

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 --/\$146

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

Feta, Olives & Pita \$99/--

Triangular wedges Arahova Feta 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 \$175/\$323

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.

Spanakorizo \$98/\$186

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 --/\$76

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

Oreo™ cookie cake --/\$76

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

Rice Pudding \$54/\$87

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

Southern Bourbon Pecan Swuares --/\$82

Bourbon glazed, toasted, caramelized southern pecans squares, serves 15-20 people

Toasted Cheese Babka \$22/\$35

Un-classic Polish cheese babka with raisins made here on premise by Greeks! Whole Serves 12-15

Desserts

Baklava \$122/\$242

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

Caramel Custard --/\$76

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

Carrot Cake --/\$76

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

Galaktobouriko \$121/\$209

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

Kourambie \$37/\$76

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

Lemon Squares --/\$98

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