

## ONLINE ORDERING MENU

Tuesday thru Friday 11am - 5pm  
[PittsburghGreekFestival.org](http://PittsburghGreekFestival.org)

**Chicken Oregano over Rice Pilaf with Green Beans Yahni** – Baked ½ Chicken marinated in lemon, olive oil, and oregano...**\$23.50**

**Pork Souvlaki over Rice Pilaf with Green Beans Yahni** – Two tender pork skewers marinated in lemon, olive oil, and Greek herbs grilled over an open fire...**\$22.50**

**Moussaka** – Layers of baked eggplant and seasoned ground beef topped with a thick layer of Béchamel sauce...**\$7.25**

**Pastitsio** – Baked layers tubular pasta, aromatic beef ragu topped with a thick layer of Béchamel sauce...**\$7.25**

**Lamb Gyro** – Lettuce, tomatoes, onions, and tzatziki sauce...**\$10.00**

**Spanakopita** – A Greek pie featuring layers of phyllo dough and a rich spinach and Feta cheese filling...**\$5.00**

**Tiropita** – A mixture of Feta cheese and egg-filled phyllo triangle...**\$5.00**

**Salad Dolmades** – Cold bite-size tender grape leaves hand rolled with rice and fresh herbs...**4 for \$3.75**

**Green Beans Yahni** – French cut green beans simmered in tomato sauce, onions carrots, green peppers and zucchini...**\$4.50**

**Rice Pilaf** – Rice steamed in butter and chicken broth...**\$3.25**

**Greek Side Salad** – Fresh greens, tomatoes, pepperoncini, Kalamata olives, Feta and Greek dressing...**\$5.75**

**Greek Pastry Sampler** – 2 Baklava, 2 Kourambiedas, 2 Koulourakia, 2 Karidopitas, 2 Finikia...**\$21.00**

**Mini Greek Pastry Sampler** – 1 Baklava, 1 Kourambie, 1 Karidopita, 1 Finiki, 1 Koulouraki...**\$11.00**

**Baklava** – Layers of buttered phyllo pastry, walnuts, and cinnamon with honey syrup...**2 for \$6.50**



### GREEK MARKETPLACE

Groceries • Gifts • Souvenirs  
Imported Greek Products



### CHURCH TOURS

We invite you to prayerfully visit the Church and answer any questions that may arise by directing questions to Clergy who will be either in the Narthex of the Church or in the Church itself.



### GREEK DANCE PERFORMANCES

Each evening enjoy our junior and senior dance groups as they high step authentic Greek dances to the live sounds of the **Panigiri Orchestra**  
6pm and 7pm shows

## OPA!!!

Visit our website  
[PittsburghGreekFestival.org](http://PittsburghGreekFestival.org)

Find us on Facebook  
**Holy Cross Pittsburgh Greek Food Festival**

Check out our Instagram  
**@HolyCrossFestival**

2023

# HOLY CROSS GREEK FESTIVAL

**JUNE 13-16**  
**TUES-THURS 11AM - 8PM**  
**FRIDAY 11AM - 9PM**

Free Parking





## DINING ROOM MENU

**Chicken Oregano** – Baked ½ Chicken marinated in lemon, olive oil and oregano...**\$16.75**

**Lamb Shank** – Lamb shank braised with Greek herbs in a tomato and wine sauce...**\$18.75**

**Pork Souvlaki** – Two tender pork skewers marinated in lemon, olive oil and Greek herbs Grilled over an open fire...**\$14.75**

**Meat Dolmades with Lemon Sauce** – Three giant tender entrée style grape leaves hand rolled with beef, rice, and fresh herbs covered with an egg-lemon dill sauce served warm...**\$12.75**

**Souzoukakia** – Two aromatic football-shaped Greek meatballs simmered in a thick tomato sauce...**\$9.25**

**Moussaka** – Layers of baked eggplant and seasoned ground beef topped with a thick layer of Béchamel sauce...**\$7.25**

**Pastitsio** – Baked layers of tubular pasta, aromatic beef ragu topped with a thick layer of Béchamel sauce...**\$7.25**

**Lamb Gyro** – Lamb sliced from a vertical rotisserie and wrapped in a pita with lettuce, tomato, onion, and tzatziki sauce...**\$10.00**

**Spanakopita** – A Greek pie featuring layers of phyllo dough and a rich spinach and Feta cheese filling...**\$5.00**

**Tiropita** – A mixture of Feta cheese and egg-filled phyllo triangles...**\$5.00**

**Rice Pilaf** – Rice steamed in butter and chicken broth...**\$3.25**

**Salad Dolmathes** – Cold bite-size tender grape leaves hand rolled with rice and fresh herbs...**4 for \$3.75**

**Green Beans Yahni** – French cut green beans simmered in tomato sauce, onions carrots, green peppers, and zucchini...**\$4.50**

**Greek Side Salad** – Fresh greens, tomatoes, pepperoncini, Kalamata olives, Feta and Greek dressing...**\$5.75**

**Bread and Butter** – Mediterra Bakehouse Bread...**\$1.25**

## OUTDOOR TENT MENU

**Lamb Gyro** – Sliced lamb on a pita, topped with lettuce, tomato, onions and tzatziki sauce...**\$10.00**

**Pork Souvlaki Meal** – Two tender pork skewers marinated in lemon, olive oil and Greek herbs grilled over an open fire served with rice pilaf and Green Beans Yahni...**\$22.50**

**Gyro Salad** – Sliced Gyro meat served over a Greek Salad consisting of greens tomato, onions, tomatoes, Kalamata olives, Feta cheese and Greek dressing...**\$14.50**

**Grilled Lamb Chops Meal** – Two tender marinated lamb chops grilled over an open fire served with rice pilaf and Green Beans Yahni...**\$23.50**

**Sliced Rotisserie Leg of Lamb** – Freshly sliced leg of lamb served with rice pilaf and Green Bean Yahni...**\$23.50**

**Greek Feta Fries** – Fried potatoes with Greek spices topped with Feta crumbles...**\$6.50**

**Calamari** – Fried Squid with a lemon dill dipping sauce...**\$7.50**

**Loukoumathes** – Fluffy fried honey puffs served with warm syrup and cinnamon...**(6) \$5 (13) \$10**

**Baklava Blizzards** – Soft Serve Ice cream mixed with chocolate syrup and baklava...**\$6.50**

**Saganaki** – Greek cheese flambe in butter and brandy. OPA! 4:30 - 8:00pm...**\$7.00**



## BAKERY MENU

**Baklava** – Layers of buttered phyllo pastry, walnuts, and cinnamon with honey syrup...**\$3.25**

**Finikia** – Cinnamon and orange flavored cookie dipped in honey syrup and sprinkled with walnuts...**\$2.25**

**Galatobouriko** – Thin layers of phyllo pastry filed with custard and dusted with powdered sugar...**\$4.25**

**Karidopita** – Walnut spice cake with honey syrup...**\$3.50**

**Koulourakia (Dozen)** – A twisted butter cookie that is a staple at all Greek festivities...**\$9.75**

**Kourambietes** – Buttery Greek holiday cookie topped with powdered sugar...**\$2.25**

**Rizogalo (Rice Pudding)** – A sweet pudding made with rice and milk...**\$4.50**

**Greek Pastry Sampler** – 2 Baklava, 2 Kourambiedas, 2 Koulourakia, 2 Karidopitas, 2 Finikia...**\$21.00**

**Mini Greek Pastry Sampler** – 1 Baklava, 1 Kourambie, 1 Karidopita, 1 Finiki, 1 Koulouraki... **\$11.00**

## TAVERNA BAR BEVERAGES

**Pepsi**...**\$2.25**

**Greek Epsa Soda**...**\$3.25**

**Bottled Water**...**\$2.00**

**Domestic Beer**...**\$5.50**

**Greek Beer**...**\$6.75**

**Aegean Breeze**...**\$7.50**

**Wine by the glass**...**\$8.50**

**Wine by the bottle**...**\$32.50**

**Ouzo "OPA!"**...**\$6.75**

*Includes Allegheny County Alcohol Tax*