



Estia
CATERING MENU

GENERAL INFORMATION

Order Placement

Catering orders may be placed online via our website www.estiataverna.com.
Most orders require 48 hours notice. Payment is due when order is placed.

Payment

In order to secure your catering order, a signed order form and credit card authorization form must be received. Orders may be paid with cash, credit card, or cashier's check.
Personal checks are not accepted.

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.
Payment in full is required before delivery or catering event.
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

GREEK SPREADS

\$25 PER PINT 1 PINT PER 15 PEOPLE

ACCOMPANIED BY GRILLED PITA AND VEGETABLES

HTIPITI

Roasted red pepper, jalapeños, feta

TZATSIKI

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 65

Marinated in herbs, lemon and olive oil

LAMB MEATBALLS 16

Miniature beef and lamb meatballs

MINI CHICKEN SOUVLAKI 30

Marinated chicken skewered with peppers and onions

MINI BIFTEKI SOUVLAKI 30

Ground beef and veal skewered

SEAFOOD

MINIMUM ORDER 1 DOZEN

MINI CRAB CAKES 40

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 18

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

TIROPITA 18

A trio of Greek cheeses baked in housemade phyllo

DOLMADES 30

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

ESTIA CHIPS 16 (Per order)

Lightly fried zucchini & eggplant served with tzatziki



BUFFET PANS

SALADS

1 PAN PER 15 PEOPLE

GREEK 90

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

ROMAINE 70

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

KALE 80

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

ARUGULA 80

Almonds, cherry tomato, grated feta, sweet balsamic vinaigrette

FULL SIZE SKEWERS

PER DOZEN

CHICKEN SOUVLAKI 40

Marinated chicken skewers with peppers and onions

BEEF SOUVLAKI 40

Ground beef and veal skewered

SHRIMP SOUVLAKI 70

Wild caught shrimp skewered with sweet Vidalia onions and cherry tomatoes

SEAFOOD SOUVLAKI 80

Shrimp and swordfish skewered with Vidalia onions, peppers and tomatoes

ENTREES

1 PAN PER 15 PEOPLE

PASTA ALLA GRECCA 65

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

SWORDFISH SOUVLAKI 270

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

HALIBUT STEAK 270

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

SHRIMP ORZO 200

Skewered with grilled vegetables, feta tomato orzo

MOUSSAKA 180

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

PASTICHIO 180

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

ORGANIC CHICKEN 250

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

ORGANIC SALMON 250

Charcoal grilled served with lemon, olive oil and capers

LAVRAKI 270

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

SIDES

\$30 PER PAN

OVEN ROASTED POTATOES

BAKED VEGETABLE STEW

GREEK FRIED POTATOES

SPINACH RICE

GRILLED VEGETABLES

FETA TOMATO ORZO





DESSERT

APPROXIMATELY 40 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

KOURABIADES \$10 PER DOZEN

Greek almond cookies