

HELLENIC COMMUNITY CATERING MENU

PLATED SERVICE

Breads & Accompaniments (Choice of One):

- Rustic Soft Dinner Rolls > White, Whole Wheat & Multigrain > Whipped Butter
- Rosemary & Garlic Focaccia > Extra Virgin Olive Oil & Balsamic Vinegar
- Warm French Baguette Pieces > Whipped Butter

Salads (Choice of One):

- Tuscan Greens Salad > Fresh Carrot & Beet Swirl, Grape Tomatoes, Greek Oregano & Aged Balsamic Vinaigrette
- Fricassee Salad > Grilled Barlet Pears, Roasted Cherry Tomatoes, Smoke Gouda, Honey & Kaffir Lime Vinaigrette
- Heirloom Spinach Salad > Seasonal Berries, Red Onion, Candied Pecans, Goats Cheese, Warm Chardonnay & Maple Vinaigrette
- Roasted Beet & Arugula Salad > Walnut, Hard Boiled Egg, Peaches & Cream Corn, Honey Mustard Vinaigrette

Entrees (Choice of One):

- Wild Mushroom Risotto & Fresh Herb Stuffed Chicken Supreme Roasted Cauliflower Puree & Baked Broccolini
- Braised Short Ribs, Red Wine Demi – Glaze, Buttermilk Mashed Potatoes, Seasonal Vegetables
- Chicken Wellington > Roasted Red Pepper & Artichoke Pesto Pan Sauce Green Beans, Buttermilk Mashed Potatoes
- Duck Confit > Fig & Cranberry Gastrique, Purple Cabbage, Pan Seared Gnocchi
- Beef Rouladine > roasted red peppers, basil pesto, grana Padano Toasted Butter Mashed Yukon Gold Potatoes, Seasonal Vegetable, Wild Blueberry Pan Sauce
- Braised Pork Shank > Baked Pumpkin & Butter Beans, Seasonal Vegetable, Au Jus
- Lamb Osso Bucco > Root Vegetable Medley, lamb au jus
- Port Braised Beef Shank > Wild Mushrooms, Roasted Mini Potatoes, Seasonal Vegetables
- Butter Poached Halibut Filet > Fire Roasted Tomato Cream Sauce, Seasonal Vegetables, Baked Lentils
- Grilled Salmon Filet > Mandarin Salsa/Lemon Beurre Blanc/Nut Free Basil Pesto, Seasonal Vegetable, Braised White Beans
- Sable Fish > Panko Crusted with Lemon & Caper pan Sauce, Seasonal Vegetable, Saffron infused Short Grain Rice

Desserts:

Please speak to our Executive Chef to customize your dessert

MIDNIGHT SNACKS & TREATS

BUFFET STYLE:

Choice: #1 – Build Your Own Sandwiches

- Assortment of Artisan Buns
- Assortment of Domestic Cheese & Charcuterie Meat
- Assortment of Condiments > mustard, mayo, buttered Grapes & Assortments of Seasonal Melon
- Relish Board > Assorted Pickles, Olives, Onions, Tomato, Cucumber, Pepperocini

Choice: #2 – Pulled Pork & Canadian Poutine

- Assorted Portuguese Buns
- Pulled Pork
- Traditional Coleslaw
- Real Canadian Poutine > Cheese Curds & Gravy

Choice: #3 – AAA Angus Chuck Burgers & Fries

- BBQ Beef Burgers
- Assortment of Condiments > mustard, mayo, ketchup
- Assortment of Accompaniments > lettuce, tomato, onion, cheddar cheese
- Shoestring French Fries

Choice: #4 – Barese Sausages & Pizza

- Variety Warm Buns
- Spicy BBQ Barese Sausages > Sweet Chilly & Mint Dipping Sauce
- Assorted Condiments > ketchup, mustard, sriracha hot sauce, diced onions, cheddar cheese, mayo
- House Made Assorted Thin Crust Pizza
 - Black Forest Ham & Fresh Pineapple, Fresh Mozzarella
 - Prosciutto & Fresh Arugula, balsamic drizzle, Parmesan Cheese
 - Fire Roasted Cherry Tomato, Fresh Basil & Fresh Mozzarella
 - Double Smoked Pepperoni & Mushroom, Fresh Mozzarella

HORS D'OEUVRES

Hot Assortment

- Bite Size Spinach Pies “SPANAKOPITA” > Tzatziki Dip
- Bite Size Cheese Pies “TIROPITA” > Tzatziki Dip
- Greek Sausage “LOUKANIKO” > Dijon Mustard
- Mini Crab Cakes > Blackberry Tartar Sauce
- Spanish Chorizo Cigars > Cranberry Mustard Aioli
- Greek Style Meatballs “KEFTEDAKIA”
- Rosemary & Garlic Marinated Lamb Lollipops > Raspberry Mint Sauce
- Mini Beef Wellington Bites
- Lamb Sliders > Orange Chutney
- Assorted Mini Quiche
- Beef Sliders > Chipotle Aioli
- Korean BBQ Style > Chicken Skewers/Pork Skewers/Shrimp Skewers

Cold Assortment

- Trio of Dips > Hummus, Tzatziki & Black Eggplant Dip > Grilled Greek Pita
- Stuffed Grape Leaves “DOLMADES”
- Charcuterie Assortment Board
- Antipasto Assortment > Fresh Cherry Tomatoes, Kalamata Olives, Calabrese Salami, Pepperoncini, Marinated Artichoke Hearts, Roasted Red Pepper, Feta Sticks, Fresh Cucumber
- Classic Roma Tomato Bruschetta > Balsamic Reduction Drizzle
- Seasonal Vegetable Mirror
- Smoked Salmon Mouse Stuffed Cucumber Rounds
- Cocktail Shrimp > Seafood Sauce
- Deviled Eggs en Croute

All served by the Dozen Minimum Order 4 Dozen

PRIX FIXE BUFFET PACKAGES

HECATE > Goddess of Magic, Crossroads & Spirits

- Seasonal Vegetable Mirror > Ranch Dressing
- Assorted Sandwiches > Egg Salad, Tuna Salad, Roasted Vegetable & Hummus, Ham & Cheddar Cheese
- Seasonal Fresh Fruit Board
- Bite Size Italian Pastries

TYCHE > Goddess of Good Luck & Fortune

- House Made Vegetarian Soup

- Assorted Artisan Sandwiches > Black Forest Ham & Swiss, Roast Beef, Calabrese Salami, Kalamata Olive Muffaletta & Smoked Cheddar, Sliced Egg & Chipotle Tuna
- Seasonal Vegetable Mirror > Ranch Dressing
- Seasonal Fresh Fruit Board
- Bite Size Italian Pastries

ZEUS > God of the Sky

- Assorted Bread & Whipped Butter
- Quinoa & Grilled Broccoli Salad
- Mixed Green Salad > Red Wine Balsamic & Oregano Vinaigrette & Ranch Dressing
- Sheppard's Pie > mashed potatoes, green peas, AAA Angus beef strips & wild mushrooms
- Seasonal Vegetables
- Korean Style Chicken Tenders
- Rice Pilaf
- Seasonal Fresh Fruit Board
- Bite Size Italian Pastries

IRIS BUFFET > Goddess of Rainbow; Messenger of the Gods

- Mixed Green Salad > Red Wine Balsamic & Oregano Vinaigrette & Ranch Dressing
- Spaghetti Bolognese & Vegetarian Marinara
- Garlic Toast
- Assorted House Made Pizza > Thin Crust & Deep Dish
- Mozzarella Cheese
- Double Pepperoni
- Deluxe > ham, pepperoni, green peppers & mushroom
- Ham & Pineapple
- Seasonal Vegetable Mirror > Ranch Dressing
- Vanilla Ice Cream Cups

DIONYSUS > God of Wine

- Assorted Bread & Whipped Butter
- Tuscan Green Salad > Red Wine Balsamic & Oregano Vinaigrette & Ranch Dressing
- Greek Salad > Red Wine Balsamic & Oregano Vinaigrette
- Greek Style Rice Pilaf
- Lemon & Oregano Roasted Yukon Gold Potatoes
- Vegetarian Pasta > Cream or Tomato
- Lemon Herb Nine Cut Chicken Pieces
- Seasonal Vegetables
- Baked Spring Salmon Filets > Lemon & Fresh Dill Beurre Blanc or Lemon Butter
- Carved Top Round Baron of Beef > Red Wine Demi – Glaze
- Seasonal Fresh Fruit Board

- Assorted Bite Size Italian Pastries

POSEIDON > God of the Sea

- Assorted Bread & Whipped Butter
- Tuscan Green Salad > Red Wine Balsamic & Oregano Vinaigrette & Ranch Dressing
- Greek Salad > Red Wine Balsamic & Oregano Vinaigrette
- Grilled Broccoli Salad > Red Onions, Roasted Cherry Tomatoes, Ambrosia Apple, Toasted Almond Slivers, Parmesan Cheese > Sour Cream Vinaigrette
- Buttermilk Mashed Potatoes
- Seasonal Vegetables
- Steamed Basmati Rice
- Fresh Local Halibut Ratatouille
- Creamy Paprika Chicken Pieces
- Baked Wild Mushroom Penne Alfredo
- Carved Prime Rib > Red Wine Demi – Glaze
- Seasonal Fresh Fruit Board
- Italian Style Assortment of Pastries

HEPHAESTUS > God of Blacksmith & Fire

- Assorted Bread & Whipped Butter
- Roasted Beet & Yam Salad > Honey Mustard Vinaigrette
- Classic Caesar Salad > Garlic Croutons, Parmesan Cheese, Creamy Anchovy dressing
- Greek Spinach Salad > Cucumber, Cherry Tomato, Kalamata Olives, Red Onion, Fresh Spinach, Feta Cheese, Red Wine Balsamic & Oregano Vinaigrette
- Roasted Mini Tri Color Potatoes
- Spanish Rice Pilaf
- Seasonal Vegetables
- Braised Beef Short Ribs
- Steamed Alaskan Crab Legs
- Rotini Puttanesca
- Carved Pork Shoulder Roast > Demi – Glaze
- Fresh Seasonal Fruit Board
- Assortment of Desserts