



Sneak Preview of our
September & October
Menu Selections



SEASONAL VALUE MENU SELECTIONS
FOR JULY & AUGUST 2010

It was a long time coming this year – but finally – the heat is on, and the chefs at Hel's Kitchen Catering are ready for it. For the fourth installment of our Seasonal Value Menus, our chefs are cookin' up a storm of great menus – from the fabulous value of our Build A BBQ to a bit of Fun In The Sun and relaxing enjoyment of the new Poolside grazing menu. Add to that one of our signature lunches, along with our Seasonal Value pricing and the presentation and quality that you have come to expect from Hel's Kitchen over the past 25 years, and you have a one-stop shop for all of your light dining needs for the rest of the summer.

So, stop sweating and forget about the heat, just relax and call Hel's Kitchen Catering. We're certain to make your summertime living easy – at a great price too.

And don't forget to read all the way through to the fabulous Special Dessert Offer at the end of the menus.

(Full lunch menu available at <http://www.helskitchen.com>)

SEASONAL VALUE MENU SELECTIONS

We kindly request a 12-person minimum on the following menus.

BUILD A BBQ – VALUE STYLE

We've all been waiting since the start of last winter to get this menu out and cookin'. Pick out your two favorite grillin' meats, and we send them over done just right with all the trimmings. Add to that three fabulous sides dishes and freshly sliced watermelon. Don't you just love summer?

Entrées

Choose 2 from the following entrée selections:

One-Third Pound Char Burgers on Sesame Buns
accompanied by Heinz Ketchup, French's Mustard, Hellmann's Mayonnaise, Relish,
Sliced American Cheese, Crisp Lettuce, Sliced Tomatoes, Sliced Onion & Pickle Chips

Jumbo Char Dogs on Rosen's Poppyseed Buns
accompanied by Heinz Ketchup, French's Mustard, Gulden's Spicy Mustard, Relish,
Chopped Tomatoes, Chopped Onion, Kosher Dill Pickle Spears, Sport Peppers & Celery Salt

Fresh Wisconsin Brats on Rosen's Poppyseed Buns
accompanied by Heinz Ketchup, French's Mustard, Gulden's Spicy Mustard, Relish,
Grilled Onions, Chopped Tomatoes, Kosher Dill Pickle Spears & Sport Peppers

Boneless Breast of Chicken on Sesame Egg Twist Roll
(Pick Your Poison....Buffalo, Orange BBQ, Hel's Original BBQ or Teriyaki)
accompanied by Crisp Lettuce & Sliced Tomatoes

Accompanied by:

Grandma's Potato Salad

Hel's Fabulous Baked Beans

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

Chilled Freshly Sliced Watermelon

\$9.95 per Person

JOHN HANCOCK

*What more fitting name for one of our signature luncheon feasts?
Big, bold and delicious flavors and textures. And at a price that can't be beat.*

Lemon Basil Chicken

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

Long Grain & Wild Rice with Pecans & Dried Wild Cherries

Summer Chopped Salad

with California Flat Leaf Spinach & Romaine Lettuce

tossed with Chopped Carrots, Celery, Broccoli, Peppers, Tomatoes, Scallions, Fresh Roasted Corn,
Fresh Baby Beets & Mozzarella Cheese accompanied by Balsamic Vinaigrette

Assorted Rolls with Butter

\$9.95 per Person

POOLSIDE

*Or deck side, patio side, even office side – you can enjoy this delightful summer grazing menu anywhere,
anytime. Whether you are having a simple office lunch, looking for a mid-afternoon reception or even an early
evening light buffet as the sun is setting, this combination of some of our most popular hors d'oeuvres
is sure to leave your guests wishing that summer would never end.*

Antipasti Trio

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

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

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

Chicken Pesto Flatbread with Buffalo Mozzarella, Fresh Plum Tomatoes & Toasted Pine Nuts

Rosemary Flatbread with Wild Mushrooms, Caramelized Onions,
Truffle Salt & Extra Virgin Olive Oil topped with Shaved Parmigiano-Reggiano

Thai Spring Rolls

A Delicate Blend of Oriental Vegetables, Water Chestnuts & Chinese Cabbage
all tossed in a Savory Sesame Dressing & wrapped in Paper Thin Wonton

Hel's Homemade Hummus

drizzled with Virgin Olive Oil & garnished with Paprika
accompanied by Fresh, Warm Pita Triangles

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

Our Original Sweet-n-Sour Meatballs

\$9.95 per Person

FUN IN THE SUN

Why sweat it when you can pick up the phone and call the chefs at Hel's Kitchen to take care of all of your fun in the sun. Mouthwatering sandwiches, fresh, crisp salads and our homemade chips will leave you feeling full and refreshed throughout the day.

Full Size Sandwiches

Choose 3 from the following sandwich selections:

Roasted Sirloin
with Tarragon Sauce on Top Twist Onion Roll

Roasted Turkey Breast
with Raspberry Mayonnaise on 9 Grain

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

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

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes &
Pistachios on Cornduster Roll

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

Salad

Choose 1 from the following salad selections:

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

Spinach Salad with
Fresh Sliced Strawberries & Almonds
served with Poppyseed Dressing

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

Hel's Famous Pasta Salad
with Five Vegetables, Two Cheeses & Sun Dried Tomatoes in Raspberry Vinaigrette

Accompanied by:

Hel's Homemade Thin Sliced Potato Chips
sprinkled with Parmesan Cheese & served with Our Own Basil Garlic Aioli for dipping

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

\$7.95 per Person

SPECIAL DESSERT OFFER

In these trying times, we think everyone should have at least one sweet moment in their day. So, for all orders over \$300.00, enjoy a selection from our Tantalizing Sweets menu with our compliments.

TANTALIZING SWEET GIFT SELECTIONS

(Choose 1)

Chef's Assortment of 30 pieces of our most delicious Cookies & Dessert Bars

Vanilla Bean Cheesecake with Fresh Sliced Strawberries

Key Lime Pie

A LA CARTE DESSERT MENU

COOKIES & DESSERT BARS

Chocolate Chip Cookies

Peanut Butter Cookies

Oatmeal Raisin Cookies

Almond Meltaways

Blackout Cookies

Turtle Bars

Rocky Road Brownies

Heavenly Chocolate Peanut Butter Squares

Lemon Delites

Lahina Clouds

Malted Milk Bars

Apricot Nut Bars

Chinese S'mores

White Chocolate Raspberry Cheesecake Bars

Raspberry Oatmeal Triangles

\$0.90 per Piece

CAKES

Best Damn Lemon Cake

\$19.95 (serves 12-16)

Chocolate Decadence

\$14.95 (serves 10-12)

Killer Chocolate Cake

\$34.95 (serves 12-16)

Raspberry Sauce

\$5.95 (1/2 pint)

COBBLERS

(serves 12-16)

Chef Francisco's Fabulous Freshly Baked Fruit Cobblers
with Melt-In-Your-Mouth Crumble Topping

Apple Cobbler

\$24.95

Peach Cobbler

\$27.95

Cherry Cobbler

\$27.95

Blueberry Cobbler

\$34.95

Commander's Palace Bread Pudding Soufflé with Classic Bourbon Sauce

\$29.95 *(serves 12-16)*

FRUIT DISPLAYS

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

Medium

\$69.95 *(serves 25-30)*

Large

\$124.95 *(serves 45-55)*

ORDERING GUIDELINES

Set-Up & Food Display: All menu offerings will be beautifully presented on handcrafted baskets, ceramic platters and chafing dishes but are available on attractive plastic disposable platters for your convenience as well. Our highly trained delivery personnel will take the time to unwrap, set up 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, Discover or American Express), 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 for any amounts over \$1,000.00 (for American Express 3.5% processing fee) 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.