



Estia
CATERING MENU

GENERAL INFORMATION



222 NORTH RADNOR CHESTER ROAD
RADNOR, PA 19087
(484) 581-7124

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 \$500 minimum before taxes and fees.
Deliveries will be made within a 5 mile radius of Estia Taverna Radnor.
A 20% delivery charge will apply.

Pick up catering does not require a minimum.

There will be an automatic 18% gratuity added to all catering orders of \$300 or more.

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.



PASSED HORS D'OEUVRES

3

REQUIRES 48-HOUR NOTICE

GREEK SPREADS

\$25 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

TARAMA

Carp roe, potato purée, olive oil

SKORDALIA

Potato and garlic

MEAT

MINIMUM ORDER 1 DOZEN

BRAISED LAMB PHYLLO 45

Tender lamb, onions, garlic and cheese wrapped in phyllo

LAMB LOLLIPOPS 70

Marinated in herbs, lemon and olive oil

SEAFOOD

MINIMUM ORDER 1 DOZEN

MINI CRAB CAKES 45

Fresh jumbo and colossal crabmeat, Dijon aioli

JUMBO SHRIMP 60

Jumbo gulf shrimp charcoal grilled with ladolemono

VEGETARIAN

MINIMUM ORDER 1 DOZEN

SPANAKOPITA 20

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

TIROPITA 20

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 100 (Per pan)

Lightly fried zucchini & eggplant served with tzatziki



FULL BUFFET PANS

4

REQUIRES 48-HOUR NOTICE

SALADS

1 PAN PER 15 PEOPLE

GREEK 100

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

ROMAINE 75

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

ROKA 90

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

FULL SIZE SKEWERS

PER DOZEN

CHICKEN SOUVLAKI 45

Grilled chicken skewers with peppers and onions

SHRIMP SOUVLAKI 120

Wild caught shrimp skewered with sweet
Vidalia onions and cherry tomatoes

MIXED SEAFOOD SOUVLAKI 130

Shrimp and swordfish skewered with
Vidalia onions, peppers and tomatoes

ENTREES

1 PAN PER 15 PEOPLE

PASTA ALLA GRECCA 70

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

SWORDFISH SOUVLAKI 280

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

HALIBUT STEAK 280

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

SHRIMP ORZO 200

Skewered with grilled vegetables, feta tomato orzo

MOUSSAKA 190

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

ORGANIC CHICKEN 260

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

ORGANIC SALMON 260

Charcoal grilled served with lemon, olive oil and capers

LAVRAKI 280

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

SIDES

\$35 PER PAN

OVEN ROASTED POTATOES

GREEK FRIED POTATOES

SPINACH RICE

GRILLED VEGETABLES

TOMATO FETA ORZO

HALF BUFFET PANS

5

SALADS

1 PAN PER 4-6 PEOPLE

GREEK 50

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

ROMAINE 30

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

ROKA 50

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

SIDES

\$20 PER PAN

OVEN ROASTED POTATOES

GREEK FRIED POTATOES

SPANAKORIZO

GRILLED VEGETABLES

TOMATO FETA ORZO

ENTREES

1 PAN PER 4-6 PEOPLE

PASTA ALLA GRECCA 35

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

SWORDFISH SOUVLAKI 140

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

HALIBUT STEAK 140

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

SHRIMP ORZO 110

Skewered with grilled vegetables, feta tomato orzo

MOUSSAKA 80

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

ORGANIC CHICKEN 110

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

ORGANIC SALMON 130

Charcoal grilled served with lemon, olive oil and capers

LAVRAKI 140

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

Estia
GREEK TAVERNA



DESSERT

6

REQUIRES 48-HOUR NOTICE

APPROXIMATELY 35 PIECES PER FULL PAN

KARIDOPITA 140

Honey walnut cake, cinnamon syrup, candied orange zest

SALTED CARAMEL BAKLAVA 160

Layered phyllo with pistachios, walnuts and caramel

CHEESECAKE 180

Pistachio crust, Greek yogurt cream, shredded kataifi phyllo

KOURABYADES \$12 PER DOZEN

Greek almond cookies

