

DESSERTS

Savarina

Sweet and moist, adults and kids love it!

Dobos

"The word 'dobos' means 'like a drum' .
Extravagant use of chocolate buttercream
and a layer of caramel-glazed cake on top

Autumn Apple Strudel

Made with fresh apples. Unforgettable taste!

Diplomat Cake

*The Diplomat Cake is a tempting concoction made
up of three layers of puff pastry and two layers of
génoise soaked in rum simple syrup then layered
with whipped cream icing.*

Baklava, Crepes, Nut Rolls, "Cozonac" "Must"

Romanian name for Fall's most popular drink
made of freshly crushed grapes. No link
whatsoever to the English verb **must**.

But you **must** try it!

Romanian Beer (Azuga)

Location and Driving Directions

The festival will take place on the
Saint Andrew Romanian Orthodox Church
grounds (see address on the stamped side).

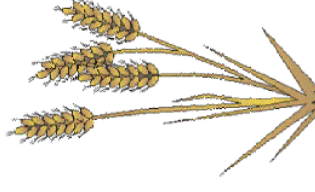
The church is located 10 minutes driving
distance from downtown Pittsburgh, off
Route 51 / Island Avenue at the Neville
Island bridge (behind Rocky II's restaurant).

Find detailed driving directions at:

<http://www.standrewpitt.org/directions.html>



Romanian Food Festival



September 20 and 21

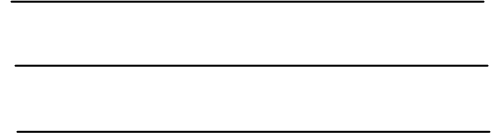
11:30 AM—7:00 PM / 12:30 PM—6:00 PM

*Saint Andrew The Apostle
Romanian Orthodox Church*
56 Glenn Way
McKees Rocks, PA 15136
www.standrewpitt.org

Place
Stamp
Here

You are invited!

Romanian Food Festival



*Tell your friends,
bring your neighbors ...
And don't forget the kids!*

You and your friends are invited to attend
Pittsburgh area's
12th Romanian Food Festival
hosted by the
Saint Andrew Romanian Orthodox Church

ROMANIA—Quick Facts Geography

Situated in South-Eastern Europe, with Bucharest as its capital. Neighbors: Moldova, Ukraine, Hungary, Serbia, Bulgaria. Access to the Black Sea and Danube River. Contains most of the beautiful Carpathian Mountains.

Short History

Indigenous Geto-Dacians mixed with conquering Romans. Later, independent dukedoms formed: Wallachia,

Transylvania,

Moldavia, Dobruđia—same spoken language. They fought against many invaders to maintain independence. In 1877 and 1918 these territories united, becoming today's Romania.

Maybe you have heard of:

- **Nadia Comaneci**—The first gymnast to get the maximum 10 score at Summer Olympic Games in 1976—it was shown as digit 1 because the actual display was not designed to handle a perfect 10.
- **Constantin Brancusi**—World-class sculptor with art displayed at the most famous museums in the world: Guggenheim, MOMA, Metropolitan, National Gallery of Art in Washington DC, Tate, Georges Pompidou Center in Paris, and many more.
- **George Enescu**—composer of the famous Romanian Rhapsodies and sonatas for piano and violin.



Vlad—Prince of Wallachia
... and a tough guy.
Dracula stories are inspired
by his life.

SPECIALTIES

Mici (Skinless Sausages)

A world-renown Romanian delicacy, made with fresh ground meat and a very special blend of spices. Grilled on the spot, served hot. Simply awesome, especially in combination with the special drink made of crushed grapes!

Sarmalutez (Romanian Stuffed Cabbage)

Very tasty national dish with slight recipe variations in each of the Romanian provinces. Boiled (or pickled) cabbage leaves stuffed with a special mix of lean ground meat, rice, and traditional spices - everything slowly cooked to perfection. A delicious Southern recipe in grape leaves is also available, with your choice of yogurt or sour cream. Served warm.

Frigarui (Marinated Meat On A Stick)

A succulent variation of the Middle Eastern shish kebab, made with your choice of lightly marinated pieces of chicken or pork, and coated with spices. Carefully grilled to seal the flavor.

Bulz (Romanian Layered Polenta and cheese)

Ask any Romanian about it and you will hear the same story: gorgeous layers of hot, golden polenta and moist, feta-like cheese, topped with sour cream. Get some before it's gone!

Ghiveci Moldovenesc (Moldavian Vegetable Stew)

A stew of farm fresh seasonal vegetables used by the nuns and monks living in the many Orthodox Monasteries as a part of their vegetarian meals.

Have a seat ... Take-out ... Enjoy!

MORE GOOD FOOD

“Carpathian” Cheese Pastry

Exquisite combination of Mediterranean and Eastern European cooking styles. It is the very first item we run out of at most culinary events. Ask for it as soon as you arrive.

Oven Roasted Herb Potatoes

Made of select potatoes oven roasted with dill and spices

Sour Beef Soup

Rich, tasty soup made with tender beef and fresh vegetables. Recipe from Transylvania.

Rice Pilaf

White rice with a balanced texture. With a special mix of spices and freshly diced vegetables.

Eggplant Musaca

Layers of farm-fresh sliced eggplant and tomatoe
Oven roasted.
Ground Beef&Pork topped with mushrooms
and melted cheese.
Just a little bit of spices.

Make sure that you don't miss the best of it:
PRE-ORDER BY EMAIL
webmaster@standrewpitt.org

Complete menu/price list available at:
www.standrewpitt.org