

Greek Festival Food Menu

DINNERS

(All dinners are served with Greek style green beans and bread roll.)

1. OVEN ROASTED LAMB SHANK - \$16

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

2. CHICKEN RIGANATO - \$10

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

3. MOUSSAKA DINNER - \$10

Internationally famous Greek casserole dish featuring layers of eggplant, ground sirloin and cheese, baked with béchamel white sauce topping served with stuffed grape leaves.

4. PASTITSIO DINNER - \$10

Delicious layers of macaroni and ground sirloin, blended with parmesan cheese and baked with béchamel white sauce topping served with stuffed grape leaves.

5. SPANAKOPITA (Vegetarian) - \$10

Out of this world: whether you are a vegetarian or not! Layers of fillo pastry and a mixture of spinach and Greek feta cheese, baked into a delicious pie. Two pieces served with rice & green beans

6. LAMB SOUVLAKI DINNER - \$12

Greek Style marinated Boneless Leg of Lamb, with onions & peppers arranged on two skewers and served over a bed of rice served with stuffed grape leaves.

7. CHICKEN SOUVLAKI DINNER - \$11

Skewer of Greek Style marinated Boneless Chicken Breast, with onions & peppers arranged on skewer and served over a bed of rice served with stuffed grape leaves.

SALATA & MEZEDAKIA

(Traditional Greek Salads & Appetizers)

GREEK SALAD BOWL.....\$5

Lettuce, tomatoes, kalamata olives, feta cheese, peppercini and our special Greek salad dressing.

LARGE GREEK SALAD.....\$7.50

Lettuce, tomatoes, kalamata olives, feta cheese, peppercini and our special Greek salad dressing.

MEZEDAKIA (SAMPLER) PLATE.....\$8

A sampler of Greek Meatballs, spanakopita, Greek cheeses, olives, peppers, stuffed grape leaves and a bread roll.

GREEK STYLE MEATBALLS.....\$3.50

DOLMATHES (Stuffed Grape Leaves).....\$3

A LA CARTE AND SIDE DISHES

Roasted Lamb Shank \$13

Lamb Souvlaki \$8

One Chicken Souvlaki \$7

Chicken Riganato \$7

Moussaka \$7 Pastitsio \$7

Rice \$2 Spanakopita \$4

Greek Style Green Beans \$2

Fried Calamari \$7

Tender and juicy calamari, lightly battered, deep fried and served with a lemon wedge and marinara sauce.

GREEK STYLE FRENCH FRIES - \$3

Deep fried potatoes with special Greek spices.

GREEK PASTRY SHOP

BAKLAVA - \$2.50

Crushed walnuts and delicate spices, multi-layered in buttered, flaky fillo pastry and drenched in scrumptious syrup.

FLOGERES - BAKLAVA ROLLS - \$2.00

FLOGERES with Chocolate - \$ 2.50

Walnut-stuffed fillo ripples sprinkled with warm spiced syrup.

GALAKTOBOUREKO - \$4.00

Greek cream custard between crisp fillo layers topped with spiced syrup. (Saturday and Sunday only)

KARITHOPITA - \$2.00

Crushed walnut cake lightly spiced with special syrup.

KOULOOURIA - \$3.00

6 butter cookie twists sprinkled with sesame seeds.

KOURAMBIETHES - \$2.00

Butter shortbread cookies topped with confectionery sugar.

PASTA FLORA - \$2.50

Fruit-topped tarts with a rich crispy dough.

FINIKIA - \$2.00

Honey dipped, semi soft cookies stuffed with dates, walnuts and sprinkled with crushed nuts.

KATAIFI - \$2.00

Shredded dough wrapped around crushed walnuts dipped in honeyed syrup.

TSOUREKI - \$5.00

Sweet braided bread with chocolate

The Greek Donut Shop

LOUKOUMATHES - \$4.00

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

Greek Coffee Shop

KAFENION - Featuring hot demitasse & cold frappe

Ice Cream Shop

BAKLAVA SUNDAE - \$4.00

A generous portion of vanilla ice cream, covered with crumbled baklava with a choice of chocolate sauce or honey syrup.

GREEK TAVERNA

A Variety of Imported Greek Wines

By the Glass - \$5 By the bottle - \$15

Greek Beer - \$4 Draft Beer (Domestic) - \$3

Try some ouzo!!

SOFT DRINKS

Soft Drinks \$2 Iced Tea \$2

Bottled Water \$2 Coffee \$2

Lemonade \$2

FROM THE GRILL STAND

GYRO SANDWICH - \$7

A tempting combination of ground meats, spiced with Greek herbs and grilled to perfection. Served on pita bread with tossed lettuce and tomato, topped with tzadziki dressing (cucumber, yogurt, olive oil, garlic and vinegar).

SOUVLAKI SANDWICH - \$7

All the souvlaki goodness with marinated pork tenderloin.

GREEK STYLE FRENCH FRIES - \$3

Deep fried potatoes with special Greek spices.