



We're thrilled and honored to be celebrating 50 incredible years! Since 1975, the Panegyri Festival has brought together generations of families, friends and neighbors to share in the vibrant traditions of Greek culture. From the irresistible homemade foods to the lively music and dancing, every moment is infused with the spirit of community and connection.

We are incredibly grateful for the support we've received from the tri-state area over the decades. Thank you for being part of our extended family. Now, it's time to shout

OPA Cincinnati!

as we bring Greece to you once again with the city's most beloved festival!





PASTRIES

Pastry images and ingredients are available online.

Baklava 3.50

Filo dough, layered with walnuts, sugar, and spices, baked to a crispy golden brown and then drenched with our honey syrup.

Chocolate Baklava 5

Everything tastes better with chocolate! Baklava dipped in chocolate.

Galaktoboureko 4

Creamy semolina custard wrapped in filo, baked and drizzled with our honey syrup.

Portokalopita 4

This traditional Greek syrup cake made with filo, not flour, and drenched with an orange infused syrup creating a rich custard-like cake.

Kataifi 5

Finely shredded filo wrapped around a filling of ground nuts, then dipped in honey syrup.

Koulourakia 6/6

A braided, semi-sweet butter cookie. A favorite with children and adults for dunking.

Kourambiethes 2.50

Tender, buttery, sweet cookie liberally coated with powdered sugar.

Melomakarona 2.50

Honey-dipped spice cookie sprinkled with ground walnuts.

Pasta Flora 2.50

A delicate shortbread crust, filled with either apricot or raspberry preserves.

Assortment Box 18

Sample several of our homemade desserts.

Box may include: * 2 Baklava, 2 Melomakarona, 2 Kourambiethes, 2 Koulourakia, 1 Pasta Flora *Depending on availability, contents may vary.

Tsoureki 13

THIS

YEAR!

A traditional braided sweet bread, flavored with masticha and mahlepi.



Mezethakia Plate 8

Meatballs, grape leaves, Kalamata olives, feta and pita bread

Hummus Plate 7

Hummus, tzatziki, grape leaves, Kalamata olives, feta and pita bread Made with Taziki's Mediterranean Cafe Hummus.

Saganaki Fried Cheese 6

Kasseri cheese pan fried and finished off with a shot of brandy and lemon juice.

Chili Cheese Fries 8

Crinkle cut fries topped with chili and cheddar cheese Made with Dixie Chili.

Feta Fries 6

Crinkle cut fries topped with feta and oregano

Greek Seasoned Fries 5

Extras 1 each

Dolmatha/Grape leaf stuffed with rice Keftetha /Meatball Tzatziki/ Cucumber Yogurt Sauce Hummus Kalamata Olives Feta Cheese Pita Bread





STREET FOODS

Gyro Sandwich 10

A blend of beef and lamb slowly roasted on an upright rotisserie and carved as it cooks. Piled on a pita bread with tomatoes, onions and tzatziki sauce.

Souvlaki Sandwich 10

A skewer of grilled pork tenderloin served on pita bread with tomatoes, onions and tzatziki sauce.

Souvlaki Skewer 9 Extra Tzatziki 1

Tiropita Cheese Pie or

Spanakopita Spinach Pie 1 for 4/2 for 7

Filo dough wrapped in the shape of a triangle, filled with a savory blend of cheeses. Spanakopita has the addition of spinach to the filling.

Greek Pizza

Slice 5 Whole 24

Gyro Meat Slice 6 Whole 29

Topped with fresh spinach, tomatoes, feta cheese, seasoned olive oil and a mozzarella and provolone blend.

Coney Dogs

Cheese Coney 3.50/2 for 6

Chili Dog 3

Chili Bowl 3

Hot Dog with Cheese 2

Hot Dog 1

Made with Skyline Chili. You won't find this anywhere in Greece. In 1949, Greek immigrants opened the first Skyline Chili in Cincinnati.

Loukoumathes Sm 4 Lg 8

Don't miss a favorite of all Greeks. Loukoumathes, light and airy dough, deep fried, dipped in honey syrup and dusted with cinnamon are made fresh all day long. Perfect for sharing.

Ice Cream Sundae 7

Choose vanilla or chocolate soft-served ice cream topped with baklava or spiced cookie crumbles.

Soft Serve 6

DINNERS

A la carte or full dinners available. Dinners served with rice pilaf, green beans, small Greek salad and bread. No Substitutions.

Upgrade to Large Greek Salad 2

Oregano Chicken Dinner 18

Baked, bone-in chicken seasoned with a blend of Mediterranean spices and lemon.

Moussaka Dinner 18

Layered eggplant, potatoes, and seasoned sautéed ground bee topped with a rich béchamel sauce.

Pastitsio Dinner 18

Layers of macaroni, seasoned sautéed ground beef and imported cheese, covered with a rich béchamel sauce.

Tiropita/Cheese Pie or Spanikopita/Spinach Pie Dinner 14

Choice of 2 pies. Filo dough wrapped in the shape of a triangle, filled with a savory blend of cheeses. Spanakopita has the addition of spinach to the filling.

Greek Salad Sm 5/Lg 7

Lettuce, cucumbers, tomatoes, onions, Kalamata olives, feta cheese, oregano, Greek olive oil, red wine vinegar.

Village Salad 10

Cucumbers, tomatoes, red onions, green peppers, Kalamata olives, feta cheese, oregano, Greek olive oil, red wine vinegar.

Dolmatha 1

A great vegetarian appetizer made from tender vine leaves wrapped into little rolls and stuffed with rice and fresh herbs, drizzled with lemon juice and olive oil.

A La Carte
Oregano Chicken 8
Moussaka 7
Pastitsio 7
Tiropita/Cheese Pie 4 or 2/7
Spanakopita/Spinach Pie 4 or 2/7
Rice Pilaf 4
Green Beans 4





SOFT DRINKS
Bottled Water 2
Soft Drinks 3 or 2 for 5
Coke, Diet Coke, Sprite, Gatorad

LEMONADE
32oz Cup 8
w/ Ouzo, anise-flavored liquor 14

KAFENION

Traditional Greek coffee, brewed one cup at a time, in a small brass pot called a "briki"

Hot Drinks Greek Coffee 4.50

Served with a paximathia cookie.

American Coffee 2

Cold Drinks
Greek Frappe-Iced Coffee 4
Blended

Vyssinatha 4.50

Traditional cherry drink in Greece

Sweets
Rizogalo/Rice Pudding 4

DRINKS

TAVERNA
Wine 5 glass/20 bottle
List available online

Greek Beer 5 bottle
Alfa Lager Athenian Brewery

BEER

Descriptions available online

Craft Beer 7 draft

Madtree Laconian Lager FOR US!

MadTree Seeing Colors

MadTree Skygrazer

Warsteiner Premium Pilsener

MadTree Craft Cocktails 7 can Sway Blackberry + Hibiscus Sway Rocket Pop

Sway Rocket Pop
Sway Orange and Blue

Domestic Beer 6 draft

Coors Light Miller Lite Leinenkugel Summer Shandy



Church Hours & Tours

Stop in or join a tour and learn about our church and Eastern Orthodox Christian faith. Appreciate the intricate mosaics, the beautiful iconography, the melodious Byzantine chants and the sweet incense while learning about our centuries-old, deeply-rooted religion.

HOURS CHURCH **TOURS** FRIDAY: 5-8 pm 6 & 7:30 pm 3-8 pm 4, 5:30, 7 pm SATURDAY: SUNDAY: 1-6 pm 2, 3:30, 5 pm

Cooking Demos

Learn how to make some of our delicious Greek dishes! We'll show you the techniques and tricks in preparing a few of our favorite foods.

FRIDAY 5:45 pm: Portokalopita & Watermelon Feta Salad with Vera

7:45 pm: Stuffed Peppers with Sylvia

9:15 pm: Koulourakia and Spanakopita with Cathy and Nina

5:30 pm: Portokalopita & Watermelon Feta Salad with Vera SATURDAY

7:00 pm: Spanakopita/Tiropita with Hanna and Angel

8:30 pm: Phyllo Crinkle with Karen

SUNDAY 3:00 pm: Portokalopita & Watermelon Feta Salad with Vera

5:00 pm: Stuffed Peppers with Sylvia

Cultural Exhibit

Our Greek Language School displays the populist "walk through History and Culture Exhibit - Ancient Times to Now" explaining Greece's past and present and its contributions to humanity and our Western civilization.

Agora/Marketplace

Shop for beautiful and unique items and gifts in our HTSN Bookstore or with our vendors; Alexander's Gifts, Colossus Jewelry, The Greek Soul and Mt. Kofinas Greek Olive Oil.

Kid's Zone

Keep the paidia (kids) entertained with Cariacature Drawings, Balloon Animals and Face Painting.



Live Music

This year, we're adding to our live entertainment experience! Enjoy the captivating sounds of bouzoukis from George Karras and the Kakias brothers, as they fill the air. Joining them is MASTER TEMPO, the multi-platinum Greek artist known for his collaborations with some of the biggest names in Greek music. In addition to a quest appearances on Friday, Saturday night MASTER TEMPO will be performing his hits and many other modern songs from Greece. You'll be transported right into the bouzoukia!

Live music can also be heard in our large hall. Hang out and relax while listening to our very own, Giorgo and the Corner Band.

Folk Dancing Schedule

FRIDAY	
6:00 pm	Pre-K & K & Gr 1 & 2
6:30 pm	Gr 3 & 4 & Gr 5 & 6
7:00 pm	Gr 7, 8 & 9 & College
8:00 pm	Adult Hellenic Dancers
9:00 pm	High School

10:00 pm Open Dancing **SATURDAY**

:00 pm	Pre-K & K & Gr 1 & 2	
:30 pm	Gr 3 & 4 & Gr 5 & 6	SUNDA
:00 pm	Pre-K & K & Gr 7, 8 & 9	2:00 pr
:00 pm	Gr 1 & 2 & Gr 3 & 4	3:00 pr
:30 pm	Gr 5 & 6 & Gr 7, 8 & 9	4:00 pr
:30 pm	College	5:00 pr
:00 pm	High School	6:00 pr
:00 pm	Adult Hellenic Dancers	7:00 pr
$0.00 \mathrm{nm}$	MASTER TEMPO	7.00 pi

Dance Groups

Pre-K & K: Ta Paidakia Gr 1 & 2: Evzones Gr 3 & 4: Macedonians Gr 5 & 6: Nissiotes Gr 7, 8 & 9: Ta Pedia Tis Criti High School: I Levendia College: Spartans Hellenic Dancers

> Pre-K & K & Gr 1 & 2 Gr 3 & 4 & Gr 5 & 6 Gr 7, 8 & 9 & College High School Adult Hellenic Dancers Open Dancing



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Tino's Greek-American Restaurant

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Nick & Tom's Restaurant Price Hill Chili Skyline Chili, Middletown Taziki's Mediterranean Cafe Warsteiner