



Sneak Preview of our
May & June Menu Selections



SEASONAL VALUE MENU SELECTIONS
FOR MARCH & APRIL 2010

The second installment of the 2010 Seasonal Value Menus is ready, and the selections are better than ever. Our Chefs have crafted four outstanding menus celebrating the themes of the Big Dance, a tribute to St. Patty and the seasonal transition month of April.

We hope you will find them bright yet hearty, well balanced and perfectly suited to the end of winter and the beginning of spring. As promised, we have priced them to be affordable in these still difficult economic times.

And we are also continuing the Special Dessert Offer at the end of these menus!!!

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

*P.S. All orders of any kind in March
will earn DOUBLE Points on your
[Hel's Rewards Account.](#)*

An even better reason to enjoy Hel's great taste before the end of March!

SEASONAL VALUE MENU SELECTIONS

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

A BIT O' THE IRISH

It wouldn't be St. Patty's Day without a generous portion of corned beef & cabbage served up alongside tender boiled potatoes. Slow simmered and seasoned just right – this traditional menu is sure to remind you that life is, indeed, too short not to be a little Irish.

Corned Beef & Cabbage
Traditional Irish Corned Beef slowly simmered to fork tender
served with Steamed Cabbage in a Savory Broth

Petite Parslied New Potatoes
Baby Potatoes steamed & tossed with Fresh Parsley & Butter

Authentic Irish Soda Bread

\$8.95 per Person

MARCH MADNESS

Whether you're glued to the TV watching every game or just filling out the brackets for the office pool – this delicious grouping of all things Pubaliciuos is sure to make every fan a winner.

Our Original Sweet-n-Sour Meatballs

Petite Turkey Reubens
with Swiss Cheese, a touch of Sauerkraut &
Thousand Island Dressing

Mini Corn Dogs with Mustard Dip

Mozzarella Sticks with Tomato Basil Sauce

Fresh Vegetable Crudite
of Broccoli, Cauliflower, Asparagus,
Carrots & other select Fresh Vegetables
accompanied by Spinach Spring Scallion &
Roasted Red Pepper Dips

\$9.95 per Person

RAIN OR SHINE

One of our favorite chicken creations paired with a delicious vegetable lasagna and Hel's Famous Caesar Salad make this perfect early spring menu – come rain or come shine.

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

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

Freshly Baked Assorted Rolls &
Sliced Italian Country Loaf
accompanied by Butter

\$8.95 per Person

SPRING BREAK

You deserve a break today, so take your own spring break in the middle of the day by enjoying these outstanding sub sandwiches and a delicious side salad of your choice. Add in our unique sweet potato & beet chips, along with a delightful spring spinach salad, and enjoy what you've earned.

Sub Sandwiches

Choose 3 from the following sandwich selections:

The Traditional 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

Turkey & Havarti Sub

Oven Roasted Turkey & Creamy Danish Havarti with Crisp Romaine Lettuce, Sliced Tomatoes & Mayonnaise on Freshly Baked French Bread

Grilled Chicken Sub

Grilled Chicken Breast sliced with Swiss Cheese, Shredded Lettuce, Red Onion, Green Pepper, Roasted Red Pepper Mayonnaise, Oil & Vinegar 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

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

The 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

Salad

Choose 1 from the following salad selections:

Wild Rice Salad

with Pecans, Snow Peas, Mandarin Oranges & Dried Wild Cherries drizzled in Tangerine Vinaigrette

Chilled Israeli Cous Cous Salad

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

Grandma's Potato Salad

Accompanied by:

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

Sweet Potato Chips & Beet Chips served with Plantain Dipping Sauce

\$8.95 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

Chocolate Decadence

Best Damn Lemon Cake drizzled with Chocolate Glaze
served with Sweet Raspberry Sauce

A LA CARTE DESSERT MENU

COOKIES & DESSERT BARS

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