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 \$12.95

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

Turkey Sausage, Fresh Fruit, Greek Yogurt, Granola with Berries, Bagels with Cream Cheese and Peanut Butter, Juice<mark>s, Te</mark>a, Coffee

Quick Start \$14.95

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

Corporate Breakfast \$16.95

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

Executive Breakfast \$17.95

Scrambled Eggs, Bacon, Sausage, Hash Browns, Toast, French Toast, Assorted Danish, Fresh Fruit, Juice & Coffee

Danish\$1.75	Assorted Toasts with Butter and Jams\$2.00
Fresh Fruit Addition\$2.95	Muffins Addition\$2.95
Bagels & Cream Cheese Addition\$2.00	Greek Yogurt, Granola and Fresh Berries\$3.95

Omelette Station Addition.....\$3.00



Contact us for current promotional packages

Buffet Style Meals Buffet Style Luncheon with choice of Two Meats \$22.95 Buffet Style Dinner with choice of Two Meats \$29.95

Family Style Meals

Family Style Luncheon with choice of Two Meats \$24.95 Family Style Dinner with choice of Two Meats \$32.95 *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:

Fried Lake Perch - \$4.00, Baked Cod - \$3.00 Fried White Fish - \$3.00, Shrimp Marciano \$4.00

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 \$3.00

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

Soups

Tomato Basil \$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 \$18.95

Chicken Florentine Stuffed with Spinach and Ricotta Cheese \$18.95

> Chicken Shish Kebab With Rice \$18.95

Roasted Pork Tenderloin With Sherry-Cream Sauce \$18.95

> Chicken Parmesan With Marinara \$18.95

Braised Beef Tips w/Pasta \$19.95

Medallions of Beef With Bordelaise Wine Sauce \$25.95

Penne Pasta With Zucchini, Mushroom & Tomato \$15.95

Chicken or Tuna Salad on Croissant Fresh Fruit and Pasta or Potato Salad \$16.95

Chicken Caesar Salad Wrap With Pasta Salad and Strawberries \$16.95

Assorted Sandwich Bar Various Meats, Cheeses, Breads, Lettuce, Tomato Potato Salad or Chips, Pasta Salad & Condiments \$16.95

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) \$20.95

Dinner

(Plated)

Half Roasted Chicken \$27.95

Chicken Vesuvio\Marsala \$27.95

> Chicken Parmesan \$27.95

French Cut Chicken Breast w/Tarragon Cream Sauce \$27.95

> Chicken Florentine \$27.95

Roasted Pork Tenderloin With Red Wine Sauce \$27.95

Orange Roughy With Lemon Butter Sauce \$27.95

> Shrimp Marciano With Fettuccini \$34.95

Braised Beef and Chicken Breast \$29.95

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

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

*Additional chargé for these items

\$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 (Min. 50)

Chair Covers \$4.00 each - Includes chair cover and sash

Chiavari Chairs - \$6.00 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/Risers - \$20.00 per section Runway Fee over 8 -1' Sections

Audio Visual Equipment – pricing available upon request

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

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

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

Specialty Package Pricing is available upon request



Beverages

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

Party Punches

Fruit Punch \$45.00 Sherbet Punch \$45.00 Rum Punch \$50.00 Mimosa Punch \$55.00 Sangria Punch \$55.00 All varieties of punch priced per 2 gallons

Bar Options

Lunch 2 1/2 hour bar package Beer & Wine \$11 Standard \$13 Premium \$16

Dinner 5-hour bar package

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Standard	\$19
Premium	\$22

All bar packages include Soft drinks, Mixes and Juices.

Ask to see our Package Bar List for details.

Additional Fees Apply for Cash Bar.

Wines

House Wine \$16.00 per bottle Chardonnay, Merlot, Cabernet, Pinot Grigio, Moscato and White Zinfandel

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