

Estia

Estia prides itself on maintaining all of the same culinary traditions, and more importantly, the flavors unique to Greece and the Mediterranean. Estia, translating as 'hearth', creates an atmosphere reminiscent of an inviting Mediterranean home. The first of its kind in the city, Estia features a menu of authentic specialties, simply prepared, representing the best of Greek cuisine. The exceptional cuisine is complimented by a first-rate wine and fanciful cocktail list. Estia has put together an unparalleled collection of wines, with a large selection of Greek varietals, plus handpicked vintages from regions all over the world. Estia houses various private dining rooms, including a walk-in wine cellar with a domed stone ceiling. The main dining room can also be used for events which do not require private rooms, and can be a wonderful atmosphere for larger groups.

Hours: Monday thru Thursday 11am–10pm
Friday 11am–10pm
Saturday 11am–11pm
Sunday 11am–10pm

Location: Estia is located at 1405 Locust Street in Center City Philadelphia, situated across from the Academy of Music and centrally located at the Avenue of the Arts

Event Capacities

Sit Down Lunch or Dinner:

Private Dining Room: 6 to 10 guests
Banquet Room 2: 15 to 40 guests

Wine Room: 10 to 14 guests
Banquet Rooms 1 & 2: 65 to 100 guests

Banquet Room 1: 25 to 60 guests
Main Dining Room: Up to 225 guests

Sit Down Lunch or Dinner with Audio Visual equipment presentations:

Private Dining Room: 6 to 8 guests
Banquet Room 2: 15 to 30 guests

Wine Room: 10 to 12 guests
Banquet Rooms 1 & 2: 65 to 90 guests

Banquet Room 1: 25 to 50 guests

Buffet Service Events

Banquet Room 1: 25 to 50 guests

Banquet Room 2: 15 to 30 guests

Banquet Rooms 1 & 2: 65 to 80 guests

Cocktail Receptions

Banquet Bar: Up to 60 guests

Larger cocktail receptions without sit down meals can be accommodated in our banquet facilities. The banquet bar may be used with one of our banquet rooms for additional seating and for buffet tables for heavier hors d'oeuvres. A room fee of \$150 will be charged for the use of a banquet room without a sit down meal. Banquet facilities may accommodate up to 120 guests for larger standing cocktail receptions.

Events with Dance floors

Banquet Rooms 1 & 2 may accommodate up to 70 guests with a dance floor.

Estia Restaurant

1405 Locust Street

Philadelphia, PA 19102

Phone (215)735-7700 Fax (215)735-1805

www.estiarestaurant.com

Estia

Menus: Menus to be confirmed at least two weeks in advance of a booked event. All menus are subject to 7% sales tax and 20% gratuity. Menus are prix fixe and customizable as Estia can provide you with various creative dining options. Note: menu and item costs are subject to change based on seasonal availability and market costs.

Payment: Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or corporate check. **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.

Confirmation & Cancellation: Once an event has been scheduled a confirmation letter will be provided outlining the date, time and private room reserved for the event. Credit card information will be required on confirmation letters to confirm the reservation. Private rooms will be released from holding if the confirmation letter is not returned to Estia by the specified date on this form. No charge will be made to the credit card unless a cancellation takes place less than 5 business days prior to the scheduled event in which case a \$10.00 per person penalty charge will apply for lunch and a \$20.00 per person penalty charge will apply for dinner.

Room Fees: All private rooms are complimentary unless the specified minimum headcount is not met. In this case a \$150 flat fee will be charged to the final bill.

Food & Beverage Minimums: The Wine Room requires a food and beverage minimum charge per guest of \$45 during lunch and \$85 during dinner. This price does not include tax and gratuity. Private Dining Room and Banquet Rooms require the use of at least our \$20 prix fixe menu for lunch and \$45 prix fixe menu for dinner. Custom menus may be provided at these costs. Main Dining Room requires \$85 per person for dinner on Friday and Saturday evenings.

Headcount: Guaranteed headcounts are due two business days prior to scheduled events. The guaranteed number is the number charged to the final bill unless that number is exceeded. Rooms may be set for up to 5 guests more than guaranteed headcounts.

Special Requests: Audio visual equipment, floral arrangements, specialty linen, bakery items, and entertainment can all be arranged for by the Estia banquet department and added to the final bill.

Coat check: Complimentary coat check is available for all events.

Dietary Restrictions: Special menus may be provided for any guest who has dietary restrictions, vegetarian, vegan, or Kosher diets.

Children's Menus: Children's menus may be provided for any child under the age of 12. Customized menus and beverage options are available for children.

Pharmaceutical Industry Menus: All inclusive menu options are available for pharmaceutical industry events. Please inquire within.

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Prix Fixe Lunch Menus

\$20 Lunch Menu

Mezeds: Hosts may select one of the following to be served family style for sharing

Domata

Sliced vine ripe tomatoes seasoned with Greek oregano and extra virgin olive oil topped with red onions and crumbled barrel feta

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Entrees: Guests will have a choice of the following entrees

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Kotopoulo Souvlaki

Marinated chicken skewered with peppers and onions, served with Greek fries and mixed greens

Bifteki Souvlaki

Ground beef and veal skewered and served with mixed greens and Greek fries

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Prix Fixe Lunch Menus

\$30 Lunch Menu

Mezedes: All mezedes are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Entrees: Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served over briam vegetables

Moussaka

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

Kotopoulo Souvlaki

Marinated chicken skewered with peppers and onions, served with Greek fries and mixed greens

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Prix Fixe Lunch Menus

\$40 Lunch Menu

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Entrees: Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served over briam vegetables

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Kotopoulo

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

Dessert: Dessert platters are family style for sharing

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Baklava

Layered filo with almonds and walnuts in a honey syrup

Prix Fixe lunch menus are customizable

A la carte lunch dishes may be added to any prix fixe menu. Pricing may vary based on changes made. Beverages are not included in standard prix fixe lunch menus and can be added to prix fixe costs. Please speak with your banquet coordinator for more information.

Brunch Menus

Brunch entrees may be added to any prix fixe lunch menus on Sundays only. Speak with your banquet coordinator for more information regarding brunch entrees

Prix Fixe Dinner Menus

Prix fixe dinner menus are customizable and may be created based on individual needs. A la carte dishes may be added to any prix fixe menu. Pricing may vary based on changes made.

\$45 Dinner Menu

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded kefalograviera

Entrees: Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served over briam vegetables

Moussaka

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

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Kotopoulo

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

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

\$55 Dinner Menu

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Horiatiki Salata

"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Entrees: Guests will have a choice of the following entrees

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and sautéed horta

Arni Trahana

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved mizithra cheese

Kotopoulo

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

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

\$65 Dinner Menu

Greek Spreads: All spreads are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melizano salata and htipiti, served with grilled pita bread

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Cheese Saganaki

Pan fried "kefalograviera" cheese sautéed in olive oil and served with an ouzo lemon emulsion

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflagraviera

Horiatiki Salata

"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Entrees: Guests will have a choice of the following entrees

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and sautéed horta

Wild Atlantic Salmon

Grilled wild atlantic salmon served with sauteed horta, ladolemeno, and capers

Kotopoulo

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

Arni Trahana

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved mizithra cheese

Dessert: To be served individually

Baklava

Layered filo with almonds and walnuts in a honey syrup

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

\$85 Dinner Menu

Greek Spreads: All spreads are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melizano salata and htipiti, served with grilled pita bread

Mezedes: All mezedes are served family style for sharing

Octopodi

Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley, and red wine vinaigrette

Crab Cakes

Jumbo lump Maryland crab cakes served with lemon dill marinated gigandes and mustard aioli

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Horiatiki Salata

"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Entrees: Guests will have a choice of the following entrees

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and sautéed horta

Kotopoulo

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

Swordfish Souvlaki

Marinated center loin cut swordfish served off the skewer with grilled onions, peppers, and tomatoes, in a lemon dressing with capers and oregano

Filet Mignon

Grilled 10oz filet served with roasted shitake mushrooms and whipped potatoes

Lamb Chops

Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki

Dessert: To be served individually

Baklava

Layered filo with almonds and walnuts in a honey syrup

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

Cocktail Receptions

Cocktail receptions are the perfect prelude into your meal. These are great opportunities for networking and social events with or without a sit down meal. Hors d'oeuvres may be served buffet style or butler style. Butler service requires a \$75 flat fee and is charged only once, whether one or five dishes are passed by our staff. Your banquet coordinator can recommend the best style of service for each dish as well as the correct amounts to be ordered.

Hors D'oeuvres

Crab Cakes \$42.00 per dozen *Fresh jumbo lump crabmeat from Maryland served with mustard aioli*

Cod Fritters \$22.00 per dozen *Fresh salted cod mixed with garlic, chives and potatoes, pan fried and served with tomato Sauce*

Chilean Sea Bass \$35.00 per dozen *Fresh skewers of Chilean sea bass marinated in herbs and extra virgin olive oil, charcoal grilled*

Fried Calamari \$21.00 per order *Pan fried calamari served with a spicy tomato sauce (Serves 5 guests)*

Grilled Shrimp \$65.00 per dozen *Jumbo gulf shrimp tossed with a brandy infused ladolemono*

Arni Keftedes \$10.00 per dozen *Miniature Lamb Meatballs seasoned with Mint and Oregano and served with Tzatziki*

Lamb Lollipops \$70.00 per dozen *Baby New Zealand lamb chops marinated in herbs, lemon and extra virgin olive oil, charcoal grilled, served with tzatziki*

Braised Pulled Lamb in Phyllo \$45.00 per dozen *Braised leg of lamb seasoned with onions, garlic, oregano and keflograviera cheese rolled in phyllo and served with yogurt and spicy marinara*

Psaropita \$35.00 per dozen *Leeks, scallions, chives, feta and kasseri cheese rolled in phyllo with salmon and served with tarama mouse*

Estia Chips \$12.00 per order *Zucchini & eggplant cut thin and lightly fried, served with tzatziki*

Spanakopita \$15.00 per dozen *Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

Tzatziki Spread \$20.00 per pint *Greek yogurt seasoned with cucumbers, garlic, dill and extra virgin olive oil, served with pita (Serves 15-20 guests)*

Htipiti Spread \$20.00 per pint *Roasted red peppers are skinned and blended with feta cheese and jalapenos, served with pita (Serves 15-20 guests)*

Melitzano Salata Spread \$20.00 per pint *Smoked eggplant is combined with Greek yogurt, walnuts, red wine vinegar, garlic and mint, served with pita (Serves 15-20 guests)*

Cucumber Circles \$10.00 per dozen *Thin Slices of Cucumbers are topped with a quenelle of Tzatziki*

Mini Kotopoulo Souvlaki \$25.00 per dozen *Marinated chicken skewers served with tzatziki*

Mini Bifteki Souvlaki \$25.00 per dozen *Ground beef and veal skewered, served with tzatziki*

Dolmades \$25 per dozen *Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves*

Buffet Dishes

Buffet dishes may be served as larger dishes for cocktail receptions and for buffet style meals

Salatas/Mezedes

Fried Calamari \$100 per pan *Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce* (serves 20-25 guests)

Romaine Salata \$50 per pan *Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera* (serves 15-20 guests)

Horiatiki Salata \$60 per pan *“Traditional Greek country salad” with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives* (serves 15-20 guests)

Souvlaki Skewers

Seafood Souvlaki \$98 per dozen *Shrimp, scallops, and swordfish are skewered with Vidalia onions, peppers and tomatoes*

Shrimp Souvlaki \$72 per dozen *3 pieces of shrimp skewered with sweet Vidalia onions and cherry tomatoes*

Kotopoulo Souvlaki \$35 per dozen *Marinated chicken skewers with peppers and onions*

Bifteki Souvlaki \$35 per dozen *Ground beef and veal skewered*

Entrées

**All buffet entrees serve approximately 15 to 20 guests*

Pasta A La Grecca \$50 per pan *Rigatoni with sautéed spinach, oven roasted tomato and feta cheese*

Swordfish or Halibut Steaks \$250 per pan *Grilled fish served with roasted peppers and grilled onions*

Garides Saganaki Orzo \$160 per pan *Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta*

Wild Atlantic Salmon \$250 per pan *Grilled wild atlantic salmon served with sauteed horta, ladolemeno, and capers*

Kotopoulo \$225 per pan *Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus*

Side Dishes \$30 per pan

Potato Ladorigani *Boiled Potatoes*

Briam Vegetables *Baked vegetable stew*

Potato Tiganites *Greek Fries*

Spanakorizo *Spinach Rice*

Grilled Vegetables *Zucchini, Eggplant, Squash, Carrots, and Fennel are grilled, served with mint yoghurt sauce*

Desserts Choose 1 dessert: \$8 per person; Choose 2 desserts: \$10 per person; Choose 3 desserts: \$13 per person

Yiaourti Me Meli *Homemade yogurt topped with imported Greek honey and chopped almonds*

Ekmek *Pistachios layered between kataifi filo, custard and whipped cream*

Galactobourico *Semolina custard wrapped in filo with orange, lemon zest syrup*

Karidopita *Traditional walnut honey cake*

Baklava *Layered filo with almonds and walnuts in a honey syrup*

Fruit Platter \$75 per platter *Chef's Choice seasonal fruit* (serves approximately 20 guests)

Dessert Options

Desserts may be served individually, 2-3 desserts on platters to share, as well as buffet style. Depending on the size and type of event, our banquet coordinator will assist you with the best style of service to suit each event.

Baklava *Layered filo with almonds and walnuts in a honey syrup*

Karidopita *Traditional walnut honey cake*

Galactourico *Semolina custard wrapped in filo with orange, lemon zest syrup*

Pagoto *Selection of gelato & sorbet (Flavors change daily)*

**Pagoto may be served individually for smaller groups. Larger groups may enjoy pagoto on dessert platters to be shared*

Ekmek *Pistachios layered between kataifi filo, custard and whipped cream*

Yiaourti Me Meli *Homemade yogurt topped with imported Greek honey and chopped almonds*

Fresh Fruit Yogurt Fondue *Fresh fruit accompanied with authentic Greek yogurt topped with a cherry marmalade*

**Serves 2-4 guests*

Chocolate Soufflé *Traditional soufflé made with the finest chocolate served with vanilla gelato*

**May be served to smaller groups and individually only. Unavailable for time restricted events*

Kourabyedes *Estia's homemade cookies*

**Served by the dozen*

Fresh Fruit Platters *Chef's selection seasonal fruit*

Cakes & Other Desserts

Cakes, petit fours, cookies, and other pastries may be arranged to be delivered.

Estia will coordinate these orders with local bakeries, and add the costs to the event's final bill.

Guests who wish to bring in their own cake or desserts, will be charged a \$1 per person cake cutting fee.

Speak with your banquet coordinator for details and costs.

Beverages

Beverage options are customizable based on client's needs.

A fee of \$75 per bartender is required for dedicated bartenders. A Bartender is recommended for groups over 50 guests in the banquet facilities with Host Bar options. 10% sales tax is charged for alcoholic beverages.

Host Bar *Guests may order any beverage Estia offers which will then be charged to the final bill based on consumption.*

Cash Bar *Guests may purchase beverages on a CASH basis only.*

Customized Bar *Speak with your banquet coordinator regarding these options. Limited options such as beer and wine only, combination cash and host bars, and limited liquor options are available.*

Beer/Liquor/Soft Drink Beverage Packages *Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Hosts will than preselect wines which are charged by the bottle based on consumption and added to the final bill. Packages will be charged at the beginning of each hour.*

Call Bar: \$15 per person for the first hour, \$7 per person for each additional hour

Premium Bar: \$17 per person for the first hour, \$9 per person for each additional hour

Super Premium Bar: \$19 per person for the first hour, \$11 per person for each additional hour

Wine/Beer/Liquor/Soft Drink Beverage Packages: *Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Estia selects red and white wines to be served. To be charged at the beginning of each hour for event.*

Call Bar w/ wine: \$20 per person for the first hour, \$10 per person for each additional hour

Premium Bar w/ wine: \$22 per person for the first hour, \$12 per person for each additional hour

Super Premium Bar w/ wine: \$24 per person for the first hour \$14 per person for each additional hour

***Call Bar Liquor:** *Absolut, Bacardi Light, Cuervo Traditional, Tanqueray, Dewars White Label, Jack Daniels, Jim Beam*

***Premium Bar Liquor:** *Ketel One, Myers Original Dark, Captain Morgan, Tanqueray No. 10, Makers Mark, Seagrams VO, Stoli, Chivas Regal*

***Super Premium Bar:** *Grey Goose, Johnnie Walker, Belvedere, Level Vodka, Patron Silver, Bombay Sapphire, Plymouth Gin, Crown Royal*

Premium Bar includes Call Bar & Premium Bar selections

Super Premium Bar includes Premium & Super Premium Bar selections

Brunch Alcoholic Beverage Package: \$20 per person: *Unlimited Bloody Mary's & Mimosa's. Available for lunch and brunch only. Requires dedicated bartender to be available.*

Non Alcoholic Beverage Packages: *May be added to any prix fixe menu, buffet style event, or children's menu. Unavailable for cocktail receptions unless exact headcount may be provided.*

\$3 per person: American coffee, Hot tea, Iced tea

\$5 per person: American coffee, Hot tea, Iced tea, Soft Drinks, Juice

Beverage Costs:

**Liquor costs may vary depending on the type of drink ordered*

Call Bar Drinks: \$7 + per drink

Premium Bar Drinks: \$8 + per drink

Super Premium Drinks: \$9 +per drink

Beer: \$6-\$7 per beer: Alpha, Stella Artois, Corona, Amstel, Buckler (non alcoholic), Bass, Genesis Red Ale

Soft Drinks/Juice/Iced Tea/Lemonade: \$3.25 per drink

American Coffee: \$3 per cup

Hot Tea: \$4 per cup

Greek Coffee/Espresso: \$4 per cup

Cappuccino: \$5 per cup

Bottled Still Water: \$5.60 per 1 liter bottle

Bottled Sparkling Water: \$5.75 per 750 mL bottle

Wine List

*The banquet wine list is a scaled down version of our regular wine list. Complete wine list may be requested.
Wine vintages and varietals are subject to availability.*

White Wines of Greece

Chardonnay

127 Estate Hatzimichalis Chardonnay, Greece \$65 *Well-balanced, medium bodied with a long finish and subtle fruit aromas*

Moschofilero

124 Boutari, Moschofilero, Mantinia, Greece \$54 *Citrus, floral and melon aromas with nice balance and finishes with orange and grapefruit*

106 Domaine Spiropoulos Mantinia, Greece \$48 *Ripe fruit aromas of honeysuckle, peach and pears with a medium finish*

Savatiano

108 Harlaftis Athanassiadi, Savatiano, Attica, Greece \$41 *Light to medium bodied, medium acidity with ripe fruit and citrus flavors*

Assyrtiko

128 Boutari Assyrtiko, Santorini \$60 *Nice color, rich with delicate aroma and lingering finish*

Other Hand Selected Varietals

101 Gai'a Retsina Ritinitis Nobilis NV \$60 *A new interpretation of retsina made with the roditis varietal*

102 Gentilini Robola, Cephalonia \$56 *Citrus and mineral notes on the nose with crisp acidity and medium body*

126 Gai'a Notios, Moschofilero/Roditis \$45 *Fruity nose, medium bodied, crisp acidity, with a medium finish*

Red Wines of Greece

Blends

214 Chateau Porto Carras, Cab Sauv/Merlot/Limnio, Cotes de Meliton Greece \$85 *Full bodied, intense and complex red wine, aged for 12– 18 months*

213 Ktima Pavlidis Thema, Syrah/Agiorgitiko Drama \$60 *Full bodied with intense aromas of vanilla, chocolate, black berries, and spice*

234 Domaine Mercouri, Refosco/Mavrodaphne, Peloponnesian Mts., Greece \$55 *Medium bodied with round, ripe tannin and complex aromas or ripe berry and spice*

Agiorgitiko

233 Boutari Agiorgitiko, Nemea \$55 *Velvety tannins with balanced acidity, ripe cherries, blueberries and chocolate*

206 Harlaftis Athanassiadi, Agiorgitiko, Nemea \$41 *Light to medium bodied red wine with aromatics of ripe berry, cherry and earth. Soft tannins with a pleasant finish*

236 Gai'a Notios, Agiorgitiko \$45 *A velvet carpet of red berries and cherry fruits with a cut of fresh acidity. Deeply colored and deeply scented wine*

204 Spiropoulos, Red Stag, Agiorgitiko, Nemea \$44 *A fruit-forward, balanced dry red with medium intensity aromas of black berry, black cherry, white pepper, vanilla and spice*

Wine List

White Wines of Spain & Italy

343 Marchesi Di Barolo Gavi “ Le Lune “ \$56 *Delicate and fruity, elegant fresh and crisp with a velvety finish*

345 Feudi Di San Gregorio Greco Di Tufo \$82 *Delicate scents of ripe apricots, apples, and mint., harmonious with a fruity finish*

347 Gavi Di Gavi La Meirana \$65 *Dry and elegant, the perfume is fine and delicate, with hints of anise and flowers*

White Wines of Chile

397 Leyda Classic Chardonnay \$45 *Fresh and fruit driven on the nose with ripe citrus, mineral notes and a hint of honey. Sharp and well balanced*

398 Terranoble Classic Chardonnay \$30 *Stainless steel fermented with aromas of tropical fruits, pineapples and pears*

399 Terranoble Classic Sauvignon Blanc \$30 *A fresh wine with mild acidity and both citrus and herbal notes in the mouth*

Red Wines of Chile

498 Terranoble Classic Cabernet Sauvignon \$30 *Medium bodied, ruby red color with intense aromas of red berries, blackberries and plums*

499 Terranoble Classic Merlot \$30 *Smooth tannins with fruity aromas and a sweet finish on the palate*

Other White Wines

Pinot Grigio

317 Monarchia Pinot Grigio, Hungary \$36 *Fruity, fresh and well rounded with charm and character all on its own*

Other Red Wines

423 Massaya Classic, Cinsault/Cab Sauv \$48 *Light-bodied blend with bright cherry and red-berry aromas*

333 Mont Pellier Pinot Noir, Napa \$41 *Well rounded with rich fruits and a hint of earth*

430 Nieto Senetiner Reserva, Malbec \$40 *A full bodied red from Mendoza with great concentration of blackberry, and complex flavors of plums and fig compote, supported with a spicy vanilla and mocha finish*

432 Castillo De Monjardin, Tempranillo \$40 *A bright and youthful tempranillo, with a violet color and a berry finish*