



SUMMER/FALL 2009 BUFFET MENU VALUE PACKAGE

Summer is right around the corner, and the second installment of our Buffet Menu Value Package is ready to go. Once again, our Chefs have carefully selected some of our favorite seasonal offerings and crafted them into this package for you to be able to design your very own custom menu. Still recognizing the economic challenges that lay before us, and you, our valued customers, we have elected to keep the package price exactly the same for Summer/Fall as it was for Winter/Spring.

So whether you are planning a simple dinner party for a few close friends, an important business meal, or a full-blown life cycle celebration, you do not have to have sacrifice variety or quality to get some of the finest catering in Chicagoland at one fixed price.

As before, all Buffet Menu Value Packages can be delivered hot and ready to eat or used as the basis for a fully staffed event complete with silverware, glassware and china. Simply call one of our Event Coordinators and begin planning your unique celebration today.

We kindly request an 8-person minimum.

BUTLERED HORS D'OEUVRES SELECTIONS

(4 pieces per person)

Choose 3:

Chorizo Stuffed Dates
wrapped in Cured Bacon

Fresh Sno Pea
stuffed with Boursin Cheese

Roasted Tomato, Ricotta & Honey Balsamic Crostini

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

Spinach & Feta Phyllo Triangles

Mango Chutney Cheese Puffs

Mini Crab Quesadillas with Mango Salsa

Petite Burgundy Marinated Sirloin Skewers
grilled & served with Chimichurri Sauce

SALAD SELECTIONS

All Salads are accompanied by Freshly Baked Assorted Rolls & Butter.

Choose 1:

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

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

ENTRÉE SELECTIONS

Choose 1:

Chicken Marsala
Tender Medallions of Chicken Breast
sautéed with Marsala Wine &
Fresh Sliced Mushroom

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

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

Turkey Tetrazzini
Tender Chunks of Oven Roasted Turkey Breast gently combined with Egg Fettuccini,
Fresh Sliced Mushrooms & a hint of Garlic in a Light Parmesan Cheese Sauce

Norwegian Salmon Fillet poached in White Wine & Dill
served chilled with Moutarde des Chanoines & Lemon Wheels

Tilapia Provencal
Tender Tilapia Fillet dusted with Country Herbs, lightly sautéed & served Provencal Style
with Tomatoes & Mushrooms over a bed of Wilted Spinach

Fresh Grilled Atlantic Salmon brushed with Fresh Herbs & Virgin Olive Oil
served with Cucumber Chive Crème Fraiche & Dijon Mustard Aioli

Trio of Ravioli in Oven Roasted Tomato Cream Sauce with Fresh Chive Garnish

Pasta Roulades
Tri-Color Noodle wrapped around Spinach & Ricotta and served with Tomato Basil Sauce

*May choose 2 entrees for 20 or more guests
Add \$3.00 per Person*

POTATOES, PASTAS & RICE SELECTIONS

Choose 1:

Long Grain & Wild Rice
with Pecans & Dried Wild Cherries

Garlic Horseradish Duchess Potatoes
with Sun Dried Tomatoes

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

Herbed Italian Orzo
gently steamed & tossed with Virgin Olive Oil & Fresh Herbs

VEGETABLE SELECTIONS

Choose 1:

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

Haricot Vert
with Carrot Batons & Caramelized Pearl Onion in Champagne Vinaigrette

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

Broccoli & Cauliflower Au Gratin

DESSERT SELECTIONS

Choose 1 for 8-25 guests; Choose 2 for 26 or more guests:

Seasonal Fresh Fruit Tart

Chef Francisco's Amaretto Cheesecake

Tiramisu
Mascarpone, Kahlua & Espresso layered with Bittersweet Chocolate & Sweet Biscotti
sprinkled with Cocoa

Best Damn Lemon Cake accompanied by Raspberry Sauce

A Selection of Assorted Cookies & Dessert Bars

Choose 4 varieties:

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
Blackout Cookies
Chocolate Peanut Butter Squares

Rocky Road Brownies
Turtle Bars
Lemon Delites
Malted Milk Bars
Apricot Nut Bars

Lahina Clouds
Almond Meltaways
Raspberry Oatmeal Triangles
White Chocolate Raspberry
Cheesecake Bars

Package Price: \$18.60 per Person