



EVOO Events and Catering

ABOUT OUR SERVICES

At EVOO, we are dedicated to delivering an exceptional dining experience. Our team carefully curates our menus to showcase the finest ingredients, prepared with the utmost care and creativity.

We offer two distinct styles of events:

- *Cocktail Style Appetizers: Enjoy a variety of elegantly presented appetizers perfect for mingling and socializing.*
- *Family Style Seated Dinner: Savor a pre-selected menu served in a shared, communal style for a more intimate dining experience.*

If you prefer a more personalized touch, we also provide an à la carte menu with a wide range of options to create a custom dining experience tailored to your preferences.

ON SITE EVENTS

For on-site events at your home or venue, our team will be present to prepare and serve our menus to ensure a seamless experience. To accommodate these events, we require the following:

- *A minimum of 2 chefs*
- *A minimum of 2 serving/bar staff*
- *An on-site coordinator*
- *A delivery/set-up fee*

This ensures that we can provide the highest quality service and make your event as memorable as possible.

A LA CARTE CATERING

If you'd prefer to order from our à la carte menu, you can choose to pick up your order at the restaurant. Alternatively, we can arrange delivery and set-up for an additional fee.





FOR THE TABLE

served cocktail style - \$60 per person

TRIO SPREADS

tzatziki, melitzanosalata, tirokafteri, marinated Greek olives, grilled pita

ZUCCHINI FRITTERS

Greek feta, dill herbs, tzatziki

KEFTEDES

Greek meatballs - ground beef, onion, mint, yogurt sauce

SPANAKOPITA

filo, spinach, feta, dill

GARLIC SHRIMP

black tiger shrimp, roasted red pepper, green onion, ouzo flambé grilled baguette,

MINI CHICKEN SOUVLAKI

Greek herb marinade, latholemono





THE EVOO EXPERIENCE

seated dinner, served family style - \$90 per person

TRIO SPREADS

tzatziki, melitzanosalata, tirokafteri, marinated Greek olives, grilled pita

SPANAKOPITA

filo, spinach, feta, dill

GARLIC SHRIMP

black tiger shrimp, roasted red pepper, green onion, ouzo flambé grilled baguette,

MIXED GRILL

premium lamb chops, chopped chicken, loukaniko - Greek sausage, pork souvlaki sticks

GREEK SALAD

savoura tomatoes, PDO Greek feta cheese, cucumbers, red onions, Kalamata olives, pepperoncini, kosher salt, oregano

LEMON POTATOES

lemon, rosemary, wedged roasted potatoes

TZATZIKI

yogurt, cucumbers, garlic, dill





A LA CARTE MENU

SPREADS + STARTERS

*Tzatziki, Melitzanosalata, or Tirokafteri with grilled pita
(16oz) \$25*

*Trio Spreads (serves 8-10) - tzatziki, melitzanosalata,
tirokafteri, marinated olives, grilled pita \$60
Keftedes with mint yogurt (20pc) \$75*

Spanakopita - half tray \$75, full tray \$125

Zuchinni Fritters with tzatziki (20 pc) \$90

Loukaniko with tzatziki, pita 3 pc \$50

SEAFOOD

Fried Calamari - 3 full orders \$75, 7 full orders \$150

Garlic Shrimp with baguette (15pc)

GRILLED MEATS

Chopped Chicken (2 full chickens) - \$90

Premium Lamb Chops (10 chops) - \$110

Pork Souvlaki (10 sticks) - \$55

*Mixed Grill (serves 10) chopped chicken, premium lamb
chops, pork souvlaki, Greek sausage - \$350*

SALADS + SIDES

Lemon Potatoes (serves 8) \$40

Baked Rice (serves 8) \$40

EVOO Fries (serves 8) \$40

Greek Salad (serves 8) \$56

Avocado & Halloumi (serves) \$56

