

GREEK FOOD FESTIVAL



Greek Dancing and Live Entertainment

FREE ADMISSION

JUNE 25, 26, 27, 2010

FRIDAY - 5 P.M. to 11 P.M. — DINNER - 5 P.M. to 9 P.M.
SATURDAY - 4 P.M. to 11 P.M. — DINNER - 4 P.M. to 9 P.M.
SUNDAY - 2 P.M. to 11 P.M. — DINNER - 2 P.M. to 9 P.M.
PATIO GRILL & BAR - until 11 P.M.

DORMITION OF THE THEOTOKOS GREEK ORTHODOX CHURCH
12 Washington Avenue — Oakmont, PA (Across from Oakmont Yacht Club)
for more information call Church Office — 412-828-4144

MAIN ENTREES

CHICKEN ALEXIS

Half a chicken glazed with fruit and honey

SOUZOUKAKIA

Meatballs prepared in a delicate wine-tomato sauce

STIFATHO

Cubes of beef and pearl onions simmered in a tomato sauce

FISH PLAKI (Friday Only)

Baked filet of fish, simmered with vegetables, herbs and spices

LAMB SHANK

Tender shank of lamb braised in a rich tomato wine sauce

Above Dinners include Rice Pilaf, Roll & Butter

THE PATIO GRILL

Gyro on a pita

Mariethes (Smelts)

Patates (Greek fries)

PASTRIES

A variety of Greek Pastries and Loukemades (honeyballs) are available across the street at our Riverside Landings facility

A-LA-CARTE

DOLMATHES

Stuffed grape leaves with rice and herbs

PASTITSO

Baked beef and macaroni in egg cream sauce

MOUSSAKA

Baked eggplant with meat and cream sauce

SPANAKOPITA

Spinach and cheese mixture baked into a light filo dough crust

FRESKA FASOLIA

Green beans in a tomato sauce

GREEK SALAD

Salad greens, tomato, Greek olive, and Greek feta cheese dressed with a blend of olive oil, lemon juice and vinegar

ROLL AND BUTTER

BAR AND BEVERAGES

Selection of Imported and Domestic Wines

BOOKSTORE

A variety of Greek gifts and religious items are available in our bookstore located in the hallway of the Main Building