

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 CRUMBLERED FETA
CHEESE TOPPED WITH OREGANO CROUTONS AND SHREDDED KEFLOGRAVIERA

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 KEFALOGRAVIERA 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