

EVOO Events & Catering

At EVOO, we believe every dining experience should be memorable – rooted in genuine hospitality, thoughtful preparation, and food that brings people together. Whether you're planning an intimate gathering or a larger celebration, our team is here to help you create something truly special, while honouring the authentic flavours and time-honoured traditions of Greek cuisine.

EVENT STYLES

We offer two signature styles of service, thoughtfully designed to suit the tone and flow of your event:

Cocktail-Style Appetizers – Elegant, bite-sized offerings perfect for a vibrant, social atmosphere where guests can mix and mingle.

Family-Style Dinners – Abundant, generous, and designed to be shared – our pre-set menus bring people together around the table in true Greek spirit.

Looking for something more personalized? Our à la carte menu allows you to create a fully custom experience tailored to your tastes.

ON-SITE EVENTS

Hosting at home or another venue? Let us bring the EVOO experience to you – with chefs, service staff, and an on-site coordinator to ensure seamless execution.

A Service and a delivery fee apply.

À LA CARTE CATERING

Prefer a more flexible approach? Order from our à la carte menu for convenient pick-up, or let us arrange delivery and set-up for effortless hosting.

A service fee applies to all catering orders.



À LA CARTE MENU

*Designed for sharing and perfectly suited for gatherings and celebrations.
Each portion serves 8-10 guests.*

SPREADS

Trio of Spreads: Tzátziki, Melitzanosalata & Tirokafteri, served with grilled pita and marinated olives \$60

Individual Spread: Your choice of Tzátziki, Melitzanosalata, or Tirokafteri (16 oz) served with grilled pita \$25

SALADS

Greek Salad: Tomato, cucumber, red onion, PDO Greek feta, pepperoncini, mixed olives, oregano, EVOO \$55

Avocado & Halloumi: Mixed greens, cherry tomato, cucumber, mixed olives, EVOO pomegranate dressing \$55

TO START

Keftedes: Fried beef meatballs, onion, mint yogurt sauce (20pc) \$60

Spanakopita: Phyllo pastry, spinach, feta, dill, EVOO (10pc) \$125

Zucchini Fritters: Feta, herbs, avocado tzátziki (15pc) \$60

Loukaniko: Greek pork sausage, orange zest, greek herbs, tzátziki, pita (3 whole) \$50

Garlic Shrimp: Black tiger shrimp (15pc) \$70

FROM THE GRILL

Pork Souvlaki (10 sticks) \$60

Mini Chicken Souvlaki (10 sticks) \$55

Chopped Chicken (2 Whole Bone-In Chickens) \$75

Premium Lamb Chops (10 chops) \$110

Mixed Grill (serves 10) chopped chicken, premium lamb chops, pork souvlaki, Greek sausage \$325

SIDES

Lemon Potatoes: Roasted wedges, lemon, herbs \$45

Baked Rice: Roasted red pepper, green onion, raisins, pine nuts \$40

DESSERTS

Ekmeke: Shredded phyllo, custard, whipped cream, cinnamon, crushed walnuts (half tray) \$45

Baklava: Shredded phyllo, simple syrup, custard, whipped cream, pistachios (half tray) \$45

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Payment must be received before pickup and delivery.

info@evoogreekkitchen.ca

