St. Sophia Greek Fest

Friday Special Lunch Large Orders Form

Due to the drive thru being suspended for this year only, we ask that you park in the designated supervised spots by the entrance gate, come in to pay for your order at the cashier booth (who will have a copy of this), and we will have it hot and ready, and packaged at your designated time at the front of the food tent!

Friday, July 12th between 11AM-1PM

THANK YOU!!

Main Entrees.....

(Add a slice of Pastitsio or Moussaka to any entrée for \$5.00 more – Ask for the "Combo.")
Grecian Chicken \$11.00 Combo? \$16.00 (Pastitsio or Mousaka? Circle one.)
A tender, half chicken roasted, Grecian style of course, with a mixture of lemon, oil, and oregano. Served with rice, bread, cucumbers, tomatoes, and olives.
Souvlaki \$12.00 Combo? \$17.00 (Pastitsio or Mousaka? Circle one.)
(shish-ka-bob) - Grilled pork tenderloin marinated in our special mouthwatering recipe. Served with rice, bread, cucumbers, tomatoes, and olives.
Gyros Plate \$10.00 Combo? \$15.00 (Pastitsio or Mousaka? Circle one.)
Ground beef and lamb mixture with spices, grilled and sliced fresh, served on warm pita bread, with tzatziki (cucumber and yogurt) sauce, tomatoes, onions, and olives.
Greek Salad \$8.00 Combo? \$13.00 (Pastitsio or Mousaka? Circle one.)
Fresh lettuce, feta cheese, tomatoes, Greek olives, oregano, salt, onion, cucumbers all tossed in a light olive oil dressing. Served with bread.
Pastitsio \$10.00 Combo? \$15.00 (added Mousaka)
The Greek version of lasagna - macaroni with braised ground lamb & beef, topped with béchamel sauce and baked. Served with tomatoes, olives and cucumbers.
Moussaka \$10.00 Combo? \$15.00 (added Pastitsio)
Layers of eggplant, potato, ground lamb and beef, topped with a light béchamel sauce and baked. Served with tomatoes, olives and cucumbers.

ST. SOPHIA GREEK FESTIVAL
ELGIN, ILLINOIS

Our Greek Pastries.....

Baklava/Saragli \$2.50
A rich, baked dessert prepared with many layers of thin buttered phyllo dough, walnuts and spices and covered with honey syrup.
Floyeres \$2.50
A rich, baked rolled dessert prepared with many layers of thin buttered phyllo dough, filled with almonds and spices and covered with honey syrup.
Kataifi \$2.50
Delicately shredded phyllo dough-filled with chopped nuts and spices and covered with honey syrup.
Galatobouriko \$2.50
A delectable custard dessert baked between layers of thin buttered phyllo dough and covered with honey syrup.
Diples \$2.50
Sweet, crisp folds of thin homemade pastry dough, deep fried to delicate perfection, dipped in honey syrup and topped with cinnamon and walnuts. Karidopita \$2.50 Walnut spice cake covered with honey syrup.
Kok \$3.50 The Greek version of Boston cream pie
Assorted Pastries - \$3.50 Various individual cakes.
Melomakarona \$.75 Delicious spice cookies dipped in honey syrup and rolled in walnuts.
Kourambiedes \$.75 Melt in your mouth butter cookies covered with confectioner's sugar.
Paximadia \$3.50 (half dozen) Greek biscotti
Koulourakia \$3.50 (half dozen) Delicious twisted butter cookies brushed with egg yolk and baked.
Preferred time of pick up
Pastries Order total \$
Entrees Order total \$
TOTAL: \$
(We accept all major credit cards, or cash.)
Company/Group Name