

Harold Street

# GREEK FESTIVAL - 45<sup>TH</sup> YEAR

Please... No pets... No rollerblades... No bicycles... No skateboards



First Aid

Festival Center

Gyros

Beverages

A La Carte  
&  
Salad Plates

Greek Pizza

Restrooms

Coffee

Dinner  
Plates

Loukoumades

Never  
on a  
Sundae

ATM

S. P. Martel  
Auditorium  
Gift Shop  
Agora  
AOS Display

The Steve G.  
Caloudas  
Athletic Center  
Dance Program

Restrooms



(to Athenian Playground)



(to Dance Program)

Athenian Playground (behind Caloudas Athletic Center)  
Activities for Children

Montrose Boulevard

Entrance

Yoakum Boulevard

Entrance

Mt. Vernon Street

Wine  
by the Bottle

ATM

ATM

West Dining Area

**THE GOLDEN GREEK**

Souvlaki

Chapel

Dining Area

Pastries

Beverages

Dining Area

Annunciation Cathedral  
Tours



Additional Seating

Kipling Street

## AUTHENTIC GREEK FOODS - ALL HOMEMADE!

### Dinner Plate \$12.00

A generous serving of *pastitsio* (baked macaroni with beef filling and Romano cheese topped with béchamel sauce); *tiropita* (triangular-shaped cheese-filled pastry); *spanakopita* (spinach and Feta cheese rolled in filo); 2 *keftedes* (spicy meat balls); and *salata* (traditional Greek salad with seasonings, vinegar, olive oil and Feta cheese, garnished with olives, tomato and a salad pepper).

### Souvlaki \$7.00

Seasoned and marinated tenderloin cubes with onions, prepared over burning coals

### Gyro \$7.00

Succulent slices of lamb and beef served in a hot pita bread with tomato, onions and tzatziki sauce

### Pizza

Cheese \$4.00 — Pepperoni \$6.00 — Greek (Spinach, Feta & Gyro Meat) \$7.00

### A La Carte

#### Tiropita \$3.00

Cheese-filled puff pastry

#### Spanakopita \$3.00

Spinach and cheese-filled puff pastry

#### Dolmades \$6.00

Four grape leaves stuffed with ground beef and rice

#### Greek Salad Plate \$6.00 / \$7.00 w/Gyro Meat

Lettuce with tomatoes, cucumbers, sweet onions, Greek olives, Feta cheese and a dinner roll

### Beverages

#### Soft Drinks \$2.00

Bottled Water \$2.00

#### Texas Coffee \$1.00

Greek Coffee \$2.00

Iced Coffee Frappe \$3.00 Wine (bottle) \$20.00/\$25.00/\$30.00

#### Beer \$5.00

Wine (glass) \$5.00

### Pastries

#### Baklava - \$2.00

Nuts, butter & spices in layers of filo pastry, topped with honey syrup

#### Kourambiedes \$2.00

All-butter cookies with toasted almonds, topped with powdered sugar

#### Finikia \$2.00

Sweet honey cookie with various spices, topped with nuts

#### Koulourakia \$3.00

Six twisted butter cookies – great for dunking!

#### Tsoureki \$5.00

A loaf of famous Greek sweet bread

#### Thea Mary's Rizogalo \$3.00 - also sold at Coffee Station

Rich 'n' creamy rice pudding topped with cinnamon

### Desserts

#### Loukoumades \$4.00

Ten hot honey puffs

#### Never-on-a-Sundae \$3.00

Vanilla ice cream topped with baklava sprinkles

## GREEK DANCE PERFORMANCES - THE STEVE G. CALOUDAS ATHLETIC CENTER

### Folk Dance Program performed every hour each evening

Thursday and Friday: Begins at 6:00 p.m.

Saturday: Begins at 5:00 p.m.

Sunday: Begins at 4:00 p.m.

### Children's Dance Program

Saturday: 11:30 a.m., 12:30 p.m., 1:30 p.m., and 2:30 p.m.

Sunday: 12:30 p.m., 1:30 p.m., and 2:30 p.m.

### Folk Dance Program

Greek dance, like the Greek language, has retained much of its identity from ancient times. It is a living, vital force in the Greek way of life, and its spirit brings people together with a true feeling of camaraderie. One fundamental aspect of the Greek dance is that, almost always, it is involved with food, drink, music and song, including celebrations for religious festivities, national holidays, and family celebrations such as weddings and baptisms – events that center around the church life of Orthodox Christians.

Basically, the dances are divided into three main groups, and each dance reflects the culture, customs and traditional costume of the particular region. A dance is either from the islands (*neesiotika*); from the mainland (*demotika*); or popular (*laika*), meaning it is danced throughout Greece -- the islands and the mainland.

### Boutari Wines

#### Elios White (\$5.00/glass - \$20.00/bottle)

Crisp white wine with citrus and melon flavors.

#### Nemea Red (\$25.00/bottle)

Velvety tannins with balanced acidity, ripe cherries, blueberries and chocolate.

#### Elios Red (\$5.00/glass - \$20.00/bottle)

Smooth red with blackberry, plum and mocha flavors.

#### Mavrodaphne (\$25.00/bottle)

This port-like fortified sweet wine is tawny in color and has an intense aroma of black currants, black cherries, coffee and mocha.

#### Retsina (\$5.00/glass - \$20.00/bottle)

A traditional wine that masterfully combines the finesse of the Savatiano grape with pine resin. High acidity with the refreshing taste of eucalyptus.

#### Santorini White (\$30.00/bottle)

The island of Santorini's soil is characteristically dry, which provides the wine its mineral high acidity and citrus characteristics.

#### Moschofilero White (\$25.00/bottle)

A refreshing dry white wine with citrus, floral and melon aromas. Well balanced with intense flavor and a long aromatic finish of orange blossom and grapefruit.

#### Merlot Xinomavro (\$30.00/bottle)

Intense and complex with plum, marmalade of red fruits and berries. Velvety taste with a full-body and a very good balanced flavor of cocoa, coffee and pepper.