

## 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

## SIDES

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

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

## DESSERTS

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

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

## 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

A service fee applies to all catering orders.

Payment must be received before pickup and delivery.

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Authentic. Traditional. Shared.