**ALGEBRA EXTRAVAGANZA! BANQUET MENU**

AT ESTIA RESTAURANT, CENTER CITY PHILADELPHIA

"**PLEASE INFORM YOUR SERVER IF YOU REQUIRE VEGAN COURSES
THE VEGAN ENTREE WILL BE ROASTED EGGPLANT**"

**MEZEDES (COURSE ONE)**
ALL MEZEDES ARE SERVED FAMILY STYLE FOR SHARING

**HUMMUS & BREAD**

**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 (COURSE TWO)**
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 KEOLOGRAVIERA

**ENTREES (COURSE THREE)**
GUESTS WILL HAVE A CHOICE OF THE FOLLOWING ENTREES

**MOUSSAKA**
A TRADITIONAL GREEK CASSEROLE LAYERED WITH SEASONED GROUND BEEF, SLICED EGGPLANT, POTATOES AND TOPPED WITH A KEOLOGRAVIERA BÉCHAMEL

**ORGANIC ROASTED CHICKEN**
ORGANIC CHICKEN ROASTED SERVED OVER CARAMELIZED ONION AND YOGURT ORZO WITH A LEMON THYME JUS

**PASTA A LA GRECCA**
RIGATONI WITH SAUTÉED SPINACH, OVEN ROASTED TOMATO AND FETA CHEESE

**DESSERT (COURSE FOUR)**
TO BE SERVED INDIVIDUALLY

**KARIDOPITA**
HONEY WALNUT CAKE