

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 \$79/\$125

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

Cauliflower Croquettes \$79/\$149

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 \$79/\$139

Triangular wedges served with kalamata olives, dressed with John's Original Dressing.

Fried Eggplant & Zucchini Skordalia \$69/\$119

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

Hand Wrapped Dolmades \$79/\$149

Grapevine leaves, stuffed with rice, onions and dill.

Mini Spinach Rolls \$79/\$128

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

Saganaki with Marinated Tomatoes \$17/\$139

Kefalograviera cheese baked on top of marinated tomatoes.

Tiropitakia \$59/\$198

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

Entrees

Broiled Lamb Loin Chops \$179/\$349

Succulent and tender, seasoned with oregano and olive oil.

Chicken Santorini \$89/\$159

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

Grecian Shrimp \$120/\$229

Sautéed with scallions, tomatoes, feta, parmesan and orzo pasta.

Grilled Chicken Cutlets \$59/\$99

Marinated in olive oil, lemon, oregano and white pepper then grilled

Imam Baldi \$79/\$129

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

Leg of Lamb Bekri \$139/\$249

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

Leg of Lamb with Artichokes Avgolemono \$149/\$279

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

Leg of Lamb with String Beans \$139/\$230

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

Leg of Lamb Youvetsi \$140/\$249

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 \$169/\$289

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

Pastitio \$159/\$289

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

Shrimp Saganaki \$129/\$229

Sautéed shrimp, baked in tomato and feta sauce topped with melted Kefalograviera cheese.

Shrimp, Spinach & Orzo \$139/\$239

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

Spinach Pie --/\$115

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

Sides

Eggplant salad \$99/--

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

Fresh Baked Vegetables \$52/\$87

Local and in season whenever possible.

Grilled Pita Bread \$25/\$36

Coated with lemon, oregano, pepper oil blend.

Hellenic's Greek Salad \$36/\$60

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

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Horiatiki Salad \$47/\$87

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 \$71/--

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

Ospria \$71/--

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

Oven Roasted Lemon Potatoes \$49/\$67

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

Split Pea Salad \$71/--

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

Stir Fried Asparagus with Lemon \$77/\$128

A simple and extraordinary fresh side dish.

Yellow Rice \$37/\$61

Long grain rice cooked in organic chicken broth.

New York Style Cheesecake --/\$60

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

Oreo™ cookie cake --/\$60

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

Rice Pudding --/\$60

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

Toasted Cheese Babka --/\$30

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

Desserts

Baklava \$105/\$189

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

Caramel Custard --/\$60

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

Carrot Cake --/\$65

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

Galaktobouriko \$95/\$173

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

Kourambie --/\$50

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

Lemon Squares --/\$80

Tart lemon, buttery, moist shortbread-style square doused with powdered sugar. 6 or 12 pieces