



*Estia*  
CATERING MENU



# GENERAL INFORMATION

## ORDER PLACEMENT

Catering orders must be placed online via our website [www.estiarestaurant.com](http://www.estiarestaurant.com).

Most orders require 48 hours' notice.

There will be an automatic 18% gratuity added to all catering orders of \$300 or more.

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 location.

A 20% delivery charge will apply.

Delivery orders must be placed directly through us via email [info@estiarestaurant.com](mailto:info@estiarestaurant.com)

## 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

Please email us for further information.

# 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

### 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

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### BRAISED LAMB PHYLLO

**48**

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

### LAMB LOLLIPOPS

**80**

Marinated in herbs, lemon, and olive oil

### MINI CHICKEN or GROUND BEEF SOUVLAKI

**34**

Grilled chicken skewers with peppers and onions

### FULL SIZE CHICKEN or GROUND BEEF SOUVLAKI

**60**

## SEAFOOD

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### MINI CRAB CAKES

**55**

Fresh jumbo and colossal crabmeat, Dijon aioli

### JUMBO SHRIMP

**70**

Jumbo gulf shrimp charcoal grilled with ladolemono

### SHRIMP COCKTAIL

**70**

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

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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

**40**

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. Minimum order 1 dozen.*

*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

350

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

## SALADS

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1 pan per 4-6 people

### 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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1/2 pan per 4-6 guests

### 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 STEAK

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 ½ 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

