

ONLINE ORDERING MENU

11am - 5pm

PittsburghGreekFestival.org

Chicken Oregano over Rice Pilaf with Green Beans Yahni – Baked ½ Chicken marinated in lemon, olive oil, and oregano...**\$26.00**

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...**\$23.50**

Moussaka – Layers of baked eggplant and seasoned ground beef topped with a thick layer of Béchamel sauce...**\$8.50**

Pastitsio – Baked layers tubular pasta, aromatic beef ragu topped with a thick layer of Béchamel sauce...**\$8.50**

Lamb Gyro – Lettuce, tomatoes, onions, and tzatziki sauce...**\$11.00**

Spanakopita – A Greek pie featuring layers of phyllo dough and a rich spinach and Feta cheese filling...**\$6.50**

Tiropita – A mixture of Feta cheese and egg-filled phyllo triangle...**\$6.50**

Dolmades – Tender grape leaves hand-rolled with rice and fresh herbs...**4 for \$4.50**

Green Beans Yahni – French cut green beans simmered in tomato sauce, onions carrots, green peppers and zucchini...**\$4.75**

Rice Pilaf – Rice steamed in butter and chicken broth...**\$3.75**

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

Greek Pastry Sampler – 2 Baklava, 2 Kourambiedas, 3 Koulourakia, 1 Karidopita, 2 Finikia...**\$22.50**

Mini Greek Pastry Sampler – 1 Baklava, 1 Kourambie, 2 Karidopita, 1 Finiki, 1 Koulouraki...**\$13.75**

Baklava – Layers of buttered phyllo pastry, walnuts, and cinnamon with honey syrup...**2 for \$7.00**

Visit our website PittsburghGreekFestival.org

 Holy Cross Pittsburgh Greek Food Festival

 @HolyCrossFestival

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- 3 Restrooms
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- A Church Tours
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- C Veranda Seating Under Tents
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- F Baklava Sundae/Saganaki
- G Grill
- H Gyros
- I Fries
- J Pastries
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- L Shuttle Drop Off



2026

5-DAY
FESTIVAL

HOLY CROSS GREEK FESTIVAL

JUNE 15-19
MON-THURS 11AM - 8PM
FRI 11AM - 9PM

FREE PARKING



DINING ROOM MENU

Chicken Oregano – Baked ½ Chicken marinated in lemon, olive oil and oregano...**\$17.50**

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

Grilled Lamb Chops – Two Tender marinated lamb chops grilled over an open fire...**\$18.00** (After 4pm)

Pork Souvlaki – Two tender pork skewers marinated in lemon, olive oil and Greek herbs Grilled over an open fire...**\$15.00**

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...**\$15.50**

Souzoukakia – Two aromatic football-shaped Greek meatballs simmered in a thick tomato sauce...**\$11.75**

Moussaka – Layers of baked eggplant and seasoned ground beef topped with a thick layer of Béchamel sauce...**\$8.50**

Pastitsio – Baked layers of tubular pasta, aromatic beef ragu topped with a thick layer of Béchamel sauce...**\$8.50**

Lamb Gyro – Lamb sliced from a vertical rotisserie and wrapped in a pita with lettuce, tomato, onion, and tzatziki sauce...**\$11.00**

Spanakopita – A Greek pie featuring layers of phyllo dough and a rich spinach and Feta cheese filling...**\$6.50**

Tiropita – A mixture of Feta cheese and egg-filled phyllo triangles...**\$6.50**

Rice Pilaf – Rice steamed in butter and chicken broth...**\$3.75**

Dolmathes – Tender grape leaves hand-rolled with rice and fresh herbs...**4 for \$4.50**

Green Beans Yahni – French cut green beans simmered in tomato sauce, onions, carrots, green peppers, and zucchini...**\$4.75**

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



GREEK MARKETPLACE

Groceries • Gifts • Souvenirs • Imported Greek Products

LUNCH MENU

11am - 2pm

Served with Rice Pilaf and Green Beans Yahni

Souzoukakia (1)...\$10.00

Pork Souvlaki (1)...\$12.50

Chicken Souvlaki (1)...\$12.50

Spanakopita...\$11.00

KAFENIO MENU

Greek Coffee...\$4.00

American Coffee...\$3.00

Frappe...\$5.00

Fredo Cappuccino...\$6.00

PASTRY MENU

Baklava – Layers of buttered phyllo pastry, walnuts, and cinnamon with honey syrup...**\$3.75**

Finikia – Cinnamon and orange flavored cookie dipped in honey syrup and sprinkled with walnuts...**\$2.75**

Galaktobouriko – Thin layers of phyllo pastry filled with custard and drizzled with honey syrup...**\$4.75**

Karidopita (Gluten Free) – Walnut spice cake with honey syrup...**\$4.00**

Koulourakia (Dozen) – A twisted butter cookie that is a staple at all Greek festivities...**\$11.00**

Kourambiethes – Buttery Greek cookie topped with powdered sugar...**\$2.75**

Rizogalo (Rice Pudding) – A sweet pudding made with rice and milk...**\$4.75**

Greek Pastry Sampler – 2 Baklava, 2 Kourambiedas, 3 Koulourakia, 1 Karidopita, 2 Finikia...**\$22.50**

Mini Greek Pastry Sampler – 1 Baklava, 1 Kourambie, 2 Karidopita, 1 Finiki, 1 Koulouraki... **\$13.75**

TAVERNA BAR

Pepsi...\$2.50

Greek Loux Soda...\$4.00

Greek Mountain Tea...\$3.50

Bottled Water...\$2.00

Domestic Beer...\$6.00

Greek Beer...\$7.50

Includes Allegheny County Alcohol Tax

Ouzo Lemonada w/

Mint Sprig...\$9.00

White Claw...\$7.00

Wine by the glass...\$8.50

Wine by the bottle...\$32.50

Ouzo "OPA!"...\$8.00

Greek Sangria...\$9.00

Mezze Platter – Spreads, olives, crackers,cheeses... **\$10.00** (After 4pm)

OUTDOOR TENT MENU

Grill

**Dinners served with Rice Pilaf and Green Beans*

2 Pork Kbob Dinner*... **\$23.25**

2 Shrimp Kbob Dinner*...**\$24.25**

2 Lamb Chops Dinner*... **\$26.25** (After 4pm)

Single Pork Kbob... **\$8.00**

Single Shrimp Kbob... **\$8.25**

Single Lamb Chop... **\$9.50**

Lamb Gyro – Sliced lamb on a pita, topped with lettuce, tomato, onions and tzatziki sauce...**\$11.00**

Gyro Salad – Sliced Gyro meat served over a Greek Salad consisting of greens, tomato, onions, kalamata olives, feta cheese, Greek dressing, and a pita...**\$16.00**

Greek Feta Fries – Fried potatoes with Greek spices topped with feta crumbles...**\$7.00**

Calamari – Fried breaded squid rings with Mediterranean dipping sauce...**\$8.75**

Saganaki – Greek cheese flambe in butter and brandy. OPA!
4:30 - 8:00pm...**\$9.00**

Loukoumathes – Fried honey puffs served with warm syrup and cinnamon...
(6) \$6.00... (13) \$11

Baklava Sundae – Vanilla ice cream smothered in baklava and chocolate Syrup...**\$7.00**



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

Tuesday - Friday at 7pm

Enjoy our junior and senior dance groups as they high step authentic Greek dances to the live sounds of the **Panigiri Orchestra. OPA!!!**