

Marketplace

COFFEE SHOP

Greek-style or American coffee.

LOUKOUMATHES

\$5.00 per plate

Greek scones, dipped in honey and dusted with cinnamon. Wonderfully light and tasty! Enjoy with a cup of Greek coffee!

ZAHAROPLASTION

The pastry and bread shop! We delight your taste buds with pastries and various specialty breads.

SOFT DRINKS

Soda available on the east side of the Community Center.

YOUTH GROUP TABLE

Help support our youth projects by stopped at their table. Check out the goodies!

CHURCH TOURS

Join us for a tour of the Transfiguration Greek Orthodox Church. The Church will be open for self-guided tours throughout the festival. Guided tours, led by Father Patrick, will be held at the following times:

Friday tours at 12:00, 2:00, 4:00, 6:00 and 8:00 p.m.

Saturday tours at 12:00, 2:00, 4:00, 6:00 p.m.

GREEK DANCING PERFORMANCES

Friday 7:00 p.m. and Saturday 12:00 p.m.

By OGDEN GREEK DANCERS

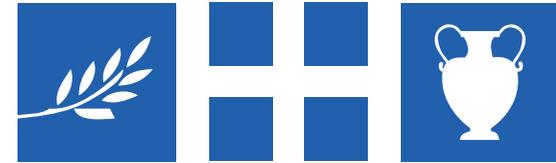
Efharisto! (Thank You!)

Thanks to you, our festival has become one of the largest ethnic events in the area and an annual success. As proud members of the Greater Ogden Community, the festival gives us an opportunity to share a bit of our rich Greek heritage. We wish to express our thanks to the following sponsors for their generous support:

Amalgamated Sugar
Cutrubus Automotive Team
Auto Crafters Auto Body & Paint
Mechanical Design & Service
Kent's Market
Yergat Packing

South Ogden City
Coca-Cola
Yanni's Greek Express
Tear-A-Part Auto Recycling
ALSCO
Grain Craft

...and to all of our Guests who help make our festival a success year after year!



OGDEN GREEK FESTIVAL 2019

SEPTEMBER 27TH and 28TH

**FRIDAY 10:00 AM to 10:00 PM
SATURDAY 10:00 AM to 8:00 PM**

**HOLY TRANSFIGURATION
GREEK ORTHODOX CHURCH
674 42ND STREET
OGDEN, UTAH 84403
(801) 399-2231**

Gourmet Cuisine

Served á la carte so that you may enjoy all the authentic foods of Greece! Kali orexi! (Good appetite!)

\$8.00	LAMB Slow roasted over charcoal, basted with lemon and herbs.
\$5.00	GYRO Shavings of a blend of lamb, pork, and beef, topped with fresh onions, tomato, and tzatziki (yogurt) sauce, and served in warm Greek pita bread. Delicious!
\$4.50	PORK SOUVLAKI Skewered marinated cubes of pork, seasoned and barbecued to perfection!
\$4.50	CHICKEN SOUVLAKI A version of the traditional souvlaki. Delectable!
\$4.50	CHICKEN RIGANATI Greek style chicken marinated with lemon, oregano, and herbs.
\$4.00	TIROPITAKIA Feta cheese and eggs in filo triangles.
\$4.00	SPANAKOPITA Spinach, green onions, and feta cheese baked into filo triangles.
\$1.50 ea. or 3 for \$4.00	DOLMATHES Delicate rolls of ground beef, rice, and herbs wrapped in a tender grape leaf.
\$1.50 ea. or 3 for \$4.00	KEFTETHES (MEATBALLS) IN SALSA Greek-style meatballs in a delicious homemade tomato herb sauce.
\$2.00	PILAFI Fluffy Greek-style rice, cooked in chicken broth with butter and lemon juice.
\$2.00	SALATA Tossed green salad seasoned with our special Greek dressing.
\$2.50	FASOLAKIA Greek-style beans in delicious homemade tomato herb sauce.
\$1.50	FETA CHEESE & OLIVES
\$1.00	PITA BREAD
\$0.50	TZATZIKI SAUCE
\$1.00	COFFEE
\$2.00	GREEK COFFEE
\$2.00	BOTTLED SODA OR BOTTLED WATER

Famous Greek Pastries

Listing is in the order you will find items as you enter the “Zaharoplastion”

\$3.00	GALACTOBOURIKO A very fine custard between layers of filo, drizzled in syrup.
\$2.50	RAVANI Traditional Greek Olympic orange torte made with semolina flour.
\$3.00	KARITHOPITA A walnut torte with nuts and spiced, lightly coated with syrup.
\$3.50	KATAIFI Shredded filo dough stuffed with walnuts, almonds, and spices and coated with syrup.
\$3.50	BAKLAVA Layers of filo dough with crushed walnuts, almonds, spices, and syrup. Delectable!
\$2.50	MELOMACARONA Spicy cookie made with zest of orange, dipped in honey and rolled in walnuts.
\$2.50	PASTA FLORA An almond-flavored short bread lattice topped with apricot preserves. Delicious!
\$2.50	YEMISTA A cookie filled with nuts and spices, dipped in honey, and rolled in nuts.
\$2.50	KOURAMBIETHES Butter cookies covered with powdered sugar. Delectable!
\$1.50	FINIKIA Greek-style honey and orange zest cookies. Delicious!
\$7.00	CRESCENTS A special Greek dough filled with nuts and spices, topped with frosting and maraschino cherries. Freezes nicely for the holiday season!
\$6.00 /doz	KOULOOURAKIA Traditional vanilla-flavored Easter butter cookie, twisted and sprinkled with sesame seeds. Excellent for dunking!
\$6.00 /doz	PAXIMADIA Anise-flavored toasted cookie, perfect for breakfast!
\$5.00	SWEET HOLIDAY BREAD A traditional orange sweet bread covered with sesame seeds and decorated with maraschino cherries.