



Estia
CATERING MENU

GENERAL INFORMATION

Order Placement

Catering orders may be placed online via our website www.estiataverna.com.
Most orders require 48 hours notice. Payment is due when order is placed.

Payment

In order to secure your catering order, a signed order form and credit card authorization form must be received. Orders may be paid with cash, credit card, or cashier's check.
Personal checks are not accepted.

Delivery

A minimum order of \$150 is required for all catering deliveries.
Deliveries will be made within a 5 mile radius of Estia Taverna Marlton.
Payment in full is required before delivery or catering event.
A 15% delivery charge will apply.

Dietary/Allergy Restrictions

Special menus/dishes may be provided for any guest who has restrictions.
To better accommodate you; please alert us if anyone in your party has any food allergies or dietary restrictions.



HORS D'OEUVRES

GREEK SPREADS

\$20 PER PINT

HTIPITI

Roasted red pepper, jalapeños, feta

TZATZIKI

Greek yogurt, cucumbers, garlic, dill

MELITZANOSALATA

Smoked eggplant, red peppers, Greek yogurt, garlic

HUMMUS

Chickpeas, garlic, olive oil, cayenne, lemon

TARAMA

Carp roe, potato purée, olive oil

SEAFOOD

PRICE PER DOZEN

MINIMUM ORDER 1 DOZEN

MINI CRAB CAKES 45

Fresh jumbo and colossal crabmeat, Dijon aioli

JUMBO SHRIMP 55

Jumbo gulf shrimp charcoal grilled with ladolemono

COD FRITTERS 25

Lightly fried cod and potato

PSAROPITA 30

Salmon, leeks and feta wrapped in phyllo

MEAT

PRICE PER DOZEN

MINIMUM ORDER 1 DOZEN

BRAISED LAMB PHYLLO 40

Tender lamb, onions, garlic and cheese wrapped in phyllo

LAMB LOLLIPOPS 60

Marinated in herbs, lemon and olive oil

LAMB MEATBALLS 15

Miniature beef and lamb meatballs

MINI CHICKEN SOUVLAKI 25

Marinated chicken skewered with peppers and onions

MINI BEEF SOUVLAKI 25

Ground beef and veal skewered

VEGETARIAN

PRICE PER DOZEN

MINIMUM ORDER 1 DOZEN

SPINACH PIE 15

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

TIROPITA 15

A trio of Greek cheeses baked in housemade phyllo

DOLMADES 25

Rice, pine nuts, currants, fennel and dill wrapped in grape vine leaves

ESTIA CHIPS 16 (Per order)

Lightly fried zucchini & eggplant served with tzatziki



BUFFET PANS

SALADS

PRICED PER PAN

1 PAN FEEDS APPROXIMATELY 15 PEOPLE

CLASSIC GREEK 85

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

ROMAINE 65

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

KALE 75

Baby kale, sliced apples, crispy chickpeas, red onions, olives, feta cheese, cucumbers, cherry tomatoes, Dijon sherry vinaigrette

ARUGULA 70

Almonds, cherry tomato, grated feta, balsamic vinaigrette

FULL SIZE SKEWERS

PRICED PER DOZEN

MINIMUM ORDER 1 DOZEN

CHICKEN SOUVLAKI 35

Marinated chicken skewers with peppers and onions

BEEF SOUVLAKI 35

Ground beef and veal skewered

SHRIMP SOUVLAKI 70

Wild caught shrimp skewered with sweet Vidalia onions and cherry tomatoes

ENTREES

PRICED PER PAN

1 PAN FEEDS APPROXIMATELY 15 PEOPLE

PASTA ALA GRECCA 65

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

SWORDFISH 250

Charcoal grilled with tomato, onions, peppers, lemon and olive oil

SHRIMP ORZO 175

Skewered with grilled vegetables, feta tomato orzo

MOUSSAKA 160

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

PASTICHIO 150

Greek style lasagna layered with seasoned beef and pasta topped with a béchamel

ORGANIC CHICKEN 225

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

ORGANIC SALMON 220

Charcoal grilled served with lemon, olive oil and capers

LAVRAKI 250

Mediterranean Sea bass charcoal grilled with lemon, olive oil and capers

SIDES

\$25 PER PAN

OVEN ROASTED POTATOES

GREEK FRIED POTATOES

SPINACH RICE

GRILLED VEGETABLES

FETA TOMATO ORZO





DESSERT

PRICED PER PAN

APPROXIMATELY 40 PIECES PER PAN

KARIDOPITA 150

Honey walnut cake, cinnamon syrup, candied orange zest

GALAKTOBOUREKO 120

Semolina custard wrapped in phyllo, candied orange zest

SALTED CARAMEL BAKLAVA 150

Layered phyllo with pistachios, walnuts and caramel

KOURABIEDES \$10 PER DOZEN

Greek almond cookies