

## **BUFFET PANS CONTINUED**

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### **DESSERT (PER PAN)**

GREEK COOKIES 10 PER DOZEN

KARIDOPITA 200 (60 PIECES)

BAKLAVA 140 (36 PIECES)

GALACTOBOURICO 120 (36 PIECES)



## **CATERING TO GO**

**Estia**®

G R E E K T A V E R N A

222 N. Radnor-Chester Road  
Radnor, PA 19087  
484-581-7124

*Some items can be taken home upon ordering  
Most items require 24-48 hour notice*

## GREEK SPREADS: 25 PER PINT

### HTIPITI

Roasted red pepper, jalapeños and feta

### TZATSIKI

Yogurt with cucumbers, garlic and dill

### MELITZANOSALATA

Smoked eggplant, red peppers, mayo and garlic

### RIVITHIA

Chickpea purée (hummus)

### TARAMA

Carp roe, potato purée and olive oil

## HORS D'OEUVRES: PRICE PER DOZEN

MINIMUM ORDER 1 DOZEN

### MEAT

<b>BRAISED LAMB IN PHYLLO</b>	45	<b>LAMB MEATBALLS</b>	16
Shredded lamb, onions, garlic and cheese rolled in phyllo		Miniature lamb meatballs	
<b>LAMB LOLLIPOPS</b>	65	<b>MINI CHICKEN SKEWERS OR GROUND BEEF SKEWERS</b>	30
Baby New Zealand lamp chops			

### VEGETARIAN

<b>SPANAKOPITA</b>	18	<b>DOLMADES</b>	30
Triangle shaped spinach pie with feta		Rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves	
<b>TIROPITA</b>	18		
Triangle shaped cheese pie			

### FISH

<b>PSAROPITA</b>	30	<b>COD FRITTERS</b>	30
Leeks, scallions, feta, kasseri and salmon rolled in phyllo		<b>CHILEAN SEA BASS SKEWERS</b>	35
<b>MINI CRAB CAKES</b>	40		
<b>JUMBO GRILLED SHRIMP</b>	60		

## BUFFET PANS

1 PAN FEEDS 15-20 PEOPLE

### SALADS (PER PAN)

<b>GREEK</b>	90	<b>ROMAINE</b>	70
Tomatoes, green peppers, cucumbers, olives, feta and red onions tossed with red wine vinegar and extra virgin olive oil		Tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded kefalograviera	

### FULL SIZE SKEWERS (PER DOZEN)

<b>SHRIMP SOUVLAKI</b>	70	<b>CHICKEN SOUVLAKI</b>	40
3 pieces of shrimp skewered with sweet Vidalia onions and cherry tomatoes		Marinated chicken skewers with peppers and onions	
		<b>BEEF SOUVLAKI</b>	40
		Ground beef and veal skewered	

### ENTRÉES (PER PAN)

<b>PASTA A LA GRECCA</b>	65	<b>PASTICHIO</b>	180
Rigatoni with sautéed spinach, oven roasted tomato and feta cheese		Greek style lasagna layered with seasoned beef and pasta topped with a béchamel	
<b>SWORDFISH SKEWERS OR HALIBUT STEAK</b>	270	<b>ROASTED CHICKEN</b>	250
Grilled with tomato, onions, peppers, lemon and olive oil		Served over caramelized onion and yogurt orzo	
<b>SHRIMP ORZO</b>	200	<b>ORGANIC SALMON</b>	250
With white wine, tomatoes and feta		Grilled with lemon, olive oil and capers	
<b>MOUSSAKA</b>	180	<b>LAVRAKI</b>	270
Greek casserole layered with seasoned beef, sliced eggplant, potatoes and topped with béchamel		Mediterranean sea bass served with lemon, olive oil and capers	

### SIDES 30 (PER PAN)

<b>OVEN ROASTED POTATOES</b>	<b>SPINACH RICE</b>
<b>BAKED VEGETABLE STEW</b>	<b>GRILLED VEGETABLES</b>
<b>GREEK FRIES</b>	<b>FETA TOMATO ORZO</b>