



*Estia*  
CATERING MENU

# *GENERAL INFORMATION*



**222N. RADNOR CHESTER ROAD  
RADNOR, PA 19087  
(484) 581-7124**

## **ORDER PLACEMENT**

Catering orders must be placed online via our website [www.estiataverna.com](http://www.estiataverna.com).

Most orders require 48 hours' notice.

There will be an automatic 18% gratuity added to all catering orders of \$300 or more.

We **do not** accept catering orders over the phone; online only.

## **OPTION FOR DELIVERY**

Drop off delivery catering requires a \$500 minimum before taxes and fees.

Deliveries will be made within a 5-mile radius of Estia Taverna Radnor.

A 20% delivery charge will apply.

Delivery orders must be placed directly with the General Manager.

## **CANCELLATION**

Cancellations may be made up to 24 hours prior to ready time.

Any cancellations after 24 hours will be charged 50% of the final bill.

## **OFFSITE CATERING EVENTS**

Food, beverages, and other services provided by Estia will be subject to state and local taxes.

A 25% catering fee is an extra cost for full-service events or drop off delivery orders of \$2000 or more.



# PASSED HORS D'OEUVRES

REQUIRES 48-HOUR NOTICE

## GREEK SPREADS

*\$35 per pint*

*Accompanied by grilled pita and vegetables*

### *HTIPITI*

Roasted red pepper, jalapeños, feta

### *TZATZIKI*

Greek yogurt, cucumbers, garlic, dill

### *MELITZANO*

Smoked eggplant, red peppers, mayo, garlic

### *HUMMUS*

Chickpeas, garlic, olive oil, cayenne, lemon

### *TARAMA*

Carp roe, potato purée, olive oil

### *SKORDALIA*

Potato and garlic

### *FAVA*

Split pea purée with diced red onion

## MEAT

*priced per dozen*

### *LAMB PHYLLO*

*48*

Tender lamb, onions, garlic, and cheese wrapped in phyllo

### *LAMB LOLLIPOPS*

*80*

Marinated in herbs, lemon, and olive oil

### *HALF SKEWER CHICKEN SOUVLAKI*

*45*

Grilled chicken skewers with peppers and onions

### *FULL SKEWER CHICKEN SOUVLAKI*

*90*

Marinated chicken skewers with peppers & onions

## SEAFOOD

*Priced per dozen*

### *MINI CRAB CAKES*

*55*

Fresh jumbo and colossal crabmeat, Dijon aioli

### *JUMBO SHRIMP*

*90*

Jumbo gulf shrimp charcoal grilled with ladolemono

### *SHRIMP COCKTAIL*

*90*

Jumbo gulf shrimp, cocktail sauce and horseradish

### *SHRIMP SOUVLAKI*

*100*

Wild caught shrimp charcoal grilled skewered with Vidalia onions and cherry tomatoes

### *FRIED CALAMARI*

*150 (Full Pan)*

Served with spicy marinara and lemon

### *OCTOPODI*

*350 (Full Pan)*

Charcoal grilled with peppers, capers, red onion & extra virgin olive oil

## VEGETARIAN

### *SPANAKOPITA*

*20*

Spinach, leeks, dill, scallions, & feta cheese baked in house made phyllo

### *TIROPITA*

*20*

A trio of Greek cheeses baked in house made phyllo

### *DOLMADES*

*45*

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

### *ESTIA CHIPS*

*125 (Full Pan)*

Lightly fried zucchini & eggplant served with tzatziki

# FULL BUFFET PANS

*REQUIRES 48 HOUR NOTICE*

## SALATAS

*FULL PAN FEEDS 12-14 PEOPLE*

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### *GREEK*

**150**

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

### *ROMAINE*

**120**

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

### *ROKA*

**120**

Marinated red and golden beets, almonds,  
manouri cheese, honey lime vinaigrette

## SIDES

**60**

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*OVEN ROASTED POTATOES*

*GREEK FRIED POTATOES*

*SPANAKORIZO*

*GRILLED VEGETABLES*

*TOMATO FETA ORZO*

*CARAMELIZED ONION & YOGURT ORZO*

## ENTREES

*FULL PAN FEEDS 12-14 PEOPLE*

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### *PASTA ALLA GRECCA*

**100**

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

### *SWORDFISH SOUVLAKI*

**350**

Charcoal grilled with tomato, onions, peppers,  
ladolemono, & capers

### *HALIBUT*

**350**

Charcoal grilled with tomato, onions, peppers,  
ladolemono, & capers

### *SHRIMP ORZO*

**250**

Wild caught Gulf shrimp sautéed with oven roasted tomato  
sauce, orzo, grated feta cheese, & fresh basil

### *MOUSSAKA*

**250**

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

### *ORGANIC CHICKEN*

**300**

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

### *ORGANIC SALMON*

**300**

Charcoal grilled with ladolemono & capers

### *LAVRAKI*

**350**

Charcoal grilled Mediterranean Sea bass  
with ladolemono & capers

# HALF BUFFET PANS

## SALADS

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*A half pan feeds 4-6 people*

### **GREEK**

**75**

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

### **ROMAINE**

**50**

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

### **ROKA**

**50**

Marinated red & golden beets, almonds,  
manouri cheese, honey lime vinaigrette

## SIDES

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**30**

**OVEN ROASTED POTATOES**

**GREEK FRIED POTATOES**

**SPANAKORIZO**

**GRILLED VEGETABLES**

**TOMATO FETA ORZO**

## ENTREES

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*A half pan feeds 4-6 people*

### **SHRIMP ORZO**

**175**

Wild caught Gulf shrimp sautéed with oven roasted  
tomato sauce, orzo, grated feta, & fresh basil



# DESSERT

REQUIRES 48-HOUR NOTICE

*APPROXIMATELY 30 PIECES PER FULL PAN*

## *KARIDOPITA*

**\$120**

Honey walnut cake, cinnamon syrup, candied orange zest

## *SALTED CARAMEL BAKLAVA*

**\$130**

Layered phyllo with pistachios, walnuts, caramel

## *CHEESECAKE*

**\$150**

Pistachio crust, Greek yogurt cream, shredded kataifi phyllo

## *KOURABYADES*

**\$15 PER DOZEN**

Greek almond cookies

