

Marketplace

COFFEE SHOP

Greek-style or American coffee.

LOUKOUMATHES

\$4.00 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. Father Mario will be available to discuss the church, icons, and answer any questions.

Friday tours at 4:00 and 7:00 p.m.

Saturday tour at 4:00 p.m.

GREEK DANCING PERFORMANCES

Friday 7:00 p.m.

By OPA DANCERS and DIONYSIOS 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

Pappy's Farms

Cutrubus Automotive Team

Auto Crafters Auto Body & Paint

Mechanical Design & Service

Kent's Market

Yergat Packing

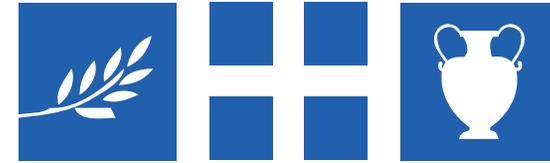
South Ogden City

Coca-Cola

Yanni's Greek Express

Tear-A-Part Auto Recycling

ALSCO



OGDEN GREEK FESTIVAL 2018

SEPTEMBER 28TH and 29TH

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

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

Gourmet Cuisine

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

- \$7.00 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.
- \$3.50 TIROPITAKIA**
Feta cheese and eggs in filo triangles.
- \$1.50 or 3 / \$3.50 DOLMATHES**
Delicate rolls of ground beef, rice, and herbs wrapped in a tender grape leaf. Excellent!
- \$1.50 or 3 / \$3.50 KEFTETHES (MEATBALLS) IN SALSA**
Greek-style meatballs in a delicious 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 tomato herb sauce.
- \$1.00 FETA CHEESE AND 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.
- \$2.50 KARITHOPITA**
A walnut torte with nuts and spiced, lightly coated with syrup.
- \$3.25 KATAIFI**
Shredded filo dough stuffed with walnuts, almonds, and spices and coated with syrup.
- \$3.25 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.
- \$2.25 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.
- \$2.25 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!
- \$5.50 /doz KOULOURAKIA**
Traditional vanilla-flavored Easter butter cookie, twisted and sprinkled with sesame seeds. Excellent for dunking!
- \$5.50 /doz PAXIMADIA**
Anise-flavored toasted cookie, perfect for breakfast!
- \$4.50 SWEET HOLIDAY BREAD**
A traditional orange sweet bread covered with sesame seeds and decorated with maraschino cherries.