



Estia
Banquet Menu

General Information

LARGE GROUP DINING MENUS

Groups of 10 or more are required to choose a prix fixe or buffeted menu from the enclosed options.

Depending on the day and/or time of your event, a food and beverage minimum may also be imposed.

Menus must be confirmed at least one week prior to booked event with a banquet order form requiring your signature.

All prix fixe menus may be customized specifically to your preferences.

Banquet Fees and Gratuities

All menus are subject to 6% sales tax and a 24% dining fee which consists of: suggested 20% gratuity that will be distributed to the servers, bartenders, and support staff. You can add or subtract gratuity the day of your event. A 4% administrative fee on grand total. The administrative fee does not represent a tip, gratuity or service fee for the servers, support staff or bartenders. There will be a \$30 fee for outside desserts. There will be a flat room set up fee of \$150 for all private events over 40 guests.

Headcount and Cancellation

Guaranteed headcounts are due two business days prior to scheduled events.

The guaranteed number is what is charged to the final bill unless that number is exceeded. 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 than 5 business days before your scheduled event a \$40 per person cancellation fee will apply.

Parking and Coat Check

Complimentary guest parking and coat check is available in the lot at Estia Radnor.

Dietary/Allergy Restrictions

To better accommodate you, please alert us in advance if anyone in your party has any food allergies or dietary restrictions.

Children's Menu

Estia offers children under 10 a choice of chicken fingers with fries or pasta with butter or tomato sauce with beverage for \$15 each.

Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or institution issued checks.

Personal checks are not accepted. Credit Card Authorization forms are required to pay with a credit card which is not physically on site at an event. Speak with your banquet coordinator for more details.

Please note: Menu and item costs are subject to change based on seasonal availability and market costs.

General Information

Room Capacities

Estia Radnor does not have a designated private dining room. Both and/or either side of the restaurants may be rented as a private dining room with a food and beverage minimum.

Right Dining Room:

55 guests seated or 75 guests cocktail style

Left Dining Room:

105 guests seated or 150 guests cocktail style

Food and Beverage Minimums

Estia Radnor is currently open for dinner beginning at 3pm daily. Lunch events from 12pm-3pm can be booked with a food and beverage minimum and will automatically be private unless otherwise disclosed.

Please refer to the following food and beverage minimum requirements which are exclusive of tax and gratuity:

Lunch: Sunday-Saturday

\$4,000

Dinner: Sunday-Thursday

\$4,000 (55 guests or less; right dining room)

\$10,000 (100 guests or less, left dining room)

Dinner: Friday and Saturday

\$10,000 (55 guests or less; right dining room)

\$15,000 (105 guests or less, left dining room)

Restaurant Buyout: Sunday-Thursday

Price Varies (160 guests seated, 200 cocktail style)

Entire restaurant, bar, and outdoor area)

Restaurant Buyout: Friday and Saturday

Price Varies (160 guests seated, 200 cocktail style)

Entire restaurant, bar, and outdoor area)

Tables and Linens

The banquet coordinator will suggest a floor plan depending on your headcount.

Tables can be set as rounds of 6 or longs of 8-20.

Cake and gift tables can be provided for any event.

EXTRAS

A tripod easel and table numbers can be provided complimentary.

White tablecloths are available for purchase upon request; \$5 each.

PRIX FIXE
Lunch



LUNCH

\$30 Package

MEZEDES

Served Family Style

SPANAKOPITA

Spinach, leeks, dill, scallions, and feta baked in housemade phyllo dough

SALATA

Served Family Style

ROMAINE

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

ENTREES

Guests to select one

MOUSSAKA

Traditional Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes topped with a Kefalograviera béchamel

CHICKEN SOUVLAKI

Marinated chicken skewers with peppers and onions, sliced tomatoes, Greek fried potatoes, tzatziki

PASTA ALLA GRECCA

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

DESSERT

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

\$40 Package

MEZEDES

Served Family Style

SPREAD PIKILIA

Various Greek spreads served with pita and veggies

SALATA

Served Family Style

GREEK

Tomatoes, feta, cucumbers, and peppers in a vinaigrette dressing

ENTREES

Guests to select one

CHEF'S FISH

Pan seared with ladolemono and spinach rice

ROASTED CHICKEN

Roasted chicken served with yogurt orzo.

PASTA ALL GRECCA

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

DESSERT

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

**All packages include hummus and bread, American coffee, hot tea, and Iced tea.
Above pricing per person is exclusive of tax and gratuity.**



\$50 Package

MEZEDES

Served Family Style

FRIED CALAMARI

Served with marinara dipping sauce

SPANAKOPITA

Spinach, leeks, dill, scallions, and feta baked in housemade phyllo dough

SALATA

Served Family Style

ROMAINE

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

ENTREES

Guests to select one

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

FISH OF THE DAY

Chef's choice fish served with spinach rice

MOUSAKA

Ground beef, eggplant, and potato casserole topped with bechamel cream sauce

DESSERT

Served Family Style

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

\$60 Package

MEZEDES

Served Family Style

FRIED CALAMARI

Served with marinara dipping sauce

SPANAKOPITA

Spinach, leeks, dill, scallions, and feta baked in housemade phyllo dough

SALATA

Served Family Style

GREEK

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

ROMAINE

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

ENTREES

Guests to select one

LAVRAKI

Mediterranean Sea bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAMB SHANK

Braised and served on the bone with tomato orzo feta

DESSERT

Served Family Style

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

**All packages include hummus and bread, American coffee, hot tea, and Iced tea.
Above pricing per person is exclusive of tax and gratuity.**



PRIX FIXE
Dinner



DINNER

\$50 Package

MEZEDES

Served Family Style

SPANAKOPITA

Spinach, leeks, dill, scallions, and feta baked in housemade phyllo dough

FRIED CALAMARI

Spicy tomato sauce, fresh lemon

SALATA

Served Family Style

ROMAINE

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

ENTREES

Guests to select one

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

MOUSSAKA

Traditional Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes topped with a Kefalograviera béchamel

PASTA ALLA GRECCA

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

CHEF'S FISH

Pan seared with ladolemono and spanakorizo

DESSERT

Served Family Style

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

\$60 Package

MEZEDES

Served Family Style

SPANAKOPITA

Spinach, leeks, dill, scallions, and feta wrapped in housemade phyllo dough

FRIED CALAMARI

Spicy tomato sauce, fresh lemon

SALATA

Served Family Style

GREEK

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

ENTREES

Guests to select one

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAVRAKI

Mediterranean Sea bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

PASTA ALLA GRECCA

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

LAMB ORZO

Red wine braised boneless lamb shank, tomato feta orzo

DESSERT

Served Family Style

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

**All packages include hummus and bread, American coffee, hot tea, and Iced tea.
Above pricing per person is exclusive of tax and gratuity.**



\$70 Package

MEZEDES

Served Family Style

SPREADS PIKILIA

Tzatziki, melitzano, htipiti, served with grilled pita and vegetable crudite

SPANAKOPITA

Spinach, leeks, scallions and feta cheese wrapped in housemade phyllo dough

CHEESE SAGANAKI

Pan fried traditional Kefalograviera cheese

FRIED CALAMARI

Served with tomato sauce

SALATAS

Served Family Style

GREEK

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

ROMAINE

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

ENTREES

Guests to select one

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAVRAKI

Mediterranean Sea bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

ORGANIC SALMON

Charcoal grilled, ladolemono, capers, spanakorizo

LAMB ORZO

Red wine braised boneless lamb shank, tomato feta orzo

DESSERT

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

\$90 Package

MEZEDES

Served Family Style

SPREADS PIKILIA

Tzatziki, melitzano and htipiti, grilled pita, vegetables

MINI CRAB CAKES

Jumbo lump crab cakes, Dijon aioli

OCTOPODI

Charcoal grilled octopus over fava purée with pickled red onion, capers, and peppers

FRIED CALAMARI

Spicy tomato sauce, fresh lemon

SALATAS

Served Family Style

GREEK

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

ROMAINE

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

ENTREES

Guests to select one

LAMB CHOPS

Three Australian lamb chops marinated in olive oil, fresh herbs, and lemon; charcoal grilled with Greek fried potatoes and tzatziki

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAVRAKI

Mediterranean Sea bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

SALMON

Charcoal grilled, ladolemono, capers, spanakorizo

DESSERT

GREEK DESSERT PLATE

An assortment of housemade Greek pastries

**All packages include hummus and bread, American coffee, hot tea, and Iced tea.
Above pricing per person is exclusive of tax and gratuity.**



BEVERAGE PACKAGES

CONSUMPTION BAR

Guests may order any beverage Estia offers to be charged upon consumption and added to the final bill.

WINE, BEER & SOFT DRINKS

Unlimited Estia wine, beer, and soft drinks.

2 hours (House Wines) \$26 per person

2 hours (Premium Wines) \$31 per person

3 hours (House Wines) \$36 per person

3 hours (Premium Wines) \$41 per person

Estia House Wine \$45/bottle

Estia Premium Wine \$65/bottle

OPEN BAR

Unlimited beverage service priced per person; includes Estia house wine, beer, soft drinks, and the following spirits:

STANDARD BAR PACKAGE

Smirnoff, Absolut, Bacardi, Hornitos, Beefeater, Dewars White Label, Seagram's VO, Evan Williams

2 Hours \$31 per person

3 Hours \$41 per person

Each additional hour \$11 per person

PREMIUM BAR PACKAGE

Tito's, Stoli, Bacardi, Captain Morgan, Tanqueray, Makers Mark, Jack Daniel's, Chivas Regal (in addition to call bar liquors)

2 hours \$34 per person

3 hours \$45 per person

Each additional hour \$11 per person

ELITE BAR PACKAGE

Grey Goose, Ketel One, Belvedere, Johnnie Walker, Patron Silver, Bombay Sapphire, Crown Royal (in addition to call bar & premium liquors)

2 hours \$37 per person

3 hours \$49 per person

Each additional hour \$12 per person

Maximum 5 hours

**Shots and cognac not included in packages*

**Brands may vary depending on availability*

Above pricing is exclusive of gratuity.

PASSED HORS D'OEUVRES

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

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

35

Grilled chicken skewers with peppers and onions

FULL SIZE CHICKEN SOUVLAKI

70

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

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

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

Above pricing is exclusive of tax and gratuity.



BUFFET PANS

Priced per pan. 1 pan per 15-20 guests.

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

VEGETABLE CRUDITE

200

Cucumbers, assorted peppers, carrots, celery, tomatoes and assorted Greek olives, tzatziki, and hummus

GREEK CHEESE PLATE

250

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

GRAND SEAFOOD STATION

650

Jumbo shrimp cocktail, crab claws, oysters, and clams traditional accoutrements

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

CHICKEN

300

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

SALMON

300

Charcoal grilled with ladolemono and capers

LAVRAKI

350

Mediterranean Sea bass charcoal grilled with ladolemono and capers

Above pricing is exclusive of tax and gratuity.





Estia

G R E E K T A V E R N A

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