



Hellenic Center Catering Menu





Thank you for your interest in engaging the services of Chrissi's Cafe Fine Catering for your upcoming event at The Hellenic Center of Ipswich.

Unique. Delicious. Elegant. These are words you'll hear when your guests discuss their Chrissi's Cafe Fine Catering experience. Whether you choose an outdoor clambake on the lawn, an elegant but simple buffet on the patio or a sumptuous dinner reception indoors, we will provide the unparalleled cuisine and services your guests will rave about. Our goal is to create the perfect, customized experience that compliments your style and reflects your good taste.

I would appreciate the opportunity to meet and discuss the details of your event and to propose how our menus, services and staff can guide you in planning your special day.

Sincerely,

A handwritten signature in black ink that reads "Chrissi Pappas".

Chrissi Pappas



Chrissi's Cafe Fine Catering

8 Hayward Street, Ipswich

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978-356-6941

Stationary Hors d'oeuvre Selections

Assorted Cheese and Fruit Display

A variety of imported and domestic cheeses including locally produced chevre (goat cheese) artfully garnished with cut seasonal fruits and vegetables.
Served with assorted gourmet crackers.

Crudité Platter

Only the freshest assorted seasonal vegetables, cut into finger lengths and served with an assortment of dips including: tzatziki, hummus, roasted red pepper aioli and chipolte pepper remoulade.

Jumbo Shrimp Cocktail

Large, scrumptious tail-on shrimp served with our own Ipswich Shellfish cocktail sauce and sliced lemons

Smoked Salmon Tray

Richly flavored smoked salmon sliced paper thin with the classic garnish of capers, onion slices, chopped fresh parsley, smooth spreadable cream cheese and sliced lemons.
Served with a selection of crackers and pumpernickel melba rounds.

Shrimp, Lobster and Crab Tray

A beautifully arranged, elegant tray of our finest seafood offerings including large boiled shrimp, lobster tail meat and Empress crab claws with cocktail sauce for dipping.

Smoked Seafood Antipasto

Smoked delicacies from the sea, including Atlantic salmon, scallops, Maine shrimp and mussels served on a bed of baby greens. Artichoke hearts, roasted peppers and kalamata olives accompany the seafood.

Poached Whole Salmon

Dramatic! A whole salmon, poached to perfection in a flavorful broth infused with lemon and anise, lightly glazed and embellished with salmon mousse, snipped chives, and watercress. Chilled and ready to serve with a watercress sauce and roasted red pepper aioli.

Passed Hors d'oeuvre Selections

Artichoke Mousse

A smooth, rich blend of pureed artichoke hearts combined with fresh goat cheese and flavored with fines herbes. Piped onto toasted bread rounds.

Spanikopita

A traditional Greek spinach, onion and feta cheese filling is perfectly seasoned with fresh herbs. The filling is layered with delicate phyllo pastry and baked until crisp.

Mini Crab Cakes

Savory little crabmeat cakes delicately flavored with celery, onion and our own secret spice blend. Served with Ipswich Shellfish remoulade sauce.

Royal Chicken Satay

Chicken, threaded onto skewers, marinated in a light teriyaki sauce and perfectly grilled. Served with royal peanut sauce for dipping.

Chipotle Coconut Shrimp

Large, plump shrimp are rolled in panko and coconut before frying. Served with a light and spicy chipotle dipping sauce.

Salmon Tartare on a Potato Crisp

Fresh and smoked salmon is seasoned with Dijon mustard, red onion and capers piled upon a russet potato crisp.

Cajun Beef Tenderloin Canapé

Flavorful and tender beef tenderloin is rolled in spicy Cajun seasoning and roasted until medium rare. Sliced and served over toasted bread rounds spread with spicy chipotle mayonnaise.

Chrissi's Grilled Shrimp

Chrissi's hand-selected shrimp marinated in her own Greek seasoning. Perfectly grilled and tossed with fresh lemon juice and olive oil.

Marinated Baby Lamb Chops

Tender baby lamb chops are marinated in a combination of fresh oregano, garlic and lemon before grilling.

Salad Selections

Baby Spinach and Mandarin Salad

Tender young spinach is tossed with fresh Mandarin orange segments, sprinkled with candied almonds and dressed with sweet poppy seed dressing.

Chrissi's Greek Salad

The classic Greek salad made with crisp iceberg lettuce, feta cheese, kalamata olives, tomatoes, homemade croutons and Chrissi's dressing.

Caesar Salad

The classic salad created with hearts of romaine tossed with shaved romano cheese, lightly dressed with the finest olive oil, fresh garlic and anchovy dressing.

Fresh Mozzarella Salad

Crisp slices of cucumber tossed with grape tomatoes, olives and chunks of fresh mozzarella cheese, dressed with a light vinaigrette.

Field Greens and Goat Cheese Salad

A delightful combination of field greens, grilled pears, goat cheese and toasted walnuts with a sweet honey pepper dressing.

Fresh Garden Salad

A combination of seasonal greens, baby spinach and seasonal vegetables lightly tossed with a traditional vinaigrette.

Vegetable Selections

Baby Carrots

Tender baby carrots are braised in our own homemade buttery sauce flavored with fresh ginger and honey.

Spicy Sesame Green Beans

Crisp fresh green beans are quickly stir fried with garlic and shallots before being tossed with sesame seeds, hot red peppers and sesame oil.

Grilled Asparagus

Tender asparagus spears tossed with olive oil and seasoned with fresh garlic and freshly ground black pepper and roasted over an open flame.

Summer Vegetable Couscous

Large pearl Israeli couscous with a blend of fresh diced onions, peppers, zucchini and summer squash, all sauteed in an herbed olive oil.

Roasted Butternut Squash with Apples and Honey

Chunks of butternut squash are roasted with chopped Gala apple pieces, glazed with honey and spices.

Rice and Potato Selections

Roasted Sweet Potato Wedges

Skin-on sweet potatoes are cut into wedges, lightly tossed in olive oil and seasoned with a sprinkling of salt, brown sugar and curry before oven-roasting to tender perfection.

Chrissi's Rice

A traditional Greek combination of long grain white rice, fresh lemon juice, fresh chopped dill, fresh flat-leaf parsley and pine nuts.

Garlicky Oven Fried Russet Potatoes

Large wedges of russet potatoes are dipped in oil and sprinkled with lots of fragrant garlic, salt and pepper.

Oven-roasted to a crispy golden brown outside and tender inside.

Lobster Risotto

Creamy arborio rice flavored with yellow saffron, chives and French tarragon and made heavenly with thick pieces of lobster tail meat.

Wild Rice Pilaf

The middle-eastern classic with a blend of seasoned long grain and wild rice cooked in rich chicken stock.
ossed with diced onion and roasted red peppers.

Trilogy of Oven Roasted Potatoes

Red Bliss, Yukon Gold and sweet potatoes seasoned with fresh herbs, garlic and cracked black pepper before slowly oven roasting to a golden brown.

Wild Mushroom Risotto

The Italian classic – creamy rice with thick pieces of portobello, porcini and oyster mushrooms and perfectly seasoned.

Wheatberry and Wild Rice Pilaf

A lovely combination of hearty grains, chopped vegetables, dried cranberries, apricots and toasted pecans.

Dauphinoise Potatoes

A hearty scalloped potato dish, baked with a light sauce of cream, garlic and a blend of romano and parmesan cheeses.

Bacon Cheddar Mashed Potatoes

Yukon Gold potatoes, whipped smooth with a touch of butter and cream.
Crumbled crisp bacon and cheddar cheese are stirred in and potatoes are perfectly seasoned with a touch of horseradish.

Sample Menu 1

S E L E C T O N E

Salad

S E L E C T O N E

Vegetable

S E L E C T O N E

Rice or Potato

S E L E C T O N E E N T R É E

Dijon Chicken Breast

White meat chicken fillets are seasoned, grilled then coated with
Dijon mustard and finished in the oven.
Served with a light lemon and white wine sauce.

Classic Baked Haddock with Chrissi's Cracker Crumb Topping

Fresh haddock fillets are lightly coated with Chrissi's own buttery cracker
crumb topping and perfectly baked.

Bread Basket

Filled with an assortment of rustic Baguettes, Boules and Ciabattas

Coffee And Tea

Sample Menu 2

S E L E C T O N E

Stationary Hors d'oeuvre

S E L E C T O N E

Passed Hors d'oeuvre

S E L E C T O N E

Salad

S E L E C T O N E

Vegetable

S E L E C T O N E

Rice or Potato

S E L E C T O N E E N T R É E

Breast of Chicken Provençal

Capturing the fresh flavors of Provence, whole boneless chicken breasts are quickly pan-seared and sauteed with a sauce of oven roasted tomatoes, black olives, garlic, onions and fresh herbs.

Balsamic Salmon with Pesto

Fresh, firm salmon fillets are quickly pan-seared, seasoned with aromatic herbs de provence and finished with a tangy pesto and balsamic vinegar glaze.

New York Sirloin with Cafe du Paris Butter or Mushroom Demi-glace

Thick strip steaks are quickly grilled and served with a choice of two sauces.

Cafe du Paris sauce; a complex butter flavored with 20 fresh herbs and spices or mushroom demi-glace; a rich sauce made with butter, wine, beef stock and wild mushrooms.

Boneless Pork Chops With Apple Apricot Chutney

Thick pork chops are seasoned to the chef's taste, slathered with Dijon mustard, coated with panko breadcrumbs and pan-seared. Served with an apple-apricot chutney.

Bread Basket

Filled with an assortment of rustic Baguettes, Boules and Ciabattas

Coffee And Tea

Sample Menu 3

S E L E C T T W O
Stationary Hors d'oeuvres

S E L E C T T W O
Passed Hors d'oeuvres

S E L E C T O N E
Salad

S E L E C T O N E
Vegetable

S E L E C T O N E
Rice or Potato

S E L E C T O N E E N T R É E

Roasted Tenderloin with Chipolte Aioli

Mustard and herb-crusted, this roasted beef tenderloin is served medium rare with a smooth and spicy chipolte aioli.

Crab Stuffed Fillet of Sole

A savory crabmeat filling rolled inside a sole fillet and baked in a light cream sauce with a hint of sherry.

Grilled Rosemary Chicken with Ginger Peach Salsa

Grilled boneless chicken breasts are perfectly seasoned with fresh rosemary. Served topped with a sweet and spicy salsa created with fresh, ripe peaches.

Bread Basket

Filled with an assortment of rustic Baguettes, Boules and Ciabattas

Coffee and Tea

Sample Menu 4

S E L E C T T W O
Stationary Hors d'oeuvres

S E L E C T F O U R
Passed Hors d'oeuvres

S E L E C T O N E
Salad

S E L E C T O N E
Vegetable

S E L E C T O N E
Rice or Potato

S E L E C T O N E E N T R É E

Tournedos of Beef Flamed in Brandy with Green Peppercorn Sauce

Double thick medallion of filet mignon is pan seared and flamed in brandy.
The rich sauce is deglazed from the pan juices and flavored with green
Madagascar peppercorns. An elegant selection.

The Fish Market Lobster Pie

From Ipswich Shellfish Fish Market. Each seafood pie is made by hand
with big chunks of delectable lobster meat and topped with
Chrissi's Cracker Crumb Topping and baked with a light sherry sauce

Grilled Salmon with Avocado Salsa

A light and colorful salsa flavored with pink peppercorns atop
thick, fresh fillets of lightly grilled salmon.

Bread Basket

Filled with an assortment of rustic Baguettes, Boules and Ciabattas

Coffee and Tea



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