

GREEK DANCING & MUSIC

Greek music will be playing throughout the festival for your enjoyment and dancing.

Traditional Greek dances will be performed at the following times:

Saturday: 1:30pm, 3:30pm, 5:30pm and 7:30pm

Sunday: 1:00pm and 3:00pm

SPECIALTY BOOTHS

Guided Church Tours

Tours of the Archangel Michael Greek Orthodox Church

Greek Gift Shop

Items such as jewelry, T-shirts, religious books, cookbooks and more

Greek Grocery

Greek coffee, olive oil, kalamata olives, pasta and more

All food items can be prepared for take out!



19th Annual Colorado Springs GREEK FESTIVAL 2017

**GREEK FOOD
PASTRIES
MUSIC
DANCING
GREEK IMPORTS**



FRIDAY, AUGUST 18TH, 4PM TO 10PM
SATURDAY, AUGUST 19TH, 11AM TO 10PM
SUNDAY, AUGUST 20TH, 11AM TO 4PM

+++ FREE ADMISSION +++

Archangel Michael Greek Orthodox Church
2215 Paseo Road, Colorado Springs
www.amgoc.org

GREEK CUISINE

Platters

Chicken or Gyro meat, orzo, green beans, salad	\$12
Lamb, orzo green beans, salad	\$13
Vegetarian: Spanakopita, orzo, green beans, salad	\$11

Entrees

Arni (Lamb) Sandwich – Delicious roasted lamb with Greek spices on a roll with onions & tomatoes	\$8
Chicken Souvlaki – Marinated, served in pita & topped with tomato, onion & tzatziki sauce	\$8
Gyros Sandwich – Seasoned meats served in pita & topped with tomato, onion & tzatziki sauce	\$8
Soutzoukakia (Greek Meatballs) – Traditional Greek style meatballs with sauce	\$5
Pastichio (Greek lasagna) – Homemade baked pasta & seasoned ground beef topped with Béchamel sauce & cheese	\$7

Sides + Salads

Spanakopita (spinach pie) – Spinach with feta cheese & baked in layers of filo pastry	3 for \$4
Tiropita (cheese pie) – Triangles of filo pastry filled with cheese & baked until golden brown	3 for \$4
Stuffed Grapes Leaves – Six dolmas	\$3

Sides + Salads (cont)

Salata (New this year: Traditional Greek salad) – Served with feta cheese, Kalamata olives, stuffed grape leaves and topped with Greek dressing \$4

Salad topped with Gyro meat or Chicken \$7

Greek Fries – French fried potatoes with Greek seasoning \$3

Pastries + Dessert

Baklava – Filo pastry layered with chopped walnuts, sugar & cinnamon, basted in honey syrup \$2

Kataifi – Shredded filo pastry stuffed with walnuts and almonds and dipped in honey syrup \$2

Loukoumathes – Greek donut holes served warm, sprinkled with honey, walnuts, and cinnamon \$5

Greek Cookies & Cakes – Packaged in various combinations As Marked

Beverages

Kafes (Greek coffee) \$2

Coffee \$1

Bottled Water / Soft Drinks \$1

Beer \$4

Greek Wine (glass) \$5

Greek Wine (bottle) \$18

Ouzo \$4