



Estia
CATERING MENU

GENERAL INFORMATION

ORDER PLACEMENT

Catering orders must be placed online via our website 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

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

\$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 or GROUND BEEF SOUVLAKI

45

SEAFOOD

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

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

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

40

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