

Hellenic Center Dinner Menu Selections

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

Dressing Options: Housemade Ranch, Raspberry Walnut Vinaigrette, Italian, Balsamic Vinaigrette, Honey Mustard

- 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
- Seasonal Fresh Fruit Salad
- Ambrosia Salad: Fresh fruits tossed with marshmallows, coconut, and a creamy, sweet dressing
- Mediterranean Pasta Salad: bowtie pasta with colorful crisp vegetables tossed in a fresh Italian dressing
- House Salad: Chopped Romaine, Tomatoes, Cucumbers, Onions, Mixed Grated Cheese, Croutons

Seasonal Salads:

Summer/Spring

- Spring Mix Lettuce with shaved almonds, goat cheese crumble, sliced strawberries with balsamic vinaigrette

Fall/Winter

- Spring Mix Lettuce with roasted macadamia nuts and poached pear with gorgonzola dressing

ENTREES: Choose 1 of each

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
- Teriyaki Chicken: Topped with toasted sesame seeds and green onions
- Four Cheese Chicken: Smothered with a sauce of decadent cheeses simmered with sundried tomatoes
- Garlic Thyme Mushroom Chicken
- Chicken Breast topped with a sweet, tangy mango chutney
- Mediterranean Herb Crusted Chicken
- Lemon Pepper Crusted Chicken
- Chicken Breast topped with a creamy cilantro lime sauce
- Parmesan Crusted Chicken
- Chicken Breast topped with creamy lemon fresh herb butter sauce

Tri-Tip: Baked low and slow for tenderness

- In savory shallot au jus
- In citrus au jus
- With mushroom red wine sauce
- Smothered in BBQ sauce
- With creamy Cognac, black peppercorn sauce
- In a garlic, mushroom, butter sauce
- With teriyaki sauce topped with toasted sesame seeds and green onion

Buffet Only Options

- Pasta Bar with 3 pastas (bowtie, penne, spaghetti) 3 sauces (classic marinara, alfredo, veggie tomato 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 \$1.50 per person

STARCHES: Choose 1

Creamy Roasted Mashed Potatoes with or without Garlic
Cheesy Herbed Potatoes Au Gratin
Garlic Roasted Baby Red Potatoes
Wild Rice Pilaf
Penne Pasta in a Garlic Parsley Cream Sauce
Bowtie Pasta with Four Cheese Sauce
Turmeric Rice with Red Bell Peppers
Macaroni and Cheese
Rosemary Roasted Fingerlings
Lemony Greek Style Baby Red Potatoes

VEGETABLES: Choose 1

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
Petite Creamed Peas with Crispy Shallots
Seasoned Broccoli and Cauliflower Mix
Seasonal: (add \$1.00 per person)
Roasted Asparagus with a lemon garlic aioli
Sundried Tomato Roasted Brussel Sprouts

(Dinners Also Served with Rolls/Butter, Coffee, Ice Tea, Water)

VEGETARIAN OPTIONS: (Count must be given in advance)

- Eggplant Parmesan
- Vegetarian Lasagna
- 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)
- Grilled Eggplant with a garlic cumin vinaigrette topped with feta (Vegan friendly minus feta)
- Asian style tofu stir-fry with veggies (Vegan friendly)

ENTREE UPGRADE OPTIONS:

Filet Mignon (Add \$8 per person)

- With creamy Cognac black peppercorn sauce
- Bacon wrapped with applewood smoked bacon
- With creamy garlic mustard sauce
- With garlic gorgonzola cream sauce
- Topped with parsley lemon butter compote
- In savory shallot au jus
- Mushroom red wine sauce
- Topped with caramelized seasoned onions and mushrooms

Ribeye Medallions (Add \$7 per person)

- Choose any of above sauces or topping options

Shrimp (Add \$7 per person)

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

Pan Roasted Salmon (Add \$5 per person)

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

Pan Roasted Chilean Sea Bass (add \$10 per person)

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