

HOLY CROSS GREEK ORTHODOX CHURCH

38th Village Festival June 16, 17, 18, 19, 2010

LUNCH
11:30am-2:30pm

TAKEOUT
11:30am-7:00pm

DINNER
4:30pm-9:00pm

Phone 412-854-6001
Fax 412-833-0982

EVENING ENTERTAINMENT

www.holycrosspgh.org

ATM on premises



A La carte

<u>Plaki *NEW ITEM* Available only Wed/Fri</u>	<u>\$7.00</u>
Seasoned Whitefish baked in tomato sauce with onions	
<u>Chicken Oregano</u>	<u>DARK(Leg/Thigh) \$3.50</u>
Baked Chicken, marinated in Lemon, olive oil & oregano	<u>BREAST \$4.00</u>
<u>Dolmathes</u>	<u>.50¢ ea. 1 3 for \$1.00</u>
Lemon flavored grape leaves stuffed with a rice/herb mixture	
<u>Green Beans Yahní</u>	<u>\$1.50</u>
Green beans simmered in a tomato sauce with onions, parsley & mint	
<u>Greek Salad</u>	<u>\$2.50</u>
Salad greens, tomato, olives & feta cheese with Greek salad dressing	
<u>Gyros</u>	<u>\$6.50</u>
Sliced Lamb on a pita, topped with Lettuce, tomato & tzatziki sauce	
<u>Lamb Shank</u>	<u>\$9.00</u>
Lamb braised with Greek herbs in a tomato/wine sauce	
<u>Moussaka</u>	<u>\$5.00</u>
Layers of baked eggplant and seasoned ground beef topped with a cream sauce	
<u>Pastitsio</u>	<u>\$5.00</u>
Baked layers of Greek ziti, grated cheese, seasoned ground beef topped with a cream sauce	
<u>Rice Pilaf</u>	<u>\$1.50</u>
Rice steamed in butter and chicken broth	
<u>Spanakopita</u>	<u>\$3.50</u>
Filo pastry filled with spinach, feta, egg/herb mixture	
<u>Souvlakia</u>	<u>\$5 OR 2/\$9.00</u>
Cubes of marinated pork, charcoal broiled	
<u>Souzoukakia</u>	<u>\$2.50</u>
Greek meatballs simmered in a tomato wine sauce	
<u>Tiropita</u>	<u>\$3.50</u>
Filo pastry triangles with a feta, cottage cheese and egg filling	
<u>Bread & Butter</u>	<u>.50¢</u>
Mediterra Bakehouse bread	

Tent Area Only

Church Level Outside on Veranda

<u>Gyros</u>	<u>\$6.50</u>
Sliced Lamb on a pita, topped with Lettuce, tomato & tzatziki sauce	
<u>Calamari</u>	<u>\$5.00</u>
Delicately fried squid breaded and marinated with herbs of the Greek Islands	
<u>Souvlakia Sandwich</u>	<u>\$7.00</u>
Grilled pork marinated in Lemon, olive oil & Greek herbs, served on pita bread	
<u>Greek Feta Fries</u>	<u>\$3.00</u>
Fried potatoes seasoned with oregano and Greek spices, topped with crumbled feta cheese	
<u>Gourmet Salad</u>	<u>\$10.00</u>
Choice of Grilled pork souvlaki or fried Calamai, over a bed of salad greens & feta cheese	
<u>Saganaki Fried Cheese</u>	<u>\$5.00</u>
Special Greek cheese flamed with brandy	
<u>Chicken Wings *NEW ITEM*</u>	<u>3/\$3.00 OR 6/\$5.00</u>
Grilled w/ choice of BBQ, Buffalo OR Greek style	

Beverages

Taverna & Tent Area Outside

Milk, Chocolate Milk OR Turners Sweet Tea,

Soda, Lemonade, Fresh Brewed Iced Tea,

Water	\$1.50
Coffee	\$1.00
*Beer ~ Domestic/Import	\$3.00/\$3.50
*Wine (Greek & Domestic)	\$5.00
*Bottle of wine	\$25.00
*Famous Aegean Margarita	\$5.00

(*Includes Allegheny County Alcohol Tax)

Pastries and More

Community Center & Tent Areas

<u>Baklava</u>	<u>\$1.75 ea.</u>
Layers of buttered filo pastry, walnuts, and cinnamon with honey syrup	
<u>Paximathia</u>	<u>\$5.00 dz.</u>
Buttery Greek biscotti-like cookie	
<u>Galatouriko</u>	<u>\$2.50 ea.</u>
Thin layers of filo pastry filled with custard and dusted with powdered sugar	
<u>Karidopita</u>	<u>\$1.25 ea.</u>
Walnut spice cake with honey syrup	
<u>Koulourakia</u>	<u>\$5.00/doz</u>
A twisted butter cookie found at all Greek festivities	
<u>Kourambietes</u>	<u>\$1.00 ea.</u>
Greek holiday cookie topped with powdered sugar	
<u>Loukoumathes</u>	<u>6 for \$3.50 13 for \$6.00</u>
Light, fluffy honey puffs served with warm syrup and cinnamon	
<u>Pasta Flora</u>	<u>\$1.00 ea.</u>
A rich, fruit filled tort covered with lattice crust	
<u>Kataifi</u>	<u>\$2.00 ea.</u>
Shredded phyllo filled with walnut/cinnamon mixture laced with honey syrup	
<u>Pastry Sampler</u>	<u>\$8.00</u>
1 Paximathia, 1 Baklava, 1 Kourambieda, 3 Koulourakia, 1 Karidopita, 1 Kataifi	

IN THE WINDMILL

Community Center

<u>Baklava Sundae</u>	<u>\$4.50</u>
French Vanilla ice cream topped with baklava, filo, chocolate syrup & walnuts	
<u>Rice Pudding</u>	<u>\$2.00 ea.</u>