

FLAVORS OF



GREECE

ST. ATHANASIOS GREEK ORTHODOX CHURCH  
PRESENTS

# FLAVORS OF GREECE

## AN ALL-INDOOR GREEK FESTIVAL

### MEMORIAL DAY WEEKEND 2008

FRIDAY, MAY 23  
6 TO 11 P.M.

SATURDAY, MAY 24  
NOON TO 11 P.M.

SUNDAY, MAY 25  
NOON TO 11 P.M.

#### FEATURING:

AUTHENTIC GREEK CUISINE  
AUTHENTIC GREEK PASTRIES  
& BAKERY GOODS

APOLLO DANCE TROUPE  
PERFORMANCES  
GREEK FOLK DANCE LESSONS

TAVERNA  
LIVE GREEK MUSIC

GREEK MARKETPLACE  
KID-FRIENDLY

### KANE COUNTY FAIRGROUNDS

RANDALL ROAD BETWEEN ROUTES 38 AND 64 IN ST. CHARLES

ADMISSION: \$3 (PER PERSON, PARKING INCLUDED)  
SENIOR CITIZENS AND CHILDREN UNDER 12: \$2

**DRAWING FOR \$31,000 IN CASH PRIZES!**

MASTERCARD AND VISA ACCEPTED

## SCHEDULE OF EVENTS

### FRIDAY, MAY 23, 2008

6 p.m. Opening  
Live Grecian music by OPA ORCHESTRA

7:30 p.m. Apollo Dance Troupe Performance

Live Grecian music and community dancing to follow dance performance until 11 p.m.

### SATURDAY AND SUNDAY, MAY 24 AND 25, 2008

Noon to 2 p.m. Grecian music

2 to 5 p.m. Apollo Dance Troupe Performances

2 to 2:30 p.m. Neophyte Dancers

3 to 3:30 p.m. Intermediate Dancers

4:15 to 5 p.m. Apollo Dance Troupe

1:30 and 4:30 p.m. Greek Cooking Lessons

5:15 to 6 p.m. Greek Folk Dance Lessons

6 to 7 p.m. Live Grecian Music by  
OPA ORCHESTRA; also Community Dancing

7 p.m. Apollo Dance Troupe Performance

Live Grecian music and community dancing to follow dance performance until 11 p.m.

\*\*The festival will close after the Sunday drawing but music and dancing will continue until 11 p.m.

**SUNDAY AT 9 P.M.**  
**GRAND DRAWING FOR**  
**\$31,000 IN CASH PRIZES!**  
(Need not be present to win)

### FOOD AND DRINK IN THE PLAKA

#### Appetizers

**Saganaki** (flaming cheese), **Marithes** (smelts): batter-dipped, deep fried, served in a basket,  
**Keftethes** (meat balls), **Spanakopites** (spinach tarts), **Tiropites** (cheese tarts),  
**Loukaniko** (Greek sausage)

#### #1: Souvlaki\*:

Marinated Pork Shish-Ke-Bob

#### #2 Broiled chicken\*:

1/2 chicken, Athenian-style

#### #3 Gyros plate:

All-beef served in Pita bread with Tzatziki sauce, onions, tomato, Feta cheese and salad.

#### #4 Greek Salad:

Lettuce, tomato, Feta cheese, Greek olives, Salonika peppers, anchovies, oregano, vinegar and oil.

#### #5 Combination plate\*:

Includes both Souvlaki and Gyros

#### #6 Moussaka\*:

Ground beef sauteed with herbs, wine and seasoning; blended with eggplant and potatoes, topped with Bechamel sauce.

#### #7 Pastitsio\*:

Ground beef sauteed with herbs, wine and seasoning; blended with macaroni and topped with Bechamel sauce.

#### #8 Chicken Greek Salad:

Our authentic Greek salad plus strips of grilled chicken breast.

#### #9 Vegetarian Plate\*:

Spanakopite, Tiropite

**\*Include rice, lettuce salad, Feta cheese, Greek olives, and roll.)**

• **Beverages:** a wide variety of Greek wines, as well as draft beer, soft drinks and coffee.

#### Dinners (order by number)

### SHOP IN THE GREEK PASTRY STORE

**Baklava:** Nuts, butter and spices baked in layers of Fillo (pastry sheets) and topped with syrup.

**Galaktobouriko:** Honey-sweetened custard between layers of Fillo

**Kataifi:** Rolls of shredded Fillo filled with nuts and topped with syrup

**Karothopita:** Honey and walnut cake

**Kourambietes:** Butter cookies coated with powdered sugar

**Melomacaronas:** Oval spice cookies bathed in honey

**Thiples:** Egg-rich dough, rolled, fried and topped with honey, nuts and cinnamon

#### Homemade sweet and white breads

**Loukoumathes** (honey puffs): Made to order, Greek dessert fritters, bathed in honey and sprinkled with cinnamon or nuts.

**Greek Coffee:** Made to order; very sweet, medium sweet or unsweetened.

**Baklava Sundaes and Waffle Cones:** pieces of our delicious baklava topped with Vanilla ice cream and chocolate syrup.