

# HELLAS RESTAURANT HELLAS RESTAURANT

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.

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 Mandy or Mike.

Or email us at [info@HellasRestaurantandLounge.com](mailto:info@HellasRestaurantandLounge.com)

Party Platter menu and prices available for take out orders only. Prices are subject to change. Twenty-four hours advance notice requested.

We accept all major credit cards. Sorry no personal checks.

Party Platters are available for pick-up, delivery (fees may apply) and to supplement dine-in reservations and banquets. If you would like to hold a private banquet at Hellas Restaurant, we ask that guests choose from our banquet menus.

### Fruit and Cheese Tray

\$65/Tray

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

### Vegetables and Cheese Tray

\$55/Tray

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

### American Cold Cut Platter

\$150/Full Platter (2 lbs each meats and 1.5 lbs each cheese)

\$80/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

\$190/Full Platter (2 lbs each meats and 1.5 lbs each cheese)

\$100/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

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

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

### Baked Ziti

\$95 /Full Pan or \$55/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

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

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

### Mushroom Beef Tips

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

Tender beef tips slowly simmered in brown mushroom gravy

### Veal Marsala

\$100/ Full Pan \$60/ Half Pan

Tender veal scaloppini sautéed in Marsala wine with fresh mushrooms

### Chicken Marsala

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

Breast of chicken sautéed in Marsala wine with fresh mushrooms

### Chicken Piccata

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

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

### Crab Dip

\$140/ Full Pan \$80/ Half Pan

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

### Hickory BBQ Scallops

\$150/ Full Pan \$85/ 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

\$7/ Each

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

### Stuffed Mushroom Caps Imperial

\$7.5/Each

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

### Steamed Shrimp Platter

\$75 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.

\$45 per 160oz bowl      \$80 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.

\$75 per 160oz bowl      \$125 per 320oz Bowl

### Caesar Salad

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

\$45 per 160oz bowl      \$80/ 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

\$45/ Full Pan      \$30/ Half Pan

Home-style whipped potatoes topped with beef gravy

### Roast Potatoes

\$45/ Full Pan      \$30/ Half Pan

Your choice or Red Bliss or Pearl potatoes seasoned with parsley

### Greek Oven Roast Potatoes

\$45/ Full Pan      \$30/ Half Pan

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

### Garlic Green Beans

\$45/ Full Pan      \$30/ Half Pan

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

### Green Beans Almandine

\$45/ Full Pan      \$30/ Half Pan

Cut sting beans sautéed with almond slivers

### Stewed Green Beans

\$45/ Full Pan      \$30/ 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

\$45/ Full Pan      \$30/ Half Pan

Your choice of white, Cuban Yellow or tomato rice pilaf

### Pasta with butter

\$45/ Full Pan      \$30/ Half Pan

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

### Shrimp Salad

\$15/ lbs      \$27/ 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

\$16/ Qt      \$60/ 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 \$2.5 /piece

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

### Cheesecake with Topping \$45 Each

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

### Whole Pie \$30 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 \$40 each

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

### Chocolate Éclairs \$4.5 each

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

### Cannolis \$4 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

### Sheet Cake -Standard

\$30/ Half Sheet      \$55/ Full Sheet

Choose from Yellow Sheet Cake, Chocolate Sheet cake or Marble with Whipped Vanilla or Chocolate Icing

### Sheet Cake -Premium

\$55/ Half Sheet      \$95/ Full Sheet

Choose from Red Velvet, Strawberry shortcake, Coconut Cake, German Chocolate, Tiramisu, Carrot or Chocolate Fudge