

Estia

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



Sunday - Thursday : 3:30pm - 8:15pm
Friday & Saturday : 3:30pm - 9:15pm

140 West Route 70, Marlton, New Jersey 08053

Phone : (856) 596 - 5500

Email : events@estiarestaurant.com

GENERAL INFORMATION

Confirmation / Deposits

In order to secure your function, a signed confirmation letter with credit card information must be received to hold the space. There are no deposits required or taken.

Dining Fee & Taxes

Food, beverages and other services provided by Estia will be subject to state and local taxes along with a 23% dining fee which consists of: a suggested 20% gratuity that will be distributed to the servers, bartenders, and support staff. You can add or subtract gratuity the day of the event. A 3% administrative fee on grand total. The administrative fee does not represent a tip, gratuity, or service fee for the support staff, servers, and bartender

Food/Beverage Minimums

Please refer to the following minimums requirements that must be met prior to taxes, fees and gratuity.

	Lunch	Dinner
Sunday - Thursday	\$4500	\$4000
Friday - Saturday	\$4500	\$6000

Dietary Restrictions

If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will do their best to accommodate your needs.

Payment

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

Checks are not accepted as a form of payment.

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

Menus & Group Dining

Menus must be confirmed no later than one week prior to event date in conjunction with a signed banquet order form. All menus can be customized.

All menus are subject to the 6.625% New Jersey sales tax.

Children's Menu

For children under the age of 12, there is a choice of chicken fingers with fries or pasta with butter or marinara for \$15 per child.

Headcount & Cancellation

Guaranteed headcounts are due two days prior to scheduled events. This number is used to charge on the final bill unless it is exceeded the day of. In the event of a cancellation, the following charges will occur : 15 days or fewer, a \$20 charge per person will apply; within 5 days or fewer, a \$40 per person charge will apply.

Parking

Complimentary guests parking is available.

PRE-FIXE LUNCH PACKAGES

All menus includes bread & hummus, coffee, tea and iced tea. All options are subject to taxes and dining fee.

\$30 per person

MEZEDES

Served family style

Spinach Pie

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

Romaine Salata

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

ENTREE

Guests must select one

Fish of the Day

Chef's daily choice served with spinach rice

Chicken Souvlaki

Skewered chicken served with Greek fries, tzatziki, pita and mixed greens

Moussaka

Greek casserole layered with seasoned beef, sliced eggplant and potatoes, topped with bechamel

DESSERT

Served individually

Karidopita

Honey walnut cake

\$40 per person

MEZEDES

Served family style

Spinach Pie

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

Fried Calamari

Pan fried fresh calamari served with spicy marinara sauce and lemon

Classic Greek Salata

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

ENTREE

Guests must select one

Shrimp Orzo

Grilled shrimp skewered with zucchini and cherry tomato served with orzo pasta in tomato sauce and feta cheese

Pasta A La Grecca

Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese

Organic Chicken

Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus

DESSERT

Served individually

Salted Caramel Baklava

Layered phyllo with pistachios, walnuts and caramel sauce

PRE-FIXE DINNER PACKAGES

Each menu includes hummus & bread, regular or decaf coffee, hot and iced tea. All options are subject to taxes and private dining fees.

\$48 per person

MEZEDES

Served family style

Spinach Pie

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

Fried Calamari

Pan fried fresh calamari served with spicy marinara sauce and lemon

SALAD

Served family style

Romaine

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

ENTREE

Guests to select one

Fish of the Day

Chef's daily choice served with spinach rice

Moussaka

Breaded eggplant, lightly fried and oven baked with mozzarella cheese, marinara sauce, served over spaghetti

Pasta A La Grecca

Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese

Organic Chicken

Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus

DESSERT

Served individually

Karidopita

Honey walnut cake

\$58 per person

MEZEDES

Served family style

Spinach Pie

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

Fried Calamari

Pan fried fresh calamari served with spicy marinara sauce and lemon

SALAD

Served family style

Romaine

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

Classic Greek Salata

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

ENTREE

Guests to select one

Lavraki

Grilled Mediterranean sea bass served off the bone with ladolemeno, capers, chopped parsley and spinach rice

Lamb Shank

Slow braised lamb shank served with tomatoes, orzo and feta cheese

Pasta A La Grecca

Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese

Organic Chicken

Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus

DESSERT

Served individually

Karidopita

Honey walnut cake

PRE-FIXE DINNER PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and private dining fees.

\$68 per person

MEZEDES

Served family style

Spinach Pie

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

Fried Calamari

Pan fried fresh calamari served with spicy marinara sauce and lemon

Mediterranean Spreads

Traditional Greek spreads served with grilled pita bread

Cheese Saganaki

Pan fried traditional kefalograviera cheese with lemon

SALAD

Served family style

Romaine

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

Classic Greek Salata

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

ENTREE

Guests to select one

Lavraki

Grilled Mediterranean sea bass served off the bone with ladolemeno, capers, chopped parsley and spinach rice

Lamb Shank

Slow braised lamb shank served with tomatoes, orzo and feta cheese

Pasta A La Grecca

Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese

Organic Chicken

Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus

Faroe Island Salmon

Grilled craft raised salmon served with spinach rice

DESSERT

Served individually

Salted Caramel Baklava

Layered phyllo with pistachios, walnuts and caramel sauce

\$88 per person

MEZEDES

Served family style

Fried Calamari

Pan fried fresh calamari served with spicy marinara sauce and lemon

Mediterranean Spreads

Traditional Greek spreads served with grilled pita bread

Octopus

Charcoal grilled served over fava puree wit pickled red onion

Estia Mussels

PEI mussels sautéed with ouzo, white wine, marinara, garlic, fried pita sticks and feta

SALAD

Served family style

Romaine

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

Classic Greek Salata

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

ENTREE

Guests to select one

Lavraki

Grilled Mediterranean sea bass served off the bone with ladolemeno, capers, chopped parsley and spinach rice

Filet Mignon

12 oz charcoal broiled center cut served with grilled vegetables

Pasta A La Grecca

Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese

Organic Chicken

Roasted leg and breast served over caramelized onion and yogurt orzo with lemon chicken thyme jus

Lamb Chops

Three Australian lamb chops served with fried potatoes and tzatziki

DESSERT

Served individually

Salted Caramel Baklava

Layered phyllo with pistachios, walnuts and caramel sauce

COCKTAIL RECEPTIONS

Hors D'oeuvres may be served buffet style or butler style. Butler service requires a \$75 flat fee and is charged only once, regardless of the amount of hors d'oeuvres chosen or amount of staff required.

HORS D'OEUVRES

For hors d'oeuvres sold by the dozen, we recommend at least 1 piece per person.

Seafood

Crab Cakes - \$50 per dozen

Fresh Colossal crab meat wit aioli

Grilled Shrimp - \$60 per dozen

Wild caught, simply grilled with lemon

Psaropita - \$30 per dozen

Salmon, leeks and feta wrapped in phyllo

Vegetarian

Tiropita - \$16 per dozen

Ricotta and feta wrapped in phyllo dough

Estia Chips- \$19 per order

Zucchini and eggplant lightly fried served with tzatziki

Spanakopita - \$15 per dozen

Scallions, leeks, spinach and feta wrapped in phyllo dough

Dolmades - \$35 per dozen

Grape leaves stuffed with pine nuts, rice, currants, fennel & dill

Meat

Mini Meatballs - \$16 per dozen

Lamb meatballs served with marinara dipping sauce

Lamb Lollipops- \$65 per dozen

Baby New Zealand lamb served with tzatziki

Lamb Phyllo - \$40 per dozen

Braised lamb with onions ad cheese rolled in phyllo and served with yogurt and spicy marinara

Mini Chicken Skewers- \$25 per dozen

Marinated chicken skewers served with tzatziki

Mini Bifteki Skewers - \$25 per dozen

Ground beef and veal skewered, served with tzatziki

Greek Spreads

Tzatziki Spread

\$22 per pint (served 15-20 guests)

Greek yogurt, cucumbers, garlic, dill and extra virgin olive oil, served with pita

Htpiti Spread

\$22 per pint (served 15-20 guests)

Roasted red peppers, feta cheese, and cayenne pepper, served with pita

Melitzano Salata Spread

\$22 per pint (served 15-20 guests)

Smoked eggplant, balsamic vinegar, red and yellow peppers, and chopped parsley served with pita

BUFFET DISHES

All options are subject to taxes and private dining fees.

STARTERS

Each pan feeds 15-20 guests

Fried Calamari- \$100 per pan

Pan fried fresh calamari served with lemon and spicy marinara sauce

SALADS

Each pan feeds 15-20 guests

Romaine- \$85 per pan

Baby green romaine, creamy caper dill dressing, feta cheese and oregano croutons

Classic Greek Salad - \$105 per pan

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

SKEWERS

Chicken Souvlaki - \$35 per dozen

Marinated chicken with peppers and onions

Beef Souvlaki- \$35 per dozen

Ground beef and veal skewered

Shrimp Souvlaki- \$70 per dozen

Shrimp skewered with Vidalia onions and cherry tomatoes

SIDE DISHES

Oven Roasted Potatoes - \$25 per pan

Greek Fries- \$25 per pan

Spinach Rice- \$25 per pan

Grilled Vegetables- \$25 per pan

ENTREES

Each pan served 15-20 guests

Pasta A La Grecca- \$85 per pan

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Swordfish- \$270 per pan

TSwordfish with tomato, onions, peppers skewered and grilled

Shrimp Orzo- \$200 per pan

Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta

Salmon - \$260 per pan

Organic salmon grilled served with ladolemeno, and capers

Lavraki - \$270 per pan

Mediterranean sea bass served with ladolemeno and capers

Organic Chicken- \$250 per pan

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus

Moussaka - \$180 per pan

A traditional Greek casserole layered with seasoned beef, sliced eggplant, potatoes and topped with a kefalograviera bechamel

Pastichio - \$180 per pan

A Greek Style lasagna layered with seasoned beef and pasta topped with a kefalograviera béchamel

DESSERTS

Kourabyedes - \$10 per dozen

Greek almond cookies

Karidopita- \$150 per pan

Honey walnut cake

Salted Caramel Baklava- \$150 per pan

Layered filo with pistachios, walnuts and caramel

Galactobourico- \$120 per pan

Semolina custard wrapped in filo with orange, lemon zest syrup

BEVERAGES

All options are subject to taxes and private dining fees and a required \$75 bartender fee.

CONSUMPTION BAR

Guests may order any beverage Pietro's offers which will then be charged to the final bill based on consumption.

CASH BAR

Guests may purchase beverages on a CASH ONLY basis.
Bartender required

BEVERAGE PACKAGES

Wine/Beer/Soft-Drinks

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Estia house wine, draft beer, and soft drinks.

2 hours \$18 per person

3 hours \$24 per person

Each Additional Hour : \$6 per person

**Max 5 hours*

Brunch Packages

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Mimosas, Bellini's, Bloody Mary, Soft-drinks and Juice

\$15 per person per hour

Non-Alcoholic Beverages

\$3 per person - Regular and decaf coffee, hot & iced tea

\$5 per person - Coffee & tea options with soft-drinks & juice

Wine/Beer/Liquor/ Soft-Drinks

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Estia house wine, draft beer, soft drinks & listed liquor options.

Shots are not included

CALL BAR PACKAGE

Svedka, Bacardi, Sauza Tequila, Ford's Gin, Dewars White Label, Jack Daniels

2 hours \$24 per person

3 hours \$34 per person

Each Additional Hour : \$10 per person

**Max 5 hours*

PREMIUM BAR PACKAGE

Ketel One, Stoli, Captain Morgan, Tanqueray, Makers Mark, Jack Daniel's, Chivas Regal
(in addition to Call Bar Liquors)

2 hours \$27 per person

3 hours \$38 per person

Each Additional Hour : \$11 per person

**Max 5 hours*

SUPER PREMIUM BAR PACKAGE

Grey Goose, Patron Silver, Bombay Sapphire, BlueCoat Gin, Johnnie Walker, Crown Royal
(in addition to Call Bar & Premium Liquors)

2 hours \$30 per person

3 hours \$42 per person

Each Additional Hour : \$12 per person

**Max 5 hours*

Brands may vary depending on availability