

ST. NICHOLAS GREEK ORTHODOX CATHEDRAL FALL 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
-----	------	-------	-------

DINNERS (includes rice)

	Chicken Oregano - Generous piece of chicken marinated in a mixture of lemon, oil & oregano (Thurs- Fri- Sat)	\$9.00	
	Fish Plaki - Baked filet of haddock with tomatoes and onions delicately seasoned (Fri)	\$9.00	
	Souvlakia - Lean, tender, marinated cubes of lamb skewered and broiled (Thurs- Fri- Sat)	\$11.00	

A LA CARTE

	Dolmathes - Special herb and rice mixture wrapped in a marinated grape leaf	.50 ea.	
	Greek Meze- Combo of feta, sun dried tomatoes and olives, blended with extra virgin olive oil: served with pita	\$6.50	
	Greek Chicken Salad- Baked chicken, lettuce, tomato, Greek olives, feta cheese and Greek dressing	\$8.00	
	Greek Salad - Lettuce, tomato, greek olives and a special Greek dressing	\$3.00	
	Green Beans & Zucchini Yiahni - Green beans and zucchini, seasoned and simmered in a tomato sauce	\$2.50	
	Moussaka - Layers of baked eggplant and sauteed ground beef topped with a rich cream sauce	\$4.25	
	Pastitsio - Layers of macaroni, grated cheese and sauteed ground beef topped with a rich cream sauce	\$4.25	
	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 spinach and Greek feta cheese then baked until golden brown	\$3.75	
	Tiropeta - Layers of filo filled and baked with a Greek feta cheese mixture	\$3.75	
	Roll and Butter	\$0.50	

OUR OUTDOOR GRILL

	Gyro - Slow roasted gyro meat with your choice of tomatoes, onions, lettuce, and creamy tzatziki (cucumber) sauce	\$7.50	
--	--	--------	--

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	\$1.25	
	Galatobourekio - Delicately flavored custard baked in filo pastry with a honey syrup	\$2.25	
	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	\$2.25	
	Koulourakia - Crispy butter cookies perfectly twisted, topped with an egg wash and baked until golden brown	\$0.50	
	Kourambietes - Greek butter cookies topped with powdered sugar	\$1.00	
	Loukoumades - Light and fluffy honey puffs served warm with syrup, sprinkled with cinnamon	3/ \$1.50	
	Pasta Flora - Buttery tart with apricot or strawberry fruit filling baked to a golden brown	\$1.50	
	Yiaourtopita Cake- A light yellow battered cake made with famous Greek Yogurt drizzled with syrup (no nuts)	\$1.50	

TOTAL ORDER

--