

PASTRIES

Baklava..... 2.00
Layers of filo filled with chopped walnuts and baked to a golden brown. Topped with light syrup.

Kourambiethes.....1.00
Delicate butter cookie sprinkled with powdered sugar.

Koulourakia.....3/1.50
A favorite Greek braided butter cookie (Great with coffee).

Finikia1.00
Greek spice cookie with lemon and orange zest, dipped in honey.

Kataife 2.00
Shredded filo dough filled with chopped nuts and topped with honey.

Galatoboureko2.50
Delicately flavored egg custard baked in layers of filo dough and topped with honey.

Diples..... 3.00
Greek fried dough with honey and nuts

Apricot Rolls.....1.50
Thin buttered pastry sheets filled with apricots and topped with honey.

Chocolate Almond Rolls..... 2.00
Hand rolled tubes filled with walnuts and chocolate. Topped with chocolate and sliced almonds.

Chocolate Almond Blossoms..... 2.00
Almonds and chocolate morsels nestled in filo. Topped with honey syrup and iced with rich chocolate.

Pecan Blossoms..... 2.00
Flaky filo baskets bursting with glazed pecan and walnuts and topped with honey syrup and whole pecans.

Grecian Swirl..... 2.00
A miniature nut roll made with filo.

BEVERAGES

Inside bar, outside taverna, upper trailer

Visit our taverna for our selections



GREEK BOUTIQUE

Far end of church hall

Come visit and shop our collection of Greek novelties and religious items.

A scenic view of a Greek village with white buildings and blue domes, overlooking the sea. The image is used as a background for the festival menu.

2011 GREEK FOOD FESTIVAL MENU

**JULY 20 - 23
HOLY TRINITY
GREEK ORTHODOX
CHURCH**

2930 BEAVER RD - AMBRIDGE, PA 15003
(724) 266-9753-CALL IN

ALA CARTE

<u>Tiropita</u>2.50 Baked layers of filo dough filled with selected cheeses and feta cheese.	<u>Moussaka</u>4.00 Baked layers of eggplant with ground meat and cheese topped with cream sauce.
<u>Spanakopita</u>2.50 Baked layers of filo dough filled with spinach, various cheeses and feta cheese.	<u>Pastisio</u>4.00 Baked layers of noodles and zesty meat filling topped with cream sauce.
<u>Souzoukakia</u>2/3.00 Greek oblong meatballs in tomato sauce.	<u>Greek Salad</u>2.50 Lettuce, tomatoes, feta cheese, cucumbers, peppers, olives with special Greek salad dressing.
<u>Rice Pilaf</u> 2.00 Flavorful rice cooked in chicken broth.	<u>Dolmathes</u>3/1.50 Ground meat, rice, and herbs rolled in tender grapevine leaves.
<u>Green Beans Yiahni</u> 2.00 Green beans cooked in a greek tomato sauce.	<u>Rice Pudding</u> 2.00 Delicious creamy rice sprinkled with sugar and cinnamon.
<u>Greek Potatoes</u> 2.00 Specially seasoned potatoes with lemon.	

GRECIAN GRILL

Outside lower tent



<u>Gyro</u>5.00 Tender slices of lamb delicately seasoned and topped with onions, tomatoes, and cucumber sauce.
<u>Souvlaki (Shish-ka-bob)</u> 8.00 Marinated cubes of lamb skewered and broiled. Served with pita bread.
<u>Loukoumades</u>6/2.00 Light golden brown fried dough balls dipped in honey and sprinkled with cinnamon.
<u>Patates (French Fries)</u>2.00 Fried potatoes with our special greek seasonings



DINNERS

Inside the church hall

<u>Greek Style Chicken Dinner</u>11.00 Chicken baked with Greek style seasonings served with salad and a dinner roll and choice of rice pilaf or potatoes.	<u>Fish Dinner</u>11.00 Baked fish served with a salad, dinner roll and choice of rice pilaf or potatoes.
<u>Lamb Dinner</u> 12.50 Roasted lamb served with a salad, dinner roll and choice of rice pilaf, potatoes, or green beans.	<u>Stefatho</u>10.00 Stewed beef in a greek marinara sauce served over rice with a salad, dinner roll
	<u>Gyro Salad</u>7.00 Greek salad with special dressing topped by tender slices of delicately seasoned gyro meat with pita bread.

ENTERTAINMENT

Upper tent

Greek Dancers

Performing every evening, shows from 5-9 pm

DJ Emmanuel Kanakis

Everyday and Wednesday & Thursday evenings

Live Greek music with the Kakias Band

Friday and Saturday Evenings

