



*Estia*  
CATERING MENU



# GENERAL INFORMATION

1405 LOCUST STREET  
PHILADELPHIA, PA 19102  
(215) 735-7700

## ORDER PLACEMENT

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

Most orders require at least 48 hours' notice.

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

**There will be an automatic 15% service charge added to all catering orders.**

## 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.



# HORS D'OEUVRES

3

**REQUIRES 48-HOUR NOTICE** *Priced per dozen. Minimum order 1 dozen.*

## GREEK SPREADS

**\$35 per Pint**

*Accompanied by grilled pita and vegetables*

### HTIPITI

Roasted red pepper, jalapeños, feta

### TZATZIKI

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

## SEAFOOD

**MINI CRAB CAKES**

**60**

Fresh jumbo and colossal crabmeat, Dijon aioli

**GRILLED SHRIMP**

**70**

Jumbo gulf shrimp charcoal tossed with a brandy infused ladolemono

**SHRIMP SOUVLAKI**

**150**

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, and extra virgin olive oil

## VEGETARIAN

**SPANAKOPITA**

**20**

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

**TIROPITA**

**20**

A trio of Greek cheeses baked in housemade phyllo

**DOLMADES**

**45**

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

**ESTIA CHIPS**

**125 (Full Pan)**

Lightly fried zucchini & eggplant served with tzatziki

## MEAT

**LAMB PHYLLO**

**48**

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

**LAMB LOLLIPOPS**

**80**

Marinated in herbs, lemon, and olive oil

**MINI CHICKEN SOUVLAKI**

**34**

Grilled chicken skewers with peppers and onions

**FULL SIZE CHICKEN SOUVLAKI**

**60**

Marinated chicken skewers with peppers and onions

# BUFFET PANS

4

**REQUIRES 48-HOUR NOTICE *Priced per pan.***

*Feeds 15-20 guests.*

## SALATAS

### 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

**55**

OVEN ROASTED POTATOES

GREEK FRIED POTATOES

SPANAKORIZO

GRILLED VEGETABLES

TOMATO FETA ORZO

CARAMELIZED ONION AND YOGURT ORZO

## ENTREES

### PASTA ALLA GRECCA

**100**

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

### SWORDFISH SOUVLAKI

**450**

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

### HALIBUT

**450**

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

### SHRIMP ORZO

**300**

Wild caught Gulf shrimp sautéed with oven roasted tomato sauce, orzo, grated feta, and 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

**350**

Charcoal grilled with ladolemono and capers

### LAVRAKI

**400**

Mediterranean Sea bass charcoal grilled with ladolemono and capers



# DESSERT

5

## REQUIRES 48-HOUR NOTICE

APPROXIMATELY 35 PIECES PER FULL PAN

### KARIDOPITA

**200**

Honey walnut cake, cinnamon syrup, candied orange zest

### SALTED CARAMEL BAKLAVA

**200**

Layered phyllo with pistachios, walnuts, and caramel

### CHEESECAKE

**175**

Pistachio crust, Greek yogurt cream, shredded kataifi phyllo

### KOURABYADES

**15 PER DOZEN**

Greek almond cookies

