



# HOLY TRINITY'S TASTE OF GREECE

*Great Greek Food & Pastry  
Live Entertainment & Tours*

**Aug 31-Sep 3, 2023**

Thursday-Sunday 11am-9pm

**HOLY TRINITY GREEK ORTHODOX CHURCH**

**985 Providence Blvd., Pittsburgh, PA**

(Corner of Babcock & Cumberland  
across from UPMC Passavant )

**Free Parking and Shuttle Service Available**

from the **GREEN LOT** at UPMC Passavant

Shuttle Hours: Thu-Fri 5-11pm; Sat-Sun 10am-11pm

See you Labor Day Weekend!  
[HolyTrinityPgh.org/festival](http://HolyTrinityPgh.org/festival)  
412.366.8700

# Holy Trinity's 2023 "Taste of Greece" – Aug. 31 – Sept. 3

## Inside the Grand Room

### À la Carte (Main Line)



- Braised Lamb Shank** – Lamb shank seasoned with Greek herbs and spices, braised to melt-in-your-mouth tenderness.
- Souvlaki** – Cubes of marinated pork served grilled on a skewer
- Chicken Oreganato** – Roasted half-chicken marinated in lemon, olive oil, and assorted Mediterranean spices
- Fish Plaki\*** – Cod loin baked in a tomato-based sauce with assorted fresh vegetables, seasoned with Old Bay, and crowned with lemon
- Moussaka** – Layers of potato, eggplant, and perfectly seasoned ground meat topped with a rich, creamy Béchamel sauce
- Pastitsio** – Layers of pasta noodles tossed with butter and cheese, and perfectly seasoned ground meat, topped with a rich, creamy Béchamel sauce
- Souzoukaki** – Greek baked meatball simmered in a tomato-wine sauce
- Spanakopita\*** – Layers of phyllo dough filled with a mixture of spinach, green onion, egg, and a blend of feta, ricotta, parmesan, and cottage cheeses
- Tiropita\*** – Layers of phyllo dough filled with a mixture of feta, ricotta, parmesan, and cream cheeses
- Dolmatha\*** – Seasoned rice, wrapped in a grape leaf
- Green Bean Yiahni\*** – Tender green beans, zucchini, and onions simmered with Mediterranean spices in a tomato sauce
- Greek Side Salad\*** – Spring salad greens, tomatoes, Kalamata olives, feta cheese, pepperoncini, and Greek dressing
- Rice Pilaf** – White rice sautéed in butter with caramelized onions and simmered in chicken broth
- Rhizoghallo** – Delicious homemade Greek rice pudding

### Pastries

- Baklava** – Layers of phyllo dough, alternated with layers of chopped walnuts, cinnamon, and sugar, drenched in honey syrup
- Chocolate Baklava** – Our original homemade baklava filled with chocolate morsels and drizzled with chocolate syrup
- Galaktoboureko** – Delicate custard filling in a blanket of tissue-thin phyllo, topped with sweet syrup
- Kourambiethes** – Wedding butter cookies topped with powdered sugar
- Finikia** – Crisp cookies drenched in honey syrup, sprinkled with walnuts
- Diples** – Thin sheets of dough, folded and fried, drenched in honey syrup, and topped with cinnamon and chopped walnuts
- Kataifi** – Chopped walnuts rolled in shredded phyllo dough, baked, then soaked in honey syrup
- Koulourakia** – Crisp butter cookie twists perfect for dunking!
- Karithopita** – Walnut cake lightly spiced with citrus, cloves, and cinnamon, crowned with clove laced syrup
- Apricot Roll** – Apricot filling wrapped in phyllo, topped with apricot syrup
- Rhizoghallo** – Delicious homemade Greek rice pudding
- Portokalopita** – Mouthwatering orange cake with aromas & blends of fresh orange & yogurt bathed in sweet orange syrup



## Outside Under the Tent

### Gyro Booth

- Gyro** – Slow-roasted gyro meat (beef/lamb) wrapped in grilled pita bread. Topped with tomatoes, onions, lettuce, and tzatziki sauce
- Chicken Pita** – Slices of marinated chicken wrapped in grilled pita bread. Topped with tomatoes, onions, lettuce, and tzatziki sauce
- Greek Salad\*** – Spring salad greens, tomatoes, Kalamata olives, feta cheese, pepperoncini, and Greek dressing
- Gyro Salad** – Greek salad topped with slices of slow-roasted gyro meat
- Grilled Chicken Salad** – Greek salad topped with slices of marinated grilled chicken
- Greek Fries\*** – French fries seasoned w/ Greek spices and topped w/ feta
- Rhizoghallo** – Delicious homemade Greek rice pudding

### Finger Food Booth

- Saganaki\*** – Kefalograviera cheese, pan-sautéed until crisp and finished with a brandy flambé and an OPA! Served with a side of grilled pita
- Calamari\*** – Squid lightly breaded and deep-fried, topped with a spritz of lemon
- Smelts\*** – Freshwater smelts lightly breaded, deep-fried, topped with a spritz of lemon

### Dessert Booths

- Loukoumathes** – Puffs of dough, deep fried to a golden crispness then dipped in a warm, velvety-thick syrup and sprinkled with cinnamon
- Baklava Sundae** – Vanilla soft serve ice cream topped with baklava, chocolate syrup, whipped cream and a cherry
- Rhizoghallo** – Delicious homemade Greek rice pudding

## Multiple Locations

### Beverages

- All Locations:** Assorted sodas, water, iced tea, lemonade
- Outdoor Bar Only:** Greek wines, Ouzo, Metaxa, domestic and specialty beers on tap
- Located in the Gallery:** Regular and Decaffeinated coffee

\* Indicates meatless dishes

Prices subject to change