



A TASTE OF GREECE

WELCOME TO ST. SPYRIDON'S GREEK FESTIVAL

ΚΑΛΩΣ ΗΡΘΑΤΕ ΣΤΟ ΠΑΝΗΓΥΡΙ
ΤΟΥ ΑΓΙΟΥ ΣΠΥΡΙΔΩΝΑ!

MENU

TRADITIONAL FAVORITES

4 MINI SOUVLAKIA

Shish Kebob with 2 pitas

GREEK SALAD

*Tomatoes, cucumbers, onions,
feta cheese, olives & dinner roll*

HANDMADE TIROPITA

*Feta cheese pie wrapped in buttery
phyllo dough*

HANDMADE SPANAKOPITA

*Spinach & feta cheese pie wrapped in buttery
phyllo dough*

GREEK FRIES

*Fries sprinkled with feta cheese &
Greek spices*

SHISH KEBOB (SOUVLAKI)

*Marinated and grilled pork served with rice,
feta cheese, olives, tomatoes, cucumbers & dinner roll*

GRECIAN CHICKEN

*Baked half Grecian chicken served with rice,
feta cheese, olives, tomatoes, cucumbers & dinner roll*

GYROS PLATE

*Served on pita bread with onions,
tomatoes & tzatziki (cucumber) sauce*

BAR

BEER

GREEK BEER

WINE- GLASS

WINE- BOTTLE

OUZO/METAXA

CANNED POP

BOTTLE WATER

HANDMADE PASTRIES

LOUKOUMADES

*(15) Fried dough dipped in honey
syrup sprinkled with cinnamon*

BAKLAVA

*Buttery phyllo layers with ground walnuts,
cinnamon & sugar; topped with honey syrup*

KATAIFI

*Rolled, shredded phyllo stuffed with nuts,
cinnamon & sugar*

GALAKTOBOUREKO

*Honey drenched custard topped with
flaky phyllo*

DIPLES

*Delicate, spiral pastry dipped in honey
& sprinkled with walnuts & cinnamon*

KARIDOPITA

Deliciously light walnut & honey cake

KOURAMBIEDES

Buttery cookies coated with powder sugar

MELOMAKARONA

*Cinnamon-spiced cookies dipped in honey,
sprinkled with walnuts*

KOULOURIA OR PAXIMADIA

Buttery cookies or anise flavored biscotti

A LITTLE BIT OF EACH PLATTER

*1 piece Baklava, 4 Kourambiedes,
4 Melomakarona, 2 Koulouria, 2 Paximadia*

24 PIECE GREEK PASTRY PLATTER

*2 pieces Baklava, 6 Kourambiedes,
6 Melomakarona, 5 Koulouria, 5 Paximadia*

CAFE OPA

FRAPPE

FRAPPE FLOAT

GREEK COFFEE

BAKLAVA SUNDAE

ICE CREAM SUNDAE

FRESH LEMONADE

CASH
CREDIT/DEBIT

