Catering Your Event

Your Special Occassion

As you know, Twomaytoz Event Catering is and has been the Go-To Caterer in the Oak Park area for more than a decade. We plan and cater meetings, corporate receptions, Weddings & Rehearsal Dinners, Birthday Parties and Showers, Bar & Bat Mitzvahs, Fundraising Galas, Intimate Dinner Parties and the "Just Because We Wanted To Have A Party" Party. We appreciate your high standards and are always striving to make your Special Event the most beautiful, unique and memorable day of your lives. As a full-service catering company, we customize your menu and bar package, include all your necessary equipment and linen and send our professional staff to execute your vision. We will work with you to create the perfect event (plated, buffet, family style, hearty cocktail hors d'oeuvres style or stations) for you and your guests. Please see our Special Event Sample Menus below and get inspired!







Retirement Celebration Buffet Spread for 40 Guests

Antipasto Platter

Prosciutto, salami, marinated baby mozzarella, olives, artichoke hearts, roasted red peppers and marinated mushrooms served with breads and crostini

Artisan Cheese Display

An assortment (Chef's Choice) of imported & domestic cheese, garnished with berries and served with breads and crackers

Kale Salad

Baby kale, shaved red onion, toasted hazelnuts, pecorino romano, cranberries and lemon balsamic vinaigrette, includes assorted crusty breads and focaccia

MINI SANDWICH DISPLAY

Mini Caprese Sandwich *vegetarian

Fresh mozzarella, tomato, basil, pesto and balsamic reduction on olive oil ciabatta

Mini Greek Chicken Sandwich

Lemon oregano grilled chicken breast, cucumber with tzatziki sauce on an olive oil focaccia

Mini Roast Beef & Blue Cheese Sandwich

Roasted Black Angus beef sliced thin, caramelized onions, blistered tomato, Maytag blue cheese and leaf lettuce on a pretzel roll

Mini Turkey Cranberry & Brie Sandwich

Oven roasted turkey breast, Brie cheese, cranberry relish, leaf lettuce and dijonaise on fresh whole grain focaccia

Thai Sate Platter

Chicken & beef skewers served alongside red pepper slices, cucumber wedges and asparagus spears served with peanut & teriyaki sauces for dipping

Assorted Bite Size Desserts

Assorted mini cheesecakes, fruit tarts, chocolate tarts, blueberry cake bites

Bar/Bat Mitzvah Luncheon - 50 kids & 50 adults

Butler Passed Shot Glass Crudite

Carrot, red pepper, radicchio, asparagus with homemade creamy bleu cheese dip served in a shot glass and offered to clients upon arrival

Buffet Spread

Chicago Chopped Salad

Romaine, red Cabbage, diced red onion, tomato, bacon, ditalini pasta, gorgonzola cheese \$\display \text{sweet Italian Vinaigrette served with assorted Crusty breads and rolls}

Pasta Station (to include all of the following)

Your choice of: Rigatoni ↓ Cavatappi Pastas Your choice of: Marinara ↓ Alfredo Sauces Your choice of: Sliced Chicken Breast ↓ Sliced Italian Sausage

Your choice of: Chopped Tomato, Basil, Diced Onion, Squash, Zucchini

♦ Grated Parmesan Cheese

Served with homemade Garlic Bread

Chicken Lemon

Lightly dredged and sautéed in fresh herb lemon sauce

Roasted Brussel Sprouts

Tender brussel sprouts tossed in our homemade aioli and roasted to perfection

Chilled Farro Salad

Radicchio, fennel, cannellini beans, pine nuts and artichoke hearts

Sliced Fresh Fruit Display

seasonal fruit and berries displayed on a platter

Donut Bar

Warm donuts glazed, topped with sprinkles, cookie Crumbles and Candies

Variety of Mini pastries

Mini brownies, tiramisu, Cannoli, Chocolate covered strawberries, and Cheesecake

50th Birthday Party for 50 Guests

Passed Hors d'Oeuvres

Passed during cocktail hour as guests arrive

Filet Mignon Skewer
Bacon Wrapped Dates
Mini Twice Baked Potatoes
Smoked Salmon Crostini

Dinner Buffet Spread

Rustic Salad

Field greens with pears, strawberries, candied walnuts and gorgonzola tossed in balsamic vinaigrette with balsamic reduction drizzled on top

Assorted Breads and Rolls served with whipped honey butter

Pecan Crusted Chicken Breast

All natural chicken breast coated with pecan, panko and coconut crust, red pepper crema

Grilled Beef Tenderloin Medallions

Served with natural jus

Vegetable Lasagna

Lasagna layered with grilled vegetables, ricotta, fontina cheese and besciamella

Citrus Asparagus

Salt Crusted Garlic & Herb Baby Potatoes

Assorted Bite Size Desserts

Assorted mini cheesecakes, fruit tarts, chocolate tarts, blueberry cake bites, mini cupcakes. chocolate espresso cups

CORPORATE HOLIDAY PARTY FOR 400 GUESTS

STATIONS OF PREPARED SMALL PLATES

TACOS & TEQUILA

MINI MAHI MAHI TACOS

BUTTERNUT SQUASH WITH BACON, TOMATILLO AND CHIPOTLE,

SPANISH RICE, TORTILLA CHIPS & HOMEMADE GUACAMOLE

*PAIRED WITH A NOJITO "MOCKTAIL"

BBQ & BOURBON GRIDDLE

SMOKEY BABY BACK RIBS,

SHRIMP AND GRITS,

MACARONI & CHEESE POPS

MINI CORNBREAD MUFFINS

*PAIRED WITH A DARK BOURBON "MOCKTAIL

SMOKE & VODKA STATION

SMOKED SALMON WITH DILL CRÈME FRAICHE

TEA SMOKED DUCK

ROASTED ROOT VEGGIES & CLASSIC POLISH PIEROGIS

*PAIRED WITH A VODKA TASTER SERVED FROM AN ICE LUGE

SWEETS & BUBBLY

DECORATED HOLIDAY COOKIES | MINI CHOCOLATE CUPS | FRENCH MACAROONS

CHOCOLATE COVERED STRAWBERRIES | MINI FRUIT TARTS | MINI CHEESECAKES

*PAIRED WITH A CHAMPAGNE TASTER

To Complete Your Event...

Bar Service

SHOULD YOU DECIDE TO PROVIDE YOUR OWN ALCOHOL
TWOMAYTOZ EVENT CATERING WILL PROVIDE YOUR MIXERS, SODAS, GARNISH & ICE

MIXER PACKAGE

TO COMPLIMENT THE ALCOHOL YOU PROVIDE, TWOMAYTOZ 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 PACKAGE

SELECT 2 DOMESTIC & 2 IMPORTED BEERS FROM OUR EXTENSIVE LIST,

CANYON OAK CABARNET SAUVIGNON & CHARDONNAY WINES

ASSORTED SODAS, BOTTLED WATER & ICE

FULL BAR

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

UPGRADED SPIRITS AVAILABLE UPON REQUEST

<u>Equipment</u>

IN AN EFFORT TO MAKE YOUR EVENT PLANNING SEAMLESS, TWOMAYTOZ PROVIDES ALL THE NECESSARY ITEMS TO COMPLETE YOUR VISION. HIGHBOY TABLES, WHITE CHINA DINNERWARE, STAINLESS FLATWARE, STANDARD GLASSWARE, ALL TABLE ACCOMPANIMENTS, BUFFET PLATTER, UTENSILS, GARNISH & DISPLAY, BAR ACCESSORIES AND SERVING EQUIPMENT ARE AVAILABLE.

WE ALSO PROVIDE DISPOSABLE PLATES, NAPKINS AND CUPS SHOULD YOU PREFER.

UPGRADED EQUIPMENT AND LINEN ARE AVAILABLE AT AN ADDITIONAL COST

PRICES VARY PER EVENT SPECIFICATIONS

LINEN

WE OFFER HUNDREDS OF STANDARD LINEN COLORS TO COVER YOUR GUEST TABLES, HIGHBOY TABLES, BUFFET & BAR TABLES ALONG WITH DECORATIVE RUNNERS, TIES AND OVERLAYS.

JUST SOME OF THE AVAILABLE LINEN COLORS



SERVICE STAFF

YOUR EVENT 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 EVENT!



EVENT CAPTAINS

SERVERS

BARTENDERS & BARBACKS

HEAD CHEF & ASSISTANT COOKS

PORTERS & DRIVERS

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