



HOLY TRINITY'S TASTE OF GREECE

*A variety of your favorite
Greek food and pastry*

Aug 30 - Sept 3, 2017

Wed - Sun • 11 am - 9 pm

HOLY TRINITY GREEK ORTHODOX CHURCH
985 Providence Blvd.
Pittsburgh, PA 15237
(Corner of Babcock & Cumberland
across from UPMC Passavant)

Free Parking and Shuttle Service Available
from the **GREEN LOT** at UPMC Passavant
Shuttle Hours: Wed-Fri 5-11pm; Sat-Sun 10am-11pm

412.366.8700
www.holytrinitypgh.org

Holy Trinity Church's 2017 "Taste of Greece" - Aug. 30-Sep. 3

Inside the Grand Room

À la Carte (Main Line)

** Indicates
meatless dishes*

Souvlaki – Cubes of marinated, grain-fed Colorado lamb 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 Yiahi* – Tender green beans, zucchini, and onions simmered with Mediterranean spices in a tomato sauce

Greek 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

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 honey syrup

Kourambietes – Wedding butter cookies topped w/ powdered sugar

Finikia – Crisp cookies drenched in honey syrup, sprinkled w/ 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 honey syrup

Apricot Roll – Apricot filling wrapped in phyllo, topped with syrup

Rhizoghallo – Delicious homemade Greek rice pudding

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

Yinzer Gyro – Classic gyro with a Burgh twist – piled high with fresh Greek fries and feta!

Traditional Pork Yeero – Hand stacked pork shoulder meat, slow roasted to perfection, wrapped in grilled pita bread. Topped with tomatoes, onions, lettuce, and tzatziki sauce. Prepared and served the way it's done in Greece!

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

Chicken Salad – Greek salad topped with slices of marinated grilled chicken

Pork Yeero Salad – Greek salad topped with pieces of roasted pork yeero

Greek Fries* – French fries seasoned w/ Greek spices and topped w/ feta

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 Blizzard – Vanilla ice cream blended with baklava and chocolate syrup, topped with whipped cream and a cherry

Multiple Locations

Beverages

All Locations: Assorted sodas, water, iced tea, lemon blend

Outdoor Bar Only: Greek wines, Ouzo, Metaxa, domestic and specialty beers on tap

Near Pastry Table Only: Regular or Decaffeinated coffee