



Gyro Pita



Kibbee with Yogurt



Hummus

PITA BOOTH:

Gyro Pita - \$11

Tender slices of a lamb and beef mixture, broiled on a spit to perfection, served with tomatoes, onion, and a creamy yogurt sauce.

GF Kafta Pita - \$10

Ground beef, onions, parsley, and spices mixed together and grilled to perfection with tahini sauce, and tomatoes.

GF Chicken Shawarma - \$11

Tender chicken breast marinated in a special blend of herbs and spices, served with a homemade garlic sauce, and pickles.

V Falafel Pita - \$10

Ground chick peas and fava beans, herbs, and seasonings, fried to a golden crisp with tahini sauce, and tomatoes.

Meat Lovers Sampler - \$20

Can't decide which meat you want to try? Try them all! A sampler plate of gyro meat, kafta, chicken shawarma, served with garlic and yogurt sauces and pita bread.

St. George Fries - \$4

A generous portion of french fries seasoned with the St. George special seasoning with a hint of olive oil.

GF V Salad - \$4

Chopped lettuce, tomatoes, cucumbers, seasoned with a light mediterranean vinaigrette.

Add any of the above proteins for an additional \$5

Kids Kafta Slider - \$6

comes with St. George Fries



NO SMOKING
IN BUILDINGS OR
ON THE GROUNDS



Gluten Free



Vegan

Gluten Free means
gluten free without
side of pita bread

GF LAMB SHANK: \$14

A whole shank marinated with our special seasonings and roasted to perfection. Served with pita & salad.

MEZZA BOOTH:

\$8 each OR PICK 3 FOR \$22

GF GRAPE LEAVES

A generous portion of grape leaves stuffed with ground beef, rice, seasoning, served with yogurt.

V VEGAN GRAPE LEAVES

A generous portion of grape leaves stuffed with beans, vegetables, rice, and seasoning.

SPANAKOPITA

Three pieces of flaky filo dough stuffed with cheese and spinach.

TIROPITA

Three pieces of flaky filo dough stuffed with three different kinds of cheese.

KIBBEE

One large square piece of sautéed ground beef, spices, and cracked wheat, served with yogurt.

St George 2022 Special \$8

Kafta with tomato sauce on a bed of rice.
Served with a small salad.



Honey Balls \$5

Balls of wheat flour dough, deep fried and coated with a sweet syrup.
Add Ice Cream for \$2

Honey & Feta Pita Chips \$5

Freshly fried pita chips coated in a sweet syrup and topped with feta cheese. Sweet and salty!

SIDES

(available at all food booths):

GF V Hummus - \$5

Blended garbanzo beans, lemon juice, garlic, and tahini to make a perfectly creamy and healthy dip and served with pita bread.

GF V Rice & Green Beans - \$5

A generous portion of rice, topped with perfectly seasoned green beans in a tomato sauce.

GF Watermelon - \$4
Freshly cut watermelon.

GF Mediterranean Cheese Plate - \$9
A mix of biblical era cheeses and olives, drizzled with olive oil and herbs, served with pita bread.

Pita Chips & Fiery Feta Dip - \$5
Freshly fried pita chips with a tangy, slightly spicy, warm feta dip.

**We accept cash, Festival coupons and credit cards
at all food booths, and the pastry shop.**



Vendors may have their own payment policies.

Desserts:

Walnut Baklava \$2 - Layers of flaky filo dough filled with walnuts and topped with syrup.

Pistachio Baklava \$2 - Layers of flaky filo dough filled with pistachios and topped with syrup.

Cashew Bird's Nest \$3 - Flaky filo dough rolled into a bird's nest filled with cashews and topped with syrup.

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Fingers \$1 - Flaky filo dough rolled around ground cashews topped with syrup.

Mini Rose \$1 - Mini bites of filo dough filled with cashews and topped with syrup.

Namoura \$3 - Mini cake of farina and a hint of coconut topped with syrup.

Makaroon \$2 - Deep fried anise dough, dipped in syrup.

Coconut Cookies \$2 - Soft biscuits covered with coconut.

Malban Sweet Candies \$1 - Fruit jelly made with fruit molasses, flavored with rose water and stuffed with pistachio.

Kanafeh \$6 - Shredded wheat filled with a wonderful blend of cheeses and topped with syrup. (Fine or Coarse)

Yiayia's Coffee Cake \$4 - Coffee cake with a hint of lemon and a light swirl of chocolate.

Burma \$3 - Shredded filo dough wrapped around cashews and fried to a golden brown.

Ghoribeh \$2 - "S" shaped butter cookie.

Mamoul \$3 - A light buttery outer cookie filled with walnuts, pistachios or dates.

New for our 25th Festival



Katiyif \$3

Pancakes stuffed with walnuts, baked and dipped in syrup



Kaak \$12 per package - Donut shaped anise cookies.

Gummy Kabobs \$3 - A skewer filled with Fruity gummies.

Decorated Rice Krispy Treats \$3 - Rice Krispy Treats dipped in chocolate with sprinkles.

Baklava Sampler \$20 - A sample of the most favorite Baklava.

Saint George Sampler \$20 - A sample of our favorites here at St. George include Namoura, Ghoribeh, Kaak, Walnut Baklava, Makaroon, Kourambiethes and Burma

Mixed Pastries 1/2 Tray \$30 - A variety of Baklava, Bassma, Fingers, Ballourie, Birds Nest, Mini Roses, and Burma, all in a gift box.



Knafeh is one of the most popular desserts for the Middle East and has been around for many centuries. While it is much loved in Lebanon, Palestine, Algeria, Egypt and Turkey, to name a few, many culinary experts strongly believe that it originated in Syria.