



SUMMER/FALL 2010 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 set up, hot and ready to eat or used as the menu 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.

HORS D'OEUVRES SELECTIONS*

Choose 3:

Chorizo Stuffed Dates wrapped in Cured Bacon

Mini Crab Quesadillas with Mango Salsa

Beggar's Purse
of Imported Brie with Apricot Mustard

Chilled Bourbon Chicken Skewers
with Marinated Apricots & Fresh Cantaloupe

Asparagus Beef Rolls
Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled

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

Pesto Charlotte
Our Fresh Basil & Mascarpone Torte
layered with Fresh Basil Pesto
accompanied by Fresh Tomato Basil &
French Breads

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

** Heavy Hors d'oeuvres (we double the amount)
Add \$2.50 per Person*

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

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

Hel's Caprese Salad
Fresh Yellow & Red Grape Tomatoes
tossed with Buffalo Mozzarella &
Hel's Fabulous Homemade Basil Pesto

ENTRÉE SELECTIONS**

Choose 1:

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

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

Nick's Oven Roasted Bone-In Greek Chicken Breast
with Artichoke Hearts & Roasted Lemon Wedges
glazed with Lemon, Oregano & Olive Oil

Tenderloin Tips Forestiere
Choice Cuts of Tenderloin Tips braised in Bordelaise served over Mushroom Infused Orzo

Roasted & Sliced Center Cut Pork Loin
over Sweet & Sour Sautéed Red Cabbage with Gala Apples
accompanied by Spiced Apple Chutney

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

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

Butternut Squash Lasagna with Leek, Spinach & a blend of Ricotta & Chevre Cheeses
topped with Zesty Tomato Basil Sauce

Blackened Chicken & Artichoke Hearts
over Al Dente Cavatappi Pasta with Alfredo Sauce & Roasted Red Pepper Garnish

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

POTATOES, PASTAS & RICE SELECTIONS

Choose 1:

Basmati Rice with Fresh Dill

Hel's Style Rich & Creamy Mashed Potatoes
with a touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

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

Lemon & Olive Oil Orzo with Arugula & Ricotta
tossed in Lemon Vinaigrette

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

Lightly Poached Asparagus Spears, Hearts of Palm, Tear Drop Tomatoes & Sprouts
sprinkled with Raspberry Walnut Vinaigrette

Orange Glazed Carrot & Snow Pea Stir Fry

DESSERT SELECTIONS

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

Seasonal Fresh Fruit Tart

Chef Francisco's Amaretto Cheesecake

Killer Chocolate Cake

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