

The Ladies Philoptochos Society of Asheville

Spring Pastry Sale

Enjoy our classics for Easter or your
springtime celebrations.

Order by March 9th Pick-up

Saturday, March 23rd 9am-3pm

227 Cumberland Ave., Asheville NC 28801

Mail this completed order form and check
to PHILOPTOCHOS



Address: HTGOC c/o Philoptochos, PO Box 8369, Asheville, NC 28814

NAME: _____

ADDRESS: _____ CITY/STATE:/ZIP _____

PHONE: _____ EMAIL: _____

<i>Items</i>	<i>Price</i>	<i>Quantity</i>
Amygdalota are a classic Greek almond cookie. They are amazingly crispy on the outside but soft and chewy on the inside.	\$3.00/ea	
Baklava Rolls , a different take on the most famous of Greek pastries made with layers of buttered phyllo, filled with chopped walnuts, sugar, and spices, smothered with traditional honey syrup.	\$5.00/ea	
Baklava with Chocolate Drizzle is a new twist on a this dessert classic.	\$5.00/ea	
Karidopita is a traditional, light and fluffy, Greek walnut cake. Made primarily from walnuts (karidi) and covered in a sweet syrup, scented with the blends of cinnamon and grounded clove.	\$5.00/ea	
Koulourakia is traditionally made on Holy Saturday to be ready to be eaten on Easter Sunday morning.	\$6/6pcs	
Tsoureki is the traditional sweet yeast bread Greeks make every year on Holy Thursday, which is then consumed on Easter.	\$20.00/ea	
Tiropitakia small triangular cheese pies are layered with buttery phyllo and filled with a smooth feta cream cheese and egg mixture. (12 – 1 oz pcs)	\$15.00/12 pcs	
Spanakopita (spinach pie) is one of the most popular Greek dishes and Asheville's favorite and loved around the world. (Frozen 12 pcs)	\$40.00/pan	

ONLINE ORDERING AT [HTTPS://PHILOPTOCHOS-AVL.COM](https://philoptochos-avl.com)