

Estia

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

Estia Taverna prides itself on maintaining all of the same culinary traditions, and more importantly, the flavors unique to Greece and the Mediterranean. Estia, translating as 'hearth', creates an atmosphere reminiscent of an inviting Mediterranean home. The first of its kind in Marlton, Estia Taverna features a menu of authentic specialties, simply prepared, representing the best of Greek cuisine. The exceptional cuisine is complimented by a first-rate wine and fanciful cocktail list. Estia has put together an unparalleled collection of wines, with a large selection of Greek varietals, plus handpicked vintages from regions all over the world.

Hours: Monday - Thursday 11am—10pm

Friday 11am-11pm

Saturday 11:30am—11pm

Sunday 11:30am-10pm

Location: Estia Taverna is located at 140 W Route 70 in Marlton NJ

Parking: Private lot. Self park.

Event Capacities

Sit Down Lunch or Dinner:

Up to 50 guests

Bridal & Baby Showers:

Up to 40 guests in our private room to allow space for gift and cake tables

Up to 70 guests in main dining room (semi-private)

Sit Down Lunch or Dinner with Audio Visual (screen & projector) presentations:

Up to 40 guests

Buffet Service Events:

Up to 40 guests

Cocktail Receptions:

Up to 70 guests

Entire Restaurant:

(please inquire about availability and food and beverage minimum for your event date)

Up to 150 guests

All private rooms are complimentary unless the food and beverage minimum is not met. For dinner the food and beverage minimum is \$4,500 for Friday and Saturday evenings and \$2,000 for Sunday-Thursday evenings. For lunch the food and beverage minimum is \$600. Any unmet minimum will be charged as a room rental fee.

Estia Taverna

140 W Route 70

Marlton, NJ 08053

Phone (856) 596-5500 Fax (856) 596-5959

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Menus: Menus must be confirmed at least two weeks in advance of a booked event. All menus are subject to 6.625% NJ state sales tax and a suggested service fee of 20%. 17% of that will be distributed to the wait staff serving your function. If you wish to add additional gratuity you may do so on the day of your event. The total proceeds of this gratuity will be distributed to wait staff employees, service employees, and service bartenders. The second charge is a 3% administrative fee to cover Estia Taverna's administrative costs for hosting your event. The administrative fee does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders. Menus are prix fixe and customizable as Estia can provide you with various creative dining options.

Note: menu and item costs are subject to change based on seasonal availability and market costs.

Payment: Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or certified check. **Personal checks are not accepted.** Credit Card Authorization forms are required to pay with a credit card which is not physically on site at an event. Speak with your banquet coordinator for more details.

Confirmation & Cancellation: Once an event has been scheduled a confirmation letter will be provided outlining the date, time and private room reserved for the event. Credit card information will be required on confirm the reservation. Your card will not be charged unless a cancellation takes place less than 10 business days prior to a scheduled event in which case a \$20.00 per person penalty charge will be applied. If the cancellation is less than 2 business days prior, a \$40 per person cancellation fee will be charged.

Room Fees: All private rooms are complimentary unless the specified food and beverage minimum is not met. Unmet minimum gets added to the final bill.

Food & Beverage Minimums:

For dinner the food and beverage minimum is \$4,500 for Friday and Saturday evenings and \$2,000 for Sunday-Thursday evenings. For lunch the food and beverage minimum is \$600.

Headcount: Guaranteed headcounts are due two business days prior to scheduled events. The guaranteed number is the number charged to the final bill unless that number is exceeded. Rooms may be set for up to 5 guests more than guaranteed headcounts.

Special Requests: Audio visual equipment, floral arrangements, specialty linen, bakery items, and entertainment can all be arranged for by the Estia Taverna's banquet department and added to the final bill.

Coat check: Complimentary coat check is available for all events.

Dietary Restrictions: Special menus may be provided for any guest who has dietary restrictions, vegetarian, vegan, or Kosher diets.

Children's Menus: Children's menus may be provided for any child under the age of 12. Children's menu is \$10 per child with a choice of chicken fingers & fries or pasta with butter or tomato sauce.

Pharmaceutical Industry Menus: All inclusive menu options are available for pharmaceutical industry events. Please inquire with your banquet coordinator.

Tastings: Estia Taverna does not offer Tastings. You are welcome to dine in our main dining room for lunch or dinner.

Prix Fixe lunch and dinner menus are customizable

A la carte lunch dishes may be added to any prix fixe menu.

Pricing may vary based on changes made.

Please speak with your banquet coordinator for more information.

Prix Fixe Lunch Menus

\$20 Lunch Menu

Hummus & Bread

Meze

To be served individually:

Domata Salata

Sliced tomato salad topped with crumbled feta, red onion and red wine vinaigrette

Entrees

Guests will have a choice of one of the following entrees:

Pasta ala Grecca

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

Chicken Souvlaki

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

Moussaka

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

Dessert

To be served individually:

Karidopita

Traditional walnut honey cake

Prix Fixe Lunch Menus

\$25 Lunch Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing:

Romaine Salad

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

Spinach Pie

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

Entrees

Guests will have a choice of one of the following entrees:

Fish of the Day

Chef's daily choice of fish served with spinach rice

Moussaka

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

Chicken Souvlaki

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

Dessert

To be served individually:

Karidopita

Traditional walnut honey cake

Prix Fixe Lunch Menus

\$35 Lunch Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing:

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 Salad

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

Entrees

Guests will have a choice of one of the following entrees:

Shrimp Orzo

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

Pasta ala 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 a lemon chicken thyme jus

Dessert

To be served individually:

Salted Caramel Baklava

Layered phyllo with pistachios, walnuts, and caramel sauce

Prix Fixe lunch menus are customizable

A la carte lunch dishes may be added to any prix fixe menu.

Pricing may vary based on changes made.

Please speak with your banquet coordinator for more information.

\$40 Dinner Menu

Hummus & Bread

Mezedes

All mezedeas are served family style for sharing:

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

Salata

All salatas are served family style for sharing:

Romaine Salad

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

Entrees

Guests will have a choice of one of the following entrees:

Fish of the Day

Chef's daily choice of fish served with spinach rice

Moussaka

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

Pasta ala 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 a lemon chicken thyme jus

Dessert

To be served individually:

Karidopita

Traditional walnut honey cake

Beverages

Unlimited service:

American Coffee, Lipton Hot Tea & Iced Tea

\$50 Dinner Menu

Hummus & Bread

Mezedes

All mezedeas are served family style for sharing:

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

Salata

All salatas are served family style for sharing:

Romaine Salad

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

Classic Greek Salad

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

Entrees

Guests will have a choice of one of the following entrees:

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

Organic Chicken

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

Pasta ala Grecca

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

Dessert

To be served individually:

Karidopita

Traditional walnut honey cake

Beverages

Unlimited service:

American Coffee, Lipton Hot Tea & Iced Tea

\$60 Dinner Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing:

Mediterranean Spreads

Traditional Greek spreads tzatziki, melitzanosalata and htipiti are served with grilled pita bread

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

Cheese Saganaki

Pan fried traditional kefalograviera cheese with lemon

Salata

All salatas are served family style for sharing:

Romaine Salad

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

Classic Greek Salad

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

Entrees

Guests will have a choice of one of the following entrees:

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

Organic Chicken

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

Salmon

Grilled Skuna Bay craft raised salmon served with spinach rice

Pasta ala Grecca

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

Dessert

To be served individually:

Salted Caramel Baklava

Layered phyllo with pistachios, walnuts, and caramel sauce

Beverages

Unlimited service:

American Coffee, Lipton Hot Tea & Iced Tea

\$75 Dinner Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing:

Mediterranean Spreads

Traditional Greek spreads tzatziki, melitzanosalata and htipiti are served with grilled pita bread

Octopus

Mediterranean sushi grade octopus charcoal grilled served over fava puree with pickled red onion

Fried Calamari

Pan fried fresh calamari served with spicy marinara sauce and lemon

Estia Mussels

PEI mussels sautéed with ouzo, white wine, marinara, garlic, fried pita sticks and a touch of feta

Salata

All salatas are served family style for sharing:

Romaine Salad

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

Classic Greek Salad

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

Entrees

Guests will have a choice of one of the following entrees:

Lavraki

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

NY Black Angus Steak

14oz NY strip charcoal broiled served with grilled vegetables

Organic Chicken

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

Lamb Chops

Three premium Australian lamb chops served with fried potatoes and tzatziki

Pasta ala Grecca

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

Dessert

To be served individually:

Salted Caramel Baklava

Layered phyllo with pistachios, walnuts, and caramel sauce

Beverages

Unlimited service:

American Coffee, Lipton Hot Tea & Iced Tea

Cocktail Receptions

Cocktail receptions are the perfect prelude into your meal. These are great opportunities for networking and social events with or without a sit down meal. Hors d'oeuvres may be served buffet style or butler style. Butler service requires a \$75 flat fee and is charged only once, whether one or five dishes are passed by our staff. Your banquet coordinator can recommend the best style of service for each dish as well as the correct amounts to be ordered.

Hors D'oeuvres

Crab Cakes \$45 per dozen *Fresh Colossal crab meat with aioli*

Tiropita \$15 per dozen *Triangle shaped cheese pie*

Grilled Shrimp \$55 per dozen *Wild caught, simply grilled with lemon*

Lamb Meatballs \$15 per dozen *Miniature lamb meatballs served with marinara dipping sauce*

Lamb Lollipops \$60 per dozen *Baby New Zealand lamb served with tzatziki*

Braised Lamb in Phyllo \$40 per dozen *Braised lamb with onions and cheese rolled in phyllo and served with yogurt and spicy marinara*

Psaropita \$30 per dozen *Salmon, leeks and feta wrapped in phyllo*

Estia Chips \$16 per order *Zucchini and eggplant lightly fried served with tzatziki*

Spanakopita \$15 per dozen *Triangle shaped spinach pie with feta*

Mini Chicken Skewers \$25 per dozen *Marinated chicken skewers served with tzatziki*

Mini Bifteki Skewers \$25 per dozen *Ground beef and veal skewered, served with tzatziki*

Dolmades \$25 per dozen *Grape leaves stuffed with pine nuts, rice, currants, fennel & dill*

Greek Spreads

\$20 per pint

Htipiti:

Roasted red pepper, jalapeños, feta

Tzatziki:

Greek yogurt, cucumbers, garlic, dill

Melitzano:

Smoked eggplant, red peppers, Greek yogurt, garlic

Hummus:

Chickpeas, garlic, olive oil, cayenne, lemon

Tarama:

Carp roe, potato purée, olive oil

Buffet Dishes

Buffet dishes may be served as larger dishes for cocktail receptions and for buffet style meals

Salatas/Mezedes (serves about 15-20 guests)

Fried Calamari \$80 per pan *Pan fried fresh calamari served with lemon and a spicy marinara sauce*

Romaine Salad \$65 per pan *Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons*

Classic Greek Salad \$85 per pan *Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette*

Skewers

Shrimp Souvlaki \$70 per dozen *Shrimp skewered with sweet Vidalia onions and cherry tomatoes*

Chicken Souvlaki \$35 per dozen *Marinated chicken skewers with peppers and onions*

Beef Souvlaki \$35 per dozen *Ground beef and veal skewered*

Entrées

**All buffet entrees serve approximately 15 to 20 guests*

Pasta ala Grecca \$65 per pan *Rigatoni with sautéed spinach, oven roasted tomato and feta cheese*

Swordfish \$250 per pan *Swordfish with tomato, onions, peppers skewered and grilled*

Shrimp Orzo \$175 per pan *Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta*

Salmon \$220 per pan *Organic salmon grilled served with ladolemeno, and capers*

Lavraki \$250 per pan *Mediterranean sea bass served with ladolemeno and capers*

Organic Chicken \$225 per pan *Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus*

Moussaka \$160 per pan *A traditional Greek casserole layered with seasoned beef, sliced eggplant, potatoes and topped with a kefalograviera bechamel*

Pastichio \$150 per pan *A Greek Style lasagna layered with seasoned beef and pasta topped with a kefalograviera béchamel*

Side Dishes \$25 per pan

Oven roasted potatoes

Greek Fries

Spinach Rice

Grilled Vegetables

Desserts

Kourabyedes \$10 per dozen *Greek Almond Butter Cookies dusted with powder sugar*

Karidopita \$150 per pan *Traditional walnut honey cake*

Salted Caramel Baklava \$150 per pan *Layered filo with pistachios, walnuts and caramel*

Galactobourico \$150 per pan *Semolina custard wrapped in filo with orange, lemon zest syrup*

Beverage Options

Beverage options are customizable based on client's needs.

A fee of \$75 per bartender is required for a dedicated bartender. A Bartender is required for groups hosting a cocktail reception or using one of our beverage packages for their event.

Host 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 basis only. *Bartender Required**

Wine/Beer/Soft Drinks Unlimited beverage service priced per person, and is limited to Estia House Wine & Beer, and Soft Drinks. To be charged at the beginning of each hour for event.

2 hours \$16 per person

3 hours \$22 per person Each Additional Hour \$6 per person *Max 5 hours

Wine/Beer/Liquor/Soft Drinks Beverage Packages *Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Estia selects red and white wines to be served. To be charged at the beginning of each hour for event. *Shots and Cognac not included in Package.*

Call Bar Liquor: *Svedka, Bacardi, Cimmaron Tequila, Ford's Gin, Dewars White Label, Jack Daniels*

2 Hours \$22 per person

3 Hours \$32 per person

*Each Additional Hour \$10 per person *Max 5 hours*

Premium Bar Liquor: *Ketel One, Stoli, Captain Morgan, Tanqueray, Makers Mark, Seagrams VO, Chivas Regal*

Premium Bar includes Call Bar & Premium Bar selections

2 hours \$ 25 per person

3 hours \$36 per person

*Each additional Hour \$11 per person *Max 5 hours*

Super Premium Bar: *Grey Goose, Johnnie Walker, Patron Silver, Bombay Sapphire, Plymouth Gin, Crown Royal*

Super Premium Bar includes Premium & Super Premium Bar selections

2 hours \$28 per person

3 hours \$40 per person

*Each additional Hour \$12 per person *Max 5 hours*

Brunch Beverage Package: \$15 per person: *Unlimited Bloody Mary's & Mimosa's. Available for lunch and brunch only. Requires dedicated bartender to be available.*

Non Alcoholic Beverage Packages:

\$3 per person: American coffee, Hot tea, Iced tea

\$5 per person: American coffee, Hot tea, Iced tea, Soft Drinks, Juice