

# GREEK FESTIVAL DINING

## Yia Yia's Kouzina (Hellenic Center Dining Room)

### Entrées

**OLYMPIAN KOTTA** – Roasted half chicken with ..... \$15.00  
Greek seasoning and lemon. Served with oven roasted potatoes, vegetables, roll & butter.

**MOUSSAKA** – Layers of eggplant, potato and ..... \$15.00  
seasoned ground beef, topped with a delicious cream sauce (krema) and baked to perfection. Served with vegetables, roll & butter

**PASTITSIO** – Seasoned ground beef mixed with ..... \$15.00  
pasta & grated cheese, topped with a cream sauce (krema) & oven baked. Served w/vegetables, roll & butter.

**LAMB SHANKS YIOUVETSI** – Tender oven-cooked ..... \$20.00  
lamb shanks smothered with sauce. Served with vegetables, orzo, roll & butter.

**SIDES** - Add a side item (orzo, potato or vegetable) .... \$4.00

### A-La-Carte (available in the Dining Room)

**Hellenic Salata** ..... Small (\$5.00) ..... Large.. \$8.00

**Dolmades** (5) (Vegan & Gluten Free) ..... \$4.00

**Spanikopita** (Spinach Pie) ..... \$6.00

**Moussaka** ..... \$10.00

**Stuffed Peppers** (Vegan & Gluten Free) ..... \$8.00

**Pastitsio** ..... \$10.00

### Souvlaki Menu (available in Food Tent)

**PORK SOUVLAKI** – (soo-VLAH-kee) ..... \$12.00  
Marinated pieces of seasoned pork

**CHICKEN SOUVLAKI** – (soo-VLAH-kee) ..... \$12.00  
Marinated pieces of seasoned chicken

**LAMB SOUVLAKI** – (soo-VLAH-kee) ..... \$18.00  
Marinated slices of seasoned lamb

**GYROS** – (YEE-ros) Thinly sliced beef ..... \$12.00  
on pita with onion, tomato and tzatziki

**LOUKANIKO** – (loo-KAH-nee-ko) Greek ..... \$12.00  
sausage seasoned with orange rind & herbs.

\*All of the Souvlaki menu items are served on pita bread w/fresh sliced onions, ripe tomatoes and w/Tzatziki sauce – (tza-ZEE-kee) Yogurt, cucumber & dill sauce.

**Pork, Chicken or Gyro** (Meat ONLY) ..... \$8.00

**Hot Dog** ..... \$3.00

\* w/ meat sauce ..... \$4.00

**French Fries** ..... \$4.00

\* Add to any meal for ..... \$2.00

**Pita** ..... \$2.00

## Beverages (Located in Food Tent & Dining Room)

**Bottled Water**..... \$2.00

**Bottled Soda/Gatorade**..... \$3.00

**Domestic Beer** ..... \$6.00

**Mythos (Greek) Beer** ..... \$7.00

**Wine (White or Red)** ..... \$7.00

**Fresh Squeezed Lemonade** ..... \$5.00

**Brewed Coffee (Located in Dining Room)** ..... \$2.00

## Greek Pastries (located in Main Hall)

### Baklava

**BAKLAVA** (bakh-la-VAH) Chopped walnuts ..... \$4.00  
baked in layers of strudel (filo) dough, soaked with honey.

**FINIKIA** (fee-NEE-ki) Honey dipped spice ..... \$2.50  
cookies, topped with chopped nuts.

**KOURAMBIETHES** (koo-ram-BYEH-thes) ..... \$2.50  
Sweet butter cookies dusted with powdered sugar - the traditional Greek wedding cookies.

**TSOUREKI** (tsoo-REH-kee) ..... \$9.00  
Delicious holiday sweet bread

**KOULOURAKIA** (koo-loo-RAH-ki) ..... 12/\$8.00  
Twisted butter cookies.

**KATAIFI** (ka-ta-EE-fe) Shredded filo stuffed ..... \$4.00  
with chopped nuts and soaked with honey.

**KARIDOPITA** (ka-ree-THO-pee-ta) Dark ..... \$3.00  
walnut spice cake drenched with honey syrup.

**RAVANI** (ra-va-NEE) Farina sponge ..... \$3.00  
cake with syrup.

**GALACTOBUREKO** (ga-lac-to-BUR-e-ko) ..... \$6.00  
Semolina custard in filo.

**PAXIMATHIA** (pax-ee-MAH-thia) ..... 6/\$6.00  
Anise flavored toasted bread.

**LEMON RICOTTA CAKE** ..... \$3.00  
Lemon cake with creamy ricotta cheese

**PASTRY SAMPLER** ..... \$18.00

### (LOCATED IN FOOD TENT)

**LOUKOUMADES** (loo-koo-MA-thes) ..... 12/\$10.00  
Deep fried dough dipped in honey

**Greek Coffee** ..... \$4.00

**Frappe** ..... \$6.00

## Dining Hours

### Pastry, A La Carte, Entrées (Inside Hellenic Center)

Friday & Saturday 11 am - 9 pm

Sunday 11 am - 3 pm

### Souvlaki

Friday & Saturday 11 am - 10 pm

Sunday 11 am - 3 pm

### Church Tours & Services

Friday: 12pm, 4:30pm,  
(10:30am 9/11 Memorial Service  
and Holy Water Blessing)

Saturday: 12pm, 3pm, 6pm

Sunday: 11:30am



### Our Story

On January 5, 1914 in a coffee house on Clinton Street, three men met on the eve of the Theophany. As they reminisced about the observance of the holy days in their homeland, the idea to found a church of the Orthodox faith in their new country was born.

The original founding charter of the parish is dated May 3, 1914. A two-family wooden house located at 107 Clinton Street was purchased for the purpose of using it as a church. On April 19, 1915, the certificate of incorporation of the Hellenic Orthodox Church of Saint George of Schenectady, New York was signed, executed and acknowledged by the first priest of the parish, Rev. Andreas Constantinides. Over the next two decades the parish grew with the influx of Greek immigrants to Schenectady.

A devastating loss occurred on February 7, 1937 at 3:14 am when a fire of unknown origin erupted and the church was completely destroyed. Determined to rebuild their church out of the ashes, the 150 member families joined together to raise \$45,000 and the cornerstone for a new church was laid in September of 1937. In 1939, the new and present day St. George Greek Orthodox Church was completed.

In the decades which followed, the parish was active and thriving. Youth organizations were formed, the annual Greek Festival began and parish youth participated in the Junior Greek Olympics in Syracuse.

St. George Church celebrated the 100<sup>th</sup> anniversary of its founding with a Diamond Jubilee Gala on Saturday, April 25, 2015 celebrated by His Grace, Bishop Dimitrios of Xanthos along with the presiding priest of St. George and local Greek Orthodox clergy.

Today St. George Church has significantly fewer member families than it had during the peak years of the 1960s. The family structure in today's society spans a much larger geographical area. Inter-faith marriages are much more common than in past years and with each new generation, careers and job opportunities often lead to distant locations. Although the world has changed much over the past 100 years, the members of St. George today remain firm in their resolve to maintain their Orthodox faith and honor their heritage not only for the present but for tomorrow and the future generations to come.

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