

CATERING YOUR WEDDING

Your Big Day

As you know, **Twomaytoz Event Catering** is a preferred caterer at almost every venue in Chicago and the surrounding suburbs. We've been catering weddings, parties and corporate events for many years. We appreciate your high standards and are always striving to make your Wedding Day the most beautiful, unique and memorable day of your lives. As a full-service catering company, our Wedding Specialist will customize your menu, include all your necessary equipment and linen with the most professional staff in the city to complete your reception. We will work with you to create the perfect meal (plated, buffet, family style, hearty cocktail hors d'oeuvres style or stations) for you and your guests.



Eat, Drink & Be Married

PASSED HORS D'OEUVRES

WE SUGGEST 4-6 PIECES PER PERSON DURING COCKTAIL HOUR, MORE AVAILABLE UPON REQUEST

(V) VEGETARIAN | (GF) GLUTEN FREE



BABY LAMB CHOP (GF) | SWEET CHILI SAUCE

TOMATO BISQUE SHOOTER (V) | GRILLED CHEESE LOLLIPOP

BACON WRAPPED DATES (GF) | ROMANO CHEESE, BALSAMIC DRIZZLE

FILET MIGNON BROCHETTE (GF) | MUSHROOM SAUCE

AHI TUNA CRISP (V) | WONTON CRACKER, MANGO SALSA

SMOKED SALMON CROSTINI (V) | NOVA LOX, HERBED CREAM CHEESE, CAPER

CHICKEN SOPES | CHIPOTLE TOMATO BRAISED CHICKEN, QUESO FRESCO, CILANTRO

BBQ PORK CORN FRITTER | TOPPED WITH A SLICED SWEET PICKLE

ROOT VEGGIE STACKS (V) (GF) | HORSERADISH CREAM, FRESH ROSEMARY STAB



SALAD COURSE

SERVED WITH BASKETS OF ARTISAN BREADS & ROLLS WITH WHIPPED FLAVORED BUTTER ON EACH TABLE



ROASTED BEET | GREENS, ALMONDS, GOAT CHEESE & ORANGE MINT VINAIGRETTE

RUSTIC | GREENS, PEARS, BERRIES, CANDIED PECANS, GORGONZOLA, BALSAMIC

ARUGULA | TOMATOES, FETA, OLIVES, TOASTED PITA, MEDITERRANEAN DRESSING

SPINACH | TOASTED PINE NUTS, ORANGE SEGENTS AND RASPBERRY VINAIGRETTE

HARVEST | ARUGULA, BUTTERNUT SQUASH, PEARS, GREEN BEANS, CIDER DRESSING

ENTREE COURSE

PLATED AND SERVED IMMEDIATELY FOLLOWING THE SALAD COURSE

POULTRY

SEARED AIRLINE CHICKEN | ISRAELI COUS COUS, POMEGRANATE, HARICOT VERTS

BRIE & PROSCIUTTO STUFFED CHICKEN | BUTTERNUT SQUASH MASH, PASSIONFRUIT DEMI

LEMON GARLIC AIRLINE CHICKEN | PANZANELLA SALAD, HERBED POTATO CAKE

RED QUINOA CHICKEN (GF) | CHARD & SWEET CORN GRATIN, BRUSSEL SPROUTS

FRENCH CUT CHICKEN (GF) | FOREST MUSHROOMS, PARMESAN MASHED, GRILLED ASPARAGUS



BEEF | AVAILABLE AS A MENU ADDITION

SHORT RIB (GF) | BRAISED SHORT RIB, PARMESAN POLENTA, GRILLED BABY VEGETABLES

HANGER STEAK (GF) | GARLIC MASHED POTATOES, ROOT VEGETABLES

HERB CRUSTED TENDERLOIN | POTATO GRATIN, HARICOT VERTS, SHITAKE REDUCTION

FILET MIGNON | COGNAC BUTTER, SAVORY BREAD PUDDING, ROOT VEGETABLES



FISH | AVAILABLE AS A MENU ADDITION

NORTH ATLANTIC SALMON | BASMATI RICE WITH ORANGES, CITRUS ASPARAGUS

TILAPIA | BROWN BUTTER SAUCE, PUMPKIN SEEDS, BUTTERMILK MASHED, HARICOT VERTS

BRANZINO (SEA BASS) (GF) | SALT CRUSTED POTATOES, ROASTED BRUSSEL SPROUTS

LAKE SUPERIOR WHITEFISH (GF) | POTATO GOAT CHEESE GALETTE, ROASTED BABY VEGETABLES



VEGETARIAN

BLACK TRUFFLE SACCHETTI | GORGONZOLA CREAM, SHITAKES, PARMESAN, RICOTTA

VEGETABLE NAPOLEON | GRILLED VEGETABLES, RED PEPPER & GOAT CHEESE SAUCE

PORTOBELLO STEAK (GF) | CHAR-BROILED, ROSEMARY FINGERLINGS & ASPARAGUS

CHICK PEA B'STILLA | CHICK PEA & TOMATO RAGOUT, KALAMATA TAPENADE, PHYLLO, TOASTED ALMONDS



*(GF) GLUTEN FREE

DESSERT COURSE

AVAILABLE AS A MENU ADDITION

CHOOSE A PLATED DESSERT, DESSERT STATION OR YOUR WEDDING CAKE (SLICED AND SERVED AT NO COST)

PLATED DESSERTS



RASPBERRY CHEESECAKE | GRAHAM CRACKER CRUST, FRESH RASPBERRIES

BREAD PUDDING | WHISKEY CARAMEL SAUCE

GROWN UP SMORES | CHOCOLATE, TOASTED MARSHMALLOW

VANILLA BEAN PANNA COTTA | GREEK YOGURT, MACERATED BERRIES

CHOCOLATE MOUSSE CAKE | TART CHERRY SAUCE, ESPRESSO CREAM



DESSERT STATIONS



MINIS, MINIS, MINIS | BROWNIES, CHEESECAKE, CANNOLI, TIRAMISU

SUNDAE BAR | 2 TYPES OF ICE CREAM WITH ALL THE TOPPINGS

DONUT BAR | 3 TYPES OF DONUTS WITH YOUR CHOICE OF TOPPINGS

CANDY STORE | YOUR FAVORITE BULK CANDY WITH TO-GO BAGS

POPCORN STORE | POPCORN BUCKETS WITH FLAVOR SHAKERS



LATE NIGHT SNACKS

AVAILABLE AS A MENU ADDITION



MINI CHEESEBURGERS | CHEDDAR CHEESE, KETCHUP AND A PICKLE

MINI CHICAGO STYLE HOT DOGS | MUSTARD, ONION & SPORT PEPPERS

MINI DEEP DISH PIZZAS | CHEESE, PEPPERONI OR SAUSAGE

MINI TACOS (GF) | CHICKEN OR BEEF TACOS, HOMEADE GUACAMOLE

WARM MINI DONUTS | DUSTED WITH POWDERED SUGAR



BAR SERVICE

SHOULD YOU DECIDE TO PROVIDE YOUR OWN ALCOHOL (VENUE PERMITTING),
TWO MAY TOZ EVENT CATERING WILL PROVIDE YOUR MIXERS, SODAS, GARNISH & ICE

MIXER PACKAGE | INCLUDED IN PRICE

TO COMPLEMENT THE ALCOHOL YOU PROVIDE, TWO MAY TOZ WILL PROVIDE ALL THE MIXERS FOR YOUR BAR
SERVICE (JUICES, TONIC & SODA WATER, FRUIT GARNISH, ASSORTED SODAS, BOTTLED WATER, ICE, STRAWS,
BAR PICKS AND NECESSARY ADDITIONAL BAR EQUIPMENT

SELECT BAR | AVAILABLE AS A MENU ADDITION

SELECT 2 DOMESTIC & 2 IMPORTED BEERS FROM OUR EXTENSIVE LIST,
CANYON OAK CABARNET SAUVIGNON & CHARDONNAY WINES
ASSORTED SODAS, BOTTLED WATER & ICE *COMPLIMENTARY CHAMPANE TOAST



FULL BAR | AVAILABLE AS A MENU ADDITION

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S WHISKEY, DEWAR'S SCOTCH, BACARDI RUM

SELECT 2 DOMESTIC & 2 IMPORTED BEERS FROM OUR EXTENSIVE LIST,
CANYON OAK CABARNET SAUVIGNON & CHARDONNAY WINES
ASSORTED SODAS, BOTTLED WATER & ICE *COMPLIMENTARY CHAMPAGNE TOAST

UPGRADED SPIRITS AVAILABLE UPON REQUEST



COMPLIMENTARY CHAMPAGNE TOAST WITH THE LIMITED OR FULL BAR PACKAGE

EQUIPMENT & LINEN

EQUIPMENT

IN AN EFFORT TO MAKE YOUR WEDDING PLANNING SEAMLESS, TWOMAYTOZ PROVIDES ALL THE NECESSARY ITEMS FOR YOUR WEDDING & RECEPTION TO COMPLETE YOUR VISION. WHITE CHINA DINNERWARE, STAINLESS FLATWARE AND STANDARD GLASSWARE, ALL TABLE ACCOMPANIMENTS, BAR ACCESSORIES AND SERVING EQUIPMENT IS INCLUDED IN THE STANDARD PACAKGE. UPGRADED EQUIPMENT AND LINEN ARE AVAILABLE AT AN ADDITIONAL COST.



LINEN

WE OFFER HUNDREDS OF STANDARD LINEN COLORS INCLUDED IN THE STANDARD WEDDING PACKAGE, UPGRADED FABRIC LINEN IS AVAILABLE AT AN ADDITIONAL COST.

JUST *SOME* OF THE AVAILABLE LINEN COLORS



SERVICE STAFF

YOUR WEDDING RECEPTION WILL BE COMPLETE WITH OUR PROFESSIONAL SERVICE STAFF. WE HIRE AND TRAIN THE BEST CHEFS, SERVERS & BARTENDERS IN THE CITY OF CHICAGO TO MAKE SURE YOUR EVENT IS EXECUTED PERFECTLY ALLOWING YOU TO BE A GUEST AT YOUR OWN WEDDING.



EVENT CAPTAINS
SERVERS
BARTENDERS & BARBACKS
HEAD CHEF & ASSISTANT COOKS
PORTERS & DRIVERS

OPTIONS & PRICING

TWOMAYTOZ EVENT CATERING CUSTOMIZES ALL WEDDING MENUS AND EVENTS TO BEST FIT YOUR VISION AND BUDGET. OUR WEDDING PACKAGE INCLUDES PASSED HORS D'OEUVRES, DINNER SERVICE, YOUR WEDDING CAKE, YOUR LIQUOR WITH OUR MIXER PACKAGE, STANDARD EQUIPMENT & LINEN ALONG WITH THE NECESSARY STAFF TO EXECUTE YOUR DREAM WEDDING. PLEASE CALL OUR WEDDING SPECIALIST TO DISCUSS YOUR OPTIONS AND GET A CUSTOM PROPOSAL FOR YOUR BIG DAY.

WE ARE THRILLED TO BE A PART OF THE MOST IMPORTANT DAY OF YOUR LIFE!!

STANDARD WEDDING PACKAGE: ~\$90 - \$120 PER PERSON
PASSED HORS D'OEUVRES DURING COCKTAIL HOUR, DINNER SERVICE, MIXER PACKAGE
YOUR WEDDING CAKE, STANDARD EQUIPMENT & LINEN, SERVICE STAFF

814 North Boulevard | Oak Park, IL 60301
312.219.1900 | www.twomaytozcatering.com