

2025 GREEK FOOD FESTIVAL

WELCOME!

ΜΕΤΩΕΙ

ANNUNCIATION GREEK ORTHODOX CHURCH

7 HARRIS STREET, NEWBURYPORT, MA

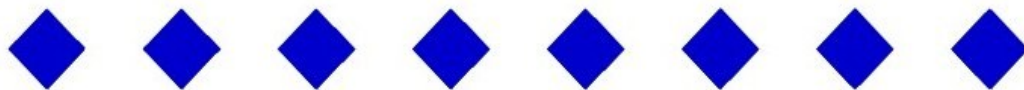
FRIDAY, JULY 25TH 11:30AM – 8:00PM

SATURDAY, JULY 26TH 11:30AM – 8:00PM

SUNDAY, JULY 27TH 11:30AM – 3:00PM

INDOOR MUSIC ENTERTAINMENT BY

“DJ CHARLIE” - KEFI MELODIES



OUTDOOR LIVE GREEK MUSIC BY

OPA! ENTERTAINMENT

(FRIDAY & SATURDAY 4-8 PM)

DINNERS

(dinners served with rice pilaf and Greek-style green beans)

<u>BAKED HADDOCK (Plaki):</u> <i>(served Friday only)</i>	\$25.00	
<i>Prepared in a light tomato sauce with green peppers, carrots, celery and onions</i>		
<u>BAKED LAMB SHANK:</u> <i>(our signature dish!)</i>	\$29.00	
<i>Succulent lamb prepared with Greek seasonings in a light tomato sauce</i>		
<u>LAMB KABOB (Souvlaki):</u>	\$20.00	<u>A LA CARTE</u> \$15.00
<i>Grilled lamb, marinated in lemon, oil & special Greek seasonings</i>		
<u>CHICKEN KABOB (Souvlaki):</u>	\$15.00	\$10.00
<i>Grilled chicken, marinated in lemon, oil & special Greek seasonings</i>		
<u>MOUSSAKA:</u>	\$20.00	\$15.00
<i>Eggplant layered with a flavorful meat sauce & topped with Béchamel</i>		
<u>PASTICHIO:</u>	\$20.00	\$15.00
<i>Baked pasta layered with seasoned beef & topped with Béchamel</i>		
<u>GREEK-STYLE MEATBALLS (Keftedes):</u>	\$15.00	\$10.00
<i>Savory Greek-style meatballs (five) seasoned with onion, oregano, mint & garlic, ladled in a rich tomato sauce</i>		

SIDES

<u>SPANAKOPITA:</u> <i>Spinach with Feta cheese, baked in layers of phyllo</i>	\$11.00
<u>LOUCANICO:</u> <i>Greek-style sausage with a hint of orange</i>	\$8.00
<u>DOLMATHES (Yaprakia):</u> <i>Grape leaves (five) stuffed with ground beef, rice and Greek seasonings</i>	\$12.00
<u>VEGAN DOLMATHES:</u> <i>Grape leaf (six) stuffed with rice, onion, sunflower, salt, pepper, dill and mint</i>	\$10.00
<u>LARGE GREEK SALAD:</u>	\$11.00
<i>Crisp lettuce, tomatoes, cucumbers & onions, topped with Feta cheese & Kalamata olives</i>	
<u>RICE PILAF:</u>	\$3.00
<u>GREEK-STYLE STRINGS BEANS (Fasolakia):</u> <i>Green beans & onions in a seasoned tomato sauce</i>	\$4.00
<u>PITA BREAD:</u>	\$2.00
<u>RICE PUDDING (Rizogalo):</u>	\$5.00

HOMEMADE GREEK PASTRIES

<u>BAKLAVA</u> : <i>Layer upon layer of phyllo, chopped walnuts, butter & honey syrup</i>	\$5.00
<u>BAKLAVA 4-pack</u>	\$18.00
<u>FINIKIA</u> : <i>Sweet honey cookies with spices, dipped in honey syrup and sprinkled with chopped nuts</i>	\$2.00
<u>GALAKTOBOUREKO</u> : <i>Creamy rich custard baked in layers of phyllo & covered with honey syrup</i>	\$6.00
<u>KATAIFI</u> : <i>Shredded phyllo wrapped around a mixture of chopped walnuts & topped with honey syrup</i>	\$5.00
<u>KOULOURAKIA</u> : <i>Delicious crisp butter cookies topped with Sesame seeds</i>	\$10.00/dozen
<u>KOURAMBIETHES</u> : <i>Shortbread cookies dusted with Confectioner's sugar</i>	\$2.00
<u>PASTRY SAMPLER</u> : <i>2 each of Finikia, Kataifi, Kourambiethes and Ravani (almond cake)</i> <i>(subject to change, based on availability)</i>	\$23.00
<u>RICE PUDDING (Rizogalo)</u> :	\$5.00
<u>LOUKOUMADES</u> : <i>Honey puffs dipped in warm honey syrup, sprinkled with cinnamon</i>	\$6.00

REFRESHING BEVERAGES

WATER: \$2.00

SODA & FLAVORED SELTZER: \$3.00

GREEK FRAPPE: \$7.00

DOMESTIC BEER: \$7.00

IMPORTED "MYTHOS" GREEK BEER: \$8.00

DOMESTIC WINE: \$7.00

IMPORTED GREEK WINE: \$8.00

FROM THE GRILL

GYROS - \$13.00

(served on Pita bread with chopped tomato, onion and Tzatziki sauce)

TRADITIONAL: *Flavorful lamb & beef seasoned with Greek spices*

CHICKEN KABOB (Souvlaki): *Grilled chicken, marinated in lemon, oil & special Greek spices*

FALAFEL: *Baked fritter made from ground chickpeas, onion and fresh herbs & spices*



CHURCH TOURS

(LED BY FR. COSTIN POPESCU)

FRIDAY & SATURDAY:
2:00PM, 4:00PM & 7:00PM

SUNDAY:
1:00PM

(TOURS BEGIN AT THE BOTTOM OF THE FOYER STAIRCASE)

Καλή όρεξη! ΚΑΛΪ ÓΡΕΧΙ! [ENJOY YOUR MEAL!]

***BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY
FOOD PREPARED IN THIS ESTABLISHMENT MAY CONTAIN WHEAT, FISH, DAIRY, EGGS, SOY AND NUTS***