

PASTRIES

*Inside the Church Hall To the left
No need to stand in food ticket line - Go to the left*

FINIKIA

Walnut spiced cookie, dipped in Honey Syrup and topped with Walnuts.

KOURAMBIETHES

Butter cookies rolled in powdered sugar.

THIPLES

Very thin flaky pastry, dipped in honey syrup.

PAXEMATHIA

Greek walnut biscotti with sugar and cinnamon.

KOULOURAKIA

A braided butter cookie topped with sesame seeds.

BAKLAVA

Phyllo layered with Walnuts, Natural Spices, and Honey Syrup.

KARITHOPITA

Spiced Greek Walnut cake completed with Honey Syrup.

RAVANI

Greek Semolina Cake with Lemon Syrup.

PORTOKALOPITA

Moist Orange Cake made of crumbled Filo and Greek yoghurt completed with orange syrup.

GIFT BOX

Includes: 3 Baklava, 2 Kourambiethes, 2 Finikia, 2 Koulourakia, and 2 Paxemathia.

COZONAC

Sweet Romanian Bread with Walnuts and Chocolate Swirls.

SPANAKOPITA (cold)

Phyllo layered with Spinach, Feta Cheese, Herbs, Butter, and baked until golden.

All of our items are prepared and baked with the loving hands of our friends and family of our church, using the freshest, finest, ingredients available.

DINNER MENU

*Inside the Church Hall
Food ticket line to the right*

SOUVLAKI

Skewered Marinated Lamb, Served with Rice Pilaf, Greek Salad, & Roll.

GREEK ROASTED HALF CHICKEN

This traditional Chicken dish is Marinated and Slow Roasted with a delicious Blend of Herbs. Served with Rice Pilaf, Greek Salad, & Roll.

PASTITSIO “pas-TEET-sio”

Classic Baked Pasta. A Delicious Blend of Pasta, Ground Meat, Romano Cheese, Spices, and a Delicate Béchamel Sauce. Served with Fasolakia, Greek Salad, & Roll.

SPANAKOPITA “spa-nah-KOH-pee-tah”

Phyllo Layered with Spinach, Feta Cheese, Herbs, Butter, baked until golden crisp. Served with Rice Pilaf, Greek Salad, & Roll.

MEDITERRANEAN MEATBALLS “sou-zou-ka-kia”

Mediterranean meatballs in Tomato Sauce with a blend of Asia Minor (Smyrna) Spices. Served with Rice Pilaf, Greek Salad, & Roll.

A LA CARTE

All A La Carte items are warm

SOUVLAKI

PASTITSIO

SPANAKOPITA

RICE PILAF

TWO MEDITERRANEAN MEATBALLS

SLICE OF PIZZA – Plain or Pepperoni

GREEK SALAD / MEGALI (Large)

With Feta Cheese, Greek Olives, and Greek Dressing. Served with a roll.

DOLMATHES “dol-MA-thes” (Meatless)

Grape Leaves (5) – Stuffed with Rice, Onion, Mint, Dill, Spices, Oil and Lemon.

FASOLAKIA

Green Beans, Tomatoes, Onions, Herbs, Spices, and Olive Oil.

TAVERNA MENU

Outside under the Taverna tent

GYROS

A seasoned Blend of Seared Meat, topped with Tomatoes, Onions, and Tzaziki Sauce (A savory yogurt, garlic, Cucumber, and dill sauce) Rolled into a Pita.

LOUCANICO

A Greek Sausage, topped with Tomatoes, Onions, and Tzaziki Sauce Rolled into a Pita.

MEDITERRANEAN PLATTER

A Vegetarian Delight Consisting of:

BABA GANOUSH –An Eastern Mediterranean dish made from Mashed Eggplant, Sesame Seeds, Garlic, Olive Oil, and Lemon Juice.

HUMMUS- From the Middle East, A Delectable Blend of Chickpeas, Olive Oil, Garlic, and Spices with a Hint of Lemon.

TABBOULEH- A Light and Fresh grain Salad Made with Fresh Parsley, Bulgur Wheat, Plum Tomatoes, Red Onions, and Lemon Juice Served with a warmed Pita Bread.

Hot Dog, Bag of Chips, and Soda
Hot Dog
Bag of Chips

TO THE RIGHT OF THE GYRO STAND

LOUKOUMADES

Small fried delights with Honey Syrup, and Walnuts.

INSIDE THE HALL

Soda, Bottled Water, and Coffee

