

ENTERTAINMENT & ACTIVITIES

- .Greek Food
- .Indoor Taverna & Outdoor Taverna
- .Kaffenio
- .Live Greek Music (Nightly)
- .Greek Desserts & Pasteries
- .Cultural Exhibits & Church Tour
- .Folk Dancing (Under the Tent)
- .Flea Market
- .Boutiques
- .50/50 Raffle
- .Gourmet Gift Basket Raffles
- .ATM on Premises
- .Children's Rides and Carnival Treats

Friday,
Noon-Midnight

Saturday,
Noon-Midnight

Sunday, Noon-7pm

OPA OPA



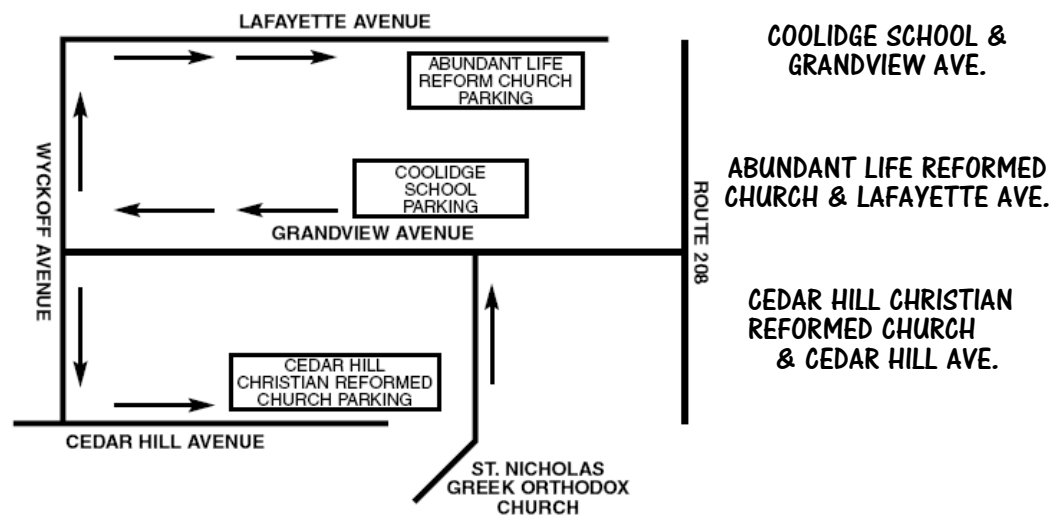
A special thank you to all who contributed their valuable time, efforts, and talents to make this festival a success!

ΕΦΧΑΡΙΣΤΟ
"Thank You"

We also want to thank our gracious donors who have contributed food, drink and other items to our Festival again this year. Please patronize these donors who are listed on our Donor Boards located throughout the Festival grounds.

~ Festival Committee

Three Additional Parking Locations & Free Shuttle Buses



ST. NICHOLAS GREEK FESTIVAL

September 9-10-11

Friday, Noon-Midnight

Saturday, Noon-Midnight

Rain or Shine Sunday, Noon-7pm

- | | |
|------------------|-----------------------------|
| .Greek Food | .Folk Dancing |
| .Pasteries | .Live Greek Music |
| .Wine & Ouzo | .Children's Rides and Games |
| .Indoor Taverna | .Cultural Exhibits |
| .Outdoor Taverna | .Boutiques |
| .Kaffenio | .Flea Market |

Flea Market Opens

*Friday & Saturday at 9am

*Sunday at Noon

Free Admission and Parking

201-652-4774 www.stnicholasnj.org

467 Granview Avenue, Wyckoff, NJ

(off Route 208)

Free Drawing

GIFT BASKET

FILLED WITH AN ASSORTMENT OF GREEK SPECIALTY ITEMS

Fill out information on reverse side and return. Winner need not be present.

INDOOR TAVERNA

KALI OREXI
"Have a hearty appetite"

Mezedes Platter \$10.00

Platter consisting of tyropita, dolmades, keftedes, Feta cheese, Kalamata olives, and Salonika peppers with pita bread

Greek Salad Platter \$7.00

Fresh greens, tomatoes, Feta cheese, Kalamata olives, dolmades, Salonika peppers tossed in a Greek salad dressing and served with bread

Moussaka \$10.00

Baked layers of eggplant, potatoes, fresh ground meat, topped with Bechamel sauce and oven baked

Pastitsio \$10.00

Macaroni layered with chopped meat, seasoned with spices, topped with cream sauce and oven baked

Leg of Lamb with Baked Orzo Yuvetsi \$12.00

Succulent leg of lamb shank braised and slow cooked in tomato and garlic and served on a bed of orzo.

Dolmadakia \$5.00

Grapevine leaves stuffed with rice

Tyropitakia \$5.00

Mixture of cheeses rolled in filo dough and baked

Spanakopitakia \$5.00

Spinach and cheese rolled in filo dough and baked

Keftedes \$5.00

Greek meatballs

Tzatziki \$5.00

Cucumber dip served with bread

Taramosalata \$5.00

Red caviar spread served with olives and bread

KAFFENIO

Greek Pastries and Desserts

Greek Coffee \$2.00 Coffee, Tea or Decaf. \$1.00

Greek Coffee and Ouzo \$5.00

OUTDOOR TAVERNA

UNDER THE TENTS

UNDER THE TENTS

Charcoal Grilled Octopus with Ouzo \$16.00

Baby Lamb Platter \$12.00

Spit-roasted lamb served with orzo

Gyro Platter \$8.00

Slices of pressed beef with Greek salad, Tzatziki sauce

Charcoal Grilled Octopus \$12.00

Souvlaki on Pita \$6.00

Marinated pork or chicken with Tzatziki sauce

Gyro on Pita \$6.00

Slices of pressed beef with Tzatziki sauce

Charcoal Grilled Loukanika \$7.00

Greek sausage

Souvlaki on a stick \$4.00

Marinated pork or chicken cubes grilled to perfection

Agean Fries \$3.00

Seasoned potatoes

Hot Dog \$2.00

Loukoumades \$5.00

Deep-fried dough puffs dipped in a honey syrup

BAR

Greek Beer Bottle \$4.00

Greek Wines: Glass \$4.00 Bottle \$14.00 & up

Ouzo: Glass \$5.00 Bottle \$30.00

Metaxa Brandy: Glass \$5.50 Bottle \$40.00



Light Beer \$3.00

Soda \$2.00

Greek Fruit Drink \$2.00

Bottled Water \$2.00



GREEK PASTRIES & DESSERTS

A VARIETY OF HOMEMADE GREEK PASTRIES AND DESSERTS PREPARED BY THE LADIES OF THE PARISH

Creme Kataifi \$5.00

Whipped creme, chopped walnuts, shredded wheat and honey syrup

Kataifi \$5.00

Chopped walnuts, shredded wheat and honey syrup

Ravani \$3.00

Cake made with farina and moistened with honey syrup

Galaktoboureko \$5.00

Creamy milk custard baked in filo dough

Baklava \$3.00

Layers of filo dough with chopped walnuts and honey syrup

Finikia \$1.50

Cookies dipped in honey syrup and rolled in nuts and cinnamon



Rizogalo \$3.00

Creamy rice pudding

Koulourakia \$5.00

Crispy butter cookies

Kourambiedes (3) \$1.00

Butter cookies sprinkled with confectioners sugar

Pasta Flora \$2.00

Jam tart topped with latticework

HOT BEVERAGES

Greek Coffee and Ouzo \$5.00 Greek Coffee \$2.00 Coffee, Tea or Decaf. \$1.00

GIFT BASKET

Name _____

Address _____

Phone # _____