

SEATED DINNER  
PARTY PACKAGE

Inquiry Now!

# WELCOME TO PLANNING YOUR DINNER WITH US!

Since 2007, Eventoo has gained a stellar reputation for private event planning. Our service is a cut above the rest, and we take all of our strengths with us to any Private Event we plan and build.

We work with local food purveyors to supply your party with fresh, local, and organic food whenever available. Enjoy a curated atmosphere paired with food and service with integrity to thrill your guests and make any event a dream.



# SAMPLE MENU

## PASSED HORS D'OEUVRES

- Caprese Skewers
- Prosciutto Wrapped Melon
- Shrimp Dumplings - Garlic chili sauce & sea wakame salad
- Angry Chicken Lollipops - Sesame hoisin sauce & rice noodles
- Avocado Fries

## MEDITERRANEAN MEZZE STATION

- Homemade Hummus
- Smoked Eggplant - Peppers & fresh parsley
- Mixed Marinated Olives - Extra virgin olive oil
- House made pickles, fresh breads, crackers + breadsticks

## DESSERT & COFFEE - TEA STATION

- Chocolate Covered Strawberries
- Assorted Dessert Shooters
- Bite Sized Cheesecakes
- Gourmet coffee + tea milk, sugar, lemon + honey



## CHEESE & CHARCUTERIE PLATTER

Manchego, parmigiano reggiano, french brie, bresaola and prosciutto di parma  
Served with toasted bread, caper berries guava paste, seasonal grapes and fruit

## PASSED SALAD

Arugula Salad

## MAIN COURSE choice of

- Roasted chicken breast in chardonnay sauce
- Roasted salmon filet
- 5 spices cauliflower rice
- Side dishes  
Roasted seasonal vegetables, mashed potatoes

## PRICING

STARTING AT \$165 PER GUEST

**INCLUDES**

- Beautifully Prepared & Presented Food: hors d'oeuvres, mezze station, dinner service, dessert, coffee + tea
  - Experienced Staff: setup, food service, bartending, cleanup
  - All rentals including tables, white folding chairs, linens,, silverware, china, glassware for the cocktail and dinner receptions
  - Delivery + event production
- \*\* Does not include alcohol  
\*\* Does not include the venue fee

**WINE & BEER PACKAGE**

additional \$55 per guest

- Prosecco - Veneto, Italy
- Pinot Grigio - Veneto, Italy
- Rose - Provence, France
- Nero D'avola - Sicily, Italy

**PREMIUM SPIRITS**

additional \$35 per guest

**Vodka:** Tito's**Gin:** Bombay Sapphire,**Whiskey:** Jack Daniel's**Rum:** Bacardi**Tequila:** Jose Cuervo Especial

Includes soft drinks, mixers + ice

**BEER**

- Stella & Heineken
- Includes soft drinks, mixers + ice

**MINI SWEETS**

additional \$10 per guest

- chocolate covered strawberries
- assorted dessert shooters

3 HOUR EVENT

# MENU TASTING

Thank you for your interest in Eventoo catering. It is our pleasure and passion to build the perfect event for our clients. Our dedicated and experienced team of event planners will service any request for your dream event.

You may schedule a tasting at our restaurant for up to four guests. At your tasting, you will enjoy selections from your personalized menu as well as discuss other elements about your celebration. Our tastings are designed to help you make decisions about your menu and communicate your tastes and preferences. We welcome any feedback at your tasting but most importantly, we want you to have a great time as we get to know each other.

**\$85** per person tasting fee will be refunded after catering booking.

FOR QUESTIONS OR BOOKING INQUIRIES,  
PLEASE CONTACT OUR EVENTS TEAM HERE

[Inquiry Now!](#)

## Event Manager

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© 2020  
Wine & Chocolate Bar

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EVENTO<sup>o</sup>  
SEATING DINNER

THANK YOU