



# *Estia*

## CATERING MENU



# CATERING

## GENERAL INFORMATION & PRICING



222 North Radnor Chester Road  
Radnor, PA 19087  
(484) 581-7124

### ORDER PLACEMENT

Catering orders can be placed online via our website [www.estiataverna.com](http://www.estiataverna.com) or by calling the restaurant and asking for a manager.  
Some items may require 24-48 hours notice.

### OPTION FOR DELIVERY

Drop off delivery catering requires a \$300 minimum.  
Deliveries will be made within a 10 mile radius of Estia Taverna Radnor.  
A 10% delivery charge will apply.  
Delivery orders must be placed directly with a 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.  
Please call and ask to speak to a manager regarding off site events.



# HORS D'OEUVRES

## (PRICING VARIES BY SIZE)

### GREEK SPREADS

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**\$35 per Pint**

*Served with grilled pita & raw vegetables*

#### HTIPITI

Roasted red pepper, jalapeños, feta

#### TZATZIKI

Greek yogurt, cucumbers, garlic, dill

#### MELITZANO

Smoked eggplant, red peppers, mayo, garlic

#### HUMMUS

Chickpeas, garlic, olive oil, cayenne, lemon

#### TARAMA

Carp roe, potato purée, olive oil

#### SKORDALIA

Potato & garlic

#### FAVA

Split pea purée with diced red onion

### MEAT

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*Priced per dozen*

#### LAMB PHYLLO

48

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

#### LAMB LOLLIPOPS

80

Marinated in herbs, lemon, & olive oil

#### MINI CHICKEN SOUVLAKI

45

Grilled chicken skewers with peppers & onions

#### FULL SIZE CHICKEN SOUVLAKI

90

Marinated chicken skewers with peppers & onions

### SEAFOOD

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#### MINI CRAB CAKES

**\$55/dozen**

Fresh jumbo & colossal crabmeat, Dijon aioli

#### JUMBO SHRIMP

**\$90/dozen**

Jumbo gulf shrimp charcoal grilled with  
ladolemono

#### SHRIMP COCKTAIL

**\$90/dozen**

Jumbo gulf shrimp, cocktail sauce & horseradish

#### SHRIMP SOUVLAKI

**\$100/dozen**

Wild caught shrimp charcoal grilled skewered  
with Vidalia onions & cherry tomatoes

#### FRIED CALAMARI

*(full pan)*

**\$150**

Served with spicy marinara & lemon

#### OCTOPODI

*(full pan)*

**\$350**

Charcoal grilled with peppers, capers,  
red onion, & extra virgin olive oil

### VEGETARIAN

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*Priced per dozen*

#### SPANAKOPITA

20

Spinach, leeks, dill, scallions, & feta cheese  
baked in house made phyllo

#### TIROPITA

20

A trio of Greek cheeses baked in  
house made phyllo

#### DOLMADES

45

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

# FULL SIZE BUFFET PANS

## (SERVES 12-15 PEOPLE)

### 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

#### ESTIA CHIPS

\$150

Lightly fried slices of zucchini & eggplant  
served with a side of tzatziki

### SIDES

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\$60

#### OVEN ROASTED POTATOES

#### GREEK FRIED POTATOES

#### SPANAKORIZO

#### GRILLED VEGETABLES

#### TOMATO FETA ORZO

#### CARAMELIZED ONION & YOGURT ORZO

### ENTRÉES

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#### PASTA ALLA GRECCA

\$100

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

#### SWORDFISH SOUVLAKI

\$350

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

#### HALIBUT

\$350

Charcoal grilled with ladolemono, capers,  
vegetable souvlaki, & Kalamata olive tapenade  
*(served as filets or souvlaki style skewers)*

#### SHRIMP ORZO

\$250

Wild caught Gulf shrimp sautéed in an oven  
roasted tomato sauce over orzo, topped with  
grated feta cheese, & fresh basil

#### MOUSSAKA

\$250

Greek casserole layered with seasoned ground beef,  
sliced eggplant, & potatoes, topped with  
Kefalograviera béchamel

#### ORGANIC CHICKEN

\$300

Confit roasted leg & breast over caramelized onion &  
yogurt orzo, lemon thyme jus

#### ORGANIC SALMON

\$300

Charcoal grilled with ladolemono & capers

#### LAVRAKI

\$350

Charcoal grilled Mediterranean Sea bass  
with ladolemono & capers  
*(whole fish or filet)*

# DESSERT

Requires 48-hour notice

***APPROXIMATELY 30 PIECES PER FULL PAN***

## **KARIDOPITA**

\$120

Honey walnut cake, cinnamon syrup, candied orange zest

## **SALTED CARAMEL BAKLAVA**

\$130

Layered phyllo with pistachios, walnuts, caramel

## **CHEESECAKE**

\$150

Pistachio crust, Greek yogurt cream, shredded kataifi phyllo

## **KOURABYADES**

\$15/DOZEN

Greek almond cookies

