

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.

Sides

	Half Tray	Full tray
Eggplant salad	\$99.00	
<i>Baked eggplant, feta, egg, parsley and spices with a touch of mayonnaise.</i>		
Fresh Baked Vegetables	\$49.00	\$85.00
<i>Local and in season whenever possible.</i>		
Grilled Pita Bread	\$24.00	\$35.00
<i>Coated with lemon, oregano, pepper oil blend.</i>		
Hellenic's Dirty Rice	\$39.95	\$67.95
<i>Lightly spicy, long grain rice cooked with fresh tomatoes, onions, peas and carrots.</i>		
Hellenic's Greek Salad	\$35.00	\$59.00
<i>Since 1977! Iceberg lettuce, marinated onions, tomatoes, feta cheese, kalamata olives, anchovies and John's Original Dressing.</i>		
Horiatiki Salad	\$44.95	\$85.00
<i>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</i>		
Hummus	\$69.00	
<i>Ground chickpeas, tahini, garlic and spices served on pita. Freshly made on premises.</i>		
Ospria	\$69.00	
<i>String beans, canellini beans, chick peas, kidney beans and onions in a lemon, olive oil dressing.</i>		
Oven Roasted Lemon Potatoes	\$45.00	\$65.00
<i>Slightly crisp potato wedges, baked in olive oil, lemon, oregano and pepper.</i>		
Split Pea Salad	\$69.00	
<i>A creamy spread of split pea, scallions and dill, fresh lemon and olive oil.</i>		
Stir Fried Asparagus with Lemon	\$75.00	\$125.00
<i>A simple and extraordinary fresh side dish.</i>		
Yellow Rice	\$36.00	\$60.00
<i>Long grain rice cooked in organic chicken broth.</i>		

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Appetizers

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Beets Skordalia	\$75.00	\$99.00
<i>Marinated sliced fresh beets, served with Hellenic' signature garlic sauce.</i>		
Cauliflower Croquettes	\$75.00	\$125.00
<i>Cauliflower, feta cheese and dill, golden brown croquettes served with homemade "tirokafteri," a mildly spicy blend of feta, sour cream, and pepperoncini.</i>		
Feta, Olives & Pita	\$75.00	\$125.00
<i>Triangular wedges served with kalamata olives, dressed with John's Original Dressing.</i>		
Fried Eggplant & Zucchini Skordalia	\$59.00	\$99.00
<i>Ovals of fried zucchini and half moons of fried eggplant, served over pita bread with Hellenic's signature garlic sauce.</i>		
Hand Wrapped Dolmades	\$75.00	\$125.00
<i>Grapevine leaves, stuffed with rice, onions and dill.</i>		
Mini Spinach Rolls	\$75.00	\$125.00
<i>Little spinach wraps with a touch of feta. Made with a thicker, crisp fillo. All natural and imported from Greece.</i>		
Saganaki with Marinated Tomatoes	\$75.00	\$125.00
<i>Kefalograviera cheese baked on top of marinated tomatoes.</i>		
Tiropitakia	\$48.00	\$79.00
<i>Mini fillo triangles stuffed with a blend of soft cheeses including feta and ricotta.</i>		

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Entrees

	Half Tray	Full tray
Broiled Lamb Loin Chops <i>Succulent and tender, seasoned with oregano and olive oil.</i>	\$175.00	\$295.00
Chicken Santorini <i>Grilled chicken morsels, sautéed with onion, red & green bell peppers in a lemon sauce, served over orzo pasta.</i>	\$75.00	\$125.00
Grecian Shrimp <i>Sautéed with scallions, tomatoes, feta, parmesan and orzo pasta.</i>	\$99.95	\$175.95
Grilled Chicken Cutlets <i>Marinated in olive oil, lemon, oregano and white pepper then grilled</i>	\$54.00	\$89.00
Imam Baldi <i>Halved eggplants, stuffed, with minced eggplant, onions and tomatoes, topped with a wedge of feta cheese and baked tender.</i>	\$75.00	\$125.00
Leg of Lamb Bekri <i>An untraditional, fork-tender leg of lamb slow-cooked in merlot wine and tomatoes</i>	\$135.00	\$225.00
Leg of Lamb with Artichokes Avgolemono <i>Bone braised lamb, slowly cooked in avgolemono sauce with artichoke hearts.</i>	\$109.95	\$209.95
Leg of Lamb with String Beans <i>Braised, boneless leg of lamb, slow-cooked string-bean, tomato, onion chutney.</i>	\$135.00	\$225.00
Leg of Lamb Youvetsi <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>	\$135.00	\$225.00
Moussaka <i>Layers of eggplant, ground beef in tomato sauce, and golden brown potatoes, coated with a creamy béchamel</i>	\$135.00	\$195.00
Pastitio <i>Layers of Greek pastichio noodles, ground beef and tomato sauce coated with creamy béchamel, haloumi & parmesian cheese.</i>	\$120.00	\$195.00
Shrimp Saganaki <i>Sautéed shrimp, baked in tomato and feta sauce topped with melted Kefalograviera cheese.</i>	\$120.00	\$195.00
Shrimp, Spinach & Orzo <i>Shrimp sautéed with bell peppers, scallions, feta, parmesan, fresh spinach and orzo pasta.</i>	\$135.00	\$225.00
Spinach Pie <i>A mixture of spinach, feta and scallions, baked in between layers of flaky fillo dough.</i>		\$110.00

The Baked Goods

Baklava

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

\$99 / \$185

Caramel Custard

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

\$59

Carrot Cake

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

\$49

Galaktobouriko

Semolina custard filling between layers of fillo dough with homemade cinnamon syrup, served warm.

12 or 24 full-sized pieces

\$89 / \$169

Kourambie

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

\$49 / \$69

Lemon Squares

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

\$48 / \$79

New York Style Cheesecake

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

\$59

Oreo™ cookie cake

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

\$59

Rice Pudding

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

\$59

Toasted Cheese Babka

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

\$30

All of our desserts are homemade, except for the cheesecake.