

Greek Festival Menu

GREEK PASTRY SHOPPE

BAKLAVA - Walnuts and delicate spices layered in buttered fillo pastry in scrumptious syrup

FLOGERES (Baklava Rolls) - Walnut stuffed fillo ripples sprinkled with warm spiced syrup

FLOGERES (Baklava Rolls) with Chocolate

GALAKTOBOUREKO - Greek cream custard between crisp fillo layers topped with spiced syrup

KARITHOPITA - Crushed walnut cake lightly spiced with special syrup

YAOURTOPITA - Greek yogurt butter cake with whipped cream

KOULOURAKIA - 6 Butter cookie twists sprinkled with sesame seeds

KOURAMBIETHES - Butter shortbread cookies, with almonds, topped with confectioner sugar

PASTA FLORA - Apricot or raspberry fruit-topped tarts with a rich pastry dough

FINIKIA - Honey dipped, semi soft cookies and sprinkled with crushed nuts

KATAIFI - Shredded fillo dough wrapped around crushed walnuts dipped in honeyed syrup

ALMOND COOKIES - Almond butter cookies covered in slivered almonds

ALMOND COOKIES with Chocolate

The Greek Donut Shoppe

LOUKOUMATHES

Piping hot, deep fried, honeyed dough puffs dipped in hot syrup and dusted with cinnamon

Greek Coffee Shoppe

KAFENION

Featuring hot demitasse and cold frappe

Ice Cream Shoppe

BAKLAVA SUNDAE

Vanilla ice cream, covered with baklava crumbles and a choice of honey or chocolate syrup

SOUVLAKI

CHICKEN or **Pork**

Traditional Greek kabobs with tzadziki sauce

GRILLED CALAMARI & CHIPS

Calamari strips with Greek seasoning on a bed of Greek chips

GREEK STYLE CHIPS

Deep fried potato slices with special Greek seasoning

GREEK TAVERNA

Imported Greek Table Wines

GLASS or **BOTTLE**

GREEK BEER **DOMESTIC (Draft)**

Try some Ouzo or Metaxa!!!

GYROS

CHICKEN GYRO

Grilled chicken in a Greek marinade served on pita bread with lettuce, tomato and tzadziki sauce

GYRO SANDWICH

A blend of beef and lamb, spiced with Greek herbs. Served on pita bread with lettuce, tomato and tzadziki sauce

GREEK STYLE FRIES

Deep fried potatoes with special Greek seasoning

PIZZA

ATHENIAN

PEPPERONI

VEGGIE

CHEESE

SPECIALTY DINNERS

All dinners include Greek style green beans, rice pilaf and bread.

OVEN ROASTED LAMB SHANK The pride of Grecian cuisine. Mouth-watering, bone-in fresh lamb shank basted with olive oil, garlic, and a delicious tomato sauce served on a bed of rice pilaf.

CHICKEN RIGANATO Greek style baked chicken, basted in a marinade of olive oil, garlic and special spices served on a bed of rice pilaf.

MOUSSAKA Internationally famous Greek casserole dish featuring layers of eggplant, seasoned beef and parmesan cheese, topped with a creamy béchamel sauce.

PASTITSIO Delicious layers of macaroni and seasoned beef blended with parmesan cheese and topped with a creamy béchamel sauce.

SPANAKOPITA (Vegetarian) It is out of this world, even if you're not vegetarian! Layers of fillo pastry with a blend of spinach, Greek feta and spices, all baked into a delicious pastry. Served with a flavorful Tiropita.

SALATA & MEZEDAKIA

Traditional Greek Salads & Appetizers

GREEK SALADS

Lettuce, tomatoes, Kalamata olives, feta, pepperoncinis and special Greek salad dressing

Spanakopita

Tiropita (cheese pie) x2

MEZEDAKIA (Greek Sampler)

Greek meatballs, spanakopita, feta, olives, tomatoes pepperoncinis, stuffed grape leaves and bread

Greek Style Meatballs

Dolmathes (Stuffed Grape Leaves)



BEVERAGES

Soft Drinks, Tea, Water & Coffee 2

