

Hellenic Center Lunch Options

Choose One of Each

SALAD:

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.
- 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

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 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
- 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

STARCH:

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

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

Petite Creamed Peas with Crispy Shallots

Seasoned Broccoli and Cauliflower Mix

Buffet Only Options

- 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

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