

On behalf of the entire community of Holy Mother of God Greek Orthodox Church, I extend to you our warmest welcome back to Tallahassee's Greek Festival 2022!

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. We also share with you 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

AGORA

AGORA (IMPORTS/SHOPPING)

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

ENTERTAINMENT

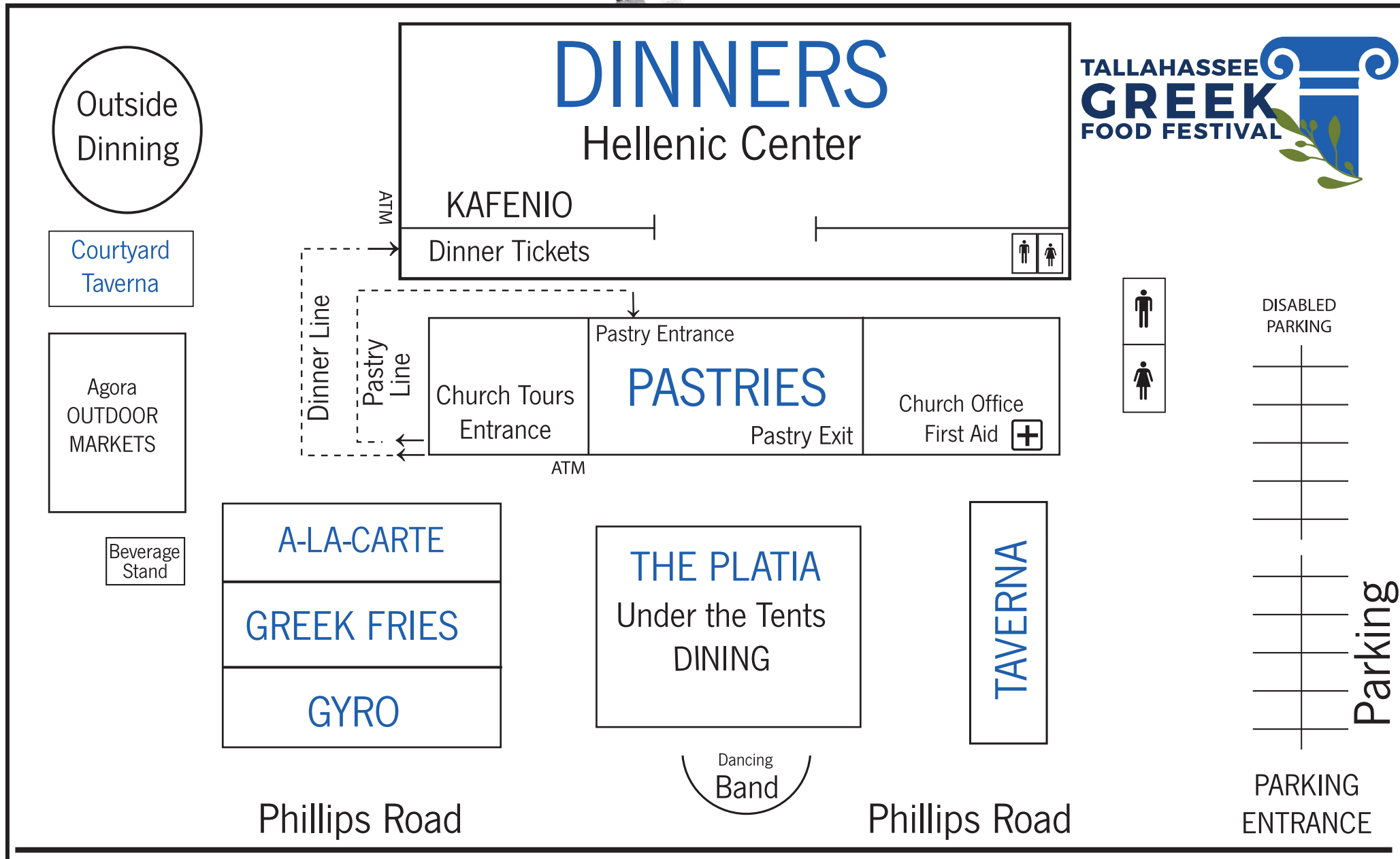


LIVE GREEK MUSIC BY
**Hellenic Influence
Band**



HELLENIC GREEK DANCE PERFORMANCES

WILL TAKE PLACE THROUGHOUT THE FESTIVAL
BY OUR THREE DANCE GROUPS
TIMES ARE POSTED AROUND THE FESTIVAL GROUNDS



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

TALLAHASSEE GREEK FOOD FESTIVAL 2022



FRIDAY-SATURDAY
NOVEMBER 4-5
10 AM - 10 PM

HOLY MOTHER OF GOD
GREEK ORTHODOX CHURCH
1645 PHILLIPS ROAD



TALLAHASSEEGREEKFOODFEST.COM

THE ATHENIAN DINER

 At the Hellenic Center 
(located on the backside of the church)

It offers plenty of indoor seating or you can dine outside under the umbrellas as well

SPANAKOPITA - 4 PIECES..... \$6.00

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

SMALL GREEK SALAD \$ 5.00

Served with a fresh bread roll.

LARGE GREEK SALAD \$ 12.00

A meal in itself for one or share with another or more!

Fresh salad greens, tomatoes, onions, green peppers and cucumbers, tossed with vinaigrette dressing, topped with feta cheese, Kalamata olives and Salonika peppers.

PASTITSIO DINNER \$ 13.00

PASTITSIO: Ground beef and pasta casserole topped with béchamel sauce, served with fresh green beans.

GREEN BEANS: Steamed and sprinkled with virgin olive oil & lemon juice. Fresh bread roll.

** add a Small Greek Salad for \$4.00*

MOUSSAKA DINNER \$ 13.00

MOUSSAKA: Layers of ground beef & sliced eggplant seasoned and topped with béchamel sauce, served with **RICE PILAF: Greek Style**, made with fresh diced tomato, thinly chopped onions and light seasoning. Fresh bread roll.

** add a Small Greek Salad for \$4.00*

CHICKEN DINNER..... DARK MEAT \$ 12.00

WHITE MEAT \$ 13.00

OVEN BAKED GREEK STYLE - QUARTER CHICKEN

Marinated with virgin olive oil, fresh lemon juice & seasoning herbs. Served with: **RICE PILAF: Greek Style**, made with fresh diced tomato, thinly chopped onions and light seasoning and **GREEN BEANS:** Steamed & sprinkled with virgin olive oil & lemon juice. Fresh bread roll.

** add a Small Greek Salad for \$4.00*

VEGETARIAN PLATE \$ 10.00

Greek Style **RICE PILAF** with fresh diced tomato and thinly chopped onion, steamed **GREEN BEANS**, two (2) pieces of **SPANAKOPITA** and a fresh bread roll.

** add a Small Greek Salad for \$4.00*

Four (4) Pieces of Spanakopita \$6.00

Visit our **KAFENIO** for coffee, desserts & pastries

Check the **Taverna** at our courtyard for wine, beer & soft drinks

IN THE PLATIA [∞] OUTSIDE UNDER THE TENTS

GYRO\$ 10.00

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

A-LA-CARTE

SOUVLAKI..... \$ 8.00

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

GREEK FRIES \$ 5.00

Our famous Greek fries.

COMBINATION.....\$ 12.00

Greek fries & Souvlaki.

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.

TAVERNA

SOFT DRINKS + SWEET TEA..... \$ 2.00

BOTTLED WATER..... \$ 2.00

DOMESTIC BEER..... \$ 6.00

PROOF MANGO\$ 7.00

PROOF 850\$ 7.00

GREEK BEER\$ 7.00

GREEK WINES

BY THE BOTTLE\$30.00

GREEK RED WINE..... \$ 6.00

MAVRODAPHNE..... \$ 6.00

GREEK WHITE WINE \$ 6.00

RETSINA..... \$ 6.00

OUZO – GREEK LIQUEUR \$ 6.00

METAXA – BRANDY \$ 6.00

PASTRIES

PASTRY SAMPLER BOX

\$8.00-\$23.00

Various sampler boxes available.

Can also be purchased in the Kafenio.

ALMOND CRESCENT COOKIE.....\$ 4.00

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

ALMOND COOKIE WITH CHERRY \$ 4.00

An Almond flavored cookie with a cherry on top

BAKLAVA.....\$5.00

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

BAKLAVA CHEESECAKE.....\$6.00

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

CHOCOLATE KOK\$6.00

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

DIPLES.....\$4.00

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

FLOGERES\$ 3.50

Rolled filo dough with ground walnuts and honey

FINIKIA (MELOMAKARONA)\$ 2.50

A delicious combination of orange and cinnamon.

GALATBOUREKO\$4.50

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

KATAIFE\$ 4.00

Shredded wheat pastry filled with walnuts, almonds and honey.

KOULOURLAKIA\$ 8.00

Crispy butter sesame sprinkled 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 \$ 8.00

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, Hands down the best rice pudding.