



Est. 1999

20TH ANNUAL LEBANESE FOOD & CULTURAL FESTIVAL

FRIDAY, APRIL 13TH AND SATURDAY, APRIL 14TH, 2018
10:00 AM – 9:00 PM – FREE ADMISSION
CREDIT CARDS ACCEPTED AT ALL CASHIERS AND STATIONS

FOOD DESCRIPTIONS*

BAKED KIBBEE

Round steak finely ground, mixed with cracked wheat, onions, pine nuts, cinnamon, salt and pepper and brushed with butter. Baked and cut into diamond shapes.

ROLLED GRAPE LEAVES

Lean ground chuck mixed with crushed tomatoes, rice, cinnamon, salt, pepper, mint and parsley flakes, rolled in grape leaves and cooked in a water, lemon juice, and olive oil mixture until tender.

BAKED LEMON CHICKEN

Half chickens marinated in lemon juice, seasoned with a mixture of garlic salt, lemon pepper, and onion powder, and grilled on an open pit.

SPINACH PIE

Spinach, onions, lemon juice, parsley flakes, olive oil, salt and pepper placed into homemade dough and shaped into a triangle and baked.

MEAT PIE

Browned lean ground round, pine nuts, onions, salt, pepper and cinnamon placed into a homemade dough shaped into a half moon and baked.

FALAFEL

Ground chick peas and fava beans, garlic, onions, spices and parsley rolled into a ball and deep fried.

LOOBIA (GREEN BEANS)

Italian green beans simmered with crushed tomatoes, olive oil, cinnamon, salt, pepper, onions, & garlic.

TABOULEH

A salad made of parsley, tomatoes, wheat, olive oil, lemon juice, green onions, salt, pepper and cinnamon.

LEBANESE SALAD

A salad made of lettuce, parsley, tomatoes, green onions, lemon juice, oil, salt and pepper.

HOMUS

Chick peas, lemon juice, tahini, garlic and salt blended into a dip.

***The descriptions above are not all inclusive. If you have food allergies do not rely on these descriptions.**