



*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

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**\$35 per Pint**

*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

## VEGETARIAN

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### 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

## SEAFOOD

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### 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

## MEAT

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### 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

# FULL BUFFET PANS

4

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

*Feeds 15-20 guests.*

## SALATAS

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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

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55

OVEN ROASTED POTATOES

GREEK FRIED POTATOES

SPANAKORIZO

GRILLED VEGETABLES

TOMATO FETA ORZO

CARAMELIZED ONION AND YOGURT ORZO

## ENTREES

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### 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

# HALF BUFFET PANS

5

**REQUIRES 48-HOUR NOTICE** *Priced per ½ pan.*

*Feeds 4-6 guests.*

## SALADS

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### GREEK

75

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

### ROMAINE

60

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

### ROKA

60

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

## ENTREES

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### PASTA ALLA GRECCA

50

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

### SWORDFISH SOUVLAKI

175

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

### HALIBUT

225

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

### SHRIMP ORZO

150

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

### ORGANIC CHICKEN

150

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

### ORGANIC SALMON

150

Charcoal grilled with ladolemono and capers

### LAVRAKI

200

Mediterranean Sea bass charcoal grilled with ladolemono and capers



# DESSERT

6

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

