

Williamsburg Hellenic Center

Seated Dinner Service

*Dinner selections Include Appetizer, Entrée, Dessert
Entrée includes Chef's Choice of Starch and Vegetables
Warm bakery fresh rolls with sweet butter
Freshly Ground Coffee, Decaffeinated Coffee and Assorted Teas.*

APPETIZERS

Soups

*Roasted Tomato and Fennel Bisque
Cream of Leek and Yukon Gold Potatoes
New England Clam Chowder*

Salads

Chophouse Salad

*Freshly Chopped Bacon Bits and Crumbled Blue Cheese
Choice of Dressing*

Caprese

*Ripe Tomatoes and Fresh Mozzarella with Chiffonade of Basil and Olive Oil
Baby Spinach with Pine Nuts, Chopped Bacon and Gorgonzola with
Balsamic Vinaigrette*

Hellenic Center Salad

*Iceberg and Romaine Lettuces, with Diced Tomatoes, Red
Onion, Kalamata Olives, Green Pepper, Cucumber,
Pepperocini, Feta Cheese and Greek Dressing*

APPETIZERS OF THE HOUSE

(Premium selection)

Pan Seared Diver Scallops

*With a wild mushroom Cognac cream
And fried leeks*

Peppercorn Encrusted Ahi Tuna

With a wasabi tomato pesto

Chesapeake Bay Crab Cocktail

With micro greens and sauce Louis

Wild Mushroom Ravioli

*With asparagus tip and Prosciutto Ham
Port Wine butter sauce*

BBQ'd Jack Daniels Jumbo Shrimp

*Jumbo Shrimp stuffed with smoked Gouda and wrapped
In apple wood smoked bacon and basted in Jack Daniels BBQ sauce*

Walnut Encrusted Goat Cheese and Lamb Loin Salad

With mixed greens and demi glaze balsamic reduction

New England Lobster Bisque

Chunks of Lobster, sherry wine and cream

DINNER ENTRÉES

Chicken Wellington

*Breast of Chicken topped with wild mushroom duxelle
wrapped in puff pastry in a red wine jus lie*

Chicken Chesapeake

*Breast of Chicken stuffed with back fin crabmeat
topped with a white wine crab butter sauce*

Grilled Breast of Chicken

Breast of Chicken topped with wild mushroom hunter sauce

Onion Encrusted Salmon

Filet of Salmon topped with coconut cream sauce

Seared Red Snapper

Filet of Red Snapper with yellow pepper coulis

Pan Seared Mahi Mahi

with tomato fennel puree

Marinated Pork Chop

with a Grand Marnier glaze

Stuffed Loin of Pork

*Pork Loin stuffed with spinach, pine nuts,
goat cheese, topped with a port wine reduction*

Barbecued Loin of Lamb

Marinated Grilled Lamb Chops

Finished with Feta yogurt or garlic sauce

Medallion of Veal Au Poivre

Cognac cream demi glaze

Veal Loin Chop

with natural juices

Slow Roasted Prime Rib of Beef

Grilled Filet of Beef with a morel sour cream sauce

New York Strip Steak

with green peppercorn cognac sauce

Grilled Rib Eye Steak

Served with fried onions and leeks

DUO ENTRÉES

(Premium selection)

*Baked Stuffed Shrimp w/ Orange Hollandaise
Roasted Beef Tenderloin w/ Morel Mushroom Cream Sauce*

*Chesapeake Crab Cakes w/ Lemon Buerre Blanc
Seared Filet Mignon w/ Roasted Shallot Demi Glaze*

*Atlantic Grilled Salmon w/ Sherry Shrimp Sauce
Herb Marinated Grilled Chicken w/ Orange Cranberry Relish*

*Grilled Lamb Chops w/ Mango Sauce
Broiled Mahi w/ Pineapple Red Pepper Relish*

*Rock Lobster Tail w/ Lemon Butter Sauce
Filet Mignon w/ Roasted Shallot Demi Glaze*

*Grilled Breast of Chicken w/ Vermouth Tarragon Sauce
Chesapeake Crab Cake w/ Lemon Buerre Blanc*

*Grilled Rib Eye Steak
Garlic Sautéed Jumbo Shrimp*

*Roulade of Veal Kiev
Sautéed Scallops Pernod*

DESSERT

*Baklava • Galaktoboureko • Melomakarona, • Kourabiedes • Almond Cookies
Tiramisu • Amaretto Cheese Cake • Biscotti • Cannoli • Rum Baba • Italian Cookies
Fruit Cobbler • Apple and Cherry Pies • Trifle • Pecan Pie
Sweet Potato Pie • Red Velvet Cake*