

# MENU

## RESTAURANT – DINNERS

Located in Restaurant Tent

**SOUVLAKI** (Marinated skewer of tender pork) Served with rice pilaf, tossed salad and roll.....**\$12.00**

**MOUSSAKA** (Layered eggplant baked with seasoned ground beef with a soufflé topping) Served with tossed salad and roll.....**\$11.00**

**PASTITSIO** (Layers of macaroni and seasoned ground beef with a soufflé topping) Served with tossed salad and roll...**\$10.00**

**BROILED CHICKEN** (1/2 chicken basted with butter and lemon) Served with rice pilaf, tossed salad and roll.....**\$11.00**

**PLAKI** (Baked fish, Greek style) *Limited Quantity* Served with rice pilaf, tossed salad and roll.....**\$10.00**

**LAMB DINNER** Roast lamb served with rice pilaf, tossed salad and roll..... **\$12.00**

### WHOLE LAMB “SOUVLA”

Roasted on open pits

Located in Restaurant Tent

**BY RESERVATION ONLY WITH TICKET**



Located across from Snack Bar Tent

**SAGANAKI** Flaming cheese with a splash of ouzo and lemon juice served with bread and olives.....**\$8.50**

**GRECIAN LAMB CHOPS (2)** Grilled over open flame served with bread and olives.....**\$10.00**

**GYRO PLATTER** Rotisserie pork served with horiatiki salata, tzatziki and pita triangles.....**\$11.00**

**GRECIAN SHRIMP (2)** Grilled skewered shrimp served with bread, olives and lemon slices.....**\$8.00**

**COLD DIP PLATE** Trio of tzatziki, hummus and eggplant served with pita bread.....**\$7.50**

**HORIATIKI SALATA** Large village salad with farm fresh tomato, onion, cucumber, green pepper and feta cheese drizzled with EVOO and a pinch of oregano.....**\$9.00**

**AVGOLEMENO SOUP** Classic Greek lemon soup with chicken and orzo.....**\$5.00**

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## MEZE & SALAD

Located in Snack Bar Tent

**SPANAKOPITA** (Spinach Pie).....**\$4.50**

**TIROPITA** (Cheese Pie).....**\$4.50**

**GREEK SALAD**.....Small **\$5.50**.....Large **\$7.50**

**MEZE PLATTER** (keftedes [Greek meatballs], dolmades [stuffed grape leaves], loukaniko [Greek sausage], feta cheese, olives, tomatoes, cucumbers, spanakopita and tiropita).....**\$14.50**

**CHICKEN SOUVLAKI** with salad.....**\$8.00**

**CHICKEN SOUVLAKI PLATTER** with salad and choice of tiropita or spanakopita.....**\$12.50**

**KEFTEDES** (Greek meatballs).....**\$4.00**

**LOUKANIKO** (Greek sausage).....**\$5.00**

**DOLMADES** (Stuffed grape leaves).....**\$4.50**

**FETA CHEESE & OLIVES**.....**\$4.00**

## SNACK BAR

Located in Snack Bar Tent

**GYRO in PITA BREAD** (Slices of lamb/beef with tomato, onion and tzatziki served on pita bread).....**\$7.50**

**CHICKEN SOUVLAKI in PITA BREAD** (Pieces of chicken with tomato, onion and tzatziki served on pita bread).....**\$7.50**

**HUMMEL’S HOT DOG**.....**\$3.00**

**HAMBURGER**.....**\$3.50**

**CHEESEBURGER**.....**\$3.75**

**FRENCH FRIES**.....**\$2.50**

**ONION RINGS**.....**\$2.50**

### LOUKOUMADES

(Hot Honey Puffs)

**SMALL \$5.00    LARGE \$7.00**

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## PASTRIES

Located in Community Center (House)

**BAKLAVA** Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup.....**\$3.00**

**KATAIFI** Shredded filo filled with chopped walnuts, baked with butter, honey and spices.....**\$3.00**

**GALAKTOBOUREKO** A flaky pastry filled with custard, ladled with honey.....**\$3.00**

**REVANI** A light, moist almond and honey cake.....**\$1.75**

**FINIKIA** A light, syrup-dunked walnut cookie.....**\$0.75**

**KOURABIEDES** Traditional wedding shortbread made with sweet butter, dusted heavily with powdered sugar. They will melt in your mouth! .....**\$0.75**

**SARAGLI** Nuts, butter and spices rolled in layers of filo and topped with syup.....**\$2.50**

**KOULOOURAKIA** Traditional Easter biscuit topped with sesame seeds.....**\$0.50**

**ASSORTMENT PACKAGE** A sampler of our most popular pastries to take home and enjoy.....**\$9.50**

**RYZOGALO** Creamy rice pudding.....**\$4.00**

### ICE COLD FRAPPÉ & AUTHENTIC GREEK COFFEE

Located in Patio Dining Area



## Baklava Sundaes & Greek Yogurt



———— In the Church Hall ————