

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. Each platter will serve anywhere from 8 to 20 guests, depending 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 Michael or manager on duty.

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.

Fruit and Cheese Tray

\$70/Tray

A selection of fresh sliced fruits, berries and cheeses arranged on a bed of greens- served with whipped cream for dipping.

Vegetables and Cheese Tray

\$60/Tray

An assortment of fresh vegetables and cheeses- served on a bed of greens with ranch dressing for dipping.

American Cold Cuts & Cheese Platter

\$170/Full Platter (2 lbs. each meat and 1.5 lbs. each cheese)

\$90/Half Platter (1 lb. each meat and ¾ lb. each cheese)

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

Italian Cold Cuts and Cheese Platter

\$210/Full Platter (2 lbs. each meat and 1.5 lbs. each cheese)

\$115/Half Platter (1 lbs. each meat and ¾ 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)

\$60/Platter (Four Dozen) or \$15/Dozen

Fried chicken wings with a choice of 2 sauces, served with your choice Ranch or Blue Cheese dressing.

Dolmades Platter

\$65/Platter (Four Dozen) or \$17.5/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 – Vegan available with 48hrs notice.

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

\$110/Full Pan or \$60/Half Pan

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

Baked Moussaka

\$110/Full Pan or \$60/Half Pan

Sliced Eggplant, potato and zucchini layered with traditional Greek seasoned ground beef and topped with creamy béchamel.

Greek Ouzo Mussels

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

Farm raised mussels steamed in ouzo with diced tomato, green pepper, scallions, and crumbled feta cheese.

Garlic Butter Mussels

\$85/ Full Pan \$50/ Half Pan

Farm raised mussels steamed in garlic butter and parsley.

Mozzarella Sticks

\$80/ Full Pan \$45/ Half Pan

Battered Mozzarella, fried golden and served with marinara.

Onion Rings

\$80/ Full Pan \$45/ Half Pan

Jumbo gourmet breaded onion rings fried golden.

Baked Lasagna

\$110/Full Pan or \$60/Half Pan

Lasagna pasta layered with Italian seasoned ground beef and an Italian three cheese blend, topped with marinara and provolone cheese.

Baked Ziti

\$100/Full Pan or \$57.50/Half Pan

Ziti noodles layered with 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

\$110/ Full Pan \$60/ Half Pan

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

Mushroom Beef Tips

\$110/ Full Pan \$60/ Half Pan

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

Hearty Beef Stew

\$110/ Full Pan \$60/ Half Pan

Tender tips of beef and jumbo cut fresh vegetables simmered in a hearty tomato broth.

Chicken Marsala

\$110/ Full Pan \$60/ Half Pan

Breast of chicken sautéed in Marsala wine with mushrooms.

Chicken Piccata

\$110/ Full Pan \$60/ Half Pan

Breast of chicken sautéed in a lemon caper sauce.

Chicken Française

\$110/ Full Pan \$60/ Half Pan

Egg-washed breast of chicken sautéed in lemon sauce.

Chicken and Broccoli

\$110/ Full Pan \$60/ Half Pan

Chicken breast sautéed a light garlic cream with florets of broccoli.

Chicken Chesapeake

\$165/ Full Pan \$85/ Half Pan

Grilled breast of chicken topped with sliced ham, our creamy jumbo lump crab dip, cheddar cheese, scallions, and Old Bay.

Crab Dip

\$175/ Full Pan \$95/ Half Pan

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

Hickory BBQ Scallops

\$165/ Full Pan \$90/ Half Pan

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

Chicken Tenders

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

Crispy breaded chicken breast tenders fried golden and served with your choice of dipping sauce.

Fried Calamari

\$150/ Full Pan \$80/ Half Pan

Tube and tentacle calamari dredged in seasoned flour and flash fried – served with marinara sauce

Swedish Meatballs

\$75/ Full Pan \$45/ Half Pan

Jumbo meatballs simmered in a sweet and sour ginger sauce.

Italian Meatballs

\$75/ Full Pan \$45/ Half Pan

Jumbo meatballs simmered in a hearty tomato sauce.

Jumbo Lump Crab Balls

\$9/ Each

4oz portion of our famous jumbo lump crab cakes served with our homemade cocktail and tartar sauce

Stuffed Mushroom Caps

\$9.5/Each

Mushroom caps stuffed with 4oz jumbo lump crab cake.

Stuffed Oysters

\$10/Each

Prime Chesapeake Oyster on a half shell stuffed with 4oz jumbo lump crab cake

Oysters Rockefeller

\$4.5/Each

Prime Chesapeake oysters baked with jumbo lump crab, chopped spinach, bacon, parmesan cream and provolone cheese.

Grilled Lamb Chops

\$7/Each

Hand cut T-Bone chop of young lamb seasoned and char-grilled.

Steamed Shrimp Platter

\$85 Four lbs.

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

Jumbo Shrimp Cocktail Platter

100 Jumbo Ready-to-Eat Shrimp \$300

Jumbo peeled and chilled shrimp served with cocktail sauce

House Salad

\$50 per 160oz Bowl \$90 per 320oz Bowl

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

Greek Salad

\$85 per 160oz Bowl \$150 per 320oz Bowl

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

Horiatiki Salad

\$90 per 160oz Bowl \$160 per 320oz Bowl

Traditional Greek Village Salad tomatoes, cucumbers, red onions, Kalamata olives, and Feta cheese - served in traditional Greek red-wine vinaigrette.

Caesar Salad

\$50 per 160oz Bowl \$90 per 320oz Bowl

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

Tzatziki

\$11 /Pint (16oz) \$20/ Qt. (32oz)

Our famous Traditional Greek Cucumber Dill Sauce (No pita included \$1 extra per pita)

Cole Slaw

\$7/ Pint (16oz) \$13/ Qt. (32oz)

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

Potato Salad

\$7/ Pint (16oz) \$ 13/ Qt. (32oz)

Potatoes mixed with a blend of savory seasonings.

Whipped Potatoes

\$55/ Full Pan \$35/ Half Pan

Home-style whipped potatoes topped with beef gravy.

Roast Potatoes

\$55/ Full Pan \$35/ Half Pan

Your choice or Red Bliss or Pearl potatoes seasoned with parsley.

Greek Oven Roast Potatoes

\$55/ Full Pan \$35/ Half Pan

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

Garlic Green Beans

\$55/ Full Pan \$35/ Half Pan

Choose from Garlic Sauteed, Stewed, or Almandine

Broccoli and Cauliflower

\$55/ Full Pan \$35/ Half Pan

Florets of Broccoli and Cauliflower Steamed and Buttered

Roasted Beets

\$55/ Full Pan \$35/ Half Pan

Delicious beets, steamed, peeled and oven roasted.

Sauteed Zucchini and Squash

\$55/ Full Pan \$35/ Half Pan

Sliced zucchini and yellow squash sauteed with white onion and garlic, seasoned with salt and pepper.

Creamed Spinach

\$65/ Full Pan \$40/ Half Pan

Chopped spinach seasoned and cooked in heavy cream.

Macaroni and Cheese

\$65/ Full Pan \$40/ Half Pan

Elbow Macaroni baked in a delicious creamy cheese blend

Rice Pilaf

\$55/ Full Pan \$30/ Half Pan

Your choice of white, Cuban Yellow or tomato rice pilaf

Pasta with butter

\$55/ Full Pan \$30/ Half Pan

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

Pasta with Sauce

\$65/ Full Pan \$40/ Half Pan

Your choice of linguini, fettuccini, spaghetti, egg-noodles, or penne pasta tossed in your choice of Marinara or Alfredo sauce

Shrimp Salad

\$18/ Pint (16oz) \$32/ Qt (32oz)

Whole baby shrimp tossed in Old Bay seasoned mayonnaise.

Maryland Crab Soup

\$25/ Qt. \$90/ Gallon

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

Crab Bisque

\$32/Qt. \$120/ Gallon

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

Baklava

\$110/ Full Pan \$65/ Half Pan

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

Bread Pudding

\$50/ Full Pan \$35/ Half Pan

Delicious bread custard topped with mouthwatering dessert syrup

Whole Cakes \$45 each

Whole cake, pre-sliced for your convenience. Availability varies. Selections include Tiramisu, Outrageous Chocolate, Chocolate Chip Cheesecake, Three Tier-Carrot, plain cheesecake, Chocolate Chip Cheesecake, Red Velvet, Snickers Peanut Butter Pie

Cannolis \$5 each

Cannoli shell with a traditional vanilla chocolate chip filling