

# The Catering Menu

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.

## Entrees

	Half Tray	Full tray
<b>A La Polita</b>	\$69.95	\$124.95
<i>Baked artichoke hearts, carrots, potatoes and dill in avgolemono sauce</i>		
<b>Beef Bekri</b>	\$88.95	
<i>"" "Drunken Beef,"" Slowly cooked in merlot wine, with onions and tomato sauce"</i>		
<b>Beef Bekri</b>		\$175.95
<i>"Drunken Beef," Slowly cooked in merlot wine, with onions and tomato sauce"</i>		
<b>Broiled Lamb Loin Chops</b>	\$139.95	\$225.95
<i>Succulent and tender, seasoned with oregano and olive oil.</i>		
<b>Chicken Santorini</b>	\$55.95	\$99.95
<i>Grilled chicken morsels, sautéed with onion, red &amp; green bell peppers in a lemon sauce, served over orzo pasta.</i>		
<b>Grecian Shrimp</b>	\$99.95	\$175.95
<i>Sautéed with scallions, tomatoes, feta, parmesan and orzo pasta.</i>		
<b>Grilled Chicken Cutlets</b>	\$49.95	\$77.95
<i>Marinated in olive oil, lemon, oregano and white pepper then grilled</i>		
<b>Imam Baldi</b>	\$49.95	\$99.95
<i>Halved eggplants, stuffed, with minced eggplant, onions and tomatoes, topped with a wedge of feta cheese and baked tender.</i>		
<b>Leg of Lamb Bekri</b>	\$109.95	\$209.95
<i>An untraditional, fork-tender leg of lamb slow-cooked in merlot wine and tomatoes</i>		
<b>Leg of Lamb with Artichokes Avgolemono</b>	\$109.95	\$209.95
<i>Bone braised lamb, slowly cooked in avgolemono sauce with artichoke hearts.</i>		
<b>Leg of Lamb with String Beans</b>	\$99.95	\$210.95
<i>Braised, boneless leg of lamb, slow-cooked string-bean, tomato, onion chutney.</i>		
<b>Leg of Lamb Youvetsi</b>	\$109.95	\$210.95
<i>A casserole of boneless leg of lamb and orzo pasta in a light tomato sauce, topped with grilled tomato slices and melted Kefalograviera cheese.</i>		
<b>Moussaka</b>	\$105.95	\$165.95
<i>Layers of eggplant, ground beef in tomato sauce, and golden brown potatoes, coated with a creamy béchamel</i>		
<b>Pastitio</b>	\$85.95	\$165.95
<i>Layers of Greek pastichio noodles, ground beef and tomato sauce coated with creamy béchamel, haloumi &amp; parmesian cheese.</i>		
<b>Shrimp Saganaki</b>	\$99.95	\$177.95
<i>Sautéed shrimp, baked in tomato and feta sauce topped with melted Kefalograviera cheese.</i>		
<b>Shrimp, Spinach &amp; Orzo</b>	\$99.95	\$189.95
<i>Shrimp sautéed with bell peppers, scallions, feta, fresh spinach and orzo pasta.</i>		
<b>Spanacorizo</b>	\$77.95	\$144.95
<i>Fresh sautéed spinach cooked with long grain rice, scallions and lemon</i>		

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	<b>Spinach Pie</b>	\$99.95
<i>A mixture of spinach, feta and scallions, baked in between layers of flaky fillo dough.</i>		
	<b>Yigantes</b>	\$77.95    \$144.95
<i>Imported giant, Greek lima beans baked with crushed tomatoes, onions, celery, peppers, topped with slices of Cyprian sausage.</i>		

## Appetizers

	Half Tray	Full tray
	<b>Beets Skordalia</b>	\$44.95    \$79.95
<i>Marinated sliced fresh beets, served with Hellenic' signature garlic sauce.</i>		
	<b>Cauliflower Croquettes</b>	\$55.95    \$99.95
<i>Cauliflower, feta cheese and dill, golden brown croquettes served with homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.</i>		
	<b>Feta, Olives &amp; Pita</b>	\$55.95    \$99.95
<i>Triangular wedges served with kalamata olives, dressed with John's Original Dressing.</i>		
	<b>Fried Eggplant &amp; Zucchini Skordalia</b>	\$43.95    \$89.95
<i>Ovals of fried zucchini and half moons of fried eggplant, served over pita bread with Hellenic's signature garlic sauce.</i>		
	<b>Hand Wrapped Dolmades</b>	\$49.95    \$5.25
<i>Grapevine leaves, stuffed with rice, onions and dill.</i>		
	<b>Mini Spinach Rolls</b>	\$44.95    \$99.95
<i>Little spinach wraps with a touch of feta. Made with a thicker, crisp fillo. All natural and imported from Greece.</i>		
	<b>Saganaki with Marinated Tomatoes</b>	\$59.95    \$99.95
<i>Keflalograviera cheese baked on top of marinated tomatoes.</i>		
	<b>Tiropitakia</b>	\$44.95    \$77.95
<i>Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.</i>		

## Sides

	Half Tray	Full tray
	<b>Eggplant salad</b>	\$66.95
<i>Baked eggplant, feta, egg, parsley and spices with a touch of mayonnaise.</i>		
	<b>Fresh Baked Vegetables</b>	\$42.95    \$66.95
<i>Local and in season whenever possible.</i>		
	<b>Grilled Pita Bread</b>	\$22.95    \$27.95
<i>Coated with lemon, oregano, pepper oil blend.</i>		
	<b>Hellenic's Dirty Rice</b>	\$39.95    \$67.95
<i>Lightly spicy, long grain rice cooked with fresh tomatoes, onions, peas and carrots.</i>		
	<b>Hellenic's Greek Salad</b>	\$33.95    \$55.95
<i>Since 1977! Iceberg lettuce, marinated onions, tomatoes, feta cheese, kalamata olives, anchovies and John's Original Dressing.</i>		

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	<b>Horiatiki Salad</b>	\$77.95
<i>Classic Greek "country" salad with tomatoes, cucumbers, Kalamata olives, red &amp; green bell peppers, onions, feta and pepperoncini. Dressed with an olive oil, Celtic sea salt, vinegar dressing.</i>		
	<b>Horiatiki Salad</b>	\$44.95
<i>Classic Greek "country" salad with tomatoes, cucumbers, Kalamata olives, red &amp; green bell peppers, onions, feta and pepperoncini. Dressed with an olive oil, Celtic sea salt, vinegar dressing</i>		
	<b>Hummus</b>	\$44.95
<i>Ground chickpeas, tahini, garlic and spices served on pita. Freshly made on premises.</i>		
	<b>Ospria</b>	\$54.95
<i>String beans, cannellini beans, chick peas, kidney beans and onions in a lemon, olive oil dressing.</i>		
	<b>Oven Roasted Lemon Potatoes</b>	\$39.95
		\$54.95
<i>Slightly crisp potato wedges, baked in olive oil, lemon, oregano and pepper.</i>		
	<b>Split Pea Salad</b>	\$55.95
<i>A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.</i>		
	<b>Stir Fried Asparagus with Lemon</b>	\$59.95
		\$110.95
<i>A simple and extraordinary fresh side dish.</i>		
	<b>Yellow Rice</b>	\$29.95
		\$49.95
<i>Long grain rice cooked in organic chicken broth.</i>		