

Καλή όρεξη! Enjoy your meal!

GREEK SALAD Optional toppings of Gyro or Chicken and ala carte plates of Feta and Olives or Hummus.

ATHENIAN PLATE Choice of Roasted Leg of Lamb or Chicken with Rice Pilaf, Dolmathes, Pita, Greek Salad and Spanakopita or Tiropita.

TAVERNA Two Locations! Serving Lamb Chops, Keftedes, Saganaki, Mediterranean Shrimp, Calamari, and Loukaniko.

SPECIALTIES Serving Pastitsio, Dolmathes, Meatballs, Tiropita Spanakopita, and more.

SOUVLAKIA Chicken or Pork Kebabs, with our famous Greek Fries.

GYRO Freshly sliced on Pita, with our famous Greek Fries, and ala carte plates of Humus or Tzaziki.

ROASTED LAMB Slow cooked on the spit and sold by the pound.

LOUKOUMADES Made to order.

THE BAR Imported Greek Wine and Beer

KAFENEION Home of the Baklava Frostie and Iced Baklava Coffee.
New: Leonidas Frozen Lemonade

PASTRY BOOTH TAKE IT TO GO! We are offering a *frozen* favorites to bake at home: Spanakopita or Tiropita,

Welcome to the 2025
Las Vegas
Greek Food Festival
September 26, 27, 28,

LVGFF.COM



Location Map and Guide

Where to find it on the Festival Grounds

Schedule of Events:

FRIDAY, SEPTEMBER 27 3:00 - 11:00 pm

3:00 pm Opening Blessing

3:15 - 7:00 pm Live Music: The Olympians

4:00, 5:30 and 7:30 pm Church Tour*

6:00 pm to 9:00 pm LV Fire & Rescue Demo

6:15 pm Greek Youth Folk Dance Groups

6:45 pm Presentation of Colors and Anthems

7:00 pm Torch Lighting Ceremony

7:00 - 11:00 pm Live Music: Etho Ellas

SATURDAY, SEPTEMBER 28 Noon - 11:00 pm

12:00–5:00 pm Live Music: Etho Ellas

2:00, 4:00, 5:30 and 7:30 pm Church Tour*

6:00 pm to 9:00 pm LV Fire & Rescue Demo

6:30 pm Greek Youth Folk Dance Groups

5:00 - 11:00 pm Live Music: The Olympians

SUNDAY, SEPTEMBER 29 Noon - 10:00 pm

12:00 - 5:00 pm Live Music: Etho Ellas

2:00, 4:00, 5:30 and 7:30 pm Church Tour*

6:00 pm to 9:00 pm LV Fire & Rescue Demo

6:30 pm Greek Youth Folk Dance Groups

5:00 - 10:00 pm Live Music: The Olympians

9:00 pm Grand Raffle Drawing

*Led by Father John Hondros, Father Seraphim

Yassou and Welcome to the 52nd Annual Greek Food

Each year St. John the Baptist Greek Orthodox Church invites our friends, neighbors and the greater Las Vegas Community to visit our spiritual home and enjoy traditional Greek food, music and dancing. For three consecutive days in September, approximately 25,000 gourmet connoisseurs of all ages treat their taste buds to elegant Grecian delights such as roasted lamb, dolmathes, pastitsio, refreshing salads and delicious desserts.

Live Greek music is continuous with our wonderful bands. Plenty of fun and activities in our Kids Area. We welcome back the LV Fire & Rescue team conducting safety demonstrations after 5:00 pm.

Take a Church Tour, offered several times daily. Our Byzantine Church, fashioned after St. Euphemia of the Hippodrome in ancient Constantinople, is a marvelous and inspiring combination of arches, angles, marble, hand-carved wood and icons.

Our Byzantine icons follow the early Church Tradition of rendering Jesus Christ, the Saints and Biblical events in a spiritual and highly artistic manner. The third phase of iconography was completed this Spring. The Church's magnificent dome stands 82 feet above the ground, inspiring the onlooker with a vision of Heaven.

On Saturday, look for the Bloodmobile outside our gates. Donate blood and receive a free admission. Active military and their families, first responders and veterans always receive complementary admission.

On Friday at 7:00 pm join us in welcoming the runners completing the 26.2 mile torch relay, an annual tradition which kicks off the Festival. Honoree Savva Savvas will light the torch. All proceeds from the relay will be donated to the Johnny Crisstopher Children's Charitable Foundation.

More opportunity to give back! Buy a raffle ticket for a chance to win the Grand Prize of a 2019 Mercedes Luxury Sedan or \$25,000 cash. Five percent of raffle proceeds will be donated to the Crisstopher Foundation and an additional five percent will be donated to the American Foundation for Suicide Prevention—Nevada Chapter. If you would like to know more about these worthy non-profits, volunteers are seated in the raffle booth. Stop by, say hello and check out the 30 plus prizes. With a 1000 ticket limit it's the best odds around. Winners need not be present for the drawing, Sunday at 9:00 pm.

Back this year are our original Vegas Strong t-shirts! We also have gift-boxed LV Greek Festival aprons at the Pastry Booth and at the all new marketplace: Paula's Agora.

We have launched a new meatball (keftedes) recipe served ala carte at the Specialty Booth or as a meze plate with Greek fries at the Taverna.

Find frozen favorites as well as your favorite dessert gift platters at the Pastry booth.

Thank you for allowing us to host you year after year: Your loyal attendance ensures a lively and enjoyable Festival.

FESTIVAL MAP

WHAT IS ON OUR FESTIVAL MENU?

BAKLAVA Layers of filo, nuts, honey and spices.

BAKLAVA FROSTIE Created here! Our version of a Blizzard. We also serve Baklava cheesecake, Baklava brownies, soft-serve Baklava Sundaes and iced Baklava Coffee.

BOUGATSA Filo filled with custard, then baked, topped with powdered sugar and cinnamon. By the slice or 10x13 pan. Take out frozen by request.

DIPLES Flaky, thin rolled dough, deep fried and topped with honey and nuts.

DOLMATHES Beef, rice and spices rolled in tender grape leaves, baked in lemon sauce.

EKMEK KATAIFI Baked Kataifi (shredded filo, walnut and honey log) topped with creamy thick custard and whipped cream. *Winner of 2019 "Take a Bite Out of Las Vegas" competition for best dessert.*

FETA CHEESE White tangy cheese processed from goat's milk, stored in brine.

GALAKTOBOUREKO Semolina custard-filling wrapped in filo, then baked, and topped with a light, citrus syrup.

GREEK COFFEE Strong, fine ground is boiled, settled and served in a demitasse sized cup with light sugar. Meant to be sipped slowly.

GREEK FRIES Potato wedges seasoned with lemon and Greek spices. Greek Fries Spice available in 4 oz. jar.

GREEK SALAD Greens topped with tomato, cucumbers, red onion, feta cheese, Kalamata olives, sprinkled with olive oil, vinegar and oregano dressing. Greek Salad Spice available in 4 oz. jar.

GYRO Sliced beef and lamb strips, diced onion,

tomato and tzatziki sauce, wrapped in pita bread.

KARIDOPITA Moist walnut cake, flavored with cinnamon and soaked in light syrup. Available in pan size (10x13) by request.

KOKES Three varieties: vanilla (white custard), chocolate and chocolate dipped filled with chocolate mousse.

KOULOURAKIA Butter twist cookies; great for dunking in coffee.

KOURAMBIETHES Butter cookies baked and smothered in powdered sugar.

LOUKANIKO Greek sausage flavored with orange peel and our own spice blend.

LOUKOUMATHES Deep fried light dough balls drenched with honey and cinnamon. Made to order and served hot.

NESCAFÉ FRAPPÉ Popular in Greece: A sweetened, chilled, foamy, coffee beverage.

PASTITSIO Baked layered Greek pasta and ground meat topped with a creamy béchamel sauce. Also available in frozen 10x13 pan size.

SAGANAKI Deep fried Kasseri cheese with a splash of brandy.

SOUVLAKI Chicken or pork kebab, marinated and grilled. Souvlaki Spice available in 4 oz. jar.

SPANAKOPITA Spinach, feta cheese, eggs and herbs stuffed in buttery filo and baked.

TIROPITA Cheese, egg and herb mixture stuffed in buttery filo dough and baked.

TSOUREKIA Traditional slightly sweetened holiday bread which is braided and topped with sesame seeds.