

## FESTIVAL MENU

### DINNERS (includes rice)

#### Beef Stefatho

*Tender cubes of beef braised with onions in an aromatic tomato sauce*

#### Chicken Oregano

*Generous piece of chicken marinated in a mixture of lemon, oil and oregano, baked until golden*

#### Fish Plaki

*Baked Atlantic cod with tomatoes and onions, delicately seasoned*

#### Lamb Shank

*Bone-in shank braised in a tomato wine sauce with vegetables and Greek seasonings*

#### Souvlakia

*Lean, tender, marinated cubes of lamb, skewered and broiled*

### A LA CARTE

#### Dolmathes

*A special blend of herbs and rice wrapped in marinated grape leaves and immersed in a flavorful broth*

#### Greek Salad

*Lettuce, tomato, Greek olives and feta cheese, with a special Greek dressing*

#### Greek Chicken Salad

*Grilled chicken, lettuce, tomato, Greek olives, feta cheese and Greek dressing*

#### Green Beans & Zucchini Yiahi

*Green beans and zucchini, seasoned and simmered in a tomato sauce*

#### Moussaka

*Layers of eggplant and sauteed ground beef, topped with a rich cream sauce*

#### Pastitsio

*Alternated layers of macaroni, grated cheese and sauteed ground beef, topped with a rich cream sauce*

#### Rice Pilaf

*Steamed rice laced with butter*

#### Souzoukakia

*Meatballs slowly simmered in a rich tomato wine sauce*

#### Spanakopita

*Delicate layers of phyllo filled with spinach and feta cheese and baked until golden*

#### Tiropita

*Layers of phyllo filled with a feta cheese mixture and baked until golden*

#### Roll & Butter

#### Greek Yogurt

#### Rice Pudding

## OUR OUTDOOR GRILL

**Gyros** – Regular, Chicken, Portabella Mushroom or Veggie

**Salads** – Gyro, Chicken or Portobello Mushroom

**Greek Fries**

**Smelts**

### PASTRIES

#### Baklava

*Buttery layers of phyllo with ground walnuts and cinnamon, baked to a golden brown and drenched with honey syrup*

#### Diples

*Light, tender pastry rolls sprinkled with honey and walnuts*

#### Finikia

*Delicate cinnamon cookie dipped in syrup and sprinkled with ground walnuts*

#### Galatoubourek

*Delicately-flavored custard baked in phyllo pastry, topped with a dusting of powdered sugar*

#### Karithopeta

*Dark, rich walnut cake drenched with honey syrup*

#### Kataife

*A mixture of ground walnuts and cinnamon nestled in shredded phyllo pastry and drenched with syrup*

#### Koulourakia

*Crispy twisted butter cookie, glazed and baked until golden brown*

#### Kourambiethes

*Delicate Greek butter cookie topped with powdered sugar*

#### Loukoumades

*Light and fluffy honey puffs, topped with warm, honey syrup and sprinkled with cinnamon*

#### Pasta Flora

*Buttery lattice-topped tart with apricot or strawberry fruit filling*

### BEVERAGES

**Coffee, Hot Tea, Iced Tea, Bottled Water, Soda, Milk**

**Greek Coffee 2.00, Greek Ouzon Soda.**

**Beer, Mixed Drinks, Ouzo, Wine by the Glass/Bottle**

*Enjoy a Greek Sundae!*

**Premium vanilla ice cream topped with Baklava pieces, chocolate syrup, whipped cream and a cherry**

AVAILABLE AT THE COFFEE STATION

**Food Certificate Books** (ten certificates per book)