

Under the Tents

OUTDOOR TAVERNA

Under the Tents

Charcoal Grilled Octopus with Ouzo \$12.00

Baby Lamb Platter \$10.00

Spit-roasted lamb served with orzo, salad and bread

***Gyro Platter** \$8.00

Slices of pressed beef with Greek salad, Tzatziki sauce and Pita bread

Charcoal Grilled Octopus \$8.00

***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 \$6.00

Greek sausage

***Souvlaki on a stick** \$4.00

Marinated pork or chicken cubes grilled to perfection

***Aegean Fries** \$3.00

Seasoned potatoes

Hot Dog \$2.00

Loukoumades \$5.00

Deep-fried dough puffs dipped in honey syrup

* SPECIAL BUSINESS TAKEOUT LUNCH MENU

Friday, September 5th, 11AM—2PM

BAR

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 (can) \$2.00

Greek Fruit Drink \$2.00

Bottled Water \$2.00

KAFFENIO

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

Demitasse

Demitasse

Regular

Greek Pastries and Desserts

WE ACKNOWLEDGE WITH SINCERE APPRECIATION THE FOLLOWING DONORS TO OUR 2008 GREEK FESTIVAL

Arena Diner	Horizon Diner	Pirylis Distributors	Steven's Best Buy
Bacari Grill	It's Greek To Me/Ridgwd	Plaza 23	Suburban Diner
Biagio's Restaurant	John Nonas	Pompton Queen	The Coachhouse
Candlewick	Key West Diner/NYC	Ranch 1/GSP	The Venetian
Chicken Supreme	King George Diner	River View East Grill	Three Guys Restaurant
Coffee Assoc., Inc.	Land and Sea Restaurant	Roxanne's Restaurant	Tiffany Diner
Crow's Nest	Louie's Charcoal Pit	Sale & Pepe/NYC	Tom Sawyer
Daily Treat	Matthew's Colonial Diner	San Remo Pizza	Triboro Diner
Eleni's Pancake House	Matthew's Westwood	Seasons	Varka Restaurant
Empress Diner	McDonalds/George Slider	Seville Diner/Westwood	Village Grill
Gotham Grill	Millburn Diner	Shoprite/Livingston	Wayne Crest Diner
Grand Chalet	Mirandas Cafe	Shoprite/Ramsey	Wendy's/Wayne
Graycliff	New Heritage Diner	Skyline Ringwood Diner	Willett House
Greek City	Oceanos Restaurant	South City Grill	
Hillside Diner	Pete's Corner	State Line Diner	

ST. NICHOLAS GREEK FESTIVAL

467 GRANDVIEW AVE, WYCKOFF, NJ (OFF ROUTE 208)

Kalosorisate! Welcome!



SEPTEMBER 5-6-7
Friday, Noon-Midnight
Saturday, Noon-Midnight
Sunday, Noon-7 PM

Flea Market Opens
9 am Fri & Sat; Noon Sun

Rain or Shine

- GREEK FOOD
- PASTRIES
- WINES & OUZO
- INDOOR TAVERNA
- OUTDOOR TAVERNA
- KAFFENIO
- FOLK DANCING
- LIVE GREEK MUSIC
- CHILDREN'S RIDES & GAMES
- CULTURAL EXHIBITS
- BOUTIQUES
- FLEA MARKET

Free Admission and Parking

201-652-4774

INDOOR TAVERNA

All entrees are served with Greek salad and bread except the Greek Salad Platter.

Kali orexi ! Good appetite!

Shish Kabob or Chicken Kabob \$10.00

Marinated spring lamb on a skewer with tomatoes, onions, and green peppers, broiled and served on a bed of rice pilaf

Pikilia \$10.00

Platter consisting of pastitsio, spanakopita, tyropita, dolmades, keftedes, Feta cheese, Kalamata olives, and Salonika peppers

Leg of Lamb with Baked Orzo Yuvetsi \$10.00

Succulent leg of lamb slices, seasoned with a hint of garlic, baked until golden brown and served on a bed of orzo

Baked Lamb Shank over Orzo \$10.00

Mouth-watering lamb shank brazed and slow cooked in tomato and garlic and served on a bed of orzo

Greek Sea Captain's Special \$10.00

Baked Cod Plaki Style - Cod baked in whole tomatoes, onions, dill and parsley and served over rice

***Moussaka \$10.00**

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

***Pastitsio \$10.00**

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

Chicken Avgolemono \$10.00

Boneless breast with artichokes, roasted peppers and lemon butter sauce served over rice

***Spanakopita \$9.00**

A mixture of spinach, imported cheese, eggs and herbs, layered between wafer thin filo dough and oven baked

***Greek Salad Platter \$7.00**

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

Take-out orders available. Please ask your hostess.

* SPECIAL BUSINESS TAKEOUT LUNCH MENU
Friday, September 5th, 11AM—2PM

APPETIZERS

Dolmadakia \$4.00

Grapevine leaves stuffed with rice

Tyropitakia \$4.00

Mixture of cheeses rolled in filo dough and baked

Spanakopitakia \$4.00

Spinach and cheese rolled in filo dough and baked

Keftedes \$4.00

Greek meatballs

Tzatziki \$4.00

Cucumber dip served with bread

Taramosalata \$4.00

Red caviar spread served with olives and bread

GREEK PASTRIES & DESSERTS

Crème Kataifi \$5.00

Whipped crème with chopped walnuts, shredded wheat and honey syrup

Kataifi \$4.00

Chopped walnuts, shredded wheat and honey syrup

Koulourakia \$4.00

Crispy butter cookies

Galaktoboureko \$4.00

Creamy milk custard baked in filo dough

Baklava \$3.00

Layers of filo dough with chopped walnuts and honey syrup

Tsoureki \$8.00

Greek sweet bread

Migdalota \$2.50

Almond macaroons

Ravani \$4.00

Cake made with farina and moistened with honey syrup

Rizogalo \$3.00

Creamy rice pudding

Kourambiedes \$1.50

Butter cookies sprinkled with confectioners sugar

Finikia \$1.50

Cookies dipped in honey syrup and rolled in nuts and cinnamon

Karidopita \$4.00

Walnut cake with honey syrup

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Soda (can) \$2.00

Metaxa Brandy: Glass \$5.50 • Bottle \$40.00

Greek Fruit Drink \$2.00

Greek Beer (bottle) \$4.00

Bottled Water \$2.00

HOT BEVERAGES

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

Demitasse

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Regular