

Welcome to Our Annual Lake County Greek Fest!

The Lake County Greek Fest is one of the many ways our parish shares our beautiful Greek heritage and traditional Orthodox faith. Enjoy the sounds, tastes, and enticing aromas of our culture as we extend to you our warmest Greek hospitality.

We invite you to sample delicacies prepared lovingly by our Church members with traditional recipes handed down through generations.

Our beautiful church is open to everyone. We invite you to step inside, look around, and ask questions. You can also take a tour of the Fifth Century design Byzantine church with our priest, Father Thomas Alatzakis. Afterwards, please visit the bookstore in the church Narthex for religious items, books, or other gift options.

We are deeply grateful to all our stewards and friends who give so much of their time, talent, and treasure for your enjoyment. On behalf of Fr. Thomas Alatzakis, the Parish Council, the Festival Committee, and our parish organizations, welcome to Greek Fest 2025. Opa!!!

DAILY CHURCH TOURS

1 pm, 3 pm, 5 pm & 7 pm

DINNERS (Available at the Main Food Tent)

COMBO PLATE (*Lamb, Gyro, Souvlaki, Chicken, Salad*)..... \$28
Served with tzatziki sauce and pita.

OVEN ROASTED LEG OF LAMB\$18
The Greek classic. Served with rice pilaf, salad and bread.

SOUVLAKI.....\$18
Two grilled pork tenderloin, marinated with authentic Greek spices, served with tzatziki sauce, rice pilaf, salad and bread.

PASTICHIO (served with salad and bread).....\$15
Macaroni and seasoned ground beef, topped with cream sauce.

ATHENIAN CHICKEN.....\$15
1/2 baked chicken, delicately seasoned, served with rice pilaf, salad & bread.

SANDWICHES (Available at the Main Food Tent)

GYRO EXPRESS\$10
Seasoned beef/lamb mix wrapped in a warm pita bread with tomatoes, onions and tzatziki sauce.

SOUVLAKI EXPRESS.....\$10
One grilled pork tenderloin, marinated with authentic Greek spices, wrapped in warm pita bread with tomatoes, onions and tzatziki sauce.

APPETIZERS & SIDES

Available at the Main Food Tent

TYROPITA\$8
Homemade Greek style cheese pie with a crispy, buttery phyllo crust.

SPANAKOPITA\$8
Greek style spinach and cheese pie with a crispy, buttery phyllo crust.

GREEK SALAD\$8
A mixture of fresh tomatoes, cucumbers and onions with feta cheese and olives in a timeless Greek dressing and served with bread.

HUMMUS PLATE (vegan).....\$6
Scoop of hummus, baby carrots, olives and a 1/2 pita.

SIDE OF RICE\$5

AT THE AHEPA TENT

SAGANAKI.....\$8
Lightly breaded, Greek cheese flamed before your eyes in Greek brandy.

LOUKANIKO.....\$8
The traditional Greek Sausage grilled and served with pita.

HOT DOG\$4

BEVERAGES

At the Bar

GREEK ISLAND BREEZE WITH SOUVENIR CUP \$9

GREEK WINE WHITE OR ROSE, *by the glass* \$7

GREEK WINE WHITE OR ROSE, *by the bottle* \$25

OUZO/METAXA \$8

IMPORTED BEER..... \$7

DOMESTIC BEER \$5

POP..... \$3

BOTTLED WATER \$2

COFFEE

Available in the Church Hall

ICED FRAPPE \$5

GREEK COFFEE \$3

COFFEE (Hot/Iced) \$2

BOTTLED WATER \$2

SWEETS

Available in the Church Hall

LOUKOUMATHES..... \$10/doz
Hot and light pastry puffs, topped with warm honey and cinnamon.

BAKLAVA..... \$4/pc
Delicate phyllo brushed with butter, layered with scrumptious walnut mixture and generous pouring of honey syrup.

GALAKTOBOURIKO \$5/pc
Custard wrapped with phyllo and drenched in syrup with a hint of lemon.

KARIDOPITA..... \$4/pc
Syrup infused, spiced walnut cake.

KOULOURAKIA..... \$1.50/pc
Greek butter cookies.

KOURAMBIETHES..... \$1.50/pc
Delicate butter cookies, sprinkled with powdered sugar.

MELOMAKARONA \$1.50/pc
Spice cookie, dipped in honey and sprinkled with chopped nuts.

COOKIE BOX (1 dozen) \$18

COOKIE BOX (1/2 dozen) \$9