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 and topped with a cream sauce) Served with tossed salad and roll\$10.00 | |
| PASTITSIO (Layers of macaroni and seasoned ground beef with a soufflé topping) Served with tossed salad and roll \$9.00 | |
| BROILED CHICKEN (1/2 chicken basted with butter and lemon) Served with rice pilaf, tossed salad and roll \$10.00 | |
| PLAKI (Baked fish, Greek style) Served with rice pilaf, tossed salad and roll\$10.00 | |
| LAMB DINNER Roast lamb served with rice pilaf, tossed salad and roll | |
| WHOLE LAMB "SOUVLA" Roasted on open pits Located in Restaurant Tent ~ \$15.00 | |
| PASTRIES | |
| | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 KATAIFI Shredded filo filled with chopped walnuts, baked | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 KATAIFI Shredded filo filled with chopped walnuts, baked with butter, honey and spices\$3.00 GALAKTOBOUREKO A flaky pastry filled with custard, | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 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\$2.50 | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 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\$2.50 REVANI A light, moist almond and honey cake\$1.75 | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 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\$2.50 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 | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 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\$2.50 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! | |
| Located in Community Center (House) BAKLAVA Nuts, butter and spices baked in layers of filo pastry leaves and topped with syrup\$2.50 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\$2.50 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 syrup\$2.00 KOULOURAKIA Traditional Easter biscuit topped with | |

ICE COLD FRAPPÉ & AUTHENTIC GREEK COFFEE

Located in Patio Dining Area

MENU

MEZE & SALAD

Located in Snack Bar Tent

| SPANAKOPITA (Spinach Pie) | \$4.00 |
|--|----------------------|
| TIROPITA (Cheese Pie) | \$4.00 |
| GREEK SALADSmall \$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) | |
| CHICKEN SOUVALKI with salad | \$8.00 |
| CHICKEN SOUVLAKI PLATTER with salad and of tiropita or spanakopita | |
| KEFTEDES (Greek meatballs) | \$4.00 |
| LOUKANIKO (Greek sausage) | \$5.00 |
| DOLMADES (Stuffed grape leaves) | \$4.50 |
| FETA CHEESE & OLIVES | \$4.00 |

GOURMET MEZE GRILLE

FLAMING SAGANAKI ~ LAMB CHOPS GRILLED SHRIMP & MORE! LIVE MUSIC BY "GRECIAN NIGHTS"

SNACK BAR

Located in Snack Bar Tent

| GYRO in PITA BREAD (Slices of lamb/beef with tom onion and tzatziki served on pita bread) | |
|--|--------|
| CHICKEN SOUVLAKI in PITA BREAD (Pieces of cl with tomato, onion and tzatziki served on pita bread) | |
| 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