GREEK FESTIVAL DINING

Yia Yia's Kouzina (Hellenic Center Dining Room)

Entrées

Olympian Kotta – Roasted half chicken with Greek seasoning and lemon. Served with rice pilaf, vegetables, roll & butter. $18.00

Moussaka – Layers of eggplant, potato and seasoned ground beef, topped with a delicious cream sauce (krema) and baked to perfection. Served with vegetables, roll & butter $18.00

Pastitsio – Seasoned ground beef mixed with pasta & grated cheese, topped with a cream sauce (krema) & oven baked. Served w/vegetables, roll & butter. $18.00

Lamb Shank Youvetsi – Tender oven-cooked lamb shank smothered w/red wine & honey tomato sauce. Served with vegetables, orzo, roll & butter. $24.00

Sides - Add a side item (orzo, rice pilaf or vegetable).... $4.00

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

Hellenic Salata $9.00
Dolmades (5) (Vegan & Gluten Free) $4.00
Spanakopita (Spinach Pie) $6.00
Moussaka $13.00
Stuffed Peppers (Vegan & Gluten Free) $10.00
Pastitsio $13.00

Souvlaki Menu (available in Food Tent)

Pork Souvlaki – (soo-VLAH-kee) $14.00
Marinated pieces of seasoned pork

Chicken Souvlaki – (soo-VLAH-kee) $14.00
Marinated pieces of seasoned chicken

Gyros – (YEE-ros) $14.00
Marinated thinly sliced beef

Loukaniko – (loo-KAH-nee-ko) Greek sausage seasoned with orange rind & herbs. $14.00

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

Pork, Chicken, Gyro or Loukaniko (Meat ONLY) $10.00
Hot Dog $3.00
* w/ meat sauce $4.00
French Fries $4.00
* Add to any meal for $3.00
Pita $2.00

Beverages (Located in Food Tent & Dining Room)

Bottled Water $3.00
Bottled Soda/Gatorade $3.00
Domestic Beer $6.00
Alfa (Greek) Beer $7.00
Greek 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 (bakh-la-VAH) Chopped walnuts baked in layers of strudel (filo) dough, soaked with honey. $4.00

Finikia (fee-NEE-kia) Honey dipped spice cookies, topped with chopped nuts. $3.00

Kourambiethes (koo-ram-BYEH-thes) Sweet butter cookies dusted with powdered sugar - the traditional Greek wedding cookies. $3.00

Tsoureki (tsoo-REH-kee) Holiday sweet bread. $10.00

Koulourakia (koo-loo-RAH-kia) Twisted butter cookies. ..... 12/$9.00

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

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

Ravani (ra-va-NEE) Farina sponge cake with syrup. $3.00

Galactobureko (ga-lac-to-BUR-e-ko) Semolina custard in filo. $7.00

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

Lemon Ricotta Cake $3.00
Lemon cake with creamy ricotta cheese

Floyeres/Nut Rolls (FLOH-YEH-RES) $3.00
Chopped nuts wrapped in flaky filo dough, drizzled with honey and chocolate

Pastry Sampler $20.00

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, Entrees (inside)

Friday & Saturday 11 am - 9 pm
Sunday 11 am - 3 pm

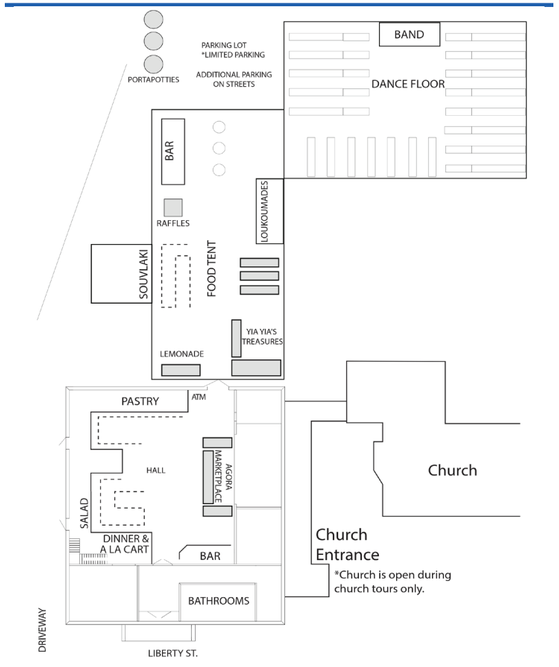
Souvlaki (outside)

Friday & Saturday 11 am - 10 pm
Sunday 11 am - 3 pm

Church Tours & Services

The church will be open for visitors to ask questions about the Orthodox faith and Byzantine iconography, or for quiet prayer.

Friday: 5:00 pm - 6:00 pm
(9:45am 9/11 Memorial Service & Holy Water Blessing)
Saturday: 2:00-4:00 pm & 5:30-6:30 pm
Sunday: 1:00-2:00 pm



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 in February 1937 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 1937. In 1939, the new and present-day St. George Greek Orthodox Church was completed.

The parish continued to thrive, and by the late 1950s the member families grew to 300. Several properties along Liberty Street were purchased and in 1961 a new community center – the Hellenic Center – was constructed to accommodate the numerous activities of church and youth organizations. In 1976, the first Greek Festival was held and continues to this day.

St. George Church celebrated the 100th 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 parish priest and local Greek Orthodox clergy.

Even though St. George Church has significantly fewer member families than the peak years of the 1960s, it persists and strengthens. The parish is currently served by Rev. Protopresbyter Patric Legato. His immediate predecessor was Rev. Presbyter Neofitos Sarigiannis. In 2021, the School of Greek Language and Culture began serving youth and adults after a hiatus of many years. In 2023, the Icon Project saw the addition of more than 80 new icons to adorn the altar and sanctuary. The world has changed much over the past 112 years, but 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 future generations to come.

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