

# Hellenic Banquet Center

8000 Madison St. | Merrillville, IN 46410  
Ph: 219-718-1437

*Hellenic Banquet Center is here to make your event a memorable one. Our renowned chef and professional staff will provide quality facilities with exceptional service to create an unmatched event experience.*

## Breakfast Buffet

### Continental Breakfast \$10.00

Danish, Muffins, and Bagels with Cream Cheese, Juice, Coffee and Tea

### Healthy Start \$12.00

Turkey Sausage, Hard-Boiled Eggs, Fresh Fruit, Greek Yogurt, Granola with Berries, Bagels with Cream Cheese and Peanut Butter, Juices, Tea, Coffee

### Quick Start \$12.00

Egg and Cheese Croissant Sandwiches with Bacon or Sausage, Sliced Melon, Country Potatoes, and Beverages

### Corporate Breakfast \$13.00

Scrambled Eggs, Bacon, Sausage, Hash Browns, Biscuits and Gravy, Toast with Jam, Juice & Coffee

### Executive Breakfast \$14.00

Scrambled Eggs, Bacon, Sausage, Pancakes, Hash Browns, Toast with Jam Assorted Danish, Fresh Fruit, Juice & Coffee

Danish.....	\$1.50	Assorted Toasts with Butter and Jams.....	\$2.00
Fresh Fruit Addition.....	\$2.00	Mini Muffins Addition.....	\$1.50
Bagels & Cream Cheese Addition.....	\$1.50	Greek Yogurt, Granola and Fresh Berries.....	\$3.00

Omelette Station Addition.....\$3.00



## Buffet Style Meals

Buffet Style Luncheon *with choice of Two Meats* \$17.95

Buffet Style Dinner *with choice of Two Meats* \$27.95

## Family Style Meals

Family Style Luncheon *with choice of Two Meats* \$19.95

Family Style Dinner *with choice of Two Meats* \$29.95

*\*Special Funeral Pricing available*

### Choice of Meats:

Baked Bone-in Chicken - Boneless Chicken Breast - Chicken Florentine  
Chicken Parmesan - Baked Virginia Ham with Pineapple Glaze  
Roasted Pork Loin - Mostaccioli with Meat Sauce  
Polish Sausage & Sauerkraut - Italian Sausage Cacciatore over Pasta  
Italian Pepper Steak over Rice - Oven Roasted Turkey - Roast Beef

### Vegetarian Options:

Lasagna Rolls with Sauce - Fettucine Alfredo  
Baked Mostaccioli with Marinara - Vegetable Stir Fry

### Fish Upgrades:

Grilled Salmon with Dill Cream - \$4.00, Fried Lake Perch - \$3.00,  
Baked Cod - \$2.00, Fried White Fish - \$2.00, Shrimp Marciano \$2.00

**\*\*Special Dietary Menu Available Upon Request\*\***



## Salads

### House Salad

Romaine & Iceberg Lettuce, Tomato, Cucumber included in Lunch & Dinner

### Caesar Salad

Romain Lettuce, Shaved Parmesan, and Croutons \$2.00

### Greek Salad

Romaine & Iceberg Lettuce, Tomato, Cucumber, onions, Feta, Olives with Olive Oil Vinaigrette \$2.00

### Iceberg Wedge

With Bacon, Grape Tomatoes, Croutons and Blue Cheese Dressing \$5.00

## Soups

Tomato Basil \$3.00

Butternut Squash \$3.00

Cream of Broccoli \$3.00

Cream of Mushroom \$3.00

Cream of Lemon-Rice \$3.00

Cream of Asparagus \$3.50

## Luncheon

(Plated)

Served 11:00 am until 1 pm

### Chicken Breast Piccata

\$15.95

### Chicken Florentine

Stuffed with Spinach and Ricotta Cheese \$15.95

### Chicken Shish Kebab

With Rice \$15.95

### Roasted Pork Tenderloin

With Sherry-Cream Sauce \$15.00

### Chicken Parmesan

With Marinara \$16.95

### Braised Beef Tips

\$17.95

### Medallions of Beef

With Bordelaise Wine Sauce \$24.00

### Penne Pasta

With Zucchini, Mushroom & Tomato \$14.50

### Chicken or Tuna Salad on Croissant

Fresh Fruit and Pasta or Potato Salad \$15.95

### Chicken Caesar Salad Wrap

With Pasta Salad and Strawberries \$15.95

### Sandwich Bar

Various Meats, Cheeses, Breads, Lettuce, Tomato Potato Salad or Chips, Pasta Salad & Condiments \$14.95

### Spanakopita & Fresh Fruit

Spinach and Feta Wrapped in Filo Dough with Fresh Fruit \$15.95

### Baked Cod

Lemon Dill or "Plaki" (grilled onions and tomatoes) \$17.95

## Dinner

(Plated)

### Half Roasted Chicken

\$22.95

### Chicken Tarragon

With Tarragon Cream \$25.95

### Chicken Vesuvio\Marsala

\$25.95

### Roasted Pork Tenderloin

With Red Wine Sauce \$23.00

### Orange Roughy

With Lemon Butter Sauce \$24.95

### Shrimp Marciano

With Fettuccini \$34.95

### Grilled Salmon

With Lemon Dill Sauce \$29.95

### Braised Beef and Chicken Breast

\$28.95

### Medallions of Beef with Bordelaise

Sauce and Grilled Chicken Breast

With Lemon Butter \$39.95\*

### Prime Rib of Beef Au Jus

\$39.95\*

### Filet Mignon

With Wine Sauce \$42.95\*

\*Prices are subject to change due to market.

All lunch and dinner selections include Coffee, Water and Iced Tea. All selections with the exception of sandwich options include Bread and Butter, House Salad, one Vegetable and one Starch. (all prices are subject to change)

## Appetizers

Choice of two: \$4.95 per person w/lunch or dinner package

Choice of three: \$7.95 per person w/lunch or dinner package

Bruschetta	Spanakopita (Spinach Pie)
Chicago Wings	Tiropita (Cheese Pie)
Fresh Fruit Tray	Vegetable Spring Rolls
Fresh Vegetable Tray	Salmon Mousse Pate
International Cheese Tray	Italian Sausage Cacciatori
Italian Meatballs	Beef Tenderloin Croistini*
Stuffed Mushrooms	Shrimp Alexander*

*\*Additional charge for these items*

Flaming Saganaki Station (Flaming Cheese) .....\$4.00 per person

\$21.00 per person minimum will apply to events with appetizers only. Please ask your Sales Coordinator for a full list.

## Vegetables

Green Beans (Almondine, Mediterranean or Southern), Steamed Broccoli with Glazed Carrots, Zucchini Medley, Buttered Sweet Corn, Vegetable Medley

*Additional \$1.00 for the vegetables below*

Asparagus, Whole Baby Carrots and French Green Beans, Sugar Snap Peas with Lemon and Olive Oil

## Starch

Roasted Red Potatoes with Olive Oil & Rosemary, Red Parslied Potatoes, Garlic Mashed Potatoes,

Roasted Greek Lemon Potatoes, Rice Pilaf, Baked Potato, Pasta

*Additional \$1.00 for Twice Baked Potatoes*

## Desserts

Gourmet Dessert Table \$4.00

Platter of Fresh Fruit \$3.00

Ice Cream or Sherbet \$2.00

Sheet Cake \$2.00

Tiramisu \$4.00

Pies - Apple, Cherry, Pumpkin, etc. \$3.00

Mixed Berries over Lemon Sorbet \$3.00

Strawberries with Mascarpone Cream \$4.00

Cheesecake - Plain, Fruit, or Chocolate \$3.00

Mini-Pastry Table \$6.00

## Miscellaneous

All Prices are subject to 7 % sales tax and 18% Gratuity

### Room Rental

*Room rentals are available for non-catered events*

*Grand Ball Room Capacity 440 People (Min.150)*

*Gold Room Capacity 96 People*

Chair Covers \$4.00 each

*Includes chair cover and sash*

Chiavari Chairs

\$5.00 each (*Limited Quantity*)

Colored Napkins

\$0.25 each and up

Bartender Fee

\$100.00 per bartender for Cash / Tab bar only

Security Fee

\$175.00 Uniformed Police Officer - 1 per 200 guests

Staging

\$15.00 per section Runway Fee over 8 -1' Sections

### Events & Location

We invite you to take advantage of our easy access and close proximity to I-65 and US Route 30 in Northwest Indiana. Events: Wedding Reception, Baby\Bridal Shower, Party, Corporate Training, Fundraiser, Graduation, Sports Awards, Formal Dance, or Dance and Music Recital.



## Specialty Event Packages

### Silver Package

Butler Style Baby Swiss & Cheddar Cubes & Bruschetta  
House Salad - Entrée: Chicken Breast with tarragon cream sauce (Choice of Sauce) –  
5 hour standard bar – Chair covers with sash \$44 (Save \$4.00 per person)

### Gold Package

Butler Style Bruschetta & Cream Cheese Stuffed Mushrooms  
House Salad - Entrée: Sicilian Beef & Chicken breast (sauce to be determined)  
5 hour Premium Bar – Chair covers with sash \$60 (Save \$3.00 per person)

### Platinum Package

Butler Style Vegetable Spring Rolls & Smoked Salmon Mousse Pate -  
Mixed Green Salad with Dried Cranberries, Candie Walnuts, Goat Cheese with Vinaigrette Dressing -  
Medallions of Beef & Chicken Breast (sauce to be determined) - 5 hour Premium Bar – Chair covers  
with sash \$69 (Save \$3.00 per person)



## Beverages

### Fountain Drinks

Unlimited Fountain Soda  
\$2.00 for daytime \$4.00 for evening

### Party Punches

Fruit Punch \$30.00  
Sherbet Punch \$40.00  
Rum Punch \$45.00  
Mimosa Punch \$50.00  
Sangria Punch \$50.00

*All varieties of punch priced per 2 gallons*

## Wines

### House Wine

\$16.00 per bottle

Chardonnay, Merlot, Cabernet, Pinot  
Grigio, Moscato and White Zinfandel

## Bar Options

### Lunch 2 ½ hour bar package

Beer & Wine \$11  
Standard \$13  
Premium \$16

### Dinner 5 hour bar package

Beer & Wine \$16  
Standard \$18  
Premium \$21

*All bar packages include Soft drinks, Mixes and Juices.*

*Ask to see our Package Bar List for details.*

*\*Additional Fees Apply for Cash Bar.*