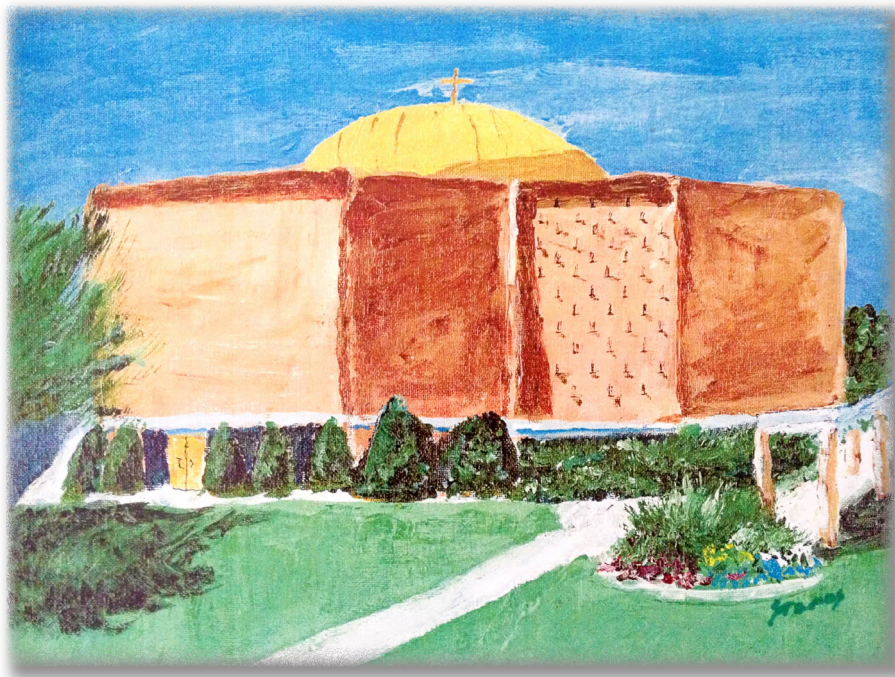


TASTE OF GREECE

September 6-8, 2019



Yia'sas | Welcome

Welcome to the 31st Minneapolis Greek Festival!

Greek food, live music, and dancing are staples of the weekend. Plus, you can attend food demonstrations, try out the language, learn about the Orthodox Christian faith, shop in the boutique, and enjoy the warm hospitality for which Greeks are known.

A large portion of the Festival and its proceeds goes to charity, so come for a visit, do some good, and feel like a Greek at the Taste of Greece!

Fr. George Dokos
Proistamenos

Jim Geogleris
Festival Chair

*Join us for the Blessing of the Animals!
Saturday at 11:30 a.m. on the front lawn,
then stay for the rest of the festivities beginning at noon.*

~ Under the Outdoor Tents ~

– Dinners –

Add **Greek-style green beans** to any dinner for **4 tickets**.

- Lamb** _____ **13 Tickets**
Traditional Greek roasted lamb dinner served with rice pilaf and pita bread.
- Chicken** _____ **10 Tickets**
Baked Greek-style (thigh and leg) and served with rice pilaf and pita bread.
- Pastitsio (Greek Lasagna)** _____ **12 Tickets**
*Macaroni & seasoned ground beef with a creamy bechamel sauce, baked until golden brown.
Served with pita bread.*
- Loukaniko** _____ **9 Tickets**
Traditional Greek sausage served over rice pilaf and accompanied by pita bread.
- Souvlaki** _____ **1 Stick: 8 Tickets / 2 Sticks: 12 Tickets**
Grilled pork kabob served with rice pilaf and pita bread.
- Greek-style Green Beans** _____ **5 Tickets**
Made with stewed tomatoes, onions, and Greek seasoning.



– Appetizers –

- Spanakopita (Spinach Pie)** _____ **5 Tickets**
A blend of spinach and Greek cheeses, wrapped in phyllo and baked to perfection.
- Tiropita (Cheese Pie)** _____ **5 Tickets**
A blend of Greek cheeses, wrapped in phyllo and baked until golden.
- Spanakopita & Tiropita** _____ **5 Tickets**
Try one of each!
- Souvlaki** _____ **5 Tickets**
*Pork shish-kabob cooked over the grill with seasonings and lemon.
Add fresh pita bread or tzatziki* for 1 ticket per item.*
- Dolmathes** _____ **5 Tickets**
Grape leaves stuffed with rice and spices and served with tzatziki.*
- Mezethes** _____ **5 Tickets**
Appetizer plate with hummus, tzatziki, zesty feta spread, and fresh pita bread.*
- Greek Salad** _____ **Small: 5 Tickets / Large: 8 Tickets**
A lettuce salad mixed with tomatoes, red onion, feta cheese, Greek olives, peppercini peppers, Greek dressing, and served with fresh pita bread.
- Greek Salad with Meat** _____ **11 Tickets**
Large Greek salad with a generous topping of gyro meat or pork souvlaki.

*Cucumber yogurt sauce



– Sandwiches –

- Gyros** _____ **8 Tickets**
A blend of beef and lamb, roasted and served with tomato, onion and tzatziki on fresh pita bread.*
- Lamb Burger** _____ **10 Tickets**
1/3 lb. ground lamb patty grilled to perfection! Served with tzatziki.*
- Lamb Sandwich** _____ **11 Tickets**
Leg of lamb slices inside pita, topped with tzatziki, tomato, and onion.*
- Souvlaki Sandwich** _____ **8 Tickets**
Grilled pork shish-kabob served with tomato, onion and tzatziki on fresh pita bread.*
- Loukaniko Sandwich** _____ **9 Tickets**
Traditional Greek sausage served with tzatziki, onion, and tomato on fresh pita bread.*
- Greek Dog** _____ **5 Tickets**
100% all beef hot dog grilled the Greek way.
- Greek Fries** _____ **4 Tickets**
Fried in fine Greek olive oil and sprinkled with a secret Greek seasoning.
- Tzatziki* or Feisty Feta Cup** _____ **1 Ticket**

*Cucumber yogurt sauce

– Beverages –

~ In the Great Hall and Outdoors ~

Water	2 Tickets
Iced Tea, Lemonade, Sodas	3 Tickets
Imported Greek Beer (Mythos and Fix)	7 Tickets
Coors Light	6 Tickets
Greek Wine	Glass: 7 Tickets / Bottle: 30 Tickets
<i>Red and white wine.</i>	
Greek Wine Flights	9 Tickets
<i>In the Courtyard Café. Sample three premium wines from various regions in Greece.</i>	
Ouzo	7 Tickets
Metaxa	7 Tickets
White Claw	6 Tickets

~ In the Terrace Room ~

– Pastries –

Amygdalota	4 Tickets
<i>A crescent-shaped Greek almond macaroon topped with blanched almonds</i>	
Baklava	3 Tickets / Individual 18 Tickets / Pack
<i>The most famous of all Greek desserts, consisting of buttered layers of flaky phyllo surrounding a delectable center of chopped walnuts and spices. It is baked and laced with a special syrup.</i>	
Chocolate Baklava	3 Tickets / Individual 18 Tickets / Pack
<i>Chocolate morsels added in the layers of buttered phyllo and chopped walnuts. Topped with chocolate drizzle.</i>	
Galaktobouriko	6 Tickets
<i>Custard topped with layers of buttered phyllo and baked to a golden brown then drizzled with syrup and a touch of cinnamon.</i>	
Kataifi	4 Tickets
<i>Shredded phyllo wrapped around chopped nuts and spices, laced with syrup.</i>	
Kok (Chocolate, Strawberry, and Vanilla)	6 Tickets
<i>Two vanilla cake layers with custard filling topped with chocolate.</i>	
Koulouria	8 Tickets / Pack
<i>A wonderful butter cookie, great with a cup of coffee!</i>	
Kourambiethes	1 Ticket / Individual 6 Tickets / Pack
<i>Delicate butter cookies topped with a snowy layer of powdered sugar. They melt in your mouth.</i>	
Melomakarona	1 Ticket / Individual 6 Tickets / Pack
<i>A spice cookie dipped in honey and sprinkled with walnuts.</i>	
Paximathia	5 Tickets / Pack
<i>Twice baked lightly seasoned cookie with finely chopped walnuts. Similar to biscotti.</i>	
Thiples	2 Tickets / Individual 12 Tickets / Pack
<i>An egg dough cut in strips and, with a special technique, twisted and fried, then topped with a honey glaze and cinnamon.</i>	
Paximathia	5 Tickets / Pack
Variety Pack	
<i>Make your own variety pack and take home something special!</i>	

– Desserts –

~ In the Great Hall ~

Baklava Sundae	6 Tickets
<i>Vanilla ice cream, topped with chopped baklava pieces and special syrup.</i>	
Baklava Topping	5 Tickets
Chocolate Sundae	4 Tickets
Ice Cream	3 Tickets

~ In the Terrace Room ~

Loukoumathes	6 Tickets
<i>Quick fried Greek-style doughnuts dipped in hot honey and dusted with cinnamon.</i>	

~ Courtyard Café ~

Step into the courtyard for a flight or glass of Greek wine, unique seafood dishes, and one of the best views of Bde Maka Ska in town!

Greek Wine Flights _____ **9 Tickets**

Choose three premium wines from various regions in Greece.

Greek Wine or Mastic Liqueur _____ **7 Tickets**

Octopodi _____ **12 Tickets**

Marinated and grilled to perfection with red bell peppers. Served cold with pita bread.

Kalamari _____ **10 Tickets**

Dredged in seasoned flour and fried to order. Served with tzatziki and lemon wedge.

Youvarelakia ("Meat Barrels" in savory sauce) _____ **10 Tickets**

Grilled lamb and pork oval-shaped meatballs with tomato-based herb, wine, and caper sauce; dolloped with Greek yogurt.

Note:

Octopus and youvarelakia are gluten free if served without pita bread.



~ The Greek Boutique ~

Greek Boutique does NOT accept tickets.

Enjoy a wide variety of shopping experiences in the Greek Boutique, located in the Terrace Room and adjacent rooms. Unique items imported from Greece plus Greek-inspired products can be found at the St. Mary's Church sponsored tables – identified by blue accent cloths. Imported olive oil, art, and t-shirts are also available along with a new Vintage Section of Greek collectibles. Enjoy an extension of the St. Mary's Boutique at our "Pop-Up" Shop (see below). One hundred percent of profits from the St. Mary's tables supports the charitable work of the church.

Additionally, the Greek Boutique is host to these vendors:

- Agapi Goods - Embroideries from Greece
- Bessie's Boutique - Unique apparel, scarves, and handbags
- Bill's Imported Foods - Greek foods and products
- Do Me a Favor - Hand crafted jewelry and religious items
- Epiphany - Glass art and jewelry
- Maria Merbler Designs - Hand crafted copper jewelry
- Marilyn Jax - Award winning author
- The Greek Key - Jewelry and scarves

~ Outdoor Pop Up Shop ~

Can't break away from the food, fun and dancing outside? Then the Taste of Greece Pop-Up Shop is for you! Located near the church entrance, it will be open from 5:00-10:00 p.m. on Friday and Saturday nights only, and will carry t-shirts, coin scarves, and surprises you'll only find there!

~ Bring Home the Taste of Greece! ~

If you love the flavors of Greece, bring them home with you! Frozen 4-packs and 8-packs of spanakopita (phyllo-wrapped spinach and feta) and tiropitas (phyllo-wrapped cheese) will be available for purchase under the tent located off the main driveway off Irving Avenue. Look for the Take Home the Flavor of Greece banner.

Greek pastries are also great to take home, and most freeze well! Pick up a variety pack, or mix and match your favorites to make your own. Purchase your baked goods in the Terrace Room at the south end of the church.

~ Saint Mary's Cookbook ~

Come Sit at Our Table: A Celebration of Food. With nearly 400 recipes, this cookbook reflects the diversity of our international membership as well as our Greek roots. The book also has a chapter with recipes and explanations of foods connected to our Orthodox Christian faith. All profits go to FOCUS Minnesota. Books (\$20) and gift baskets (\$50) can be purchased at the St. Mary's Boutique and the FOCUS tent behind the outdoor ticket booths.

~ Cultural Events ~

Our 30-minute programs are a great way to learn about Greek culture. All talks and activities are in the Fireside Room, located off the south hallway, and are free unless noted. Dance lessons and the 5K Awards Ceremony are at the outdoor stage.

Friday, September 6

- 3:30 p.m. – Mystical Mouth Athos
- 4:30 p.m. – Spanakopita Demonstration
- 5:30 p.m. – Baklava Demonstration
- 7:00 p.m. – Greek Dance Lesson
- 7:30 p.m. – Icons: How You Can Paint One
- 8:00 p.m. – Big Fat Greek 5K Award Ceremony
- 8:30 p.m. – Greek Dance Lesson

Saturday, September 7

- 2:00 p.m. – Baklava Demonstration
- 3:00 p.m. – Vegetarian Dolmathes Demonstration
- 4:00 p.m. – Koulouria Demonstration
- 5:00 p.m. – Wine, Health, & Longevity: A Greek Perspective (\$5.00 fee)
- 6:00 p.m. – Baklava Demonstration
- 7:00 p.m. – Greek Dance Lesson
- 7:30 p.m. – Mystical Mount Athos
- 8:00 p.m. – Greek Dance Lesson

Sunday, September 8

- 1:00 p.m. – Greek Dance Lesson
- 1:30 p.m. – Baklava Demonstration
- 2:00 p.m. – Greek Dance Lesson
- 2:30 p.m. – Koulouria Demonstration
- 3:30 p.m. – Wine, Health, & Longevity: A Greek Perspective (\$5.00 fee)

Church Tours

All tours take place at the top of the hour.

Friday: 2:00, 4:00-8:00 p.m.

Saturday: 1:00-8:00 p.m.

Great Vespers will take place during the 5:00 p.m. tour time.

Everyone is welcome to attend.

Sunday: 1:00-5:00 p.m.

Bands

Friday, September 6

- 5:00-10:00 p.m. - Chris & Callie Kalogerson Greek Band, *Great Hall*
- 5:00-10:00 p.m. - The Levendes, *Outdoor Stage*

Saturday, September 7

- 5:00-10:00 p.m. - Chris & Callie Kalogerson Greek Band, *Great Hall*
- 5:00-10:00 p.m. - The Levendes, *Outdoor Stage*

Sunday, September 8

- 12:00 noon-3:00 p.m. - The Levendes, *Outdoor Stage*
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Dancing

Friday, September 6

- 6:30, 7:30, 8:30 p.m. - Greek Dancers of Minnesota
(Greek dance lessons at 7:00 & 8:30 p.m.), *Alternating inside and outside*

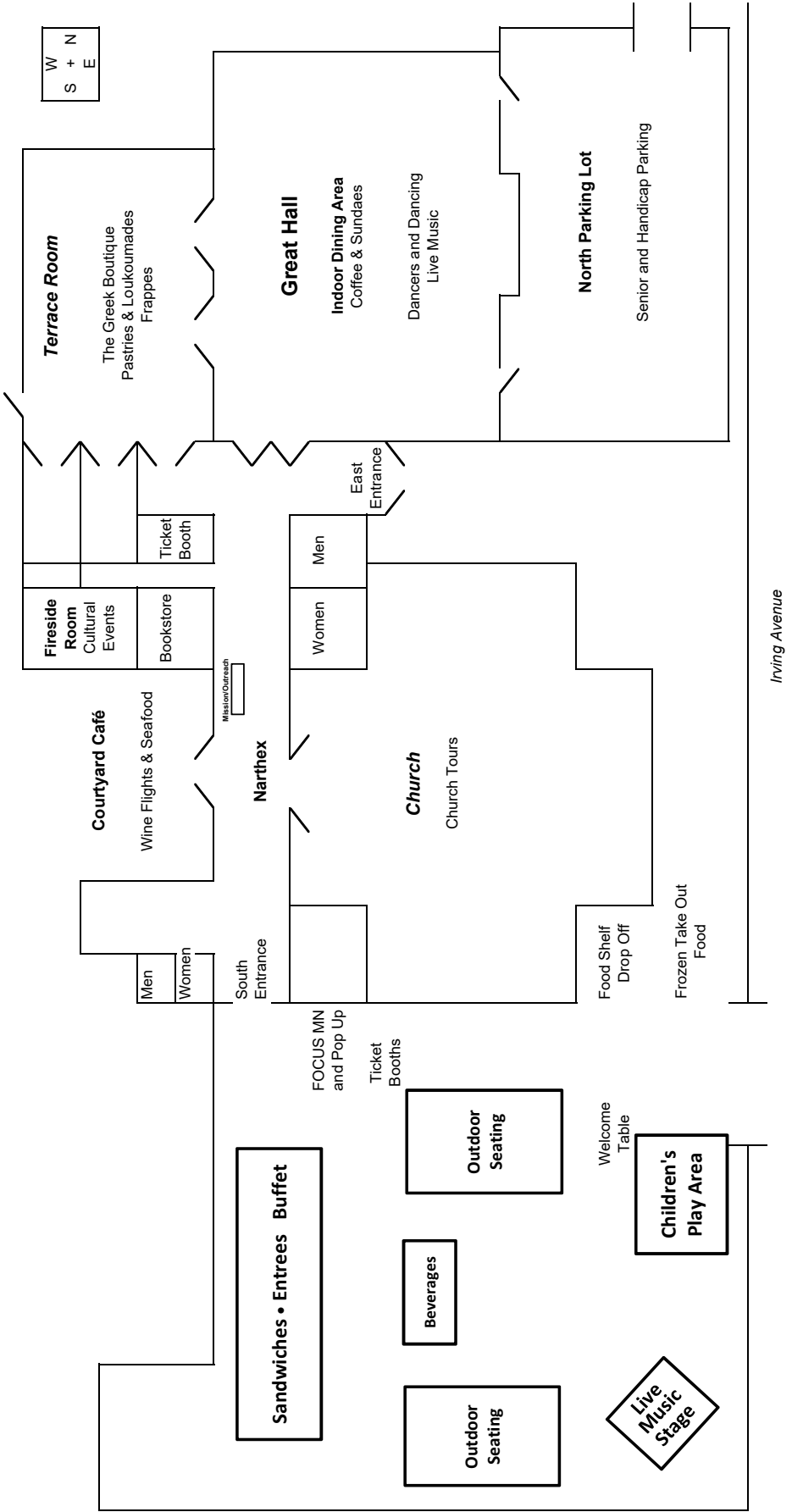
Saturday, September 7

- 12:15, 12:30, 1:15, 1:30, 2:15, 2:30, 3:30, 4:30 p.m. - St. Mary's Hellenic Dancers
Alternating inside and outside
- 6:30, 7:30, 8:30 p.m. - Greek Dancers of Minnesota
Alternating inside and outside
(Greek dance lessons at 7:00 & 8:00 p.m.), *Alternating inside and outside*

Sunday, September 8

- 12:15, 12:30, 1:15, 1:30, 2:15, 2:30, 3:30, 4:30 p.m. - St. Mary's Hellenic Dancers
Alternating inside and outside

~ Festival Grounds Map ~



Terrace Room

The Greek Boutique
Pastries & Loukoumades
Frappes

Fireside Room
Cultural Events

Bookstore

Courtyard Café

Wine Flights & Seafood

Men

Women

South Entrance

Mission Outreach

Narthex

FOCUS MN
and Pop Up

Ticket Booths

Sandwiches • Entrees Buffet

Outdoor Seating

Beverages

Outdoor Seating

Welcome Table

Children's Play Area

Live Music Stage

East Entrance

Men

Women

Church

Church Tours

Food Shelf Drop Off

Frozen Take Out Food

Great Hall

Indoor Dining Area
Coffee & Sundaes

Dancers and Dancing
Live Music

North Parking Lot

Senior and Handicap Parking

Irving Avenue