

# ST. PHILIP 12<sup>th</sup> Annual INTERNATIONAL FOOD FESTIVAL MENU

## ENTRÉES:

### Romanian

**Mici (Mititei)** (meech; mee-tee-TAY) \$15  
Traditional Romanian skinless sausages made with ground pork, beef broth and lamb meat, garlic and savory spices. Grilled on a hot charcoal grill and served with bread and mustard.

**Sarmale** (sar-MA-leh) \$15  
Romanian **pickled cabbage leaves stuffed with ground pork, & rice** in a tomato-based sauce. Served with bread and sour cream.

**Tocanita** (toh-kuh-NEET-sa) \$13  
Tender pork and bacon simmered with onion, garlic, tomato, wine, sweet paprika and summer savory, served over a bed of rice. **\*NEW\***

### Ethiopian

**Zelzil Tebis** (ZEL-zil TE-bis) \$16  
Savory **string-cut filet mignon** marinated in herbs and pan roasted for a truly unique taste; served with Injera (Flat Bread) and Ethiopian lentil stew and vegetables.

### American

**Fried Shrimp** \$14  
Panko-breaded freshly **fried shrimp** served with a bag of chips, coleslaw and cocktail sauce.

**Pulled Pork Sandwich** \$10  
A hefty serving of tender seasoned pulled pork, served with a bag of chips and coleslaw.

### Ukranian

**Pierogi** (pee-RO-gee) \$6  
Four homemade deep-fried **potato-stuffed dumplings** served with sour cream.

### Lebanese

**Shish-Taouk** (shish-ta-OOK) \$14  
Marinated **chicken kabob** with onions and green peppers served with Middle Eastern rice.

**Falafel Sandwich** (fa-LA-fl) \$12  
**Meatball shaped pan-fried chickpeas** with onions, garlic and Middle Eastern spices with sesame tahini sauce. **(V)Vegetarian**

### Greek

**Gyro** (YEE-ro) \$12  
Sandwich – wrapped in a pita. **Tender beef, pork, and lamb** slowly cooked on a spit and served with tomato, onion, & tzatziki sauce.

**Pastitsio** (pas-teet-sio) \$12  
Traditional Greek lasagna with layers of pasta and flavored meat sauce, topped with a creamy bechamel sauce.

### Polish

**Kielbasa** (keel-BAH-suh) \$12  
Polish smoked sausage with **pork, garlic, and other spices**. Served with bread, mustard, & horseradish.

**Zurek** (zur-uhk) \$8  
A rich and filling soup with smoked polish sausage, bacon, horseradish, vegetables spices and cream. Served with hard-boiled egg and bread.

## SIDES/APPETIZERS:

**Spanakopita** (spahn-ah-KO-peeta) \$5  
Greek **Feta cheese, egg, and spinach** wrapped in phyllo dough and baked.

**Dolmadakia** (dhol-ma-DHA-keea) \$5  
Greek **stuffed grape leaves (V)**

**Fasolia** (fa-sol-eea) \$5  
**Green beans** done Lebanese style with tomatoes, onions, and garlic. **(V)**

**Lebanese Salad** \$5  
Romaine lettuce mixed with cucumber, tomato and onion in a garlic-lemon dressing with mint and sumac spices. **(V)**

**Hummus Tahini** (HUM-mus ta-HEE-nee) \$5  
Lebanese style, served with fresh pita or fresh veggies **(V)**

**Alechea** (aL-E-CHaya) \$5  
Eritrean **spicy potato and cabbage salad**, served with flat bread. **(V)**

**Salata de vinete** \$5  
(suh-la-tuh deh vee-neh-tay)  
Romanian mashed eggplant spread roasted on a flaming charcoal grill, olive oil and a pinch of salt, served with pita and veggies. **(V)**

**Fasole Batuta** \$5  
(fuh-soh-lay ba-too-tuh)  
Romanian mashed white bean dip, onions, carrots, parsnip, a bit of garlic, salt, pepper and olive oil. Caramelized onions on top, served with pita and veggies. **(V)**

## DESSERTS:

**Loukoumades** (look-oo-MAH-thes) \$5  
Greek **fried dough** in honey syrup.

**Baklava** (BAH-klava) \$5  
**Walnut pie** in phyllo dough with syrup.

**Kourabiethes** (kou-ra-bi-eth-es) \$5  
A traditional staple in every Greek kitchen... butter cookie with almonds. **\*NEW\***

**Rice Pudding** \$5  
Creamy dessert with rice, milk, & cinnamon.

**Cornulete** (corn-oo-LEH-teh) \$6  
A Romanian delight with **plum jam, walnuts, cream cheese**, and powdered sugar on top.

**Cannoli** (kan-OL-ee) \$5  
Three Ukrainian-style cream-filled pastries.

**Blini** (blee-nee) \$5  
Russian-style thin rolled pancake spread with flavorful jam with sour cream.

**Austrian Waffle Cake** \$5  
Seven layers with buttercream and currant filling. **\*NEW\***

**Homemade Italian Water Ice** \$5  
Lemon. (parish school fundraiser) **\*NEW\***

## BEVERAGES:

**Soda & Bottled Water** \$2

**Fresh-Squeezed Lemonade** \$3  
(parish school fundraiser) **\*NEW\***

**Ethiopian Coffee** \$5

**DIRECTIONS:**

- Route 309 to Rt. 113 (Souderton)
- North on Rt. 113 - 0.3 mi. to Old Bethlehem Pike
- Sharp right onto Old Bethlehem Pike
- Pass Ford dealer on right
- Left on Cherry Lane (across from Skyview Medical Building)
- Immediate right onto Clearview Road
- Follow Clearview around curve
- St. Philip's ahead: look for the gold dome!



**St. Philip Orthodox  
Christian Church**

1970 Clearview Rd.  
Souderton, PA 18964  
[www.st-philip.net](http://www.st-philip.net)  
Pastor: Fr. Noah Bushelli  
office@st-philip.net  
(Phone) 215.721.4947

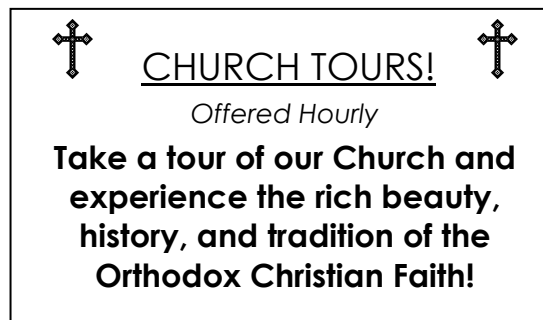
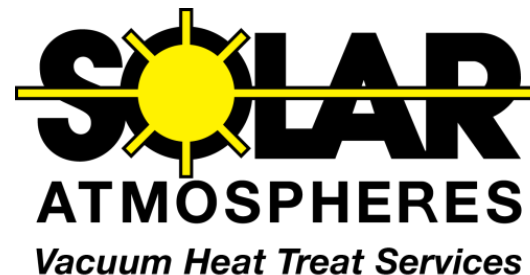
**12<sup>th</sup> Annual  
International  
Food Festival**  
Friday & Saturday  
September 20 & 21, 2024



**>> FESTIVAL HOURS <<**

Friday Sept. 20, Noon - 8 p.m.  
Saturday Sept. 21, Noon - 8 p.m.

**THANK YOU TO OUR  
PLATINUM LEVEL  
SPONSORS!**



**A portion of the  
festival proceeds  
will be donated  
to the following:**



606 E Main Street  
Lansdale, PA 19446



**Penridge FISH**  
800 West Chestnut Street PO Box 9  
Perkasie, PA 18944  
penridgefish.org



**The Women of St. Mariamne  
invite you to browse our  
*Bazaar Baskets***

**For Sale Inside the Great Room**  
Your purchase supports the ministries  
of St. Philip and Local Charity

**Visit our Ethiopian Hand-Brewed  
Specialty Coffee tent!**

