



# Estia

A GREEK MEDITERRANEAN RESTAURANT



**Monday-Thursday: 11:30am-10pm**  
**Friday-Saturday: 11am-11pm**  
**Sunday: 11am-9:30pm**

**1405 Locust Street. Philadelphia, PA 19102**

**Phone: (215) 735-7700**

**Fax: (215) 501-5913**



"A GREEK MEDITERRANEAN RESTAURANT"

*Estia prides itself on maintaining all of the same culinary traditions, and more importantly, 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 the city, Estia 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. Estia houses various private dining rooms, including a walk-in wine cellar with a domed stone ceiling. The main dining room can also be used for events which do not require private rooms, and can be a wonderful atmosphere for larger groups.*

**Hours:** Monday thru Thursday 11:30am—10pm  
Friday thru Saturday 11am—11pm  
Sunday 11am—9:30pm

**Location:** 1405 Locust Street. Philadelphia, PA 19102

**Phone:** (215) 735-7700 **Fax:** (215) 501-5913

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# GENERAL INFORMATION

## Confirmation/Deposits

In order to secure your function, a signed confirmation letter with credit card information must be received. For corporate events or any events taking place in our Wine Room, no deposit is required. For personal events, such as weddings, rehearsal dinners, birthday parties, baptisms, showers, and other events at the discretion of the banquet manager, a non-refundable \$1,000 deposit is required. Private rooms will be released from holding if the confirmation letter is not returned to Estia by the specified date on the form.

## Private Dining Event Fee and Taxes

Food, beverages and other services provided by Estia will be subject to state and local taxes along with a 23% private dining fee. **The event fee will be distributed as follows: 17% to the wait staff, bartenders, and back waiters serving your function and 6% administrative fee to cover Estia's administrative costs for hosting your event.** If you wish to add additional gratuity, you may do so on the day of your event. The administrative fee does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders.

## Food & Beverage Minimums

Please refer to the following food and beverage minimum requirements before tax and gratuity:

<b>Sunday-Thursday</b>	<b>Lunch</b>	<b>Dinner</b>
<i>Banquet Room 1 &amp; Bar</i>	\$1500	\$2500
<i>Banquet Room 2 &amp; Bar</i>	\$1000	\$1500
<i>Banquet Room 1, 2 &amp; Bar</i>	\$3000	\$5000
<i>Bar: \$800</i>		

<b>Friday &amp; Saturday</b>	<b>Lunch</b>	<b>Dinner</b>
<i>Banquet Room 1 &amp; Bar</i>	\$2000	\$3000
<i>Banquet Room 2 &amp; Bar</i>	\$1500	\$2000
<i>Banquet Room 1, 2 &amp; Bar</i>	\$4000	\$6000
<i>Bar: \$1500</i>		

The **Wine Room** requires a food and beverage minimum of \$850 before tax and gratuity for dinner and \$450 before tax and gratuity for lunch.

**Main Dining Room** requires an \$85 per person food and beverage minimum before tax and gratuity for dinner on Friday and Saturday evenings.

\*Lunch minimums and menus are enforced for all events taking place between 11am-2pm. After 2pm, the dinner minimums and menus begin.

## 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. Kosher meals can be ordered from an outside vendor at an additional fee.

## Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or cashiers check. **Personal checks are not accepted.** 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.

## Menu

Menus must be confirmed at least two weeks prior to booked event with a banquet order form requiring your signature. All of our prix-fix menus can be customized specifically for your event. For events of 60 or more guests, Estia only allows 2 entrée choices.

## Final Guest Guarantee

The final guaranteed number of guests must be received by Estia via phone, fax, or email 2 business days prior to your function. Otherwise, the guest count listed on the signed contract will be considered your guarantee.

## Linens & Tables

All events include complimentary white table cloths, gold Chivari chairs and navy blue napkins. Please ask your banquet coordinator if you are interested in any other linens. Round 60" tables are standard for Banquet Rooms 1 & 2. These tables hold 6-10 people. Accommodations can be made for long tables depending on guest count. High-tops are available at no extra charge.

## Cancellation

Cancellation fee will be charged to the card listed on your confirmation letter. In the event a cancellation occurs 15 or fewer business days prior to the event date, a \$20 per person penalty charge will apply. If cancellation takes place less 5 business days before your scheduled event a \$40 per person cancellation fee will be charged. Estia is not responsible for any cancellations due to fire, flood, weather emergency, accident, explosion, protests, acts of god, failure of delayed transportation, failure of electrical and sound equipment, and government regulations. In the case where Estia restaurant has to close to the public and is not able to open for your event, the cancellation fee will not apply.

## Weddings

**A \$1,000 nonrefundable deposit is required for weddings.** If you would like to have a ceremony on site, a \$3 per chair ceremony fee will be applied. Estia's ceremony space is in Banquet Room 1.

## Cake Cutting Fee

Estia reserves the right to charge a \$3 cake cutting fee when an outside cake is provided by host.

## BANQUET ROOM CAPACITIES

Room	Maximum Capacity (for seated rounds)	Minimum Guest Requirement	Maximum Capacity with Buffet	Maximum Capacity with A/V	Maximum Capacity with a Dance Floor	Cocktail Reception Capacity (with use of Banquet Bar)
<b>Banquet Room 1</b>	120 people	36 people	100 people	100 people	90 people	150 people
<b>Banquet Room 2</b>	36 people	15 people	20 people	30 people	N/A	75 people
<b>Banquet Room 1 &amp; 2</b>	180 people	100 people	170 people	150 people	130 people	200 people
<b>Wine Room</b>	16 people	10 people	N/A	13 people	N/A	N/A
<b>Small Private Dining Room</b>	10 people	6 people	N/A	8 people	N/A	N/A

**Restaurant Buyout**

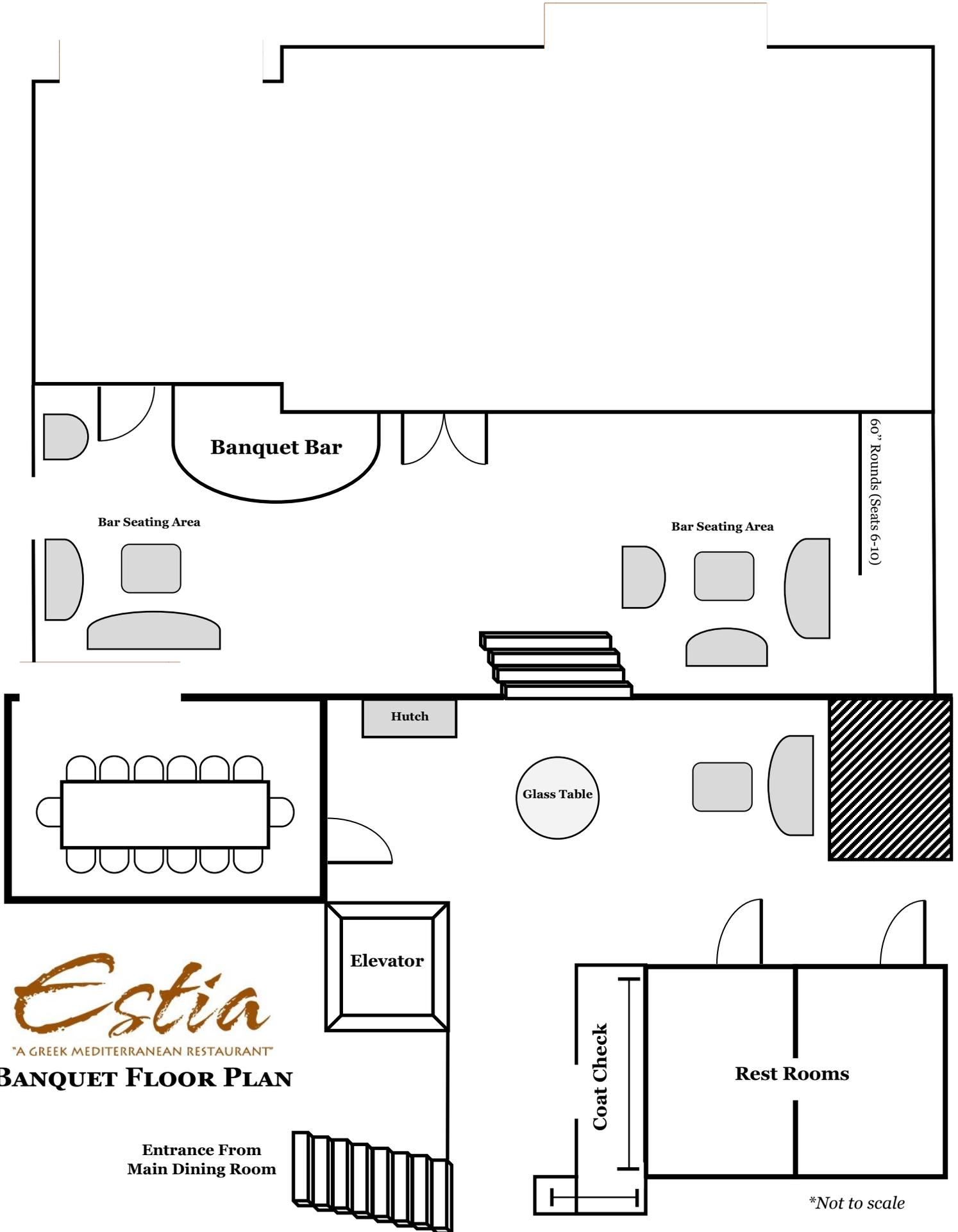
**Please inquire with your Banquet Coordinator**

## AUDIO VISUAL EQUIPMENT AND EXTRAS

Audio visual equipment is rented on a first come, first serve basis.  
If you would like to reserve or order any audio visual equipment, please notify your banquet coordinator prior to signing the banquet order form.

Rental	Price
LCD Projector	\$150
Portable Projector Screen	\$50
Wedding Ceremony Fee	\$3 per chair
Cake Cutting Fee	\$3 per person
Easel, Flip Chart & Markers	\$45
Drop Down Screen <i>(available only in Banquet Room 1)</i>	Complimentary
Wireless Handheld Microphone <i>(available only in Banquet Room 1)</i>	Complimentary
Podium	Complimentary
Tripod Easel	Complimentary

*\*If you are planning to do assigned seating for your event, please ask your banquet coordinator for a customized floorplan.*



**Estia**  
"A GREEK MEDITERRANEAN RESTAURANT"  
**BANQUET FLOOR PLAN**

**Entrance From  
Main Dining Room**

*\*Not to scale*

# PRIX-FIXE LUNCH MENUS

All of our prix-fixe lunch menus are priced per person before tax and gratuity. All include complimentary bread and hummus. Coffee, tea and iced-tea is included in all lunch prix-fixe menus. Custom menus can be created, prices may vary.

## **\$30 Lunch Menu**

**Hummus & Bread**

### **Mezedes**

To be served family style

### **Domata**

*Sliced vine ripe tomatoes seasoned with Greek oregano and extra virgin olive oil topped with red onions and crumbled feta*

### **Entrees**

Guests to select one

### **Pasta A La Grecca**

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

### **Chicken Souvlaki**

*Marinated chicken skewered with peppers and onions, served with Spanakorizo*

### **Moussaka**

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

### **Dessert**

To be served individually

### **Karidopita**

*Honey walnut cake*

***Includes coffee, tea and iced-tea***

## **\$40 Lunch Menu**

**Hummus & Bread**

### **Mezedes**

To be served family style

### **Spanakopita**

*Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

### **Romaine Salad**

*Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera*

### **Entrees**

Guests to select one

### **Fish of the Day**

*Chef's daily choice of fish served with spanakorizo*

### **Chicken Souvlaki**

*Marinated chicken skewered with peppers and onions, served with Spanakorizo*

### **Moussaka**

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

### **Dessert**

To be served individually

### **Karidopita**

*Honey walnut cake*

***Includes coffee, tea and iced-tea***

## **\$50 Lunch Menu**

**Hummus & Bread**

### **Mezedes**

To be served family style

### **Spanakopita**

*Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

### **Fried Calamari**

*Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce*

### **Horiatiki Salad**

*"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

### **Entrees**

Guests to select one

### **Sea Bass**

*Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and spanakorizo*

### **Pasta A La Grecca**

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

### **Organic Roasted Chicken**

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

### **Dessert**

To be served individually

**Salted Caramel Baklava** *Walnuts, pistachios and phyllo with fleur de sel and caramel sauce*

***Includes coffee, tea and iced-tea***

# PRIX-FIXE DINNER MENUS

All of our prix-fixe dinner menus are priced per person before taxes and fees.  
All menus include complimentary bread and hummus. No beverages are included in any of our prix-fixe dinner menus.  
Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 11).  
Custom menus may be created special for your event, prices may vary.

## \$45 Dinner Menu

### **Hummus & Bread**

### **Mezedes**

**All mezedes are served family style for sharing**

#### **Spanakopita**

*Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

#### **Fried Calamari**

*Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce*

### **Salata**

**Served family style for sharing**

#### **Romaine Salad**

*Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera*

### **Entrees**

**Guests will have a choice of the following entrees**

#### **Fish of the Day**

*Chefs daily choice of fish served with spanakorizo*

#### **Moussaka**

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

#### **Organic Roasted Chicken**

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

#### **Pasta A La Grecca**

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

### **Dessert**

**To be served individually**

#### **Karidopita**

*Honey walnut cake*

## \$55 Dinner Menu

### **Hummus & Bread**

### **Mezedes**

**All mezedes are served family style for sharing**

#### **Spanakopita**

*Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

#### **Fried Calamari**

*Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce*

### **Salata**

**Both are served family style for sharing**

#### **Romaine Salad**

*Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera*

#### **Horiatiki Salad**

*"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

### **Entrees**

**Guests will have a choice of the following entrees**

#### **Sea Bass**

*Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and spanakorizo*

#### **Lamb Trahana**

*Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and feta cheese*

#### **Organic Roasted Chicken**

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

#### **Pasta A La Grecca**

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

### **Dessert**

**To be served individually**

#### **Karidopita**

*Honey walnut cake*

# PRIX-FIXE DINNER MENUS

All of our prix-fixe dinner menus are priced per person before taxes and fees.  
All menus include complimentary bread and hummus. No beverages are included in any of our prix-fixe dinner menus.  
Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 11).  
Custom menus may be created special for your event, prices may vary.

## \$65 Dinner Menu

### **Mezedes**

*All mezedes are served family style for sharing*

#### **Spread Pikilia**

*Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita*

#### **Spanakopita**

*Fresh spinach, leeks, scallions and feta cheese wrapped in home-made phyllo dough brushed with extra virgin olive oil and baked*

#### **Fried Calamari**

*Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce*

#### **Cheese Saganaki**

*Pan fried "kefalograviera" cheese sautéed in olive oil and served with an ouzo lemon emulsion*

### **Salata**

*Both are served family style for sharing*

#### **Romaine Salad**

*Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflagraviera*

#### **Horiatiki Salata**

*"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

### **Entrees**

*Guests will have a choice of the following entrees*

#### **Sea Bass**

*Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and spanakorizo*

#### **Lamb Trahana**

*Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and feta cheese*

#### **Organic Roasted Chicken**

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

#### **Wild Atlantic Salmon**

*Grilled wild Atlantic salmon served with spanakorizo*

### **Dessert**

*To be served individually*

#### **Salted Caramel Baklava**

*Walnuts, pistachios and phyllo with fleur de sel and caramel sauce*

## \$85 Dinner Menu

### **Mezedes**

*All mezedes are served family style for sharing*

#### **Spread Pikilia**

*Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita*

#### **Octopodi**

*Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley and red wine vinaigrette*

#### **Fried Calamari**

*Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce*

#### **Crab Cakes**

*Jumbo lump Maryland crab cakes served with a mustard aioli*

### **Salata**

*Both are served family style for sharing*

#### **Romaine Salad**

*Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflagraviera*

#### **Horiatiki Salata**

*"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

### **Entrees**

*Guests will have a choice of the following entrees*

#### **Sea Bass**

*Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and spanakorizo*

#### **Wild Atlantic Salmon**

*Grilled wild Atlantic salmon served with spanakorizo*

#### **Organic Roasted Chicken**

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

#### **Lamb Chops**

*Lamb chops marinated for three days in olive oil, lemon and fresh herbs, served with tzatziki and Greek fries*

### **Dessert**

*To be served individually*

#### **Salted Caramel Baklava**

*Walnuts, pistachios and phyllo with fleur de sel and caramel sauce*

# Prix-Fixe Dinner Menus

All of our prix-fixe dinner menus are priced per person before taxes and fees.  
All menus include complimentary bread and hummus. No beverages are included in any of our prix-fixe dinner menus.  
Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 11).  
Custom menus may be created special for your event, prices may vary.

## \$95 Dinner Menu

### **Mezedes**

*All mezedes are served family style for sharing*

#### **Spread Pikilia**

*Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita*

#### **Chilean Sea Bass Skewers**

*Charcoal grilled Chilean sea bass marinated in herbs and extra virgin olive oil*

#### **Lamb Phyllo**

*Braised leg of lamb seasoned with onions, garlic, oregano and keflograviera cheese rolled in phyllo and served with yogurt and spicy marinara*

#### **Octopodi**

*Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley and red wine vinaigrette*

### **Salata**

*Both are served family style for sharing*

#### **Arugula Salad**

*Arugula, almonds, cherry tomatoes, shaved kefalograviera cheese and sweet balsamic vinaigrette*

#### **Horiatiki Salata**

*“Traditional Greek country salad” with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

### **Entrees**

*Guests will have a choice of the following entrees*

#### **Swordfish Steak**

*Center loin cut swordfish grilled, with a tomato, pepper, and onion skewer ladolemeno and capers*

#### **Jumbo African Prawns**

*Charcoal grilled jumbo African prawns served with ladolemeno and spanakorizo*

#### **Organic Roasted Chicken**

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

#### **Lamb Chops**

*Lamb chops marinated for three days in olive oil, lemon and fresh herbs, served with tzatziki and Greek fries*

### **Dessert**

*To be served individually*

#### **Ekmek**

*Pistachios layered between shredded phyllo, custard and whipped cream*

## \$110 Dinner Menu

### **Mezedes**

*All mezedes are served family style for sharing*

#### **Spread Pikilia**

*Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita*

#### **Octopodi**

*Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley and red wine vinaigrette*

#### **Shrimp Cocktail**

*Wild caught, served with cocktail sauce and fresh horseradish*

#### **Crab Cakes**

*Jumbo lump Maryland crab cakes served with a mustard aioli*

#### **Oysters**

*Daily selection of fresh raw oysters served on the half shell*

### **Salata**

*Both are served family style for sharing*

#### **Kale Salad**

*Baby kale, sliced apples, fried chickpeas, red onions, olives, feta cheese, cucumbers, cherry tomatoes, Dijon-sherry vinaigrette*

#### **Horiatiki Salata**

*“Traditional Greek country salad” with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

### **Entrees**

*Guests will have a choice of the following entrees*

#### **Halibut**

*Grilled halibut steak, red onions, tomatoes and peppers with Kalamata olive tapenade and ladolemeno served over spanakorizo*

#### **Bone-In Filet Mignon**

*14 oz Bone-In Filet Mignon served over fresh thyme with roasted potatoes*

#### **Organic Roasted Chicken**

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

#### **Lamb Chops**

*Lamb chops marinated for three days in olive oil, lemon and fresh herbs, served with tzatziki and Greek fries*

### **Dessert**

*To be served individually*

#### **Ekmek**

*Pistachios layered between shredded phyllo, custard and whipped cream*

# COCKTAIL RECEPTIONS

*Hors d'oeuvres may be served buffet style or butler style. Butler service requires a \$75 flat fee and is charged only once, regardless of the amount of hors d'oeuvres chosen or amount of staff required.*

## HORS D'OEUVRES

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

### Seafood

**Crab Cakes** \$50 per dozen

*Fresh jumbo lump crabmeat from Maryland served with mustard aioli*

**Grilled Shrimp** \$65 per dozen

*Jumbo gulf shrimp tossed with a brandy infused ladolemeno*

**Cod Fritters** \$35 per dozen

*Cod and potato combined and slightly fried*

**Psaropita** \$35 per dozen

*Leeks, scallions, chives, feta and kasseri cheese rolled in phyllo with salmon and served with taramamouse*

**Chilean Sea Bass** \$75 per dozen

*Skewers of charcoal grilled Chilean sea bass marinated in herbs and extra virgin olive oil*

**Grand Shrimp Cocktail Station** \$500

*Served on ice with cocktail sauce (100 shrimp)*

**Grand Seafood Station** \$800

*(serves 75-100 guests)*

*Chilled oysters, shrimp, crab claws & king crab legs*

### Meat

**Mini Meatballs** \$20 per dozen

*Miniature beef and veal meatballs seasoned with mint and oregano and served with tzatziki and spicy marinara*

**Lamb Lollipops** \$75 per dozen

*Baby New Zealand lamb chops marinated in herbs, lemon and extra virgin olive oil, charcoal grilled*

**Lamb Phyllo** \$45 per dozen

*Braised leg of lamb seasoned with onions, garlic, oregano and kefalograviera cheese rolled in phyllo and served with yogurt and spicy marinara*

**Mini Chicken Skewers** \$32 per dozen

*Marinated chicken skewers served with tzatziki*

**Mini Beef Skewers** \$32 per dozen

*Ground beef and veal skewered, served with tzatziki*

**Meat & Cheese Platter** \$250 per platter

*Prosciutto, salami, feta & kefalograviera served with honey, almonds, cherries fried pita & grilled pita*

### Vegetarian

**Tiropites** \$20 per dozen

*Ricotta and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

**Estia Chips** \$19 per order

*Zucchini & eggplant thinly sliced and lightly fried, served with tzatziki*

**Cucumber Circles** \$12 per dozen

*Thin Slices of Cucumbers are topped with a quenelle of three Greek spreads*

**Spanakopita** \$20 per dozen

*Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

**Dolmades** \$35 per dozen

*Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves (may be cut into 1/2 pieces upon request)*

**Large Vegetable Crudit ** \$150 per platter

*Cucumbers, assorted peppers, carrots, celery, tomatoes and assorted Greek olives, served with tzatziki*

**Cheese Platter** \$200 per platter

*Feta, Manouri, & Kefalograviera served with honey, almonds, cherries fried pita & grilled pita*

### Greek Spreads

**Tzatziki Spread**

\$28 per pint (Serves 15-20 guests)

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

**Htpiti Spread**

\$28 per pint (Serves 15-20 guests)

*Roasted red peppers are skinned and blended with feta cheese and jalapenos, served with pita*

**Melitzano Salata Spread**

\$28 per pint (Serves 15-20 guests)

*Smoked eggplant is combined with yogurt, balsamic vinegar, and chopped parsley served with pita*

# BUFFET DISHES

Buffet dishes may be served as larger dishes for cocktail receptions and for buffet style meals. A \$45 food/beverage min. is required for buffet service in our banquet rooms or an additional room fee will be applied.

## Salads/Appetizers

**Fried Calamari** \$120 per pan (serves 20-25 guests)  
*Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce*

**Octopodi** \$300 per pan (serves 15-20 guests)  
*Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette*

**Romaine Salata** \$95 per pan (serves 15-20)  
*Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflagraviera*

**Horiatiki Salata** \$125 per pan (serves 15-20)  
*“Traditional Greek country salad” with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives*

## Entrées

(each entree pan serves approximately 15 to 20 guests)

**Pasta A La Grecca** \$90 per pan  
*Rigatoni with sautéed spinach, oven roasted tomato and feta cheese*

**Swordfish or Halibut Steaks** \$325 per pan  
*Grilled fish served with roasted peppers and grilled onions*

**Shrimp with Orzo** \$210 per pan  
*Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta*

**Wild Atlantic Salmon** \$280 per pan  
*Grilled wild Atlantic salmon served with ladolemeno, and capers*

**Sea Bass** \$300 per pan  
*Mediterranean Sea Bass served with ladolemeno (lemon and olive oil) and capers*

**Organic Roasted Chicken** \$275 per pan  
*Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus*

**Moussaka** \$210 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*

## Side Dishes \$40 per pan

(each pan serves approx. 15 guests)

**Potato Ladorigani** *Oven roasted potatoes*

**Briam Vegetables** *Baked vegetable stew*

**Potato Tiganites** *Greek Fries*

**Spanakorizo** *Spinach Rice*

**Orzo** *Orzo with tomato sauce and feta*

**Grilled Vegetables** *Zucchini, eggplant, squash, \ carrots, and fennel are grilled, served with a mint yogurt sauce*

## Skewers

(per dozen)

**Seafood Souvlaki** \$120 per dozen  
*Shrimp, and swordfish are skewered with Vidalia onions, peppers and tomatoes*

**Shrimp Souvlaki** \$100 per dozen  
*3 pieces of shrimp skewered with sweet Vidalia onions and cherry tomatoes*

**Chicken Souvlaki** \$45 per dozen  
*Marinated chicken skewers with peppers and onions*

**Beef Souvlaki** \$45 per dozen  
*Seasoned ground beef and veal skewered*

## Brunch Buffet

(1 pan feeds 20-25 guests)

**Scrambled Eggs** \$80 per pan  
*Scrambled eggs with spinach, feta, and roasted peppers*

**Greek French Toast** \$150 per pan

**Pancakes** \$150 per pan

**Smoked Salmon Station** \$200 per pan  
*Smoked salmon and white fish salad, served with tomatoes, onions, hard boiled eggs, cream cheese & bagels*

## Brunch Sides

**Bacon** \$60 per pan

**Brunch Potatoes** \$30 per pan

**Yogurt with Honey and Nuts** \$35 per pan

**Fruit Platter** \$100 per pan

## Desserts

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

**Karidopita** \$180 per pan (36 half pieces)  
*Traditional walnut honey cake*

**Salted Caramel Baklava** \$180 per pan (36 half pieces)  
*Layered filo with almonds and walnuts in a honey syrup*

**Atheneus Cheesecake** \$150 per pan (24 half pieces)  
*Pistachio crust, Greek yogurt cream, Greek honey and spiced katiafi*

**Galactobourico** \$120 per pan (36 half pieces)  
*Semolina custard wrapped in filo with orange, lemon zest syrup*

**Fruit Platter** \$100 per platter (serves 25 –30 guests)  
*Chef's Choice seasonal fruit*

# BEVERAGES

A fee of \$100 per bartender is required for a dedicated bartender in our banquet bar area.

A bartender is required for events over 50 guests offering cocktails and is also required with our beverage packages. 10% sales tax is charged for alcoholic beverages.

## CONSUMPTION BAR

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

You select the red and white wine we serve the event.

**\*Bartender required for events with over 25 guests\***

## CASH BAR

Guests may purchase alcoholic beverages on a cash or credit card basis only.

\*Cash bars do not count towards food and beverage minimums\*

**\*Bartender Required\***

## BEVERAGE PACKAGES

### Wine/Beer/Soft-Drinks\*

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

**2 hours \$24 per person**

**3 hours \$30 per person**

Each Additional Hour: \$9 per person

\*See coordinator for wine upgrades at an additional cost

### Brunch Packages

Unlimited beverage service priced per person, and is limited to Bloody Mary's, Mimosa's, Bellini's & Champagne

**2 hours \$20 per person**

\*Available Saturdays & Sundays only\*

### Non-Alcoholic Packages

**\$4 per person:** Regular & decaf coffee, hot tea, iced tea

**\$6 per person:** Regular & decaf coffee, hot tea, iced tea, soda, juice

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

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 are not included in packages\*

\*Coffee & tea not included in packages\*

\*See coordinator for wine upgrades at an additional cost\*

### CALL BAR PACKAGE:

Faber, Hornitos Plata, Beefeater, Dewars White Label, Seagram's VO, Jim Beam, Cruzan White

**2 Hours \$29 per person**

**3 Hours \$39 per person**

**Each Additional Hour: \$13 per person**

\*Max 5 hours

### PREMIUM BAR PACKAGE:

Ketel One, Titos, Captain Morgan, Tanqueray, Makers Mark, Jameson, Jack Daniels, Chivas Regal, Espolon (in addition to Call Bar Liquors)

**2 hours \$32 per person**

**3 hours \$43 per person**

**Each additional Hour: \$14 per person**

\*Max 5 hours

### SUPER PREMIUM BAR:

Grey Goose, Belvedere, Johnnie Walker Black, Patron Silver, Hendricks, Bombay Sapphire, Booker's Bourbon (in addition to Call Bar & Premium Liquors)

**2 hours \$35 per person**

**3 hours \$46 per person**

**Each additional Hour: \$15 per person**

\*Max 5 hours

### Cocktails by Consumption Per Drink Costs\*

\*Liquor costs vary depending on the type of drink ordered

#### Call Bar Drink Cost Estimate:

\$9 per drink +\$2 for on the rocks, +\$3 for Martini

#### Premium Bar Cost Estimate:

\$10 per drink +\$2 for on the rocks, +\$3 for Martini

#### Super Premium Cost Estimate:

\$11 per drink +\$2 for on the rocks, +\$3 for Martini

#### Beer: \$6-\$9

price will vary depending on brand

Coffee, Tea, Iced Tea: \$4

Soft Drinks: \$3.75

\*Prices are approximate and subject to change without notice\*

# UPGRADES & EXTRAS

All complimentary items must be reserved through a banquet coordinator and are available upon request at a first come first serve basis.

<b>Linens</b>	<b>Price</b>
Ivory Crinkle for 60" Round	\$10 per table
Ivory Crinkle for 60" Round with Rosette Runner	\$12 per table
Sweetheart Rosette Linen	<b>Complimentary</b>
Dessert Table Rosette Linen	<b>Complimentary</b>
Card Table Rosette Linen	<b>Complimentary</b>

<b>Decor</b>	<b>Price</b>
Flower Wall	\$350
Flower Wall with Monogram <i>(See photo below)</i>	\$500
Cascading Flowers on Chandelier <i>(See photo below)</i>	\$50 per chandelier
Table Numbers	<b>Complimentary</b>
Menu Cardstock Upgrade <i>(Available Colors: Gold &amp; Silver. Other colors are available by request)</i>	\$1 per menu
Mimosa Bar <i>Champagne charged by consumption. Bar includes multiple juices, fruit, etc. (See photo below)</i>	<b>\$8 per person (plus champagne by consumption)</b>

