



On behalf of the entire community of Holy Mother of God Greek Orthodox Church, I extend to you our warmest welcome to Tallahassee's Greek Food Festival 2019!

We hope you enjoy the music, dancing and Greek hospitality to make your visit feel like home. I believe you'll find that we share love of family, laughter and enjoyment of great food. Besides the food and dancing, you are invited to our place of worship to partake of a church tour that will lead you to the ancient traditions of the Orthodox Christian faith.

I hope I have a chance to meet you during your visit to the festival and once again welcome to our home.

God Bless You and Your Families,
Rev. Fr. Robert J. O'Loughlin

EXPERIENCE

Church Tours with Father Robert O'Loughlin

FRIDAY	SATURDAY
11:00 am	11:00 am
1:00 pm	1:00 pm
4:00 pm	4:00 pm
6:30 pm	

- Tours last approx. 30 minutes
- No food, drinks or smoking in church
- Church will be open
Fri. 10:00 am - 7:00 pm
Sat. 10:00 am - 5:00 pm

ENTERTAINMENT & AGORA



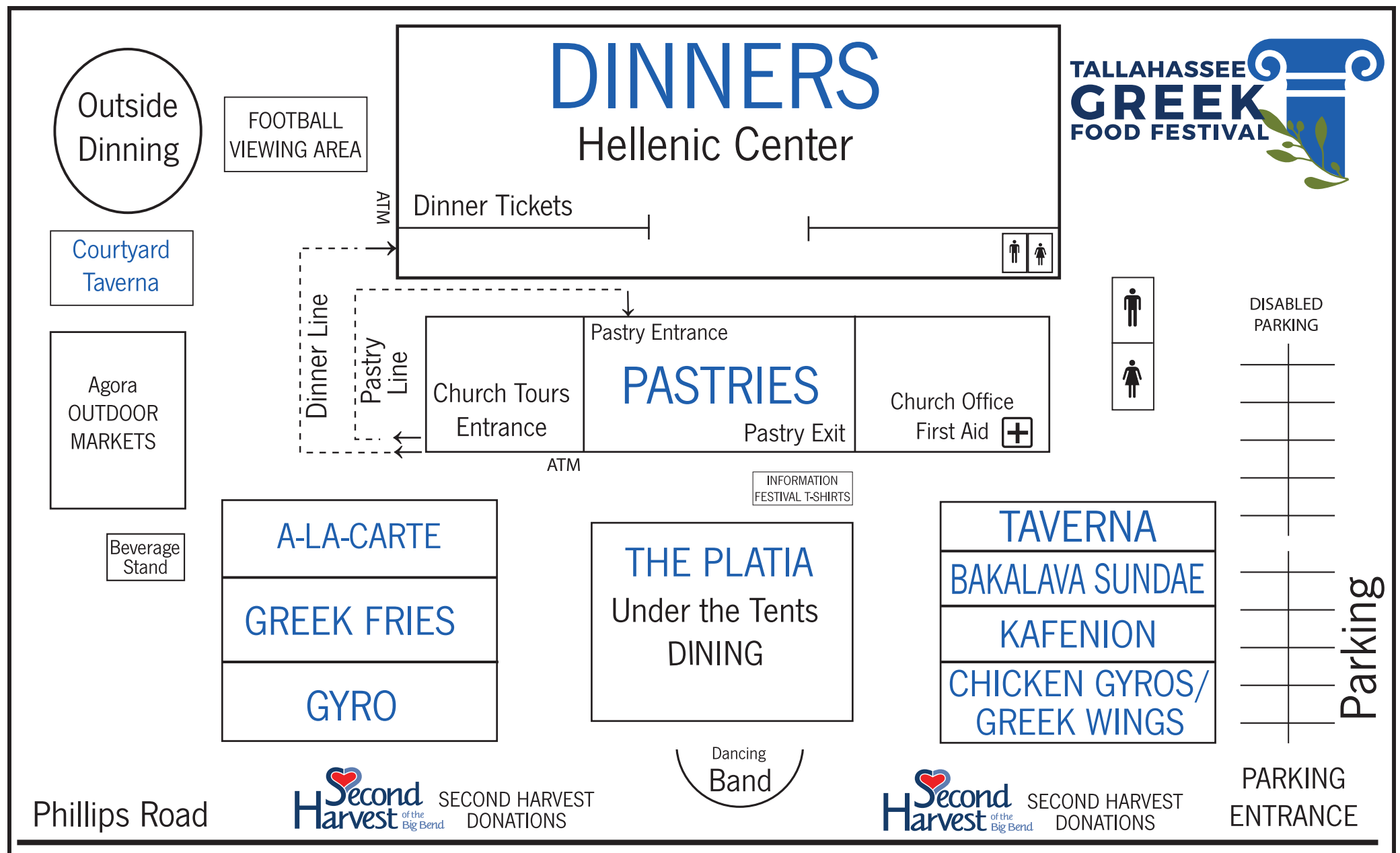
LIVE GREEK MUSIC BY NICK TRIVELAS AND A NIGHT IN ATHENS TRIO

GREEK DANCING PERFORMANCES

Performance times posted around the festival grounds

AGORA (IMPORTS/SHOPPING)

Featuring unique, imported items from Greece including jewelry, clothing and Greek Art & Music.



FRIDAY-SATURDAY
OCTOBER 18-19
10 AM - 10 PM

HOLY MOTHER OF GOD
GREEK ORTHODOX CHURCH
1645 PHILLIPS ROAD



TALLAHASSEEGREEKFOODFEST.COM

ACCOMMODATIONS ATM Available • Disabled Parking with placard • Please no Pets

IN OUR KOUZINA ∞ KITCHEN

The Hellenic Center (located on the backside of the church) offers plenty of indoor seating or you can dine under the tents outside as well.

DELUXE PLATTER \$ 17.00

Pastitsio – A hearty casserole of seasoned ground beef, Greek-style macaroni topped with a creamy béchamel sauce.

Souvlaki – Succulent, lean cubes of pork skewered and marinated Greek style charcoal grilled to perfection.

Spanakopita – Spinach, feta cheese and herbs wrapped in flaky, buttery filo.

Tiropita – A savory feta cheese mixture baked in flaky buttery filo.

Fassolakia – Tasty Greek style green beans with tomato and onions.

Greek Salad – Lettuce, tomatoes, green peppers and onions, feta, Kalamata olives and Salonika pepper topped with our delicious homemade creamy Greek dressing served with a roll.

SOUVLAKI PLATTER \$ 12.00

Souvlaki Pork, Spanakopita, Tiropita, Fassolakia, Greek Salad served with a roll.

ATHENIAN GREEK SALAD..... \$ 12.00

A spin on our classic Athenian Greek Salad - includes a scoop of Greek Potato Salad.



A-LA-CARTE BOOTH

HELLENIC SAMPLER.....\$17.00

Choice of Moussaka or Pastitsio and one each of Domaldes, Spanakopita, Tiropita and Souvlaki.

SOUVLAKI \$ 9.00

Succulent, lean cubes of Pork marinated Greek style with Pita bread and Tzatziki.

MOUSSAKA \$ 8.00

Layers of ground beef, eggplant ("melitzanes"), and Greek spices topped with a creamy béchamel sauce.

PASTITSIO \$ 8.00

A hearty casserole of seasoned ground beef and Greek-style macaroni topped with a creamy béchamel sauce.

DOLMADES \$ 5.00

A tasty ground beef and rice stuffed grape leaf - Order includes 3.

SPANAKOPITA..... \$ 5.00

Spinach, feta cheese, and herbs wrapped in flaky, buttery filo - Order includes 3.

TIROPITA..... \$ 5.00

A savory feta cheese mixture wrapped in flaky, buttery filo - Order includes 3.

IN THE PLATIA ∞ OUTSIDE UNDER THE TENTS

GYRO \$ 9.00

Thin slices of seasoned beef and lamb wrapped in a grilled Pita and topped with onions, chopped tomatoes and Tzatziki.

CHICKEN GYRO..... \$ 9.00

Seasoned chicken wrapped in a grilled Pita and topped with onions, chopped tomatoes and Tzatziki.

GREEK CHICKEN WINGS \$ 8.00

8 Greek Style Chicken Wings and Tzatziki.

GREEK FRIES \$ 5.00

Our famous Greek fries.

BAKLAVA SUNDAE..... \$ 6.00

Vanilla Ice Cream topped with Baklava crumbles (Hot Fudge Optional).

KAFENION

Greek Coffee.....\$3.00

Greek Frappe.....\$3.00

American Coffee.....\$2.00

Pastry Sampler.....\$7.00

TAVERNA

SOFT DRINKS + SWEET TEA \$ 2.00

BOTTLED WATER \$ 2.00

DOMESTIC BEER \$ 4.00

PROOF 850 \$ 6.00

GREEK BEER \$ 5.00

GREEK WINES

BY THE BOTTLE \$25.00

GREEK RED WINE..... \$ 5.00

MAVRODAPHNE \$ 5.00

GREEK WHITE WINE..... \$ 5.00

RETSINA..... \$ 5.00

LIQUEUR & BRANDY

OOUZO - GREEK LIQUEUR..... \$ 5.00

METAXA - BRANDY \$ 5.00

PASTRIES

PASTRY SAMPLER BOX \$7.00-\$18.00-\$20.00

Various sampler boxes available. Can also be purchased in the Kafenion.

ALMOND COOKIE.....\$ 3.50

A chewy almond flavored cookie covered with almonds. A crowd pleaser!

ALMOND COOKIE WITH CHERRY\$ 3.50

An almond flavored cookie with a cherry on top.

ALMOND APRICOT COOKIE.....\$ 3.50

Our favorite! A delicious cookie filled with Apricot jam.

OUR FAMOUS BAKLAVA.....\$4.00

A classic Greek dessert! Layered flaky filo pastry filled with chopped walnuts, butter and honey syrup.

BAKALVA CHEESECAKE.....\$5.00

A delicious combination of cheesecake mixed with Baklava crumbs inside and topped with layers of Baklava.

CHOCOLATE KOK.....\$5.00

Always first to sell out - our famous Greek Chocolate Cake.

DIPLES\$4.00

Deep fried dough, sprinkled with honey, cinnamon and powdered sugar.

FINIKIA (MELOMAKARONA)\$ 2.50

A delicious combination of orange and cinnamon.

FLOGERES - CHOCOLATE DRIZZLE.....\$ 3.00

Rolled Baklava decorated with chocolate.

GALATOBOUREKO.....\$4.00

Baked layers of filo generously filled with Greek style custard & glazed with syrup.

KARITHOPITA \$ 3.00

A delicious walnut cake drizzled with syrup.

KATAIFE \$ 3.50

Shredded wheat pastry filled with walnuts, almonds and honey.

KOULOURAKIA \$ 7.00

Crispy butter Greek Easter cookie that are perfect with coffee or tea.

KOURAMBIEDES \$ 3.00

Short bread cookies covered with powdered sugar. Traditionally served at weddings.

LOUKOUMI \$ 1.00

Greek candy flavored with rose water and nuts.

PAXIMADIA.....\$ 7.00

Toasted cookies with a distinct flavor of cinnamon. Great for dunking in your morning coffee.

RICE PUDDING \$ 5.00

Creamy rice pudding with a touch of cinnamon.

