

MEMORABLE TASTES & EVENTS

At Greekfest we have a strong belief that everyday is a special day. But we all know that our lives have some exuberant days that we would like to amplify and share with others. Greekfest promises to take the rituals of the daily life and help you transform them in a magic way in order to magnify the ordinary pleasures into memorable ones. We strive to provide excellence as you celebrate your milestones, victories and other special occasions at the Greekfest. In fact, we hope you will sit back and enjoy the festivities with your friends and family. We would be honored to assist you in developing a customized menu for any of the following events.

- **Wedding Dinner / Rehearsal Dinner**
- **Bridal Showers / Groomsmen Events**
- **Baby Showers**
- **Wedding Anniversary**
- **Birthday & Name Day Celebrations**
- **Baptism**
- **Bar & Bat Mitzvah**
- **Office Lunch / Working Meetings**
- **Chef's Table Lunch or Dinner**
- **Graduation Party**
- **Sunday Family Dinner In Your Home**
- **Cocktail Party**
- **Retirement Party**
- **Retirement Center Luncheon**
- **"Exofood" - Food to Go**
- **Live Music: Pianist or Bouzouki Band on request**
- **Political or Charity Fundraising Dinner**
- **Travel To or Reunion Dinners After a Visit to Greece**
- **Rental of the Greekfest for Movie Making**
- **Rental of the Bonnet State of the Art Cooking Suite for Food Demenstrations**

"A sweet, some myrtle-berries, a cheese-cake, almonds." – ATHENAEUS

INTERNATIONAL & AMERICAN WINES

DESSERTS - GLYKA

BAKLAVA

The most celebrated Greek dessert, prepared for very special occasions. Layers of phyllo pastry, liberally brushed with clarified butter, topped with a mixture of chopped pistachios, almonds, walnuts, hazelnuts & sweet spices, & more layers of phyllo. Baked & bathed in an aromatic honey syrup. **7.00**

GALAKTOBOUREKO CHIOS

Highly recommended (while it lasts) is this delicate goat's milk custard & anthotyro cheese with mastiha. Individually wrapped in phyllo pastry, baked & soaked with an aromatic, spicy syrup. **8.00**

GOAT YOGURT & HONEY

Natural strained Greek goat's milk yogurt topped with thyme honey & walnuts. **8.50**

CRÈME BRÛLÉE RIZOGALO

Rice pudding. There are very few aromas more inviting than the simmering of rice in milk, sugar, cinnamon & citrus zest. Delicious & traditional, this creamy family dessert will nourish the young & bring memories to many. Served with rose petal spoon sweet. **9.00**

CHEESE PLATE

A selection of Greek cheeses – Kasseri, Graviera, Manouri. Ideal with a dessert wine. **11.00**

BEVERAGES - ANAPSIKTIKA

Soft Drinks	3.00	Greek Coffee (Sketos, Metrios, Glykos)	3.50
House Roasted Greekfest Blend Coffee	3.50	Double	4.50
Hot Tea, Iced Tea, Herbal Tea	3.00	Cafe Frappé	4.50
Milk	3.50	Espresso	3.50
Fruit Juice	3.50	Cappuccino	4.50
Mineral Water	4.00		
Greek Mineral Water (1.5 lit)	9.00		

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DINNER - THIPNOS

GREEKFEST RAVIOLI^v

A traditional Cypriot dish that dates back to the 13th century. Raviolis with haloumi cheese, fresh mint & spices. Served with a delicate tomato & sweet red bell pepper sauce, grated kefalotyri cheese. **15.00**

CHICKEN SOUVLAKI*

Tender, boneless, skinless chicken breast marinated in extra virgin olive oil, lemon juice and fresh herbs, served with pilafi, Aegean melintzanes, sweet onions & tzatziki. **16.00**

CHICKEN LEMONATO WITH SAFFRON*

Baked chicken breast stuffed with fresh wild greens, spinach, leeks, feta & herbs infused with a light lemon-saffron reduction sauce. Served with pilafi. **20.00**

SALMON CHIOS*

Baked, citrus marinated Atlantic salmon in a "kakavia" sauce, braised root vegetable briami & served with pilafi. **22.00**

GRILLED SWORDFISH*

Swordfish marinated in extra virgin olive oil, lemon juice, garlic & herbs, topped with latholemono & served with Aegean melintzanes & pilafi. **22.00**

GARITHES MICROLIMANO*

Tender jumbo Mexican #1 white shrimp gently sautéed in a light fresh herb, tomato-wine sauce & then baked with feta cheese. **24.00**

GRILLED SHRIMP*

Marinated & grilled jumbo Mexican #1 white shrimp topped with latholemono & served with Aegean melintzanes & pilafi. **24.00**

FILETO*

Inspired by the French au poivre tenderloin of beef charbroiled to your specifications with a peppery reduced cabernet pomegranate sauce, served with Aegean melintzanes & pilafi. **24.00**

LAMB SOUVLAKI*

Charbroiled deboned, domestic prime leg of lamb marinated in olive oil, lemon juice, rosemary & other fresh herbs, served with Aegean melintzanes, sweet onions & tzatziki. **24.00**

LAMB EXOHIKO*

Nothing can match the wholesome flavor of vegetable briami, (ragout), tart apples, roasted figs, melted kasseri cheese paired with tender chunks of lamb fused with the robust taste of mint-rosmmary chutney; all wrapped in crisp baked phyllo pastry. Served with pilafi & mint pesto. **26.00**

RACK OF LAMB*

Mastiha, dried apricot herb crusted rack roasted to your specifications. Served with cassoulet of canellini beans & minty herb crust. **30.00**

LAMB TENDERLOIN*

Lamb tenderloin lightly roasted with bastourma crust, wild greens with kasseri cheese rolled in grilled eggplant & served with pilafi. **30.00**

COMFORT FOOD

PASTITSIO

The queen of pasta dishes - smooth and delicately flavored, hearty and satisfying. Layers of Greek pasta and freshly ground lean lamb sauce. Topped with béchamel sauce. **16.00**

MOUSAKAS

Our own version of Greece's most famous culinary export. Tender slices of baked eggplant & freshly ground lean lamb sauce. Topped with creamy béchamel sauce and freshly grated kefalotyri cheese. **17.00**

v=vegetarian

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MEZETHES:

(meze, mezze, maza, tapas)

The Mediterranean region is rich in history, diversity and influential in its culture and culinary traditions. This region begins with Greece, Italy, France, Spain, Tunisia, Libya, Egypt, Palestine, Israel, Lebanon, Syria, Cyprus, Turkey and Greece. Greece is the epicenter of this region forming the nucleus of a magnificent mosaic of experiences.

By whatever name you call it, “mezethes” are a vibrant fact of everyday life, they are not appetizers. Mezethes are an excuse to come together, to socialize, to commune, to bond, to relate and to celebrate life. It is a lifestyle, a practice that dates back to the ancient Greek philosophers who thought it was unwise to drink on an empty stomach. Hence, they established the “symposia” – literally meaning “food together with drinking.” This is why in Greece there are no places that you simply drink. We eat, drink and converse for long hours until we solve all the problems of the world – we take our time over food.

VEGETARIAN MEZZE

FASOLIA SALATA ^v

If you like tabbouleh, you will love fasolia. This humble cannellini bean gains new status when mixed with garlic, cipollini onions, parsley, dill & mint. **8.50**
with smoked salmon **11.50**

TZATZIKI ^v

A refreshing combination of grated seedless cucumbers, Greek yogurt, garlic, extra virgin olive oil, fresh lemon juice & fresh malathro. **8.00**

MELINTZANOSALATA ^v

An incomparable treat – smoked eggplant, tahini, extra virgin olive oil, capers, spices, fresh lemon juice with a hint of garlic. Garnished with Kalamata olives, roasted tomato petals, roasted bell peppers, salad & grilled pita. **9.00**

REVITHOSALATA “HOMOUS” ^v

A savory blend of chickpea pureé, tahini, extra virgin olive oil, fresh lemon juice, spices & a hint of garlic. Garnished with pomegranate glaze, Kalamata olives, salad & grilled pita. **8.50**

CRETAN KOUKOFAVA ^v

Crete together with the other Aegean islands is considered the birthplace of the Mediterranean diet. These Cretan, dry fava beans are cooked with leeks, celery root, garlic, extra virgin olive oil, fresh lemon juice, to a creamy texture. Served with sliced shallots, freshly chopped malathro & roasted tomato petals. **8.50**

MARINATED KALAMATA OLIVES ^v

Pitted Kalamata olives marinated in extra virgin olive oil & aromatics. **6.00**

FAKES SALATA ^v

One of the most ancient & cultural dishes. French & Beluga lentils combined with green onions, celery, extra virgin olive oil, pomegranate glaze, grated walnuts & roasted sweet Holland peppers, served on fava. **9.00**

GRILLED PITA BREAD

1.80

FETA & ELEOKOPANISTI ^v

Greece’s own culinary trademark. There is no substitute for this cylinder of soft, tangy white goat & sheep cheese, extra virgin olive oil and our garden oregano served with Kalamata tapanade. **9.00**

GREEK ANTIPASTO ^v

For those who want to try everything. Taramosalata, melintzanosalata, tzatziki, homous, dolmathes, feta cheese, fasolia, Kalamata olives & red sweet onion. **15.00**

SPANAKOPITES ^v

Flaky paper thin layers of phyllo pastry filled with a savory combination of fresh spinach, leeks, fresh herbs, feta cheese, individually wrapped in phyllo pastry triangles & baked until golden. **9.00**
1/2 order **4.50**

TYROPITES ^v

If you love cheese, you must try these flaky paper thin layers of phyllo pastry triangles filled with a unique blend of Greek cheeses, herbs, individually wrapped in phyllo pastry triangles & baked until golden. **9.00**
1/2 order **4.50**

SKORDALIA ME PANTZARIA ^v

For the adventurous – sweet oven roasted beets served with this dynamic garlic purée combining generous amounts of garlic, pine nuts, almonds, extra virgin olive oil, fresh lemon juice & more garlic. **10.00**

OVEN ROASTED AEGEAN MELINTZANES ^v

This refined interpretation of the “purple flower” consists of all summer vegetables in one. Baked eggplant stuffed with diced onions, garlic, tomatoes, red bell peppers, brushed with extra virgin olive oil, herbs & sweet spices & baked with feta cheese. **9.00**

CHEESE SAGANAKI ^v

Mild kefalograviera cheese baked in extra virgin olive oil sprinkled with fresh lemon & flamed with brandy before your eyes. So exciting that everyone says OPA! **10.00**

DOLMATHES ^v

One of the most classic appetizers in Greece. Grapevine leaves stuffed with an appetizing mixture of basmati rice, extra virgin olive oil, fresh lemon juice, herbs & spices slowly simmered & topped with creamy mint avgolemono sauce. **8.00**

MEAT MEZZE

KOTOPITES*

Uniquely prepared by the Greekfest; roasted chicken filling with kasseri cheese, fresh herbs & pistachio nuts, individually wrapped in phyllo pastry triangles & baked until golden. **9.00**
1/2 order **4.50**

LOUKANIKO SAGANAKI*

A perfect appetizer for red wine lovers. Greekfest’s own lamb sausage sautéed in olive oil & flamed with brandy. **11.00**

COMBINATION LOUKANIKO/SAGANAKI *

17.00

ARNOPITES*

These savory baked phyllo triangles are filled with lean roasted lamb, kasseri cheese, Corinthian sultanas, fresh herbs, pine nuts, individually wrapped in phyllo pastry triangles & baked until golden. **9.00**
1/2 order **4.50**

GYROS TAVERNA*

Grilled slices of gyros meat served with tzatziki, sweet red onion, cucumbers & tomatoes. **11.00**

KEFTETHAKIA POLITICA*

Lamb meatballs baked in individual mini cast iron skillet with fresh tomato sauce, distinctive spice of cumin & grated kefalotyri cheese. **11.00**

SEAFOOD MEZZE

SHRIMP SAGANAKI*

This elegant dish is baked with Mexican #1 white shrimp, fresh tomato sauce, feta, pine nuts, Kalamata olives & white wine. **15.00**

GRILLED OCTOPUS*

Octopus has an elevated status in Greece equal to that of lobster. Grilled, tender, delicate textured octopus with puréed fava beans with fresh dill, sliced shallots, oregano, reduced octopus ink & extra virgin olive oil. **12.00**

CALAMARI*

One of the most prized delicacies of the Greek islands. Squid sautéed in extra virgin olive oil, with sweet onions, garlic, oregano & served with basil pesto. Tender, sweet & meaty. **12.00**

TARAMOSALATA*

Mullet roe caviar is one of the oldest surviving luxuries, which the Greekfest develops into an affordable paté with extra virgin olive oil & fresh lemon juice. **9.50**

SMOKED, GRILLED SHRIMP & FAVA*

Lightly smoked Mexican #1 white shrimp served with pureed fava beans, shallots, garlic, celery root, extra virgin olive oil, fresh lemon juice, red wine vinegar & fresh dill. **15.00**

SALADS - SALATES

ARUGULA, PEAR & GRILLED HALOUMI SALAD ^v

Our garden grown aromatic, spicy, wild arugula with pear quarters, balsamic vinegar, walnuts, extra virgin olive oil dressing with grilled haloumi cheese & fresh fig spoon sweet. **13.00**

GREEKFEST SALAD ^v

The heart of every Greek meal. Inspired by the gods, enjoyed the world over. A melangé of hearts of romaine, tossed with red sweet onions, dill, Kalamata olives, feta & our own Greekfest dressing. **10.00**

HIPPOCRATES SALAD ^v

This is the meal that the Father of Medicine would have suggested. Fresh, colorful baby greens with sweet onions, tomatoes, seedless cucumbers, feta & extra virgin olive oil, Greekfest dressing, smoked salmon, walnuts & apple quarters. **14.00**

HORIATIKI SALATA ^v

Colorful, famous, village salad, staple of the Greek farmer's diet. Ripe tomatoes, cucumbers, red sweet onions, sweet peppers, feta, Kalamata olives & our own Greekfest dressing. **12.00**

SOUPS

CHICKEN AVGOLEMONO

A traditional light, tangy soup made with our own chicken stock reduction, basmati rice, egg & lemon juice froth. **7.00**

SOUP OF THE DAY ^v

Traditional soups: thick & substantial. Products of the Greek tsoukali - the soup pot. Dish up one spoonful of Fassoulatha, Fakes, Revithosoupa, Gigantes, Fava for the nourishment of the soul. Only one available per day. **7.00**

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LUNCH - ARISTON

SPANAKOPITES & GREEK SALAD ^v

Phyllo pastry triangles individually filled with spinach, feta cheese & herbs, served with a Greek salad. **9.00**

TYROPITES & GREEK SALAD ^v

Phyllo pastry triangles individually filled with a blend of Greek cheeses, served with a Greek salad. **9.00**

KOTOPITES & GREEK SALAD

Phyllo pastry triangles individually filled with roasted chicken, cheese, herbs & pistachio nuts, served with a Greek salad. **9.00**

ARNOPIOTES & GREEK SALAD

Phyllo pastry triangles individually filled with roasted lamb, cheese, herbs & pine nuts, served with a Greek salad. **9.00**

LAMB SALAD*

Grilled marinated domestic lamb on a melange of hearts of romaine tossed with red onion, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **15.00**

CHICKEN SALAD*

Grilled tender chicken breast layered on a melange of hearts of romaine tossed with red onion, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **13.00**

SHRIMP SALAD*

Grilled smoked Mexican #1 white shrimp add new zest to the hearts of romaine tossed with red onion, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **15.00**

KEFTETHES SALAD*

Subtly seasoned bite sized charbroiled meatballs made from freshly chopped lean lamb, spice up romaine hearts tossed with red onion, dill, Kalamata olives, tomato wedges, cucumbers, feta cheese with Greekfest dressing. **13.00**

GREEKFEST RAVIOLI ^v

A traditional Cypriot dish that dates back to the 13th century. Raviolis with Haloumi cheese, fresh mint, spices & served with a delicate sweet red bell pepper sauce. **12.00**

GYROS*

Grilled sliced gyros meat served on pita with our own tzatziki, sweet red onions & tomatoes. **7.00**

SALMON CHIOS*

Baked, citrus marinated Atlantic salmon in a "kakavia" sauce & braised root vegetable briami, served with pilafi. **15.00**

GRILLED SWORDFISH SALAD*

Swordfish marinated in extra virgin olive oil, lemon juice, garlic & herbs. Served with latholemono & Greek salad. **15.00**

COMFORT FOOD

PASTITSIO

The queen of pasta dishes - smooth and delicately flavored, hearty and satisfying. Layers of Greek pasta and freshly ground lean lamb sauce. Topped with béchamel sauce. **16.00**

MOUSAKAS

Our own version of Greece's most famous culinary export. Tender slices of baked eggplant & freshly ground lean lamb sauce. Topped with creamy béchamel sauce and freshly grated kefalotyri cheese. **17.00**

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By whatever name you call it, “mezethes” are a vibrant fact of everyday life, they are not appetizers. Mezethes are an excuse to come together, to socialize, to commune, to bond, to relate and to celebrate life. It is a lifestyle, a practice that dates back to the ancient Greek philosophers who thought it was unwise to drink on an empty stomach. Hence, they established the “symposia” – literally meaning “food together with drinking.” This is why in Greece there are no places that you simply drink. We eat, drink and converse for long hours until we solve all the problems of the world – we take our time over food.

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with smoked salmon **11.50**

TZATZIKI ^v

A refreshing combination of grated seedless cucumbers, Greek yogurt, garlic, extra virgin olive oil, fresh lemon juice & fresh malathro. **8.00**

MELINTZANOSALATA ^v

An incomparable treat – smoked eggplant, tahini, extra virgin olive oil, capers, spices, fresh lemon juice with a hint of garlic. Garnished with Kalamata olives, roasted tomato petals, roasted bell peppers, salad & grilled pita. **9.00**

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MARINATED KALAMATA OLIVES ^v

Pitted Kalamata olives marinated in extra virgin olive oil & aromatics. **6.00**

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One of the most ancient & cultural dishes. French & Beluga lentils combined with green onions, celery, extra virgin olive oil, pomegranate glaze, grated walnuts & roasted sweet Holland peppers, served on fava. **9.00**

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