



*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

REQUIRES 48-HOUR NOTICE

3

*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

**SKORDALIA**

Potato and garlic

**FAVA**

Split pea purée with diced red onion

## 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 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

## 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**

**35**

Grilled chicken skewers with peppers and onions

**FULL SIZE CHICKEN or GROUND BEEF SOUVLAKI**

**45**

## 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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40

**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** **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

# DESSERT

5

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

