

This Evening's Dinner

Wine and Mezza Reception ~ 6:00 pm

Wine
*A Selection of Mascato, Chardonnay, Merlot,
Cabernet Sauvignon, Soda and Juices*

Mezza **Men's Society**

George Saboonjian

Etch, Basterma, Brick Cheese, Olives, Pita, Cheese Beoreg

David Dardarian

Bacon wrapped Dates, Blue Cheese & Sliced Almond Stuffing
Spanakopita Pinwheel, Spinach and Feta Cheese
Cocktail rye with melted Parmesan and onion

Dinner ~ 6:45pm

Wine
Pinot Grigio, delle Venezie, Italy, 2015

Soup Course **The Farm Grill**

Armenian Lentil Soup

Fish Course **Steve and Rockys**

Walleye Sautee, Hazelnut Crust,
Red Pepper Coulis, Glazed Brussel Sprouts

Wine
Cabernet Sauvignon, Joel Gott '815', Calif. 2013

Refresher Course **Street Side Sushi**

Oriental Accented Greens, Carrot- Ginger Dressing

Main Course **Uptown Catering**

Braised Lamb Shank,
Stewed Okra and Bulgur Pilaf

Accompaniment **Gordon Food Service**

Artesian Savory Breads

Dessert Wine
Vidal - Late Harvest, Leelanau Cellars, 2012

Dessert Course **Hye Cuisine**

Apricot Filled Khadayif, Paklava and Armenian Cookie

Coffee Service **Zingerman Coffee**

Zimbabwe Peaberry Coffee

In Fine Arts Room

Sweet Endings **Fine Arts, Liz Aprahamian**

Chocolate Fountain with Fruit, Cookies, and Dipping Cakes

Silent Auction ~ 6pm-8pm

Auction Item: Venus Legacy, Skin Tighting Package, from light Rx
Donated by Tahlene Carlin

Auction Item: Rx Lipo Beauty Package from Light Rx
Donated by Tahlene Carlin

Auction Item: Cooper Patina Painting /Frame
Donated by Michael Stamboulia

Auction Item: Brass Patina Painting /Frame
Donated by Michael Stamboulia

Auction Item: Detroit Winter City Scape Photography
Donated by Ara Howarani

Auction Item: Children's Books and Crafts
Donated by Jim & Patricia Stamboulia

Auction Item: 20 yr. Nairi Armenian Brandy / Crown Royal Black
Donated by Dr. Ed & Anna Sarkisian, Jim & Patricia Stamboulia

Auction Item: Framed Intaglio "Wall" and "spinning circle"
by Susan Kachadoorian Hinds
Donated by Fine Arts Committee

Auction Item: Rare Coins 200-2007 Silver Dollar
Donated by Tom Stamboulia

Auction Item: Michael Aram: Pomegranate Cheese /Knife Board
Donated by Norm & Solange Messelian (Lee Specialty)

Auction Item: Armenian Painting FOLK Art, "Mt Ararat"
Donated by Jim & Patricia Stamboulia

Auction Item: Armenian Painting, FOLK Art, "Church"
Donated by Jim & Patricia Stamboulia

Auction Item: Wooden Tea Box and Cups
Donated by Dr. Gary & Linda Assarian Jim & Patricia Stamboulia

Live auction items:

Auction item: A Special Dinner for up to 8 with Very Rev Fr Aren
Donated by Jim and Patricia Stamboulia

Auction Item: Dinner for 2 with Very Rev Fr Aren
Donated by Very Rev. Father Aren Jebejian

Auction Item: Painting, Armenian Letter CH by Father Garabed Kochakian
Donated by Father Garabed Kochakian



Opening Night Dinner
Thursday, October 20, 2016
6:00pm - 8:30pm
"Sold Out"

Celebrating
85th Anniversary of
St. John Armenian Church



Very Rev. Fr. Aren Jebejian, *Pastor*
22001 Northwestern Highway
Southfield, MI 48075



Welcome to the Seventh Annual Opening Night Dinner of St. John's Festival. This year's dinner looks to be our best opening night ever, and we are very happy you chose to attend.

We would like to express our deepest gratitude to the chefs, musicians, artists, auction donors and The Fine Art's Committee that have donated their time, talents, service and finances. Working with all of you has been a wonderful experience.

Thank you to our organizing committee: Dr. Gary Assarian, Maryann Artinian, John Kalajian of Alco Glass, Patricia and Robert Magee, Nancy Panaretos, Marilyn Sarkesian and Paul Yousoufian; all of your hard work is greatly appreciated.

Last, but not least, thank you to Jim Stamboulia, chairman of the festival. An event of this size is an unbelievable undertaking. Your commitment to make the festival a success is truly appreciated.

Sincerely,

Dr. Harry and Cheryl Joboulian
Opening Night Committee Chair

Our Culinary Teams and Food Service Providers

Men's Society

David Dardarian and George Saboonjian

Two of our Men's Society members have always been on the forefront of food preparation for our organization and have graciously volunteered to prepare the Mezza. An excellent start for the evening.



Hasmik Movsesyan

Since its opening in 2015, the Farm Grill in Southfield, MI has been preparing classic Mediterranean dishes. Although a nurse by profession, Hasmik Movsesyan started working in the restaurant business upon moving to the United States 16 years ago. She was inspired to open her own place and since then has made, with love, classic Middle Eastern dishes. At the restaurant you may find some of the classics: hummus, falafel, babaganoush, kebobs, shawarmas, and more! "Our goal is to provide healthy, fresh, and delicious meals." When stopping by, ask us about our Armenian specials and what days they are offered. "We are always excited to meet Armenians and are happy to be part of this event."



Keith and Jeannie Khezarjian,

Our Goal is simple. We want to provide fresh, healthy sushi to Metro Detroit. One piece of our delicious sushi and you'll be hooked. "Catch us at local Farmer's Markets, Food Truck Rallies, or even right outside your office."



Steve and Rocky's opened in 1998.

Steve previously worked at the Golden Mushroom under famed Master Chef Milos Cihelka in 1992 and became Executive Chef when Milos retired. At that time Steve also catered to St. John's. Chef Steve is European trained, has a team of chefs, devoted to food and service quality. He is a bit of an agriculturist/farmer growing several vegetables at his home making him in tune to the world of food.

Steve and Rocky's purchase live crustacean, day boat caught fin fish, fresh aged meats, fresh produce, real heavy cream. This gives you an idea of the quality they strive to keep, both at their restaurant and here at St. John's.



Strong Christian family started out as a butter and egg delivering business more than a century ago. (1897). They have become the largest family operated broad line food service distributor in North America. St. John's has used Gordon Food Service since 1994 for items as simple as ice cream to wild game and everything in between.



Gary Reizian

The Reizian name has been a part of our church history for decades and Gary has kept this tradition going in his generosity and in his business as a major catering company in the tri-county area. Since its inception, Uptown Catering has earned a reputation for providing exquisite food, creative presentation, impeccable service, and attention to detail. Uptown Catering has done some of the most spectacular wedding receptions in St. John's history. From family affairs to major company events, keeping it simple with roll up sandwiches to formal dinners and traditional Armenian Cuisine. Uptown Catering's team will take care of your needs at St. Johns or catered to your location.



Anita Arslanian

Paree Aghorjag

Anita comes from a long line of great cooks excellent bakers and their superb pastries. Anita has prepared foods for many groups including St. John's, as well as individuals. She now provides the opportunity to order classic Armenian dishes and foods from other cuisines.



Steve Mangigian

We believe that coffee is a warm and welcoming beverage. It ought to be approachable and accessible. At Zingerman's Coffee we strive to be the conduit between the producer and you, the consumer, delivering high quality, superior roasting and exceptional brew! Please enjoy tonight's coffee - Zimbabwe Peaberry - our Roaster's Pick coffee for October. This smooth and nutty coffee hails from the New Year's Gift Estate near the Tanganda River.



On behalf of the Fine Arts Committee, this evening's second dessert is donated by Liz Aprahamian in memory of her mother Arminuhe Aprahamian.

Wine Sponsors

With great appreciation we thank our wine sponsors for their generous donation to help make this dinner successful.

Dr. Harry and Cheryl Joboulian

Dr. Raffi Belian

John Yavruian

Musicians

Grace Magee is 13 years old, in the 8th grade at Roseville Middle School and attends SJAC Sunday School. She has played the piano for 8 years. Grace loves judo and will represent the United States at an international tournament this December in Japan. She also is on her school's track and basketball teams.

Rayanne Magee is 17 years old Senior at Roseville High School & attends SJAC Sunday School. Rayanne has played the flute for 8 years. She is on the Varsity Soccer, Cheerleading and Track Teams.

Parents of Rayanne and Grace are Patricia and Robert Magee.

Sevana Mailian is a 14 years old freshman at Seaholm High School & attends SJAC Sunday School. She has played the oboe for 4 ½ years and the piano for 6 years. Sevana is in the Marching Band at Seaholm and is a member of the Hamazkain Arax Dance Ensemble.

Parents are Dr. Joyce Yeghissian and Deacon Rubik Mailian

Melanie Sarafian is a 15 year old 10th grade student at Northville High School & attends SJAC Sunday School. Melanie has played the piano since she was 5 years old and has played in duo and trio performances with her siblings. She also enjoys playing soccer for the Rush Soccer Club and Northville High School.

Nicholas (Nic) Sarafian is a 13 year old 9th grade student at Northville High School & attends SJAC Sunday School. He has played the piano since he was 6 years old and has played in duo and trio performances with his sisters. Three years ago he began playing the trombone at school. He is currently in the upperclassman concert band and the Marching Band at school. Nick also enjoys playing baseball.

Parents are Christine and Matthew Sarafian

Fine Arts Committee

The Fine Arts Committee is dedicated to recognizing exceptional Armenian artists from all over the world. We realize there is no shortage of art and culture in Detroit and therefore, this year, we've decided to look no further than our own backyard.

We have organized an eclectic show featuring works of metal, paper, canvas, sculpture, wood pieces and textiles -- **all from artists within our very own Detroit Armenian Community.** As can be seen by their bios, each of the artists are accomplished and well recognized in their own right. Please join us in the Vartan Room to experience these fine **Jewels of Detroit.**

Artist Armen Amerjanian

Armen was born in Armenia in 1973. After graduating from high school, he continued his education at the Kojoyan Art School of Yerevan. He was later accepted to the Art Institute of Armenia and graduated in 1991. Armen is a well known artist who has exhibited works in various areas of Armenia. The paintings on exhibition at the Festival were painted in the Detroit area in 2015 and 2016.

Artist Levon Kafafian

Levon Kafafian is a multi-media artist who creates tactile and sensory works that explore the spaces between people, nature and culture. On exhibit are wall works of fiber with mixed media. He holds a BFA in Crafts & Fibers from the College for Creative Studies and a BA in Anthropology from Wayne State University. Levon is the founder of the Fringe Society Studio where he is currently teaching. He also teaches at the Birmingham-Bloomfield Art Center & College for Creative Studies.

Artist Narine Kchikian

Narine Kchikian received her MFA degree in Sculpture from Cranbrook Academy of Art and her BFA from the College for Creative Studies majoring in Fine Art and minoring in Fiber. Originally from Kazakhstan, she moved to Detroit in 1991 and has been living and working there since. Kchikian has been exhibiting her work nationally and internationally, including Netherlands, Canada, Germany, Slovenia and most recently South Korea. She curated exhibitions at such spaces as The Community Gallery at the Paramount Bank, Museum of New Art, Next Step Studios and The Art Gallery at the Macomb Performing Art Center. Kchikian has taught college level courses at various institutions around Metro area. Currently, she is an adjunct faculty member at Henry Ford College.

Artist Michael Vasken Stamboulian

Michael Vasken Stamboulian is a Metalsmith who does both traditional & digital sculptures. On exhibit are paintings created on sheets of copper, the colors are formed from oxidation that is controlled by Michael exposing the metal to various chemicals. He uses this technique to capture unique moments in time. The Oxidation is a natural occurring process which allows each piece to be one of a kind. The process of manipulating time to create the abstract movement of colors in these pieces is cathartic and meditative. He holds a BFA in Crafts from the College of Creative Studies in Metalsmithing and Jewelry Design & a minor in Animation. Michael has worked for the Chiodo Brothers production studio as a clay sculptor and puppet fabricator for TV and film. Michael is currently working at Ford Motor Company as a 3D modeler in the concept studios.

Additionally featuring:

Wood works by Dr. Gary Assarian

Ceramics by Zabel Belian