

# Estia

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



Sunday - Thursday : 3:00pm - 8:30pm  
Friday & Saturday : 3:00pm - 9:30pm

140 West Route 70, Marlton, New Jersey 08053

Phone : (856)596-5500

Email : [events@estiarestaurant.com](mailto:events@estiarestaurant.com)

# GENERAL INFORMATION

## Confirmation / Deposits

In order to secure your function, a signed confirmation letter with credit card information must be received to hold the space. There are no deposits required or taken.

## Dining Fee & Taxes

Food, beverages and other services provided by Estia will be subject to state and local taxes along with a 23% dining fee which consists of: a suggested 20% gratuity that will be distributed to the servers, bartenders, and support staff. You can add gratuity the day of the event. A 3% administrative fee on grand total. The administrative fee does not represent a tip, gratuity, or service fee for the support staff, servers, and bartender.

## Food/Beverage Minimums

Please refer to the following minimums requirements that must be met prior to taxes, fees and gratuity.

	Lunch	Dinner
Sunday - Thursday	\$4500	\$4000
Friday - Saturday	\$4500	\$6000

## Dietary Restrictions

If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will do their best to accommodate your needs.

## Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash or credit card.

**Checks are not accepted as a form of payment.**

Credit Card Authorization forms are required in order to pay with a credit card, which is not physically on site at an event. Speak with your banquet coordinator for more details.

## Menus & Group Dining

Menus must be confirmed no later than one week prior to event date in conjunction with a signed banquet order form. All menus can be customized.

All menus are subject to the 6.625% New Jersey sales tax.

## Children's Menu

For children under the age of 12, there is a choice of chicken fingers with fries or pasta with butter or marinara for \$15 per child.

## Headcount & Cancellation

Guaranteed head counts are due two days prior to scheduled events. This number is used to charge on the final bill unless it is exceeded the day of. In the event of a cancellation, the following charges will occur: 15 days or fewer, a \$20 charge per person will apply; within 5 days or fewer, a \$40 per person charge will apply.

## Parking

Complimentary guests parking is available.

# PRE-FIXE LUNCH PACKAGES

All menus includes bread & hummus, coffee, tea and iced tea.All options are subject to taxes and dining fee.

\$30 per person

## MEZEDES

*Served family style*

### Spinach Pie

*Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough*

### Romaine Salata

*Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

---

## ENTREE

*Guests must select one*

### Fish of the Day

*Chef's daily choice served with spinach rice*

### Chicken Souvlaki

*Skewered chicken served with Greek fries, tzatziki, pita and mixed greens*

### Moussaka

*Greek casserole layered with seasoned beef, sliced eggplant and potatoes, topped with bechamel*

---

## DESSERT

*Served individually*

### Karidopita

*Honey walnut cake*

\$40 per person

## MEZEDES

*Served family style*

### Spinach Pie

*Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough*

### Fried Calamari

*Pan fried fresh calamari served with spicy marinara sauce and lemon*

### Classic Greek Salata

*Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette*

---

## ENTREE

*Guests must select one*

### Shrimp Orzo

*Grilled shrimp skewered with zucchini and cherry tomato served with orzo pasta in tomato sauce and feta cheese*

### Pasta A La Grecca

*Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese*

### Organic Chicken

*Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus*

---

## DESSERT

*Served individually*

### Salted Caramel Baklava

*Layered phyllo with pistachios, walnuts and caramel sauce*

# PRE-FIXE DINNER PACKAGES

Each menu includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and private dining fees.

## \$50 per person

### MEZEDES

*Served family style*

#### Spinach Pie

*Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough*

#### Fried Calamari

*Pan fried fresh calamari served with spicy marinara sauce and lemon*

---

### SALAD

*Served family style*

#### Romaine

*Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

---

### ENTREE

*Guests to select one*

#### Fish of the Day

*Chef's daily choice served with spinach rice*

#### Moussaka

*Breaded eggplant, lightly fried and oven baked with mozzarella cheese, marinara sauce, served over spaghetti*

#### Pasta A La Grecca

*Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese*

#### Organic Chicken

*Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus*

---

### DESSERT

*Served individually*

#### Karidopita

*Honey walnut cake*

## \$60 per person

### MEZEDES

*Served family style*

#### Spinach Pie

*Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough*

#### Fried Calamari

*Pan fried fresh calamari served with spicy marinara sauce and lemon*

---

### SALAD

*Served family style*

#### Romaine

*Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

#### Classic Greek Salata

*Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette*

---

### ENTREE

*Guests to select one*

#### Lavraki

*Grilled Mediterranean sea bass served off the bone with ladolemeno, capers, chopped parsley and spinach rice*

#### Lamb Shank

*Slow braised lamb shank served with tomatoes, orzo and feta cheese*

#### Pasta A La Grecca

*Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese*

#### Organic Chicken

*Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus*

---

### DESSERT

*Served individually*

#### Karidopita

*Honey walnut cake*

# PRE-FIXE DINNER PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and private dining fees.

\$70 per person

## MEZEDES

*Served family style*

### Spinach Pie

*Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough*

### Fried Calamari

*Pan fried fresh calamari served with spicy marinara sauce and lemon*

### Mediterranean Spreads

*Traditional Greek spreads served with grilled pita bread*

### Cheese Saganaki

*Pan fried traditional kefalograviera cheese with lemon*

---

## SALAD

*Served family style*

### Romaine

*Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

### Classic Greek Salata

*Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette*

---

## ENTREE

*Guests to select one*

### Lavraki

*Grilled Mediterranean sea bass served off the bone with ladolemeno, capers, chopped parsley and spinach rice*

### Lamb Shank

*Slow braised lamb shank served with tomatoes, orzo and feta cheese*

### Pasta A La Grecca

*Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese*

### Organic Chicken

*Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus*

### Faroe Island Salmon

*Grilled craft raised salmon served with spinach rice*

---

## DESSERT

*Served individually*

### Salted Caramel Baklava

*Layered phyllo with pistachios, walnuts and caramel sauce*

\$90 per person

## MEZEDES

*Served family style*

### Fried Calamari

*Pan fried fresh calamari served with spicy marinara sauce and lemon*

### Mediterranean Spreads

*Traditional Greek spreads served with grilled pita bread*

### Octopus

*Charcoal grilled served over fava puree wit pickled red onion*

### Estia Mussels

*PEI mussels sautéed with ouzo, white wine, marinara, garlic, fried pita sticks and feta*

---

## SALAD

*Served family style*

### Romaine

*Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

### Classic Greek Salata

*Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette*

---

## ENTREE

*Guests to select one*

### Lavraki

*Grilled Mediterranean sea bass served off the bone with ladolemeno, capers, chopped parsley and spinach rice*

### NY Steak

*14 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables*

### Pasta A La Grecca

*Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese*

### Organic Chicken

*Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus*

### Lamb Chops

*Three Australian lamb chops served with fried potatoes and tzatziki*

---

## DESSERT

*Served individually*

### Salted Caramel Baklava

*Layered phyllo with pistachios, walnuts and caramel sauce*

# COCKTAIL RECEPTIONS

Hors D'oeuvres may be served buffet style or butler style. Butler service requires a \$100 flat fee and is charged only once, regardless of the number of hors d'oeuvres selected or the staff needed.

## HORS D'OEUVRES

For hors d'oeuvres sold by the dozen, we recommend at least 1 piece per person.

---

### Seafood

**Crab Cakes** - \$55 per dozen

*Fresh Colossal crab meat with aioli*

**Grilled Shrimp** - \$75 per dozen

*Wild caught, simply grilled with lemon*

**Psaropita** - \$30 per dozen

*Salmon, leeks and feta wrapped in phyllo*

### Vegetarian

**Tiropita** - \$20 per dozen

*Ricotta and feta wrapped in phyllo dough*

**Estia Chips** - \$19 per order

*Zucchini and eggplant lightly fried served with tzatziki*

**Spanakopita** - \$20 per dozen

*Scallions, leeks, spinach and feta wrapped in phyllo dough*

**Dolmades** - \$40 per order

*Grape leaves stuffed with pinenuts, rice, currants, fennel & dill*

### Meat

**Mini Meatballs** - \$22 per dozen

*Lamb meatballs served with marinara dipping sauce*

**Lamb Lollipops** - \$80 per dozen

*Baby New Zealand lamb served with tzatziki*

**Lamb Phyllo** - \$48 per dozen

*Braised lamb with onions and cheese rolled in phyllo and served with yogurt and spicy marinara*

**Mini Chicken Skewers** - \$30 per dozen

*Marinated chicken skewers served with tzatziki*

**Mini Bifteki Skewers** - \$30 per dozen

*Ground beef and veal skewered, served with tzatziki*

### Greek Spreads

**Tzatziki Spread**

\$35 per pint (served 15-20 guests)

*Greek yogurt, cucumbers, garlic, dill and extra virgin olive oil, served with pita*

**Htipiti Spread**

\$35 per pint (served 15-20 guests)

*Roasted red peppers, feta cheese, and cayenne pepper, served with pita*

**Melitzano Salata Spread**

\$35 per pint (served 15-20 guests)

*Smoked eggplant, balsamic vinegar, red and yellow peppers, and chopped parsley served with pita*

# BUFFET DISHES

## STARTERS

*Each pan feeds 15-20 guests*

**Fried Calamari-** \$125 per pan

*Pan fried fresh calamari served with herbed aoli and spicy Marinara sauce*

## SALADS

*Each pan feeds 15-20 guests*

**Romaine-** \$100 per pan

*Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

**Classic Greek Salad -** \$150 per pan

*Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette*

## SKEWERS

**Chicken Souvlaki -** \$45 per dozen

*Marinated chicken with peppers and onions*

**Beef Souvlaki-** \$45 per dozen

*Ground beef and veal skewered*

**Shrimp Souvlaki-** \$100 per dozen

*Shrimp skewered with Vidalia onions and cherry tomatoes*

## SIDE DISHES

**Oven Roasted Potatoes -** \$27 per pan

**Greek Fries-** \$27 per pan

**Spinach Rice-** \$30 per pan

**Grilled Vegetables-** \$30 per pan

## ENTREES

*Each pan served 15-20 guests*

**Pasta A La Grecca-** \$100 per pan

*Rigatoni with sautéed spinach, oven roasted tomato and feta cheese*

**Swordfish-** \$300 per pan

*TSwordfish with tomato, onions, peppers skewered and grilled*

**Shrimp Orzo-** \$235 per pan

*Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta*

**Salmon -** \$280 per pan

*Organic salmon grilled served with ladolemeno, and capers*

**Lavraki -** \$300 per pan

*Mediterranean sea bass served with ladolemeno and capers*

**Organic Chicken-** \$280 per pan

*Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus*

**Moussaka -** \$200 per pan

*A traditional Greek casserole layered with seasoned beef, sliced eggplant, potatoes and topped with a kefalograviera bechamel*

**Pastichio -** \$200 per pan

*A Greek Style lasagna layered with seasoned beef and pasta topped with a kefalograviera béchamel*

## DESSERTS

**Kourabyedes -** \$13 per dozen

*Greek almond cookies*

**Karidopita-** \$150 per pan

*Honey walnut cake*

**Salted Caramel Baklava-** \$150 per pan

*Layered filo with pistachios, walnuts and caramel*

**Galactobourico-** \$120 per pan

*Semolina custard wrapped in filo with orange, lemon zest syrup*

# BEVERAGES

All options are subject to taxes and private dining fees and a required \$100 bartender fee.

## CONSUMPTION BAR

Guests may order any beverage Estia offers which will then be charged to the final bill based on consumption.

## CASH BAR

Guests may purchase beverages on a CASH ONLY basis.  
\*Bartender required\*

## BEVERAGE PACKAGES

### Wine/Beer/Soft-Drinks

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Estia house wine, draft beer, and soft drinks.

**2 hours \$18 per person**

**3 hours \$24 per person**

Each Additional Hour : \$6 per person

*\*Max 5 hours*

### Brunch Packages

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Mimosas, Bellini s, Bloody Mary, Soft-drinks and Juice

**\$15 per person per hour**

### Non-Alcoholic Beverages

**\$3 per person** -Regular and decaf coffee, hot & iced tea

**\$5 per person**-Coffee & tea options with soft-drinks & juice

### Wine/Beer/Liquor/ Soft-Drinks

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Estia house wine, draft beer, soft drinks & listed liquor options.

*\*Shots are not included\**

#### STANDARD BAR PACKAGE

*Svedka, Bacardi, El Jimador Tequila, Ford's Gin, Dewars White Label, Jack Daniels*

**2 hours \$28 per person**

**3 hours \$38 per person**

Each Additional Hour:\$10 per person

*\*Max 5 hours*

#### PREMIUM BAR PACKAGE

*Ketel One, Tito's, Captain Morgan, Tanqueray, Maker's Mark, Chivas Regal (in addition to Call Bar Liquors)*

**2 hours \$34 per person**

**3 hours \$45 per person**

Each Additional Hour: \$11 per person

*\*Max 5 hours*

#### SUPER PREMIUM BAR PACKAGE

*Grey Goose, Patron Silver, Bombay Sapphire, Blue Coat Gin, Johnnie Walker Black, Crown Royal (in addition to Call Bar & Premium Liquors)*

**2 hours \$42 per person**

**3 hours \$50 per person**

Each Additional Hour : \$12 per person

*\*Max 5 hours*

*\*Brands may vary depending on availability\**