

# HOLY TRINITY'S TASTE OF GREECE



*Great Greek Food & Pastry  
Live Entertainment & Tours*

**Aug 29-Sep 1, 2024**  
Thursday-Sunday 11am-9pm

**HOLY TRINITY GREEK ORTHODOX CHURCH**  
**985 Providence Blvd., Pittsburgh, PA**

(Corner of Babcock & Cumberland  
across from UPMC Passavant )

**Free Parking and Shuttle Service Available**  
from the **GREEN LOT** at UPMC Passavant  
Shuttle Hours: Thu-Fri 5-11pm; Sat-Sun 10am-11pm

See you Labor Day Weekend!  
[HolyTrinityPgh.org/festival](http://HolyTrinityPgh.org/festival)  
412.366.8700

# Holy Trinity's 2024 "Taste of Greece" – Aug. 29 - Sept. 1

## Inside the Grand Room

### À la Carte (Main Line)

**Braised Lamb Shank** – Lamb shank seasoned with Greek herbs and spices, braised to melt-in-your-mouth tenderness.



**Souvlaki** – Cubes of marinated pork served grilled on a skewer

**Chicken Oreganato** – Roasted half-chicken marinated in lemon, olive oil, and assorted Mediterranean spices

**Fish Plaki\*** – Cod loin baked in a tomato-based sauce with assorted fresh vegetables, seasoned with Old Bay, and crowned with lemon

**Moussaka** – Layers of potato, eggplant, and perfectly seasoned ground meat topped with a rich, creamy Béchamel sauce

**Pastitsio** – Layers of pasta noodles tossed with butter and cheese, and perfectly seasoned ground meat, topped with a rich, creamy Béchamel sauce

**Souzoukaki** – Greek baked meatball simmered in a tomato-wine sauce

**Spanakopita\*** – Layers of phyllo dough filled with a mixture of spinach, green onion, egg, and a blend of feta, ricotta, parmesan, and cottage cheeses

**Tiropita\*** – Layers of phyllo dough filled with a mixture of feta, ricotta, parmesan, and cream cheeses

**Dolmacha\*** – Seasoned rice, wrapped in a grape leaf

**Green Bean Yiahni\*** – Tender green beans, zucchini, and onions simmered with Mediterranean spices in a tomato sauce

**Greek Side Salad\*** – Spring salad greens, tomatoes, Kalamata olives, feta cheese, pepperoncini, and Greek dressing

**Rice Pilaf** – White rice sautéed in butter with caramelized onions and simmered in chicken broth

**Rhizoghallo** – Delicious homemade Greek rice pudding

### Pastries

**Baklava** – Layers of phyllo dough, alternated with layers of chopped walnuts, cinnamon, and sugar, drenched in honey syrup

**Chocolate Baklava** – Our original homemade baklava filled with chocolate morsels and drizzled with chocolate syrup

**Galaktoboureko** – Delicate custard filling in a blanket of tissue-thin phyllo, topped with sweet syrup

**Kourambietes** – Wedding butter cookies topped with powdered sugar

**Finikia** – Crisp cookies drenched in honey syrup, sprinkled with walnuts

**Diples** – Thin sheets of dough, folded and fried, drenched in honey syrup, and topped with cinnamon and chopped walnuts

**Kataifi** – Chopped walnuts rolled in shredded phyllo dough, baked, then soaked in honey syrup

**Koulourakia** – Crisp butter cookie twists perfect for dunking!

**Karithopita** – Walnut cake lightly spiced with citrus, cloves, and cinnamon, crowned with clove laced syrup

**Apricot Roll** – Apricot filling wrapped in phyllo, topped with apricot syrup

**Rhizoghallo** – Delicious homemade Greek rice pudding

**Portokalopita** – Mouthwatering orange cake with aromas & blends of fresh orange & yogurt bathed in sweet orange syrup



## Outside Under the Tent

### Gyro Booth

**Gyro** – Slow-roasted gyro meat (beef/lamb) wrapped in grilled pita bread. Topped with tomatoes, onions, lettuce, and tzatziki sauce

**Chicken Pita** – Slices of marinated chicken wrapped in grilled pita bread. Topped with tomatoes, onions, lettuce, and tzatziki sauce

**Greek Salad\*** – Spring salad greens, tomatoes, Kalamata olives, feta cheese, pepperoncini, and Greek dressing

**Gyro Salad** – Greek salad topped with slices of slow-roasted gyro meat

**Grilled Chicken Salad** – Greek salad topped with slices of marinated grilled chicken

**Greek Fries\*** – French fries seasoned w/ Greek spices and topped w/ feta

**Rhizoghallo** – Delicious homemade Greek rice pudding

### Finger Food Booth

**Saganaki\*** – Kefalograviera cheese, pan-sautéed until crisp and finished with a brandy flambé and an OPA! Served with a side of grilled pita

**Calamari\*** – Squid lightly breaded and deep-fried, topped with a spritz of lemon

**Smelts\*** – Freshwater smelts lightly breaded, deep-fried, topped with a spritz of lemon

### Dessert Booths

**Loukoumathes** – Puffs of dough, deep fried to a golden crispness then dipped in a warm, velvety-thick syrup and sprinkled with cinnamon

**Baklava Sundae** – Vanilla soft serve ice cream topped with baklava, chocolate syrup, whipped cream and a cherry

**Rhizoghallo** – Delicious homemade Greek rice pudding

## Multiple Locations

### Beverages

**All Locations:** Assorted sodas, water, iced tea, lemonade

**Outdoor Bar Only:** Greek wines, Ouzo, Metaxa, domestic and specialty beers on tap

**Located in the Gallery:** Regular and Decaffeinated coffee

*\* Indicates meatless dishes*

*Prices subject to change*