



**2010  
MYRTLE BEACH GREEK  
FESTIVAL**

September 23rd—26th

**Thursday 11 AM—9 PM  
Friday & Saturday 11 AM—10 PM  
Sunday 12 PM—7 PM**

**ST. JOHN THE BAPTIST  
GREEK ORTHODOX CHURCH**

3301 33rd Avenue Ext. N.  
On By-pass 17  
Myrtle Beach, SC 29577  
(843) 448-3773

**Authentic Greek Food & Pastries  
Greek Souvenirs  
Music & Dancing  
Church Tours  
Children's Activities**

**FREE ADDITIONAL  
PARKING**

and continuous shuttle bus service from  
the back parking lot of Captain George's  
(29<sup>th</sup> Avenue N. @ Hwy 17 By-pass) 11AM  
– closing daily.

**OPA !!!**



**Festival proceeds will benefit the  
Saint John the Baptist Greek  
Orthodox Church  
Fellowship Hall Building Fund.**

**This year, a portion of our raffle  
proceeds will benefit  
*The Waccamaw Youth Center  
and CASA.***

The families and friends of Saint John  
the Baptist Greek Orthodox Church  
would like to thank you for joining us  
at our annual Greek Festival. Our en-  
tire community has worked hard to  
make your visit a memorable experi-  
ence.

We offer our sincere appreciation to  
you for supporting this event.

**YIASOO!!!**

**CHURCH TOURS & LECTURES**

11:30 AM, 1 PM, 4 PM & 7:30 PM Daily  
Sunday at 1 PM, 3 PM and 5 PM

**LIVE GREEK MUSIC**

Thursday—Sunday

**GREEK COMMUNITY CHILDREN**

Thursday & Friday, 5:00 PM  
Saturday, 4:30 PM  
Sunday, 4:30 PM

*Come join us for open folk dancing!*

**BAKALIKO** Greek groceries & gifts

**CRAFT BOOTHS** Local crafts

**GIFT SHOP** Authentic Greek Imports  
and Souvenirs

**KAFFENION** Greek Coffee Shop &  
Ice Cream

**KIDS CORNER** Games for kids

**PASTRY SHOP** Greek pastries to go

**ADMISSION: \$1 FOR ADULTS;  
KIDS 10 AND UNDER ARE FREE!!**

## RAFFLE

1st Prize ~ \$2,000  
2nd Prize ~ \$1,000  
3rd Prize ~ \$500

*Plus many additional prizes!!!*

Tickets available at the Festival

**WINNER NEED NOT BE  
PRESENT TO WIN!**

## BEVERAGES

COFFEE & TEA ~ \$1.00  
GREEK COFFEE ~ \$2.00  
SOFT DRINKS ~ \$2.00  
BOTTLED WATER ~ \$2.00  
BOTTLED BEER ~ \$3.00  
IMPORTED BOTTLED  
GREEK BEER ~ \$4.00  
DOMESTIC WINE ~ \$3.00/glass  
IMPORTED GREEK WINE ~ \$4.00/glass  
BOTTLED WINE ~ \$14.00  
OUZO ~ \$3.00/shot  
\$6.00/shot in commemorative glass

## DESSERTS


ICE CREAM & BAKLAVA SUNDAE ~ \$4.00  
ICE CREAM CUP ~ \$2.00

## GREEK COUSINE ~ A LA CARTE

**GYRO** ~ \$6.00 **WITH FRIES** ~ \$8.00  
Pressed lamb, beef and spices, sliced and served on Greek pita bread, topped with onions, tomatoes and tzatziki (cucumber, yogurt and garlic) sauce.

**CHICKEN GYRO** ~ \$6.00 **WITH FRIES** ~ \$8.00  
Pressed seasoned chicken served on Greek pita bread, topped with onions, tomatoes and tzatziki sauce.

**MOUSAKA** ~ \$5.00  
Eggplant casserole layered with ground beef, potatoes and cheese with a cream sauce topping

 **VEGETARIAN MOUSAKA** ~ \$5.00  
Eggplant casserole layered with zucchini, potatoes and cheese with a cream sauce topping.

**PASTICHIO** ~ \$5.00  
Baked macaroni layered with ground beef and cheese, nutmeg and cinnamon with a cream sauce topping.

**GREEK SALAD WITH PITA** ~ \$7.00

**GREEK SALAD W/CHICKEN**, bread ~ \$9.00

**SPANIKOPITA** ~ \$2.00  
Spinach pie made with feta cheese, cream cheese, eggs and herbs, baked in filo pastry.

**TIROPITA** ~ \$2.00  
Cheese pie made with feta cheese, cream cheese and eggs baked in filo pastry.

**CORN DOGS** ~ \$3.00

**FRENCH FRIES** ~ \$2.00

**LOCANICA** ~ \$5.00  
Orange-flavored Greek sausage with onions and bread.

**SOUVLAKI** ~ \$4.00  
Marinated pork tenderloin on a skewer with bread.

**ROASTED GREEK POTATOES** ~ \$2.00

**DOLMATHES** ~ \$4.00  
Stuffed grape leaves.

## DINNERS

**LAMB GYRO** or **CHICKEN GYRO** ~ \$9.00  
With Greek salad and Greek-style potatoes.

**MOUSAKA\*** or **PASTICHIO** ~ \$9.00  
With Greek salad and Greek-style potatoes.

\* Regular or vegetarian.

**ROASTED GREEK STYLE CHICKEN** ~ \$8.00  
With Greek salad and Greek-style potatoes.

**GREEK STYLE LAMB** ~ \$12.00  
With Greek salad, orzo and pita bread.

**COMBINATION DINNER** ~ \$14.00  
Pistachio **OR** **mousaka** with dolmathes, spanikopita and tiropita.

**COMBINATION DINNER** ~ \$14.00  
Pistachio **OR** **vegetarian mousaka** with dolmathes, spanikopita and tiropita.

## GREEK PASTRIES

**MELOMAKORONA** ~ \$1.50  
Slightly spiced, date-shaped cookies topped with spicy honey syrup and walnuts.

**KOURAMBIETHES** ~ \$1.50  
Butter cookies dusted with confectioners sugar.

**DIPLES** ~ \$1.50  
Honey-dipped crisp pastry with cinnamon.

**KOK** (kōk) ~ \$4.50  
Chocolate, sweet butter, sugar, flour, eggs, custard cream and whipped cream.

**BAKLAVA** ~ \$2.00  
Crushed walnuts, almonds, cinnamon and butter baked in layers of filo and topped with spicy honey syrup.

**CHOCOLATE BAKLAVA** ~ \$2.00  
Baklava drizzled with chocolate.

**KATAIFI** ~ \$2.00  
Crushed walnuts, almonds and butter rolled in shredded dough and baked; topped with spicy honey syrup.

**GALATOBOUREKO** ~ \$3.00  
Egg custard baked in layers of filo, topped with spicy honey syrup.

**TSOUREKI** ~ \$6.00  
Lightly sweetened, braided Easter bread made with eggs, milk and butter.

**KOULOOURAKIA** ~ \$3.00 for 1/2 Dozen  
Lightly sweetened cookies made with eggs, orange juice and butter.

**LOUKOUMADES** ~ \$2.00  
Greek donut holes topped with spicy honey syrup and cinnamon.

**RAVANE (COCONUT DELIGHT)** ~ \$1.75  
Sponge cake with coconut, topped with honey syrup.

**ERGOLAVAS (ALMOND CRESCENTS)** ~ 1.75  
Almond coated cookies.