



Estia
CATERING MENU

GENERAL INFORMATION



222 NORTH RADNOR CHESTER ROAD
RADNOR, PA 19087
(484) 581-7124

ORDER PLACEMENT

Catering orders must be placed online via our website www.estiataverna.com.
Most orders require 48 hours' notice.

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

OPTION FOR DELIVERY

Drop off delivery catering requires a \$500 minimum before taxes and fees.
Deliveries will be made within a 5-mile radius of Estia Taverna Radnor.
A 20% delivery charge will apply.
Delivery orders must be placed directly with the General Manager.

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.

OFFSITE CATERING EVENTS

Food, beverages, and other services provided by Estia will be subject to state and local taxes.
A 25% catering fee is an extra cost for full-service events or drop off delivery orders of \$2000 or more.



PASSED 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

FAVA

Split pea purée with diced red onion

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

45

Grilled chicken skewers with peppers and onions

FULL SIZE CHICKEN SOUVLAKI

90

Marinated chicken skewers with peppers and onions

SEAFOOD

MINI CRAB CAKES

55

Fresh jumbo and colossal crabmeat, Dijon aioli

JUMBO SHRIMP

90

Jumbo gulf shrimp charcoal grilled with ladolemono

SHRIMP COCKTAIL

90

Jumbo gulf shrimp, cocktail sauce and horseradish

SHRIMP SOUVLAKI

100

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

FULL BUFFET PANS

4

REQUIRES 48-HOUR NOTICE *Priced per dozen.*

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

STATIONED

GREEK CHEESE PLATE

140

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

SIDES

60

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

350

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

HALIBUT

350

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

SHRIMP ORZO

250

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

300

Charcoal grilled with ladolemono and capers

LAVRAKI

350

Mediterranean Sea bass charcoal grilled with ladolemono and capers

HALF BUFFET PANS

5

SALADS

1 pan per 4-6 people

GREEK

75

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

ROMAINE

50

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

ROKA

50

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

ENTREES

1 pan per 4-6 people

SHRIMP ORZO

175

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

SIDES

30

OVEN ROASTED POTATOES
GREEK FRIED POTATOES
SPANAKORIZO
GRILLED VEGETABLES
TOMATO FETA ORZO



DESSERT

6

REQUIRES 48-HOUR NOTICE

APPROXIMATELY 35 PIECES PER FULL PAN

KARIDOPITA

140

Honey walnut cake, cinnamon syrup, candied orange zest

SALTED CARAMEL BAKLAVA

160

Layered phyllo with pistachios, walnuts, and caramel

CHEESECAKE

180

Pistachio crust, Greek yogurt cream, shredded kataifi phyllo

KOURABYADES

15 PER DOZEN

Greek almond cookies

