELIGHTS

Strawberries Romanoff  
Hulled & Halved Berries smothered in Rich, Brandied Ice Cream Sauce

Tiramisu Martini  
Mascarpone, Kahlua & Espresso Soaked Lady Fingers layered with Bittersweet Chocolate  
served in an Up Martini Glass

Sergio's Flan  
sprinkled with Cardamom &  
garnished with Fresh Orange Segments

Classic Crème Brulee  
Straightforward & Unpretentious  
with Fresh Berry Garnish

Coeur a la Crème  
A Delicate Cream Cheese Confection with Assorted Seasonal Berries  
served with Apricot Brandy & Raspberry Sauces

Combination Plate of  
Coeur a la Crème & Hel's Chocolate Decadence  
on a bed of White Chocolate drizzled with Sweet Raspberry Sauce

## SORBETS & ICE CREAMS

Hel's Hot & Sticky  
Our Original Rocky Road Brownie  
served warm & topped with  
Rich French Vanilla Ice Cream & mounds of Hot Fudge & Whipped Cream

Sorbet & Puree  
3 exciting flavors of Fresh Fruit Sorbet nestled in tiny pools of multiple Purees  
garnished with White & Dark Chocolate Cigarette Spirals,  
Gaufrette Cookies & Hazelnut Piroulines  
displayed in an Up Martini Glass &  
splashed with Orange, Lemon & Lime Zest Garnish

Caramelized Brandy Apples  
over Cinnamon Ice Cream  
in an Almond Touille Cup