



Estia
CATERING MENU

GENERAL INFORMATION



140 WEST ROUTE 70,
MARLTON, NJ 08053
(856) 596-5500

Order Placement

Catering orders must be placed online via our website www.estiataverna.com.
Most orders require 48 hours notice.

Delivery

Drop off delivery catering requires a \$150 minimum before taxes and fees.
Deliveries will be made within a 5 mile radius of Estia Taverna Marlton.

A 15% delivery charge will apply.

Pick up catering does not require a minimum.

Cancellation

Cancellations may be made up to 48 hours prior to ready time.
Any cancellations after 48 hours will be charged 50% of the final bill.

Catering Event Fee and Taxes

Food, beverages, and other services provided by Estia will be subject to state and local taxes.
A 25% catering fee is an extra cost for full-service events or drop off delivery orders of \$2000 or more.



HORS D'OEUVRES

3

GREEK SPREADS

\$20 PER PINT

1 PINT PER 15 PEOPLE

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

MEAT

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

SEAFOOD

PRICE PER DOZEN

MINIMUM ORDER 1 DOZEN

MINI CRAB CAKES 50

Fresh jumbo and colossal crabmeat, Dijon aioli

JUMBO SHRIMP 60

Jumbo gulf shrimp charcoal grilled with ladolemono

COD FRITTERS 25

Lightly fried cod and potato

PSAROPITA 30

Salmon, leeks and feta wrapped in phyllo

VEGETARIAN

MINIMUM ORDER 1 DOZEN

SPANAKOPITA 15

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

TIROPITA 15

A trio of Greek cheeses baked in housemade phyllo

DOLMADES 35

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

ESTIA CHIPS 19 (Per order)

Lightly fried zucchini & eggplant served with tzatziki



FULL BUFFET PANS

4

SALADS

1 PAN PER 15 PEOPLE

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

ARUGULA 70

Marinated red and golden beets, almonds,
manouri cheese, honey lime vinaigrette

FULL SIZE SKEWERS

PER DOZEN

CHICKEN SOUVLAKI 40

Grilled chicken skewers with peppers and onions

BEEF SOUVLAKI 40

Ground beef and veal skewered

SHRIMP SOUVLAKI 70

Wild caught shrimp skewered with sweet
Vidalia onions and cherry tomatoes

ENTREES

1 PAN PER 15 PEOPLE

PASTA ALLA GRECCA 65

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

SWORDFISH SOUVLAKI 250

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

SHRIMP ORZO 180

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 bechamel

ORGANIC CHICKEN 225

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

ORGANIC SALMON 240

Charcoal grilled served with lemon, olive oil and capers

LAVRAKI 250

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

SIDES

\$30 PER PAN

OVEN ROASTED POTATOES

SPINACH RICE

GRILLED VEGETABLES

TOMATO FETA ORZO

GREEK FRIED POTATOES 25

DESSERT

5

PRICED PER PAN

APPROXIMATELY 40 PIECES PER FULL 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

