



Estia
CATERING MENU

GENERAL INFORMATION



222 NORTH RADNOR CHESTER ROAD
RADNOR, PA 19087
(484) 581-7124

Order Placement

Catering orders may be placed online via our website www.estiataverna.com.
Most orders require 48 hours notice.
For questions or to order via telephone, please contact the General Manager.

Payment

In order to secure your catering order, a signed catering order form and credit card authorization form must be received.
Payment is due in full when order is placed.
If paying with cash or cashier's check, a credit card deposit of 50% is still required.
Personal checks are not accepted.

Cancellation

Cancellations may be made up to 48 hours prior to ready time.
Any cancellations after 48 hours will be charged 50% of the final bill.

Delivery

A minimum order of \$150 is required for all catering deliveries.
Deliveries will be made within a 5 mile radius of Estia Taverna Radnor.
A 15% delivery charge will apply.

Dietary/Allergy Restrictions

Special menus/dishes may be provided for any guest who has restrictions.
To better accommodate you; please alert us if anyone in your party has any food allergies or dietary restrictions.



PASSED HORS D'OEUVRES

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GREEK SPREADS

\$25 PER PINT 1 PINT PER 15 PEOPLE

ACCOMPANIED BY GRILLED PITA AND VEGETABLES

HTIPITI

Roasted red pepper, jalapeños, feta

TZATZIKI

Greek yogurt, cucumbers, garlic, dill

MELITZANO SALATA

Smoked eggplant, red peppers, mayo, garlic

HUMMUS

Chickpeas, garlic, olive oil, cayenne, lemon

TARAMA

Carp roe, potato purée, olive oil

SKORDALIA

Potato and garlic

MEAT

MINIMUM ORDER 1 DOZEN

BRAISED LAMB PHYLLO 45

Tender lamb, onions, garlic and cheese wrapped in phyllo

LAMB LOLLIPOPS 70

Marinated in herbs, lemon and olive oil

GREEK MEATBALLS 20

Miniature lamb meatballs

MINI CHICKEN SOUVLAKI 35

Marinated grilled chicken skewers

MINI BIFTEKI SOUVLAKI 35

Ground beef and lamb skewers

SEAFOOD

MINIMUM ORDER 1 DOZEN

MINI CRAB CAKES 45

Fresh jumbo and colossal crabmeat, Dijon aioli

JUMBO SHRIMP 60

Jumbo gulf shrimp charcoal grilled with ladolemono

COD FRITTERS 30

Lightly fried cod and potato

CHILEAN SEA BASS SKEWERS 35

Herb and extra virgin olive oil marinated, charcoal grilled

VEGETARIAN

MINIMUM ORDER 1 DOZEN

SPINACH PIE 20

Spinach, leeks, dill, scallions and feta baked in housemade phyllo

TIROPITA 20

A trio of Greek cheeses baked in housemade phyllo

DOLMADES 35

Rice, pine nuts, currants, fennel and dill wrapped in grape vine leaves

ESTIA CHIPS 16 (Per order)

Lightly fried zucchini & eggplant served with tzatziki



SALADS

1 PAN PER 15 PEOPLE

GREEK 100

Vine ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, red wine vinaigrette

ROMAINE 75

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

KALE 90

Baby kale, sliced apples, crispy chickpeas, red onions, olives, feta cheese, cucumbers, cherry tomatoes, Dijon sherry vinaigrette

ARUGULA 90

Almonds, cherry tomato, grated feta, sweet balsamic vinaigrette

FULL SIZE SKEWERS

PER DOZEN

CHICKEN SOUVLAKI 45

Grilled chicken skewers with peppers and onions

BEEF SOUVLAKI 45

Ground beef and lamb skewers

SHRIMP SOUVLAKI 80

Wild caught shrimp skewered with sweet Vidalia onions and cherry tomatoes

SEAFOOD SOUVLAKI 100

Shrimp and swordfish skewered with Vidalia onions, peppers and tomatoes

ENTREES

1 PAN PER 15 PEOPLE

PASTA ALLA GRECCA 70

Rigatoni, sautéed spinach, oven roasted tomato sauce, grated feta cheese

SWORDFISH SOUVLAKI 280

Charcoal grilled with tomato, onions, peppers, lemon and olive oil

HALIBUT STEAK 280

Charcoal grilled with tomato, onions, peppers, lemon and olive oil

SHRIMP ORZO 200

Skewered with grilled vegetables, feta tomato orzo

MOUSSAKA 190

Greek casserole layered with seasoned beef, sliced eggplant and potatoes, topped with Kefalograviera béchamel

PASTICHIO 190

Greek style lasagna layered with seasoned beef and pasta topped with a béchamel

ORGANIC CHICKEN 260

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

ORGANIC SALMON 260

Charcoal grilled served with lemon, olive oil and capers

LAVRAKI 280

Mediterranean Sea bass charcoal grilled with lemon, olive oil and capers

SIDES

\$35 PER PAN

OVEN ROASTED POTATOES

GREEK FRIED POTATOES

SPINACH RICE

GRILLED VEGETABLES

TOMATO FETA ORZO



DESSERT

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APPROXIMATELY 35 PIECES PER PAN

KARIDOPITA 140

Honey walnut cake, cinnamon syrup, candied orange zest

GALAKTOBOUREKO 120

Semolina custard wrapped in phyllo, candied orange zest

SALTED CARAMEL BAKLAVA 160

Layered phyllo with pistachios, walnuts and caramel

KOURABYADES \$10 PER DOZEN

Greek almond cookies

