

LEPANTO

Banquet Hall
& Catering

CATERING MENU

Events:

*Birthday Parties
Religious Holidays*

Weddings

Family Reunions

Baby Showers

Community Events

Art & Music

Gatherings

Holiday Celebrations

Organizational

Celebrations

*Anything we
missed?*

Lepanto Banquet Hall & Catering, can provide a host of items and choice of food that you can mix and match to your taste. From casual Sandwich Platters, to complete Full-Course Meals, and even specialty Carved Items with an actual chef serving your guests, we do everything we can to make sure you get rave reviews from everyone who attends your event!



Entrée Plans

Intro Meal Selections	Full Meal Selections	Family Style!
\$14.25 per person, + tax. 2 main entrée selections, 2 side orders, and 1 salad selection.	\$15.95 per person, + tax. 3 main entrée selections, 3 side orders, and 1 salad selection.	\$18.95 per person, + tax. 2 main entrée selections, 2 side orders, and 1 salad selection.

All of the listed entrée plans include:

-2 or 3 Main Entrée Selections

-2 or 3 side orders

-Dinner Rolls & Butter

-Paper plates, napkins, and plastic-ware.

****China plates & Silverware are available at an additional cost.***

****Desserts & Beverages available for an additional cost.***



For larger groups,
we offer the option
of serving food in
Chafer warmers
with a live flame!
~ Keeps everything
hot for hours! ~

*This style chafer are currently unavailable.

Appetizers- Hot & Fresh!

Little extras can mean a lot, and if your event is going to stretch out for a while, these Appetizers can help your guests make the transition from casual activities to the Main Course. **Just put them out and watch them disappear...**

~Hot Appetizers~

\$18.00 per dozen.

(unless otherwise specified)

Gyro Meat (\$12.00/per pound)

Tiropitakia (Cheese Pie)

Feta cheese and eggs wrapped in filo dough and oven baked.

Spanakopita (Spinach Pie)

Fresh spinach, onions, parsley, eggs, and feta cheese layered over filo dough and oven baked.

Keftedes

Seasoned Greek meatballs lightly floured and pan fried.

Souvlaki Pork Tenderloin on a Skewer

Pork Tenderloin on a skewer, Greek style.

Chicken Souvlaki

Chicken breast pieces marinated in lemon, olive oil, and oregano. Topped with our own lemon butter sauce.

Beef Tenderloin on a Skewer

Tender pieces of beef tenderloin served on a skewer.

Swedish Meat Balls (\$12.00/per dozen)

Served with our cream sauce.

Chicken Breast and Pineapple on a Skewer

Silver Dollar Sandwiches

Choose from Turkey, Corned Beed, or Ham on either Rye bread or silver dollar buns.

BBQ Pork Ribs

Individual ribs baked in our own tangy BBQ sauce.

BBQ Meatballs (\$12.00/per dozen)

Served in our tangy BBQ sauce.

~Cold Appetizers~

If you are unsure of how much to order, call us and we will help you with an estimate!

Jumbo Boiled Shrimp (one dozen) \$18.00

Peeled and deveined, served with shrimp sauce.

Salad Shrimps (per pound)..... \$12.00

Bite-sized shrimp served with shrimp sauce.

Vegetable Tray..... \$24.50

An assortment of carrots, celery, cauliflower, broccoli, pickles, Greek olives, feta cheese, with ranch dressing dip.

Fruit Platter..... \$29.50

Seasonal selections. Call to see what's available!

Cheese & Crackers Tray..... \$34.50

An assortment of cheeses.

Vegetable, Cheese &

Crackers Tray..... \$39.50

A combination of our Vegetable and Cheese trays, designed to give a balance of choices to your guests.



BBQ Meatballs



Personalized "Veggie Boat" Bites

(continued on next page.)

Main Entrée Selections

~Greek Specialties~

<p>Greek Style Chicken Chicken seasoned in lemon, olive oil, oregano, & oven baked.</p>	<p>Tiropitakia (Cheese Pie) Feta cheese and eggs wrapped in filo dough and oven baked.</p>
<p>Greek Style Chicken Breast Pieces Chicken breast seasoned in lemon, olive oil, and oregano.</p>	<p>Pastichio (Greek Lasagna) Layers of macaroni and seasoned ground beef, topped with our cream sauce and oven baked.</p>
<p>Gyro with Pita Bread Gyro meat served with pita bread and cucumber sauce.</p>	<p>Moussaka Layers of eggplant, zucchini, potatoes, and seasoned ground beef, topped with our cream sauce and oven baked.</p>
<p>Spanakopita (Spinach Pie) Fresh spinach, onions, parsley, eggs, and feta cheese layered in filo dough and oven baked.</p>	<p>Chicken Souvlaki Chicken breast pieces marinated in lemon, olive oil, and oregano. Topped with our own lemon butter sauce.</p>



Spanakopita (Spinach Pie); pictured with Rice and Greek potatoes. Spanakopita served separately.



Chicken Scaloppini served with fettuccini noodles and our signature mushroom cream sauce. (most popularly served as pieces.)

~Chicken & Turkey~

<p>Chicken Dijon Pieces Grilled chicken breast pieces with a touch of garlic.</p>
<p>Chicken Scaloppini Pieces With our mushroom cream sauce.</p>
<p>Chicken Stir Fry</p>
<p>Chicken Fiesta Chicken breast, sautéed onions, peppers, tomatoes, and assorted seasonings.</p>
<p>Original Chicken Breast</p>
<p>Chicken Schnitzel Boneless chicken breast, breaded and pan fried.</p>
<p>Chicken Marsala Topped with Marsala wine sauce.</p>
<p>Chicken Piccata Chicken breast lightly floured, dipped in egg and pan fried.</p>
<p>Roast Chicken</p>
<p>Roast Turkey Breast Sliced turkey breast with gravy.</p>

(continued on next page.)

Main Entrée Selections

~Beef Selections~

Beef Tenderloin Pieces

Grilled chicken breast pieces with a touch of garlic.

Beef Tenderloin Pepper Steak

Beef Tenderloin Stroganoff

Swedish Meatballs

Chicken breast, sautéed onions, peppers, tomatoes, and assorted seasonings.

Stuffed Cabbage Rolls

Salisbury Steak

Boneless chicken breast, breaded and pan fried.



BBQ Pork Ribs baked in our own tangy BBQ sauce (popularly served as individual ribs).



Beef Tenderloin Pepper Steak. Tender pieces of tenderloin, sautéed onions, green peppers, and mushrooms.

~Pork Selections~

Pork Tenderloin Scaloppini Pieces

With our mushroom cream sauce.

Souvlaki (Pork Tenderloin) Pieces

Marinated pieces of pork tenderloin (Greek Style).

Hot Baked Ham

BBQ Rib Pieces

Boneless Baked Pork Chop



Shrimp Dijon, pan fried with a touch of garlic.

~Seafood~

Sautéed Cod

Lightly floured and pan fried.

Shrimp Dijon

Pan fried with a touch of garlic.

Shrimp Stir Fry

Sautéed Tilapia

Lightly floured and pan fried.

Main Entrée Selections

~Pasta~

Choice of Pasta:

- Fettuccini
- Spaghetti
- Mostaccioli
- Egg Noodles

Choice of Sauce:

- Meat Sauce
- Marinara Sauce
- Alfredo Sauce
- Our signature Mushroom Cream Sauce

~Other Items~

Eggplant Parmesan

Hot Meat Loaf

Made with beef and pork, served with gravy.

Side Orders

American Potato Salad

Boiled potatoes, onions, celery, mayonnaise, mustard, salt and pepper.

Pasta Salad

A mix of Rotini pasta, carrots, celery, and cauliflower, mixed with our own Caesar dressing.

California Blend

Mix of cauliflower, broccoli, and carrots.

Green Beans

Mashed Potato

Glazed Carrots

Potatoes Au Gratin

Greek Potato Salad

Boiled potatoes, feta cheese, chopped onions, oregano and olive oil accented with squeezed lemon.

Greek Style Potato

Oven browned potato, Greek spices, topped with lemon butter sauce.

Briam

Assorted mixed vegetables baked in olive oil and herbs.

Vegetable Stir Fry

Red Cabbage

Rice

Corn



Personalized Green Beans Almondine



Greek Potatoes. Oven baked with Greek spices, and topped with lemon butter sauce.

(continued on next page.)

Fresh Salads

(choice of one)

Greek Salad (most popular!!)

A bed of greens topped with feta cheese, Greek olives, tomato wedges, cucumber slices, onions, green pepper rings, and pepperoncini peppers.

Village Salad

Tomatoes, cucumbers, onion, green peppers, pepperoncini peppers, carrots, Greek olives and feta cheese, marinated in a vinaigrette Greek dressing.

Tossed Salad

A bed of greens topped with tomatoes and cucumber slices, served with your choice of dressing.

Relish Tray

An assortment of carrots, celery, cauliflower, broccoli, pickles, Greek olives, feta cheese, with ranch dressing dip.

Cole Slaw

Garden fresh cabbage and shredded carrots mixed in creamy mayonnaise.

Ask about our salad dressing selections for your event!



Village Salad, marinated in our signature vinaigrette Greek dressing



Greek Salad our (most popular!!) salad, perfect addition with any dish!

Dessert Selections

We have a nice selection of different desserts!
Call us for current availability!



(continued on next page.)

Special “Carved Items” Selections

For an added touch, we would be happy to bring these additional entrées, complete with our own chef to carve them for your guests! Please call us for prices on these items, which greatly depend on the number of entrées you need.

Whether you have a small or large group, we can handle it...

Roast Beef
Tenderloin

Roast
Turkey
Breast

Baked Ham

Prime Rib

Roast
Pork

Braised Pot
Roast



Beverages

Available for an additional charge.

We will also bring an assortment of Pepsi® and Coca-Cola® products, along with bottled water.



The iconic Coca-Cola logo, featuring the brand name in its signature red script font with a white outline.



pepsi

(continued on next page.)

Additional Services

We also offer additional services to our customers on an as-needed basis depending on your event needs.

Please call us for pricing information for these specialty services!

Soft Drink Services

We can provide a selection of beverages including bottled water, as well as Pepsi® and Coca-Cola® products.

Buckets of Ice

Serve your beverage ice cold! Your guests will love it!

Coffee Services

We can supply your event with both regular and decaffeinated coffee selections.

Delicious Desserts

Top off your event with our tasty dessert selections. Check out our Desserts page for details.

China Plates

For more formal events, your guests will appreciate a more elegant look.

Silverware

For those occasions where plastic utensils just won't do.

Wait Staff

For a more refined taste and ultimate flair, we can supply a formal wait staff to cater to your guests' every need.

Grilling On-Site

If you want your event to have a more festive appeal, we'll even bring our professional grilling equipment.



Ask to rent our VitaJewel® glass water pitchers and canisters; an elegant way to offer your guests beverages!

Sandwich Menu

Sandwich Selections

\$8.95 per person + tax.

Bread Selections:

- Raiser Roll -Rye Bread
- White Bread -Silver Dollar Buns
- Italian Bread -Whole Wheat
- Sour Dough Bread
- Croissants (50¢ extra)

Condiments of Choice:

- Mayonnaise -Mustard
- Lettuce -Tomatoes
- Onions -Pickles

We include the choices listed above with our Sandwich Specials.

Selections

(Choice of Three Items)

Gyro Sandwich

Gyro meat served with pita and cucumber sauce.

Roast Turkey Sandwich

Served on your choice of bread.

Corned Beef Sandwich

Served on your choice of bread.

Ham & Cheese Sandwich

Served with American cheese on your choice of bread.

Chicken Salad Sandwich

Served on your choice of bread.

Tuna Salad

Served on your choice of bread.

Roast Beef Sandwich

Served on your choice of bread.

Taco Sandwich

Served in a mini hard shell with taco meat over a bed of fresh greens, topped with chopped onions, tomatoes, chopped black olives, green peppers, salsa, and sour cream.

Chicken Taco Sandwich

Served in a mini hard shell with chicken breast slices over a bed of fresh greens, topped with chopped onions, tomatoes, chopped black olives, green peppers, salsa, and sour cream.



Gyro Sandwiches (most popular!!) Tomatoes, Onions and cucumber sauce served on the side.

(continued on next page.)



Taco Salad (served in mini taco shells) with sour cream & salsa.



Ham & Cheese Silver Dollar Sandwiches.

Fresh Salads

(choice of one)

Greek Salad (most popular!!)

A bed of greens topped with feta cheese, Greek olives, tomato wedges, cucumber slices, onions, green pepper rings, and pepperoncini peppers.

Village Salad

Tomatoes, cucumbers, onion, green peppers, pepperoncini peppers, carrots, Greek olives and feta cheese, marinated in a vinaigrette Greek dressing.

Tossed Salad

A bed of greens topped with tomatoes and cucumber slices, served with your choice of dressing.

Relish Tray

An assortment of carrots, celery, cauliflower, broccoli, pickles, Greek olives, feta cheese, with ranch dressing dip.

Cole Slaw

Garden fresh cabbage and shredded carrots mixed in creamy mayonnaise.

Ask about our salad dressing selections for your event!



Relish Tray. Assorted with carrots, celery, cauliflower, broccoli, pickles, Greek olives, feta cheese, with ranch dressing dip.



Greek Salad our **(most popular!!)** salad, perfect addition with any dish!

(continued on next page.)

Dessert Selections

We have a nice selection of
different desserts!
Call us for current availability!



Beverages

Available for an additional charge.
We will also bring an assortment of Pepsi® and Coca-Cola®
products, along with bottled water.

The Coca-Cola logo, featuring the brand name in its signature red script font with a white outline.

pepsi

***Ready to place a Catering Order?
Call our Catering Hotline!***

(414) 803-5177

Or e-mail us at:

info@lepantobanquet.com