



**Sunday-Thursday: 3:00pm-8:30pm**  
**Friday-Saturday: 3:00pm-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:** Sunday thru Thursday 3:00pm—8:30pm  
Friday thru Saturday 3:00pm—9:30pm

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

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

## TABLE OF CONTENTS

General Information	3
Capacities & Audio Visual	4
Floor Plan	5
Dinner Menus	6-8
Hors D' Oeuvres	9
Buffet Options	10
Beverages	11
Wine List	
	<b>Contact Coordinator</b>

# GENERAL INFORMATION

## Confirmation/Deposits

In order to secure your function, a **signed confirmation letter with credit card information must be received**. For pharmaceutical events or any events taking place in our Wine Room or Small Private Dining Room, no deposit is required. For weddings that require a ceremony & a reception, 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, or a request for an extension is received.

## 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 24% private dining fee which consists of: suggested 18% gratuity that will be distributed to the servers, bartenders, and support staff. You can add or subtract gratuity on the day of your event. A 6% administrative fee on grand total. This fee does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders. It is a non-negotiable fee.

## 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>	\$6000*	\$2500
<i>Banquet Room 2 &amp; Bar</i>	\$6000*	\$1500
<i>Banquet Room 1, 2 &amp; Bar</i>	\$6000*	\$7000
<i>Bar: \$800</i>		

<b>Friday &amp; Saturday</b>	<b>Lunch</b>	<b>Dinner</b>
<i>Banquet Room 1 &amp; Bar</i>	\$6000*	\$3000
<i>Banquet Room 2 &amp; Bar</i>	\$6000*	\$2000
<i>Banquet Room 1, 2 &amp; Bar</i>	\$6000*	\$8000
<i>Bar: \$1500</i>		

**\*Note** : The minimum for lunch events has changed to the above prices due to the impact of COVID-19 & our adjusted restaurant hours

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

**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-3pm. After 3pm, 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.

## Payment

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

## 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 within 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

<b>Room</b>	<b>Maximum Capacity (for seated rounds)</b>	<b>Minimum Guest Requirement</b>	<b>Maximum Capacity with Buffet</b>	<b>Maximum Capacity with A/V</b>	<b>Maximum Capacity with a Dance Floor</b>	<b>Cocktail Reception Capacity (with use of Banquet Bar)</b>
<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	24 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	12 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**

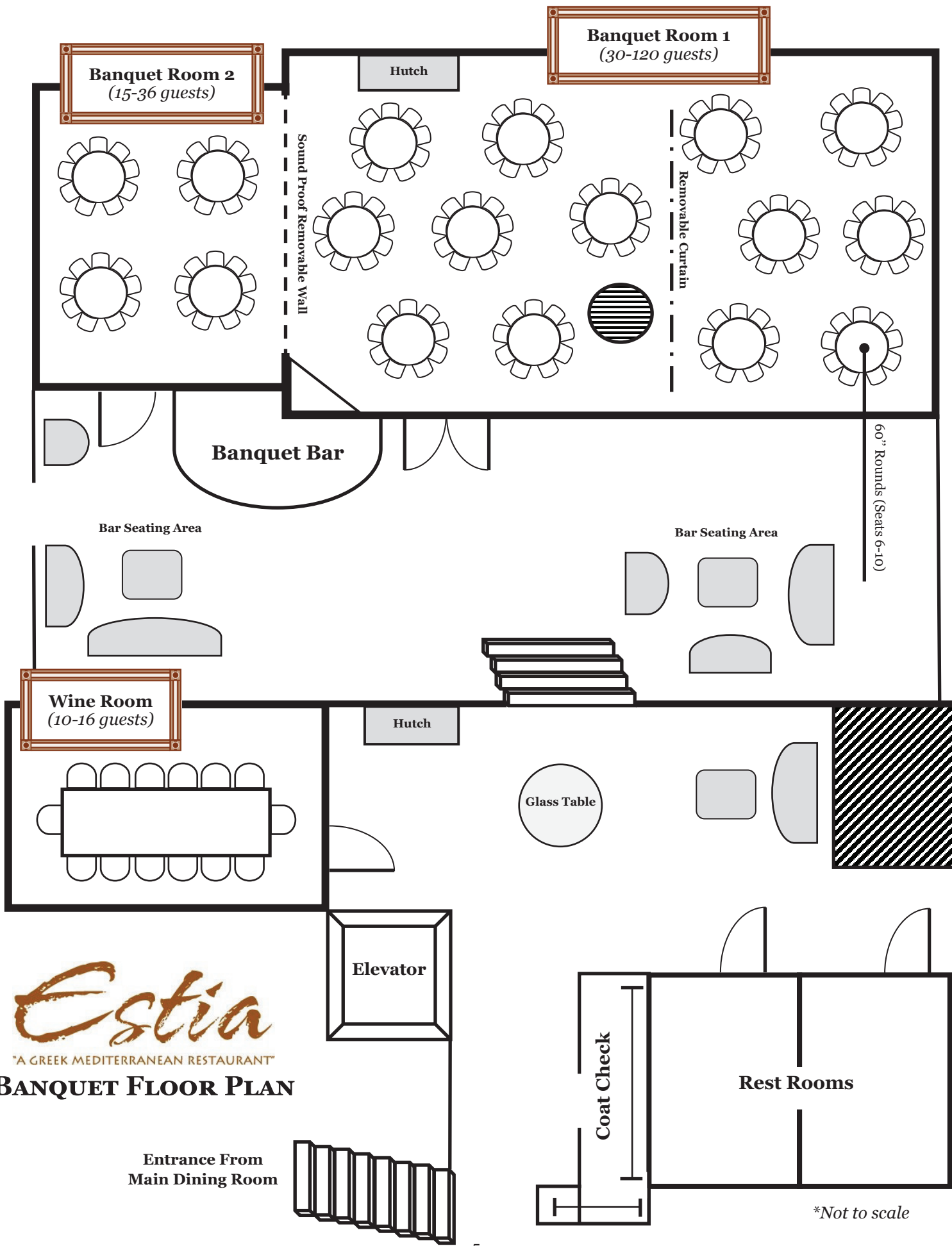
**Please inquire with your Banquet Coordinator**

## 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.

	<b>Rental</b>	<b>Price</b>
LCD Projector		\$150
Portable Projector Screen		\$50
Wedding Ceremony Fee		\$3 per chair
Cake Cutting Fee		\$3 per person
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 DINNER MENUS

All of our prix-fixe dinner menus are priced per person before taxes and fees. **All menus include a complimentary coffee and hot tea service during dessert.** Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 12). Custom menus may be created special for your event, prices may vary.

## \$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**

**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*

### **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 kefalagraviera 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*

## \$ 65 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 keflagraviera*

#### **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 a complimentary coffee and hot tea service during dessert.** Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 12). Custom menus may be created special for your event, prices may vary.

## \$75 Dinner Menu

### **Hummus & Bread**

#### **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 keflograviera*

#### **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*

## \$95 Dinner Menu

### **Hummus & Bread**

#### **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 keflograviera*

#### **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 a complimentary coffee and hot tea service during dessert.** Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 12). Custom menus may be created special for your event, prices may vary.

## \$105 Dinner Menu

### **Hummus & Bread**

#### **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, kefalograviera cheese served with a honey-lime 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*

#### **Greek Cheesecake**

*Greek yogurt cream, shredded phyllo crust, spiced katiafi*

## \$120 Dinner Menu

### **Hummus & Bread**

#### **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*

#### **Arugula Salad**

*Arugula, almonds, kefalograviera cheese served with a honey-lime 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*

#### **Prime New York Strip**

*12 oz steak 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*

#### **Greek Cheesecake**

*Greek yogurt cream, shredded phyllo crust, spiced katiafi*



# 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 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** \$55 per dozen

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

**Grilled Shrimp** \$70 per dozen

*Jumbo gulf shrimp tossed with a brandy infused ladolemeno*

**Cod Fritters** \$40 per dozen

*Cod and potato combined and slightly fried*

**Psaropita** \$40 per dozen

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

**Chilean Sea Bass** \$80 per dozen

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

**Grand Shrimp Cocktail Station** \$850

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

**Grand Seafood Station** \$1500

*(serves 75-100 guests)*

*Chilled oysters, shrimp & crab claws*

### Meat

**Mini Meatballs** \$22 per dozen

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

**Lamb Lollipops** \$80 per dozen

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

**Lamb Phyllo** \$48 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** \$34 per dozen

*Marinated chicken, peppers, and onions, served with tzatziki*

**Meat & Cheese Platter** \$350 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** \$20 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** \$45 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 Crudité** \$250 per platter

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

**Cheese Platter** \$300 per platter

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

### Greek Spreads

**Tzatziki Spread**

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

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

**Htpiti Spread**

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

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

**Melitzano Salata Spread**

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

*Smoked eggplant, balsamic vinegar, red and yellow peppers, 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. per person is required for buffet service in our banquet rooms or an additional room fee will be applied.

## Salads/Appetizers

**Fried Calamari** \$150 per pan (serves 20-25 guests)

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

**Octopodi** \$350 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** \$120 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 kefalograviera*

**Horiatiki Salata** \$150 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** \$100 per pan

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

**Swordfish or Halibut Steaks** \$450 per pan

*Grilled and served with roasted peppers and grilled onions*

**Shrimp with Orzo** \$300 per pan

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

**Wild Atlantic Salmon** \$350 per pan

*Grilled wild Atlantic salmon served with ladolemeno, and capers*

**Sea Bass** \$400 per pan

*Mediterranean Sea Bass served with ladolemeno and capers*

**Organic Roasted Chicken** \$300 per pan

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

**Moussaka** \$250 per pan

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

**Pastichio** \$250 per pan

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

## Skewers

(per dozen)

**Seafood Souvlaki** \$150 per dozen

*Shrimp, and swordfish are skewered with Vidalia onions, peppers and tomatoes*

**Shrimp Souvlaki** \$150 per dozen

*3 pieces of shrimp skewered with sweet Vidalia onions and cherry tomatoes*

**Chicken Souvlaki** \$60 per dozen

*Marinated chicken skewers with peppers and onions*

**Beef Souvlaki** \$60 per dozen

*Seasoned ground beef and veal skewered*

## Side Dishes \$55 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*

## Desserts

**Kourabyedes** \$15 per dozen

*Greek almond butter cookies dusted with powdered sugar*

**Karidopita** \$200 per pan (36 half pieces)

*Traditional walnut honey cake*

**Salted Caramel Baklava** \$200 per pan (36 half pieces)

*Layered filo with almonds and walnuts in a honey syrup*

**Atheneus Cheesecake** \$175 per pan (24 half pieces)

*Pistachio crust, Greek yogurt cream, Greek honey and spiced katiafi*

**Galactobourico** \$130 per pan (36 half pieces)

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

**Fruit Platter** \$150 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 all events with more than 15 guests offering cocktails.

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.

## CASH BAR

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

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

*\*Bartender Required per 40 guests\**

## 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 \$26 per person**

**3 hours \$32 per person**

Each Additional Hour: \$11 per person

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

### 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:

*Buddy's Vodka, Beefeater, Wild Turkey Bourbon, Bacardi, Agavales Tequila*

**2 Hours \$34 per person**

**3 Hours \$42 per person**

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

*\*Max 5 hours*

### PREMIUM BAR PACKAGE:

*Ketel One, Titos, Captain Morgan, Tanqueray, Jameson, Jack Daniels, Espolon, (in addition to Call Bar Liquors)*

**2 hours \$38 per person**

**3 hours \$48 per person**

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

*\*Max 5 hours*

### SUPER PREMIUM BAR:

*Grey Goose, Belvedere, Johnnie Walker Black, Patron, Casamigos, Hendricks, Bombay Sapphire, Maker's Mark, Bulliet Bourbon (in addition to Call Bar & Premium Liquors)*

**2 hours \$42 per person**

**3 hours \$50 per person**

**Each additional Hour: \$16 per person**

*\*Max 5 hours*

### Non-Alcoholic Packages

**\$6 per person: Unlimited soda and juice**

### Cocktails by Consumption Per Drink Costs\*

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

#### Call Bar Drink Cost Estimate:

\$12 per drink +\$2 for on the rocks, +\$3 for Martini

#### Premium Bar Cost Estimate:

\$14 per drink +\$2 for on the rocks, +\$3 for Martini

#### Super Premium Cost Estimate:

\$16 per drink +\$2 for on the rocks, +\$3 for Martini

#### Beer: \$6-\$11

*price will vary depending on brand*

**Coffee, Tea, Iced Tea: \$6**

**Soft Drinks: \$5**

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