



**HELLENIC**  
*Meeting & Reception Centre*

## *Corporate Menu*

### **A Sample of Our Mouth Watering Breakfast Menus**

#### **OUR CONTINENTAL BREAKFAST**

- ♦ Deliciously fresh tropical and seasonal fruit platters.
- ♦ Assorted freshly baked muffins, croissants, bagels and other pastries.
- ♦ Coffee, and an assortment of teas and chilled juices.

#### **OUR HOT BREAKFAST**

- ♦ Scrambled eggs, premium bacon, sausage and home fried potatoes.
- ♦ Assorted freshly baked muffins, croissants, bagels and other pastries.
- ♦ Coffee, and an assortment of teas and chilled juices.

#### **OUR HEALTHY START BREAKFAST**

- ♦ Deliciously fresh tropical and seasonal fruit platters.
- ♦ Assorted heart smart granolas, oatmeal, yogurt, and cold cereals.
- ♦ Coffee, and an assortment of teas and chilled juices.

### **A Sample of Our Gourmet Buffet Menus**

#### **THE PERFECT LIGHT LUNCH**

- ♦ Freshly cut crunchy vegetables, a selection of cheeses and homemade dips.
- ♦ Assorted freshly prepared sandwiches, kaiser rolls and bagels.
- ♦ Deliciously fresh tropical and seasonal fruit platters.
- ♦ Indulgent dessert squares and an assortment of tasty pastries.
- ♦ Coffee, tea assorted soft drinks & juices.

#### **THE PERFECT NETWORKING LUNCH**

- ♦ An assortment of appetizing salads.
- ♦ Freshly cut crunchy vegetables, a selection of cheeses and homemade dips.

- ♦ Mouthwatering homemade lasagna and traditional moussaka or grilled Hellenic breast of chicken or apple stuffed loin of pork served with aromatic rice pilaf or deliciously roasted potatoes.
- ♦ Deliciously fresh tropical and seasonal fruit platters.
- ♦ Indulgent dessert squares and an assortment of tasty French or traditional Greek pastries.
- ♦ Coffee, tea assorted soft drinks & juices.

### **A Sample of Our A La Carte Corporate Dining**

- ♦ Mouthwatering deep-dish homemade lasagna.
- ♦ Creamy rosemary fettuccini alfredo.
- ♦ Chicken or pork grilled souvlaki.
- ♦ Roasted chicken drizzled lightly with seasoned gravy.
- ♦ Oven-baked chicken cordon bleu with a rose sauce.
- ♦ A top grade sirloin medallion topped with a light au jus and sautéed mushrooms.
- ♦ Delicately baked salmon fillet drizzled with zesty lemon dill butter.

*All table service gourmet luncheons are served with fresh rolls, your choice of chef's salad or soup du jour, your choice of entrée accompaniment from rice pilaf or oven roasted potatoes and hot seasonal vegetables, coffee or tea, and assorted cakes for dessert.*

### **A Sample of Our "One of a Kind" Dining Experiences**

Try our unique "Just Desserts" package where your guests will indulge in delicious gourmet cookies upon arrival and each table will feature an exquisite cupcake tower or artfully prepared individual desserts. A perfect way to pamper your special guests!