

OMAHA'S ORIGINAL
GREEK
FESTIVAL

Cash, Credit Card or Food Tickets accepted at Cashier Areas

2019 FESTIVAL LOCATION:

**Historic St. John's
 Greek Orthodox Church**

FESTIVAL SCHEDULE:

Friday, August 16: 5pm – 10pm
 Saturday, August 17: 11am – 10pm
 Sunday, August 18: 11am – 7pm



www.GreekFestOmaha.com

ST. JOHN THE BAPTIST GREEK ORTHODOX CHURCH
 602 Park Avenue
 Omaha, NE 68105
 Phone: 402/345-7103 • Fax: 402/345-0802



Come enjoy our Greek Kitchen (Ελληνική Κουζίνα)

The pride of Omaha's Original Greek Festival lies in those men and women who volunteer their precious time and talent to cook and bake the authentic Greek food you will be tasting. The food items come from the mainland and islands of Greece and are made from recipes handed down through the generations.

Food Menu

- Gyro** \$8.00
 Famous Greek pita sandwich with Gyro, Onion, Tomato, and Tzatziki
- Chicken Gyro** \$8.00
 Chicken Breast served on pita with Onion, Tomato, and Tzatziki
- Souvlaki** \$8.00
 Marinated Pork Tenderloin, grilled and served on Pita with Onion, Tomato, and Tzatziki
- Kota Riganato (Baked Chicken)** \$6.00
 Chicken quarters (breast/wing or leg/thigh) baked with Lemon and Greek Seasoning
- Salata (Greek Salad)** \$5.00
 Lettuce, Tomatoes, Feta Cheese, Kalamata Olives, Cucumbers, and Homemade Greek Dressing
- Salata (Greek Salad) with Chicken** \$8.00
- Salata (Greek Salad) with Gyro Meat**..... \$8.00
- Lamb Kabobs (Limited Availability)** \$11.00
(SATURDAY ONLY at Noon)
 Cubed Leg of Lamb, marinated, served on pita with Onion, Tomato, and Tzatziki
- Dolmathes** \$1.00
 Seasoned Ground Beef and Rice wrapped in Grape Leaves

FOOD MENUS

Hot Dog \$3.00
Made by Greeks the traditional American way

Spanakopita \$2.00
Ultra-thin Phyllo pie filled with Spinach and Cheese

Tiropita..... \$2.00
Ultra-thin Phyllo pie filled with a delicate blend of Cheeses

Greek Potatoes..... \$4.00
Small Potatoes roasted in Olive Oil and Spices

Rice \$1.00

Greek Fries \$3.00
Just like the French ones with a little Greek twist

Saganaki (Flaming Cheese) \$5.00
Flamed Kasseri Cheese on bread and sprinkled with Lemon Juice

Dessert Menu

Baklava (One) \$3.00
Filo Pastry layered with Butter, Walnuts, Cinnamon, and Honey Citrus Syrup

Kourambiethes (One) \$1.50
Almond Shortbread Cookie covered in Powdered Sugar

Melomakarona (One)..... \$1.50
Cinnamon-spiced Cookie drizzled in Honey-Clove Syrup

Karithopita \$2.00
Spiced Walnut Cake moistened in a Honey Syrup

Koulouria (Small Package) \$5.00
Braided Butter Cookies

Paximathia (Small Package)..... \$5.00
Sweet, Greek Biscotti with a hint of Citrus

FOOD MENUS

Variety Pack Priced as Marked
Pre-Packaged Sampler of Greek Pastries

Thiples \$2.00
Flaky rolled pastry dipped in Honey and topped with Nuts

Loukoumathes..... \$3.00
Greek Donuts topped with Honey Syrup, Walnuts, and Cinnamon

Beverage Menu

Imported Greek Beer..... \$5.00

Budweiser Products (Bud & Bud Lite) \$4.00

Metaxa Brandy \$6.00

Ouzo..... \$6.00

Ouzorita \$6.00

Black Retsina (Retsina & Coke) \$6.00

Retsina (Dry White)Glass \$6.00/Bottle \$20.00

Mavrodaphne (Sweet Red) ..Glass \$6.00/Bottle \$25.00

Imported Greek Wine.....Glass \$6.00/Bottle \$20.00

Bottled Water \$2.00

Coke, Diet Coke, or Sprite..... \$2.00

Greek Coffee..... \$2.00
Rich unfiltered Greek Coffee served in a Demitasse Cup

Greek Frappe..... \$3.00
Frothy foam topped refreshing iced coffee

Non-Alcohol Strawberry Slushies \$2.00