

Hellenic Center Dinner Menu Selections

(Our menus can also be customized personally with our executive chef to create any specific meal)

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

- Mixed Garden Greens with tomatoes and cucumbers
- Hellenic Salad: Crisp Romaine with kalamata olives and feta
- Greek Village Salad: Cucumber, tomatoes, onion, feta and kalamata olives with Greek dressing.
- Wedge Salad: Crisp wedge of iceberg lettuce sprinkled with bacon crisps, tomatoes, and crumbled gorgonzola
- Chopped romaine with candied pecans and dried cranberries
- Classic Caesar Salad
- Seasonal Fresh Fruit Salad
- Ambrosia Salad: Fresh fruits tossed with marshmallows, coconut, and a creamy, slightly sweet dressing
- Mediterranean Pasta Salad: bowtie pasta with colorful crisp vegetables tossed in a fresh Italian dressing

ENTREES: Choose 2

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 Kebobs: Colorful peppers, onions, and pineapple accompany tender bites of chicken
- Asian Inspired Chicken: Citrus base with a touch of soy and sesame
- Four Cheese Chicken: Smothered with a sauce of decadent cheeses simmered with sundried tomatoes
- Chicken Parmesan: with homemade marinara
- Caribbean Inspired Chicken: Topped with a sweet, tangy mango chutney
- Lemon Herb Crusted Chicken
- Curry Crusted Chicken
- Parmesan Crusted Chicken with Wine Reduction Caper Sauce

Tri-Tip: Baked low and slow for tenderness

- In au jus
- With mushroom red wine sauce
- Smothered in BBQ sauce

STARCHES: Choose 1

Creamy Roasted Mashed Potatoes with or without Garlic

Herbed Potatoes Au Gratin

Greek Style Oven Roasted Baby Red Potatoes

Wild Rice Pilaf

Bowtie Pasta with Smoky Pink Gouda

Fire Penne Pasta with a spicy cream sauce

Bowtie Pasta with Four Cheese Sauce

Twice Baked Potatoes

VEGETABLES: Choose 1

Seasonal Grilled Vegetables

Green Beans with Caramelized Shallots

Brown Sugar Glazed Carrots

Corn in Rosemary Butter Sauce

Petite Creamed Peas with Crispy Shallots

VEGETARIAN OPTIONS: (Available Upon Request)

- Eggplant Parmesan (Seasonal)
- Vegetarian Lasagna
- Four Cheese Ravioli served with marinara or pesto sauce
- Mushroom Ravioli served with pesto sauce

ENTREE UPGRADE OPTIONS:

Filet Mignon: Choice Cut - So tender, no knife necessary

- with Peppercorn Sauce
- “Steak Diane” Mushroom Cream Sauce made with brown butter for nutty flavors
- Herbed Filet: Gently roasted in fine herbs and topped with gremolata
- Bacon wrapped with applewood smoked bacon

Ribeye Medallions: Tender and juicy

- Herbed cognac sauce
- Mushroom red wine sauce

Shrimp

- Spicy Garlic Lemon Crusted: tossed in fine bread crumbs and seasoned with a little zip (also could be sautéed instead of crusted)
- In a Citrus Butter Sauce
- Coconut Crusted Shrimp served with homemade cocktail sauce
- Shrimp Scampi sautéed in a garlic wine sauce

Pan Roasted Salmon

- Topped with Citrus Butter Sauce
- Topped with Mango Chutney
- Topped with Dill Cream Sauce
- Goat Cheese Stuffed Salmon in an Orange Sauce

Pan Roasted Chilean Sea Bass

- Topped with a Lemon Shallot Butter
- Topped with Dill Cream Sauce

PORK TENDERLOIN:

- Topped with a Bourbon-Molasses sauce
- In Au Jus with caramelized Mushrooms and Onions
- Topped with a apricot glaze

LAMB:

- Leg of Lamb: Oven Roasted with a Greek Seasoning crust
- Lamb Chops or Kebobs: marinated for tenderness, then seared and grilled slow for moistness