

**ST. NICHOLAS GREEK ORTHODOX CATHEDRAL
49th ANNUAL GREEK FOOD FESTIVAL**

Phone 412-682-3866

Fax 412-683-4960

ORDERS MUST BE FAXED IN AT LEAST 45 MINUTES PRIOR TO DESIRED PICKUP TIME

Name: _____ Phone Number: _____

Today's Date: _____ Will Pick Up (Date/Time) _____

| QTY | ITEM | PRICE | TOTAL |
|-----|------|-------|-------|
|-----|------|-------|-------|

DINNER (All Dinners include Rice Pilaf)

| | | | |
|--|--|--------|--|
| | Beef Stefatho - tender cubes of beef braised with onions in an aromatic sauce (Tues & Thurs) | \$8.00 | |
| | Chicken Oregano - chicken marinated in a lemon-oil-oregano mixture, then baked (Sun - Fri) | \$8.00 | |
| | Fish Plaki - baked filet of haddock with tomatoes and onions delicately seasoned (Wed & Fri) | \$8.00 | |
| | Lamb Souvlakia - lean, tender, marinated cubes of lamb skewered and broiled (Sun, Wed & Fri) | \$9.00 | |

A LA CARTE

| | | | |
|--|--|---------|--|
| | Rotisserie Chicken Salad- Greens, feta and chunks of Rotisserie Chicken with Greek Dressing | \$8.00 | |
| | Dolmathes - special herb and rice mixture wrapped in a marinated graped leaf | .50 ea. | |
| | Greek Salad - lettuce, tomato, greek olives and a special Greek dressing | \$3.00 | |
| | Green Beans & Zucchini Yiahni - simmered in tomato sauce | \$2.50 | |
| | Moussaka - layers of baked eggplant and sauteed ground beef topped with a rich cream sauce | \$4.00 | |
| | Pastitsio - layers of macaroni, grated cheese and sauteed ground beef topped with a rich cream sauce | \$4.00 | |
| | Rice Pilaf - steamed rice laced with butter | \$1.50 | |
| | Souzoukakia - meatballs slowly simmered in a tomato wine sauce (priced per piece) | \$2.00 | |
| | Souzoukakia Sandwich - Greek meatball sandwich | \$5.00 | |
| | Spanakopita - layers of pastry dough filled with spinich and Greek feta cheese then baked until golden brown | \$3.75 | |
| | Tiropeta - layers of filo filled and baked with a Greek feta cheese mixture | \$3.50 | |
| | Roll and Butter | \$0.50 | |

OUTDOOR GRILL & UNDER THE TENT

| | | | |
|--|--|--------|--|
| | Gyro - slow roasted gyro meat with your choice of tomatoes, onions, lettuce, and creamy tzatziki (cucumber) sauce | \$7.00 | |
|--|--|--------|--|

PASTRIES

| | | | |
|--|---|-----------|--|
| | Baklava - chopped walnuts, cinnamon and many of layers filo pastry baked & drenched with syrup | \$2.00 | |
| | Diples - light, tender pastry sprinkled with honey | \$1.50 | |
| | Finikia - moist oval cinnamon cookie dipped in syrup and sprinkled with ground walnuts | \$1.00 | |
| | Galatoboureko - delicately flavored custard baked in filo pastry with a honey syrup | \$2.00 | |
| | Karithopeta - a dark, rich walnut cake drenched with a honey syrup | \$1.50 | |
| | Kataife - chopped nuts layered between shredded pastry and baked with honey syrup | \$2.00 | |
| | Koulourakia - crispy butter cookies perfectly twisted, topped with an egg wash and baked until golden brown | \$0.50 | |
| | Kourambiethes - Greek butter cookies topped with powdered sugar | \$0.75 | |
| | Loukoumades - light and fluffy honey puffs served warm with syrup, sprinkled with cinnamon | 3/ \$1.00 | |
| | Pasta Flora - buttery tart with apricot or strawberry fruit filling baked to a golden brown | \$1.50 | |

TOTAL ORDER

| | | | |
|--|--|--|--|
| | | | |
|--|--|--|--|