

Plenty of tasty treats at Newport News Greek Festival | DP List

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If you have plans to stop by the Newport News Greek Festival, which started Thursday and continues through the weekend, you'd better arrive hungry.

From gyros to Greek salad to baklava, "there really is something for everyone there," said Greg Bicouvaris, the marketing director for the event.

Bicouvaris shares some of his favorites below, all prepared by volunteers at Saints Constantine and Helen Greek Orthodox Church, where the festival is held in the spring and fall.

Included is a sample of some of what you can try. For a full menu, visit newportnewsgreekfestival.org.



The Newport News Greek Festival makes our mouths water twice a year. Take a look back at one of the Peninsula's best events.

Entrees

Grecian Style lamb shank dinner: The lamb is seasoned with herbs and roasted in a savory tomato-based vegetable sauce and served with rice pilaf, Yahni beans — string beans with onions, tomatoes and spices — Greek salad and a roll. While the entire dish is a winner for Bicouvaris, the Yahni beans are "the best I've ever had."

Souvlaki: Your choice of tender chunks of marinated chicken or pork, flavored with lemon and herbs and served with rice pilaf, Yahni beans and bread. "The chicken and pork souvlaki is a must," according to Bicouvaris.

Gyro pita: Slices of lamb and beef are served in pita bread with lettuce, tomato and onion and topped with tzatzki sauce. A chicken pita is also available.

Greek salad: Served with lettuce, cucumbers, tomatoes and onions and garnished with olives, feta cheese and Greek dressing.

Greek Loukaniko: A sausage made with pork and lamb flavored with orange zest and served on pita bread. "The herbs, the spices, the way it's made — it's all about the ingredients," Bicouvaris said. "I don't think it's a typical sausage you see at the normal grocery store."

Moussaka: An eggplant and ground beef sirloin casserole topped with a creamy cheese.

Pastitsio: Another casserole-style dish made with ground beef sirloin and layers of macaroni topped with Greek custard sauce. This and the moussaka are among two of the dishes Bicouvaris recommends for people trying out Greek food for the first time, delivering traditional Greek flavors.

Appetizers

Dolmades: Grape leaves filled with rice and herbs and spices, garnished with lemon twists, feta cheese and Kalamata olives and sold by the dozen. A vegetarian option as well, Bicouvaris said they are "very, very good."

Spanakopita: Spinach and feta cheese baked in filo pastry sheets.

Tiropita: A blend of cheeses baked in filo pastry sheets.



(Kaitlin McKeown/Daily Press)

Drinks

If you're looking for something to wash your food down with, the festival sells a choice of import and domestic beer, wine and ouzo — an anise-flavored liqueur from Greece — as well as soft drinks, bottled and Greek mineral water and Greek coffee.

Desserts

Baklava: The traditional Greek dessert is made with layers of filo dough and nuts and topped with honey.

Variety pastry package: If you can't decide from among the dozen or so desserts to try or want to get several pastries to share, the package includes two each of baklava, finikia (made with butter, cinnamon, nuts and honey) kourambiethes (butter cookies with powdered sugar) and koulourakia (butter twist cookies) and one each of kataifi (made with shredded filo, almonds and honey and flogeres (a filo pastry with nuts and honey topped with chocolate).

Loukoumades: These fried Greek honey puffs are a perennial favorite at the festival. "Those are my all-time favorites," Bicouvaris said. "If you want to cheat and put some ice cream on it, you've got a real treat."

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Want to go?

What: Newport News Greek Festival.

When: 11 a.m.-10 p.m. Friday and Saturday, noon-6 p.m. Sunday.

Where: Saints Constantine and Helen Greek Orthodox Church, 60 Traverse Road, Newport News.

More information: newportnewsgreekfestival.org or 757-596-6151.