

Hellenic Center Lunch Options

Choose One of Each - Lunches also include Rolls/Butter, Coffee, Ice Tea, Water

SALAD:

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.
- 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
- Seasonal Fresh Fruit Salad
- 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

ENTREE:

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 Breast topped with sweet and tango mango chutney
- Chicken Marsala: Cremini mushrooms and marsala wine come together for a sweet but savory finish
- Grilled Chicken Breast with Lemon Pepper Butter Sauce
- Teriyaki Chicken: Topped with toasted sesame seeds and green onions
- Four Cheese Chicken: Smothered with a sauce of decadent cheeses simmered with sundried tomatoes
- Lemon Pepper Crusted Chicken
- Chicken Breast topped with a creamy cilantro lime sauce
- Parmesan Crusted Chicken – Crispy Panko crusted chicken breasts
- Greek Marinated Oven Roasted Bone-in Chicken Quarter
- Chicken Kabobs with colorful peppers, onions, and pineapple

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

- Creamy Roasted Mashed Potatoes with or without garlic
- Cheesy Herbed Potatoes Au Gratin
- Garlic Roasted Rice Pilaf
- Penne Pasta in a Garlic Parsley Cream Sauce
- Bowtie Pasta with Four Cheese Sauce with sundried tomatoes
- Lemony Greek Style Potatoes – Yukon Gold wedges or baby reds

VEGETABLE:

- Seasonal Grilled Vegetables
- Green Beans with Caramelized Shallots or Bacon
- Green Beans topped with Crispy Onions
- Brown Sugar Glazed Carrots
- Corn in Rosemary Butter Sauce
- Seasoned Broccoli and Cauliflower Mix

-OR- (instead of above options) Choose a ‘bar’ (Buffet Only)

- 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 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
- Soup and Salad Bar with all the fixings
- Sandwich Bar with an assortment of meats, cheeses, and breads served with house made potato chips