

HELLAS RESTAURANT
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8498 Veterans Highway, Millersville MD 21108

Party Trays and Platters

If you are arranging a party or gathering, we can help in planning a great menu that your guests are sure to enjoy. Hellas Restaurant Party Platters are available year-round and are great for gatherings of any size. The amount of guests each platter serves depends on the variety of platter you choose. If you do not see what you are looking for, we will be happy to customize a menu to suit your needs. Feel free to call any time at 410-987-0948 and ask for John or Mike Stavlas.

Party Platter menu and prices available for take out orders only. Prices are subject to change. Listed prices do not include sales tax. Twenty-four hours advance notice requested.

Fruit and Cheese Tray

\$60/Tray

A selection of fresh sliced fruits, berries and cheeses arranged on a bed of greens- served with dipping sauce

Vegetables and Cheese Tray

\$50/Tray

An assortment of fresh vegetables and cheeses- served on a bed of greens with dipping sauce

American Cold Cut Platter

\$140/Full Platter (2 lbs each meats and 1.5 lbs each cheese)

\$75/Half Platter (1 lbs each meats and 3/4 lb each cheese)

Freshly sliced roast beef, turkey, ham, Yellow American, Swiss and provolone cheeses - served with rolls and fixings

Italian Cold Cuts Platter

\$180/Full Platter (2 lbs each meats and 1.5 lbs each cheese)

\$95/Half Platter (1 lbs each meats and 3/4 lb each cheese)

Sliced Mortadella, Genoa Salami and Capicola ham, provolone, Swiss and Monterey Jack cheeses- served with rolls and fixings

Buffalo Wings (Mild or Hot)

\$50/Platter (Four Dozen) or \$13 a dozen

Fried chicken wings and celery sticks served with our delicious homemade blue cheese dressing

Dolmades Platter

\$55/Platter (Four Dozen) or \$16/Dozen

Fresh grape leaves stuffed with savory ground beef, rice, diced vegetables and traditional Greek herbs and served with traditional our delicious homemade tzatziki sauce

Greek Spinach Pie (Spanakopita)

\$75/Platter (Four Dozen) or \$20/Dozen

Phyllo dough triangles stuffed with spinach, feta, sautéed onions, egg and a variety of spices

Greek Cheese Pie (Tyropita)

\$75/Platter (Four Dozen) or \$20/Dozen

Phyllo dough triangles stuffed with a blend of delicious Greek cheeses

Baked Pasticcio

\$100/Full Pan or \$55/Half Pan

Long egg noodles layered with savory ground beef seasoned with traditional Greek Spices and topped with creamy béchamel

Baked Moussaka

\$100/Full Pan or \$55/Half Pan

Sliced Eggplant and potatoes layered with savory ground beef seasoned with traditional Greek Spices and topped with creamy béchamel

Baked Lasagna

\$90/Full Pan or \$50/Half Pan

Lasagna pasta layered with Italian seasoned ground beef and an Italian cheeses, topped with marinara and provolone cheese

Baked Ziti

\$90 /Full Pan or \$50/Half Pan

Ziti noodles layered with savory ground beef, ground Italian sausage, a light tomato sauce, Parmesan cheese and Mozzarella cheese and topped with a layer of Provolone cheese

Sliced Top Round Au Jus

\$90 / Full Pan \$50/ Half Pan

Slow roasted top round seasoned with a savory blend of herbs and spices, sliced and served in au jus

Mushroom Beef Tips

\$90/Full Pan \$50/ Half Pan

Tender beef tips slowly simmered in brown mushroom gravy - served with buttered egg noodles on the side

Veal Marsala

\$95/ Full Pan \$55/ Half Pan

Tender veal scaloppini sautéed in Marsala wine with fresh mushrooms

Chicken Marsala

\$90/ Full Pan \$50/ Half Pan

Breast of chicken sautéed in Marsala wine with fresh mushrooms

Chicken Piccata

\$90/ Full Pan \$50/ Half Pan

Egg-washed breast of chicken sautéed in a lemon caper sauce

Crab Dip

\$115/ Full Pan \$65/ Half Pan

Fresh crabmeat mixed into a creamy cheese dip- served with toasted pita points

Hickory BBQ Scallops

\$130/ Full Pan \$75/ Half Pan

Jumbo deep sea scallops wrapped in bacon and covered in a delicious hickory BBQ sauce

Swedish Meatballs

\$65/ Full Pan \$35/ Half Pan

Jumbo meatballs simmered in a sweet and sour ginger sauce

Italian Meatballs

\$65/ Full Pan \$35/ Half Pan

Jumbo meatballs simmered in a hearty tomato sauce

Jumbo Lump Crab Balls

\$6/ Each

Smaller portion of our famous Chesapeake Style jumbo lump crab cakes served with our homemade cocktail and tarter sauce

Stuffed Mushroom Caps Imperial

\$7/Each

Mushroom caps stuffed with our jumbo lump crab cake and topped with imperial sauce

Steamed Shrimp Platter

\$66 Four Lbs.

Steamed shrimp spiced with Old Bay seasoning and served with our homemade cocktail sauce and lemon wedges

Jumbo Shrimp Cocktail Platter

100 Large Ready-to-Eat Shrimp \$250

Jumbo peeled and chilled shrimp served with cocktail sauce

House Salad

Iceberg lettuce salad mix, tomatoes, cucumbers, green peppers and red onions served with your choice of two dressings.

\$40 per 160oz bowl

\$75 per 320oz Bowl

Greek Salad

Iceberg lettuce salad mix, tomatoes, cucumbers, green peppers, red onions, Kalamata olives, pepperonies and Feta cheese - served with our house dressing.

\$65 per 160oz bowl

\$110 per 320oz Bowl

Caesar Salad

Romaine lettuce, croutons and Parmesan cheese tossed with mouthwatering Caesar dressing

\$40 per 160oz bowl

\$75 per 320oz Bowl

Tzatziki w/ Pita

\$6.5 /lbs \$12/ Qt

Our famous Traditional Greek Cucumber Dill Sauce

Cole Slaw

\$4.50/ lbs

\$8.75/ Qt

Shredded cabbage and carrots mixed with creamy mayonnaise and a blend of seasonings

Potato Salad

\$4.50/ lbs

\$ 8.75/ Qt

Potatoes mixed with a blend of savory seasonings

Whipped Potatoes

\$40/ Full Pan

\$25/ Half Pan

Home-style whipped potatoes topped with beef gravy

Roast Potatoes

\$40/ Full Pan

\$25/ Half Pan

Your choice of Red Bliss or Pearl potatoes seasoned with parsley

Greek Oven Roast Potatoes

\$40/ Full Pan

\$25/ Half Pan

Potato wedges pan roasted in olive oil and lemon juice and seasoned with a traditional Greek Herb blend

Garlic Green Beans

\$40/ Full Pan

\$25/ Half Pan

Cut string beans sautéed in olive oil with garlic and fresh parsley

Green Beans Almandine

\$40/ Full Pan

\$25/ Half Pan

Cut sting beans sautéed with almond slivers

Stewed Green Beans

\$40/ Full Pan

\$25/ Half Pan

Cut sting beans simmered in a zesty tomato sauce with red wine, diced onions, fresh diced garlic and a blend of savory herbs

Rice Pilaf

\$40/ Full Pan

\$25/ Half Pan

Your choice of white, Cuban Yellow or tomato rice pilaf

Pasta with butter

\$40/ Full Pan

\$25/ Half Pan

Your choice of linguini, fettuccini, spaghetti, egg-noodles or penne pasta topped with butter and fresh chopped parsley

Shrimp Salad

\$14/ lbs

\$25/ Qt

Whole baby shrimp tossed in Old Bay seasoned mayonnaise

Tuna Salad

\$8/ lbs

\$14/ Qt

Delicious homemade albacore tuna salad

Maryland Crab Soup

\$13/ Qt.

\$49/ Gallon

Crab meat, local vegetable blend, traditional Chesapeake spice blend in a tomato base

Crab Bisque

\$14/ Qt

\$52/ Gallon

Jumbo lump crab meat, sherry and a light blend, of traditional Chesapeake spice blend in a delicious cream base

Baklava

\$95/ Full Pan

\$50/ Half Pan

Crushed walnuts, soaked in a delicious Greek orange blossom honey dessert glaze and layered with crispy phyllo dough.

Kataifi

\$95/ Full Pan

\$50/ Half Pan

Crushed walnuts, soaked in a delicious Greek orange blossom honey dessert glaze and rolled in shredded phyllo dough

Assorted Petite Pastry Platter

\$2 / piece

An assortment of petite pastries baked on premise. Including éclairs, cannolis, baklava, cream puffs and kataifi

Cheesecake with Topping

\$35 Each

You may select from strawberries, cherries, blue berries, oranges, peaches, cookies and cream, apple, chocolate, chocolate covered strawberries, brownie, marble

Whole Pie

\$25 each

Selection including, coconut cream, banana cream, apple, cherry, peach, key lime, lemon meringue, chocolate mousse and assorted of daily specials. A \$5 refundable deposit for pie pan applies.

Whole Cakes

\$30 - \$35

Selections include Coconut, German Chocolate, Chocolate, Strawberry Shortcake, Carrot, plain cheesecake, tiramisu

Chocolate Éclairs

\$3 each

Puff pastry dough filled with Bavarian cream, topped with semi-sweet chocolate ribbon and whipped cream topping

Cannolis

\$2.50 each

Crispy cannoli shell filled with a traditional vanilla chocolate chip stuffing

Bread Pudding

\$30/ Full Pan

\$20/ Half Pan

Delicious bread custard topped with mouthwatering dessert syrup