

Hellenic Center Dinner Menu Selections

SALAD: Choose 2 Salads for Buffet or 1 Salad for Hand Served Dinners

Dressing Options: House-made Ranch, Raspberry Walnut Vinaigrette, Italian, Balsamic Vinaigrette

- Mixed Garden Greens with tomatoes, cucumbers, red onions, shaved carrots
- Hellenic Salad: Crisp Romaine with kalamata olives and feta
- Greek Village Salad: Cucumber, tomatoes, onion, feta and kalamata olives with Greek dressing.
- Wedge Salad (hand served dinners): Iceberg wedge sprinkled with bacon crisps, tomatoes, crumbled gorgonzola
- Chopped romaine with candied pecans and dried cranberries
- Classic Caesar Salad with shaved parmesan and croutons with classic Caesar dressing
- Asian Chopped Salad with crisp veggies, mandarin oranges, topped with crispy wontons and sesame vinaigrette
- Mediterranean Pasta Salad: Rotini pasta with colorful crisp vegetables tossed in a fresh Italian dressing
- House Salad: Chopped Romaine, Tomatoes, Cucumbers, Onions, Grated Cheese, Croutons
- (Summer) Spring Mix with shaved almonds, goat cheese crumble, sliced strawberries with balsamic vinaigrette
- (Winter) Spring Mix with roasted macadamia nuts and poached pear with gorgonzola dressing

ENTREES: Choose 1 Chicken AND 1 Tri Tip

Tender Roasted Chicken Breast

- Hellenic Chicken: Topped with a warm, savory tomato mixture. Garnished with kalamata olives and feta
- Chicken Picatta: Fresh lemon and capers give this sauce the classic picatta flavors
- Chicken Marsala: Cremini mushrooms and marsala wine come together for a sweet but savory finish
- Chicken topped with sweet tangy Mango Chutney
- Four Cheese Chicken: Smothered with a sauce of decadent cheeses simmered with sundried tomatoes
- Grilled Greek Lemony Chicken with feta (bone-in option available as well)
- Lemon Pepper Crusted Chicken
- Chicken Breast topped with a creamy cilantro lime sauce
- Parmesan Crusted Chicken – Panko crusted chicken breast topped with creamy lemon fresh herb butter sauce
- Grilled Chicken Breast in Pesto Sauce topped with provolone

Tri-Tip: Baked low and slow for tenderness

- In savory shallot citrus au jus
- With mushroom red wine sauce
- Smothered in BBQ sauce
- Topped with Creamy Garlic Mushroom Sauce
- With creamy Cognac, black peppercorn cream sauce
- With teriyaki sauce topped with toasted sesame seeds and green onion
- Topped with a fresh chimichurri sauce, chopped herbs and lemon
- Topped with a sweet Bourbon glaze

STARCHES: Choose 1

(Add a 2nd Side for \$4.50 per person)

Creamy Roasted Mashed Potatoes with or without Garlic
Cheesy Herbed Potatoes Au Gratin
Garlic Roasted Baby Red Potatoes
Roasted Garlic Rice Pilaf
Penne Pasta in a Garlic Parsley Cream Sauce
Bowtie Pasta with Four Cheese Sauce
Garlic Rosemary Roasted Yukon Wedges or baby Reds
Lemony Greek Style Baby Red Potatoes
Mediterranean Linguine tossed with garlicky tomatoes,
fresh herbs, topped with feta and Kalamata olives
Baked Mac & Cheese with Panko Topping

VEGETABLES: Choose 1

Seasonal Grilled Vegetables
Green Beans with Caramelized or Crispy Shallots
Green Beans topped with crispy bacon & Balsamic glaze
Brown Sugar Glazed Carrots
Corn in Rosemary Butter Sauce
Petite Creamed Peas with Crispy Shallots
Grilled Zucchini wedges topped garlic & parmesan
Seasoned Broccoli and Cauliflower Mix
Seasonal: (add \$1.95 per person)
Roasted Asparagus with a lemon garlic aioli

(Dinners also include Rolls/Butter, Coffee, Ice Tea, Water)

-OR- (instead of page 1 options) Choose a “bar” (Buffet Only)

- Pasta Bar with 3 pastas (bowtie, penne, spaghetti) 3 sauces (classic marinara, alfredo, bolognese meat sauce) meatballs, sliced grilled chicken, salad, and garlic bread
- Taco Bar with corn and flour tortillas, soft and hard shell, chicken and beef, diced tomatoes, shredded lettuce, diced onions, cilantro, shredded cheese, sour cream, salsa. Rice and Beans. Add Guacamole for \$3.50 per person
- Fajitas – Seasoned Chicken and Seasoned Beef sauteed with colorful peppers and onions served with warm flour tortillas, grated cheese, sour cream, rice and beans
- Chinese Inspired Buffet with Orange Chicken, Beef & Broccoli, Chow Mein, Fried Rice. Add Fried Potstickers \$2.75 per person
- Cuban Inspired Buffet: Ropa Vieja, Pollo a la Plancha, Black Beans, White Rice, Fried Plantain
- Birria Dinner: Slow cooked beef Birria, Mexican Rice, Beans, Tortillas, Salsa, Cold Mexican Macaroni Salad
- Street Taco Buffet: Carne Asada, Al Pastor (Pork), Grilled Chicken, Tortillas, Rice, Beans, Salsas, Onions & Cilantro, Lime Wedges. Add Chips and Guacamole for \$3.50 per person

VEGETARIAN OPTIONS: (Count must be given in advance)

- Eggplant Parmesan
- Four Cheese Ravioli served with marinara or garlic butter sauce
- Mushroom Ravioli served with an herb garlic butter sauce
- Greek Orzo Stuffed red bell pepper with lemony basil tomatoes (Vegan friendly)
- Asian style tofu stir-fry with veggies (Vegan friendly)
- Creamy Mushroom Alfredo Pasta
- Cheese Tortellini with a creamy broccoli sauce
- Cauliflower au gratin topped with buttery panko crust (Vegan option available with vegan cheese & vegan butter)
- Quinoa and Spinach Stuffed Roasted Bells with feta and pine nuts (Vegan option available with no feta)

ENTREE UPGRADE OPTIONS:

Filet Mignon (Add \$12 per person)

- With creamy Cognac black peppercorn sauce
- Bacon wrapped with applewood smoked bacon
- With creamy garlic mushroom sauce
- With garlic gorgonzola cream sauce
- Topped with parsley lemon butter compote
- Topped with caramelized seasoned onions and mushrooms
- Topped with a fresh chimichurri sauce, chopped herbs and lemon

Ribeye Medallions (Add \$10 per person)

- Choose any of above sauces or topping options

Shrimp (Add \$8 per person)

- Spicy Garlic Lemon Crusted
- In a Brown Garlic Butter
- Shrimp Scampi sautéed in a garlic wine sauce

Pan Roasted Salmon (Add \$8 per person)

- Topped with Citrus Butter Sauce
- Topped with Orange Dill Cream Sauce
- Blackened Salmon

Pan Roasted Chilean Sea Bass (add \$12 per person)

- Topped with a Lemon Shallot Butter
- Topped with Orange Dill Cream Sauce
- Bacon Pecan Crusted
- Topped with Fresh Herb Garlic Butter