

GREEK FEST MENU 2012

Serving up great Greek Food and memories since 1958!

L.P. aka Lefteri Pantazi Greece's famous crooner said it all last year. "You really have the recipe for the Greek way of life here. The Kefi, the food is the best!" Well, thousands of you have known this since 1958! We thank you for joining us this year as we celebrate our Golden Anniversary and hope you enjoy our Philoxenia.

AEGEAN COOLERS

Sun drenched and thirsty? Take a stroll through the festival grounds and drop in for a smoothie or Greece's famous iced coffee. If you are looking for a hearty glass of wine visit the Santorini Wine Cellars. Meeting friends? Head for the lush Mykonos Bay Club and raise a toast with an ouzo or a Hellas Beer to your Team playing on the large screens under the tent.

SANTORINI WINE CELLARS

Great selections by the glass or bottle, a medley of cheeses, saganaki, retsina and a late Sunday grape crushing party

MYKONOS BAY CLUB

"The" meeting point in the festival. The pulse, the drinks, the sports, and Ouzo, will keep you coming back

PLAKA TAVERNA TREATS — Start out your Greek Food Odyssey outdoors with an appetizer at our food kiosks. Everything is as good as it looks!

PORK SOUVLAKI Marinated, tender pork loin bites charbroiled and served in a pita. **2 for \$6**

Octopus Plate **\$10**

Paidakia Charbroiled, flavorful tasty, lamb rack chops **\$14**

Gyro A lamb and beef strip wrap with tzatziki, tomatoes, onions **\$8**

Calamari Lightly dusted, fried golden squid **\$6**

Keftedes Baked meatballs seasoned with herbs and spices **\$5**

Loukaniko Charbroiled, Greek Sausage served with pepperoncini **\$5**

Pikilia A medley of loukaniko, keftedes, tomatoes, kalamata, olives feta & bread. **\$10**

Young or old, whether you are a mainlander or a seafarer, head indoors where you'll find your favorite meals cooked just like your yiayia used to make for you. So come *join us inside our community hall*, order your favorite plate and if the mood strikes you, dance to the old rebetika tunes. Yiayia will sure be proud of you!

YIAYIA'S KOUZINA FAVORITES—Located in Social Hall

The second price is for complete Dinners served with rice, fasolakia, horiatiki salad and roll

GREEK ISLAND FEAST-To Go #1 Moussaka, Tiropita and Leg of Lamb plus 4 Dolmathes.	\$25
GREEK ISLAND FEAST-To Go #2 Pastitsio, Souvlaki and Spanakopita plus 4 Dolmathes.	\$25

Roasted leg of lamb Slow Roasted, Sliced Lamb seasoned with a blend of Greek Spices and Garlic. **\$9/\$14**

Moussaka Layers of sautéed eggplant, potatoes, fresh herbs and ground beef, topped with our cheesy béchamel sauce **\$7/\$12**

Roasted Chicken Half chicken, marinated in oil and fresh herbs roasted slowly and topped with a light sauce **\$7/\$12**

Pastitsio Layers of pasta, seasoned ground beef topped with cheesy béchamel sauce **\$8/\$12**

Beef Souvlaki Skewers of tender beef loin chunks, marinated in lemon oil, seasoned with Greek spices and charbroiled over an open flame . . . **\$8/\$13**

Domathes Hand rolled grape leaves, stuffed with seasoned ground beef and rice, topped with our egg lemon sauce **\$5/\$10**

Chicken Souvlaki A skewer of tender chicken pieces marinated, and char-broiled to perfection **\$7/\$12**

Meatless Moussaka **\$7/\$12**

A LA CARTE

Tiropita \$3	Spanakopita \$4	Greek Salad \$4/\$8
Green Beans \$3	Feta & Olives \$4	Rice Pilaf \$3

GLYKIA GONIA

Delightful, hand made sweet pastries in all sizes, shapes and flavors.

Bakalava Sundae \$3	Galaktoboureko \$3	Loukoumades \$5
Floyeres \$2	Koulourakia \$4	Pasta Flora \$2
Melomakarona \$1	Rizogalo \$3	Bakalava \$2
Kourambiethdes \$1	Kataifi \$2	Rizogalo \$3