

# Catering By The Tray

A half tray is enough for 10-13 people. A full tray is enough for 20-24 people. The trays described below are available for pick-up. Kindly give us advanced notice.

## Appetizers

### **Beets Skordalia** \$89/\$139

Marinated sliced fresh beets, served with Hellenic' signature garlic sauce.

### **Cauliflower Croquettes** \$89/\$157

Cauliflower, feta cheese and dill, golden brown croquettes served with homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.

### **Feta, Olives & Pita** \$99/\$146

Triangular wedges Arahova Frtga served with kalamata olives, cracked green olives, dressed with John's Original Dressing.

### **Fried Eggplant & Zucchini Skordalia** \$49/\$129

Ovals of fried zucchini and half moons of fried eggplant, served over pita bread with Hellenic's signature garlic sauce.

### **Hand Wrapped Dolmades** \$83/\$157

Grapevine leaves, stuffed with rice, onions and dill.

### **Mini Spinach Rolls** \$89/\$159

Little spinach wraps with a touch of feta. Made with a thicker, crisp fillo. All natural and imported from Greece.

### **Saganaki with Marinated Tomatoes** \$69/\$149

Kefalograviera cheese baked on top of marinated tomatoes.

### **Tiropitakia** \$59/\$119

Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.

## Entrees

### **Broiled Lamb Loin Chops** \$195/\$367

Succulent and tender, seasoned with oregano and olive oil.

### **Chicken Santorini** \$109/\$169

Grilled chicken morsels, sautéed with onion, red & green bell peppers in a lemon sauce, served over orzo pasta.

### **Grilled Chicken Cutlets** \$79/\$104

Marinated in olive oil, oregano, garlic, white pepper, touch of lemon.

### **Imam Baldi** \$89/\$136

Halved eggplants, stuffed, with minced eggplant, onions and tomatoes, topped with a wedge of feta cheese and baked tender.

### **Leg of Lamb Bekri** \$159/\$262

An untraditional, fork-tender leg of lamb slow-cooked in merlot wine and tomatoes

### **Leg of Lamb with Artichokes Avgolemono** \$159/\$293

Bone braised lamb, slowly cooked in avgolemono sauce with artichoke hearts.

### **Leg of Lamb with String Beans** \$159/\$241

Braised, boneless leg of lamb, slow-cooked string-bean, tomato, onion chutney.

### **Leg of Lamb Youvetsi** \$159/\$279

A casserole of boneless leg of lamb and orzo pasta in a light tomato sauce, topped with grilled tomato slices and melted Kefalograviera cheese.

### **Moussaka** \$179/\$309

Layers of eggplant, ground beef in tomato sauce, and golden brown potatoes, coated with a creamy béchamel

### **Pastitio** \$169/\$309

Layers of Greek pastichio noodles, ground beef and tomato sauce coated with creamy béchamel, haloumi & parmesian cheese.

### **Shrimp, Spinach & Orzo** \$159/\$269

Shrimp sautéed with bell peppers, scallions, feta, parmesan, fresh spinach and orzo pasta.

### **Spanacorizo** \$89/\$169

Fresh sautéed spinach cooked with long grain rice, scallions and lemon

### **Spinach Pie** --/\$129

A mixture of spinach, feta and scallions, baked in between layers of flaky fillo dough.

## Sides

### **Eggplant salad** \$119/--

Baked eggplant, feta, egg, parsley and spices with a touch of mayonnaise.

### **Fresh Baked Vegetables** \$59/\$99

Local and in season whenever possible.

### **Grilled Pita Bread** \$29/\$49

Coated with lemon, oregano, pepper oil blend.

### **Hellenic's Greek Salad** \$39/\$69

Since 1977! Iceberg lettuce, marinated onions, tomatoes, feta cheese, kalamata olives, anchovies and John's Original Dressing.

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## **Horiatiki Salad** \$79/\$100

Classic Greek "country" salad with tomatoes, cucumbers, Kalamata olives, red & green bell peppers, onions, feta and pepperoncini. Dressed with an olive oil, Celtic sea salt, vinegar dressing

## **Hummus** \$79/--

Ground chickpeas, tahini, garlic and spices served on pita. Freshly made on premises.

## **Ospria** \$79/--

String beans, canellini beans, chick peas, kidney beans and onions in a lemon, olive oil dressing.

## **Oven Roasted Lemon Potatoes** \$59/\$79

Slightly crisp potato wedges, baked in olive oil, lemon, oregano and pepper.

## **Split Pea Salad** \$79/--

A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.

## **Tiropitakia** \$59/--

Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.

## **Yellow Rice** \$39/\$69

Long grain rice cooked in organic chicken broth.

## **New York Style Cheesecake** --/\$69

The ultimate! Very creamy and moist. Serves 12-16 people

## **Oreo™ cookie cake** --/\$69

If you like America's favorite cookie you'll love this cake!  
Serves 12-16 people

## **Rice Pudding** \$49/\$79

The best we've ever tasted. Creamy and fluffy. Small serves 4-6 people, large serves 12-16 people.

## **Toasted Cheese Babka** --/\$32

Un-classic Polish cheese babka with raisins made here on premise by Greeks! Sixteen large slices

## Desserts

## **Baklava** \$110/\$220

Walnuts and almonds, sandwiched between layers of flaky fillo dough, smothered with homemade cinnamon syrup. 12 or 24 full-sized pieces

## **Caramel Custard** --/\$69

Homemade lightly sweet, delicate flan. Serves 12-16 people

## **Carrot Cake** --/\$69

Beautifully moist, covered with a pineapple cream cheese icing. Serves 12-16 people

## **Galaktobouriko** \$110/\$190

Semolina custard filling between layers of fillo dough with homemade cinnamon syrup, served warm. 12 or 24 full-sized pieces

## **Kourambie** \$33/\$69

Greek butter almond cookie covered with powdered sugar. 12 or 24 pieces

## **Lemon Squares** --/\$89

Tart lemon, buttery, moist shortbread-style square doused with powdered sugar. 12 pieces