

**38<sup>th</sup> ANNUAL HOLY TRINITY SUMMER GREEK FESTIVAL  
2010 COMPLETE MENU**

(Note: Pre-ordering for Lunch Takeout is available at [www.HolyTrinityPgh.org/takeout](http://www.HolyTrinityPgh.org/takeout))

**The complete menu below is only available on site at the festival.  
For more information, visit [www.HolyTrinityPgh.org/festival](http://www.HolyTrinityPgh.org/festival)**

**Complete Dinners – *Inside Church Hall***

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*All Dinners include Rice Pilaf, Roll and Butter*

- 1. Souvlaki** ..... \$11.00  
Tender cubes of marinated lamb (100% lamb), skewered and grilled over hot charcoals.
- 2. Chicken Oreganato**..... \$ 9.00  
Baked chicken marinated in lemon, olive oil and a special blend of Greek spices with emphasis on the oregano.
- 3. Fish Plaki (meatless)** ..... \$ 9.00  
Fillets of haddock baked in a blend of tomatoes, onions green peppers, celery and fresh dill.

**a la Carte – *Inside Church Hall***

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- 1. Pastitsio “Greek Lasagna”**..... \$ 4.25  
Alternate layers of ziti, grated cheese and spiced ground beef, topped with a rich creamy Béchamel sauce.
- 2. Moussaka** ..... \$ 4.25  
A casserole of baked eggplant and ground beef, layered over thinly sliced potatoes and topped with a rich creamy Béchamel sauce.
- 3. Spanakopita (meatless)**..... \$ 3.75  
Tissue thin layers of phyllo dough filled with a mixture of spinach, green onion, egg and a blend of 4 cheeses (including Feta, Ricotta, Parmesan and Cottage) baked to a crispy golden brown.
- 4. Tiropita (meatless)**..... \$ 3.75  
Tissue thin layers of phyllo dough filled with Greek Feta cheese and egg mixture baked to a crispy golden brown.
- 5. Souzoukakia**..... \$ 2.50  
Grecian meatball simmered in a red wine-tomato sauce.
- 6. Dolmathes**..... 3 for \$1.00  
Grape leaves stuffed with a rice mixture served at room temperature.
- 7. Rice Pilaf** ..... \$ 1.50  
Rice steamed in chicken broth and laced with butter.
- 8. Green Beans and Zucchini Yiahi (meatless)**..... \$ 2.50  
Tender green beans and zucchini simmered in a red wine-tomato-dill sauce.
- 9. Greek Salad**..... \$ 3.00

Salad greens, tomato, Kalamata olive and Feta cheese with a Greek dressing.

10. **Roll and Butter** ..... \$ .75

### **“Taverna” – Under the Tent**

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-  1. **Saganaki (Greek Cheese Delicacy)**.....\$ 5.00  
Greek sheep’s milk cheese, lightly battered with flour and egg, pan-fried in brandy and lemon juice served with pita bread.
2. **Gyro** ..... \$ 6.00  
Slow roasted rotisserie-style topped with tomatoes, onions, lettuce and Greek “tzatziki” sauce (a yogurt/cucumber/garlic sauce) and wrapped in warm pita bread.
3. **Chicken “a la Greco” Pita**..... \$ 6.00  
Slow roasted rotisserie-style topped with tomatoes, onions, lettuce and Greek “tzatziki” sauce (a yogurt/cucumber/garlic sauce) and wrapped in warm pita bread.
4. **Souvlaki Sandwich** ..... \$ 7.50  
Charcoal grilled cubes of marinated lamb on pita bread.
5. **Gyro or Chicken “a la Greco” Salad** ..... \$ 7.50  
Slices of gyro or chicken, served with tomato, olives and Feta cheese over mixed salad greens.
6. **Calamari**..... \$ 5.00  
Squid lightly breaded and deep fried.
7. **Marithes** ..... \$ 5.00  
Smelts lightly breaded and deep fried.
8. **Greek Fries**..... \$ 5.00  
Seasoned french fries topped with Feta cheese.

### **ALSO AVAILABLE “Under the Tent”**

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**Baklava Bliz** ..... \$ 4.00  
Vanilla ice cream topped with baklava shavings and chocolate syrup.

**Loukoumathes** ..... 6 for \$2.50  
Puffs of dough, deep fried to a golden crispness then dipped in a warm velvety-thick, nectar-like syrup and sprinkled with cinnamon.

### **Beverages – Available in Bar Area**

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assorted Soft Drinks

assorted Imported Greek Wines

Ouzo

Domestic & Microbrew Beer

Coffee & Tea available at the Coffee Table near the Bookstore

## Pastries and More

*at the Pastry Booth*

1. **Baklava**..... \$ 2.00  
Layers of phyllo dough brushed with butter, alternated with layers of chopped walnuts/cinnamon/sugar and spice mixture then drenched in a honey syrup.
2. **Apricot Rolls**..... \$ 2.25  
Moist apricot filling wrapped in layers of pastry dough and covered in honey syrup.
3. **Chocolate Baklava**..... \$ 2.25  
Layers of phyllo pastry dough brushed with butter, alternated with layers of chopped walnuts/cinnamon/sugar/spice mixture and chocolate morsels drenched with honey syrup and drizzled with chocolate.
4. **Cherry or Apple Rolls**..... \$ 2.00  
Chunky apple or cherry filling wrapped in layers of pastry dough and sprinkled with powdered sugar.
5. **Diples**..... \$2.00  
Paper-thin curls of dough, fried to a golden crisp dipped in honey syrup and sprinkled with cinnamon and walnuts.
6. **Finikia**..... \$ 1.00  
Crisp butter cookie drenched in honey syrup and sprinkled with chopped walnuts.
7. **Ghalatobouriko**..... \$ 2.25  
Delicate custard filling wrapped in a blanket of tissue-thin phyllo topped with honey syrup.
8. **Halvah**..... \$ 1.50  
Delicious and unique farina cake drenched in honey syrup.
9. **Karithopita**..... \$ 1.50  
Walnut cake lightly spiced with the fragrance of citrus, cloves and cinnamon and crowned with a velvety thick, nectar-like syrup.
10. **Kataifi**..... \$ 2.50  
Shredded wheat rolls laced with a walnut/sugar/cinnamon mixture drenched in honey syrup.
11. **Koulourakia**..... 4 for \$2.00  
Crisp butter cookie twists ~ perfect by themselves or for dipping with coffee or tea.
12. **Kourambiethes**..... \$ 1.00  
Butter cookies topped with a mountain of powdered sugar ~ guaranteed to melt in your mouth.
13. **Rhizoghallo**..... \$ 2.00  
Greek rice pudding set to a creamy, delicious consistency sprinkled with cinnamon (Available at the main food line).
14. **Greek Yogurt**..... \$ 2.00  
Rich and creamy, traditionally thick and delicious.