

**DIONYSOS - INDOOR RESTAURANT**  
 THURSDAY - SATURDAY 11AM - 8PM ; SUNDAY 12 - 7PM

**PASTRIES**

	Platter	A La Carte
<b>Chicken Riganato</b> <i>Baked 1/2 chicken, marinated in lemon juice and oregano.....</i>	16.00	10.50
<b>Greek Meatballs</b> <i>Baked meatballs made with beef and spices.....</i>	13.00	7.50
<b>Lamb Shank</b> <i>Baked tender lamb shank braised with tomatoes, herbs and red wine.....</i>	27.00	21.50
<b>Souvlaki Platter</b> <i>Marinated pork tenderloin and vegetables grilled on a skewer .....</i>	20.00	14.50
* Platters above served with rice pilaf, string beans, small Greek salad and bread.		
<b>Moussaka</b> <i>Baked layered eggplant, zucchini &amp; potatoes, seasoned ground beef topped with an egg-based béchamel sauce.....</i>	18.50	13.50
<b>Pastitsio</b> <i>Baked layers of macaroni &amp; seasoned ground beef topped with a creamy egg-based béchamel sauce.....</i>	17.25	12.25
<b>Yemista</b> <i>Baked stuffed pepper with seasoned ground beef and rice.....</i>	13.00	8.00
* Platters above served with string beans, small Greek salad and bread.		
<b>Pikilia (Variety)</b> <i>Sampler of Moussaka, Pastitsio, Stuffed Grape Leaves, Greek Meatballs, Spanakopita &amp; small Greek Salad.....</i>	21.00	21.00

<b>Baklava</b> <i>A buttery phyllo pastry layered with walnuts and spices that is topped with a honey syrup.</i>	4.00
<b>Bougatsa</b> <i>A custard filling in phyllo pastry topped with powdered sugar.</i>	5.50
<b>Fenikia</b> <i>Delectably spiced cookie dipped into a honey syrup and sprinkled with walnuts.</i>	3.50
<b>Galaktoboureko</b> <i>Phyllo pastry filled with a light cream custard, topped with a honey syrup.</i>	4.00
<b>Kourabiedes</b> <i>A butter cookie dusted in powdered sugar.</i>	3.50
<b>Koulourakia</b> <i>Delicious butter and egg braided cookie. A great coffee dipper.</i>	5.00
<b>Paximadia</b> <i>A twice-baked cookie, similar to a biscotti.</i>	5.00

**A LA CARTE**

**SIDES**

**TAKE & BAKE**

<b>Calamari *</b> <i>Tender, lightly seasoned, breaded fried squid, with fries</i>	9.00 11.50
<b>Greek Meatballs</b> <i>with fries</i>	7.50 10.00
<b>Greek Village Salad - Large</b> <i>A bed of crisp lettuce, tomatoes, cucumber, red onion, pepperoncini, topped with feta cheese, kalamata olives, &amp; Greek dressing.</i>	10.75
<b>Gyro Sandwich *</b> <i>Slices of a lamb &amp; beef blend seasoned with special spices, wrapped in a pita bread &amp; topped with tomatoes, onions &amp; tzatziki**, with fries</i>	9.00
<b>Souvlaki Sandwich (Chicken or Pork) *</b> <i>Juicy, marinated chicken or pork on a skewer, grilled to perfection. Served on a pita bread with onion, tomato &amp; tzatziki**, with fries</i>	10.25
<b>Spanakopita</b> <i>Layers of buttered phyllo dough filled with spinach, eggs &amp; feta cheese.</i>	12.75 5.75
<b>Tiropita</b> <i>Spiral buttered phyllo filled with a feta cheese &amp; egg mixture.</i>	5.00

<b>Fries</b> <i>Sliced, seasoned potatoes golden fried.</i>	4.50
<b>Greek Village Salad - Small</b> <i>A bed of crisp lettuce, tomatoes, cucumber, red onion, pepperoncini, topped with feta cheese, kalamata olives, &amp; Greek dressing.</i>	4.50
<b>Greek Yogurt</b> <i>Thick strained Greek yogurt topped with honey &amp; walnuts.</i>	3.50
<b>Rice Pilaf</b> <i>Rice seasoned w/Greek herbs steamed in chicken broth.</i>	3.00
<b>Rice Pudding</b> <i>Greek rice pudding is a thick and creamy treat.</i>	3.50
<b>String Beans</b> <i>Baked Greek-style beans blended with onions, tomatoes &amp; spices.</i>	3.00
<b>Stuffed Grape Leaves</b> <i>A blend of rice &amp; special seasonings, wrapped in tender grape leaves.</i>	3.75
<b>Tzatziki</b> <i>Greek yogurt, cucumber &amp; garlic sauce with pita bread</i>	2.75

<b>Moussaka</b> <i>Baked layered eggplant, zucchini and potatoes with seasoned ground beef topped with an egg-based béchamel sauce. Serves 4-6.</i>	37.00
<b>Pastitsio</b> <i>Baked layers of macaroni and seasoned ground beef topped with a creamy egg-based béchamel sauce. Serves 4-6.</i>	35.00
<b>Spanakopita</b> <i>Layers of buttered phyllo dough filled with spinach, eggs and feta cheese. Serves 9.</i>	40.00

**BEVERAGES**

Soft Drinks — Bottled Water	3.00
Greek Lager Beer — Domestic Beer	3.00
Greek Wine — Retsina	3.75
Ouzo	3.75

**TAKE OUT AVAILABLE**  
**610-650-8960**  
**PICKUP AT INDOOR RESTAURANT**  
 saintsophiafestival.com

**BIG TENT GRILL**  
 OPENS FRIDAY 5PM

<b>Calamari</b> <i>Tender, lightly seasoned, breaded fried squid, with fries</i>	9.00 11.50
<b>Fries</b>	4.50
<b>Gyro Sandwich</b> <i>Slices of a lamb &amp; beef blend seasoned with special spices, wrapped in a pita bread &amp; topped with tomatoes, onions &amp; tzatziki**, with fries</i>	9.00 11.50
<b>Hot Dog</b>	2.50
<b>Pita Pizza</b> <i>plain cheese gyro/veggie/pepperoni</i>	4.50 5.75
<b>Souvlaki Sandwich (Chicken or Pork)</b> <i>Juicy, marinated chicken or pork on a skewer, grilled to perfection. Served on a pita bread with onion, tomato &amp; tzatziki**, with fries</i>	10.25 12.75

\* Available indoors only until 3pm Friday  
 \*\* A Greek yogurt, cucumber and garlic sauce

**RAFFLES**  
★ 50/50 ★  
★ CHEER BASKETS ★  
You need not be present to win.  
Tickets are available at our Welcome Booth

**ATM AVAILABLE**  
LOCATED JUST INSIDE  
CULTURAL HALL ENTRANCE

**RELIGIOUS STORE**  
INSIDE CULTURAL HALL  
ORTHODOX BOOKS & ICONS

**FESTIVAL EVENTS**

**GREEK FOLK DANCING**  
The St. Sophia Greek folk dance group will be performing each day.  
FRIDAY - 7 PM  
SATURDAY - 7 PM  
SUNDAY - 4 PM

**VIDEO PRESENTATIONS**  
There will be a continuous showing of videos in our Cultural Center, featuring a Greek travelogue and information on the world of Greek Orthodoxy.

**CHURCH TOURS**  
Church tours and informational lectures will be given in our new church by our pastor, Fr Peter Thornberg and our knowledgeable parishioners. We invite you to take advantage of this unique opportunity to view our newly built Byzantine church and beautiful iconography while you learn about the history and traditions of the Greek Orthodox Christian faith.

**RIDES & AMUSEMENTS**  
Friday 6pm - Close  
Saturday 1pm - Close  
Sunday 1pm - Close

**HELP US RECYCLE**  
Our parish of St. Sophia recycles during its festivals. Please help us preserve our planet earth by recycling glass, plastic bottles & aluminum cans in the designated collection bins.  
Thank you.

**WELCOME**

St. Sophia warmly welcomes all to our Spring Grecian Festival. We thank you for coming and sharing with us the traditions of our Greek Culture.

It is with pride and pleasure that we present this event; and we hope you enjoy these Grecian Festivities. Sample the delicious food and pastries prepared by our parishioners, visit our Byzantine church and enjoy all the entertainment. Taste our special Greek wines and as you lift your glass, our parish wishes you Stin Ygeia Sas: ("To Your Health").

**SPECIAL THANKS**  
St. Sophia appreciates all who have donated towards our festival. Our apologies to any post-printing contributors.

- Don & Helen Avgerinos & Family
- William Bondinell
- The Collegeville Diner
- Georgianna Frenzelas
- Georgia C. Katsafanas
- Stephanie King
- Evangelia A. Klapakis
- Chris Lafakis & Despina Raggousis
- Effie Liacouras
- Vangelica Perillo
- Anastassi & Deborah Theodoropoulos
- Bernie & Helen Thornberg
- Marios Tsiptsis
- Mr. & Mrs. Gregory Voutsinas
- Connie Walsh
- Christopher Zarcone
- George Zavitsanos

**EFHARISTO!**  
Thanks to everyone who attended and all of the volunteers who make this wonderful event possible.

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proudly presents

**SPRING  
GRECIAN  
FESTIVAL  
2022**

THURSDAY THROUGH SUNDAY  
JUNE 2 - 5



**GENERAL FESTIVAL HOURS**  
THUR-SAT : 11AM - 8PM  
SUN : NOON - 7PM

