



Est. 1999

# 22<sup>ND</sup> ANNUAL LEBANESE FOOD & CULTURAL FESTIVAL

FRIDAY, MAY 29<sup>TH</sup> AND SATURDAY, MAY 30<sup>TH</sup>, 2020  
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.

### GRILLED 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 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.

### HOMOUS

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.**