

TWO • MAY • TOZ EVENT CATERING



2020 corporate drop off menu

breakfast | sandwiches | soups & salads | business meals | appetizers & party trays | beverages

disposable plates, napkins, utensils and set up included

delivering to downtown Chicago and surrounding suburbs | delivery charges apply

312.219.1900 | www.twomaytozcatering.com

breakfast

48 hour notice with a minimum order of 10 guests or \$150 food & bev.

V

Vegetaria

VG

Vegan

GF

Gluten Free

Mini Continental Breakfast (V) | \$5 per guest

choose 3 of our miniature pastries including muffins, Danish, croissants and mini bagels with butter & jam

Fresh Sliced Fruit & Berry Display (V) (VG) (GF) | \$4 per guest

New York Bagel Platter (V) | \$4 per guest

assorted bagels sliced & served with your choice of 2 cream cheeses choose from: plain | veggie | bacon & chive | honey walnut

Healthy Start Yogurt Parfait (V) (GF) | \$4 per guest

low fat vanilla yogurt layered with fresh berries and topped with granola

Build Your Own Yogurt Parfait Bar (V) (GF) | \$5.25 per guest

low fat vanilla yogurt, fresh berries, granola, slivered almonds and honey in separate containers to build your own parfait

Breakfast Burritos can be made (GF) | \$5.50 per guest

Classic - scrambled eggs, sausage & Swiss cheese in a flour tortilla

Desayuno - (V) scrambled eggs, black beans, roasted corn, jalapeños, scallions and cheddar in a flour tortilla

Denver - scrambled eggs, diced ham, bell peppers and onions in a flour tortilla

Breakfast Sandwiches | \$5.50 per guest | choose an **English Muffin** or **Bagel**

Classic - scrambled eggs, applewood smoked bacon and cheddar

Veggie - (V) scrambled eggs with sautéed veggies & avocado spread

Lox - (V) lox, red onion, cream cheese, tomato & capers *on a bagel* (cold)

Farmers - scrambled eggs, black forest ham and Swiss

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breakfast

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Breakfast Complete Meals | \$13 per guest

delivered hot and set up in disposable chafing dishes

The Scrambler (GF) - scrambled eggs, applewood smoked bacon, maple sausage links, roasted breakfast potatoes and a fresh sliced fruit platter
(add veggies to your eggs for \$2)

Sweet Morning (V) - baked challah french toast, served with warm maple syrup, fresh berries and Nutella served alongside bacon OR sausage

Chilaquiles (V) (GF) - tortilla chips baked with scrambled eggs, homemade salsa verde and topped with queso fresco, served with fresh fruit
choose from: chorizo | chicken | steak

Egg Stratas served with mini pastries & fruit

choose from: bacon, spinach & gruyere | sausage, ham & potato | wilted arugula, asparagus & goat cheese (V) | sun dried tomato and smoked gouda cheese (V)

Mexican Tacos (V) (GF) – 2 flour tortillas per person: Scrambled chorizo eggs, scrambled eggs. Served with queso fresco, cilantro, jalapeno, green/red salsa, sour cream, Spanish onions along with fresh fruit

Sides | add to any order, priced per guest

Applewood Smoked Bacon (GF) | \$3 (2 slices per person)

Maple Sausage Links (GF) | \$3 (2 links per person)

Roasted Breakfast Potatoes (V) (VG) (GF) | \$2 (serving per person)

Cold Old Fashioned Oats (V) | \$4 (serving per person)

Warm Oatmeal Bake (V) | \$2 (serving per person)



Beverages | add to any order

Coffee & Hot Tea | \$18/gallon (serves 10-12)

Hot Cocoa | \$20/gallon (serves 10-12)

Bottled Water | \$1.50 per bottle

Orange & Cranberry Juice | \$1.50 per bottle

Ask about our Made to Order Omelet Station... our chefs will come to your office breakfast or brunch meeting

lunch menu

48 hour notice with a minimum order of 10 guests or \$150 food & beverage

Assorted Sandwich/Wrap Platter | \$15

choose up to four varieties of sandwiches and wraps, cut in half and served on a tray, **choose 1 side** to compliment your sandwich/wrap tray

Box Lunches | \$15

choose up to four varieties of sandwiches, wraps or salads, **choose 1 side for all boxes**, with a homemade dessert, includes all utensils & napkin
(all boxes labeled with variety & recipient's name)

sandwiches

Roast Turkey | oven roasted turkey, fruitwood bacon, dijonaise, lettuce and fruit chutney on ciabatta

Turkey, Cranberry & Brie | oven roasted turkey breast, Brie cheese, cranberry relish, lettuce and dijonaise on fresh whole grain focaccia

Roast Beef & Cheddar Cheese | black Angus beef, caramelized onions, roasted tomato, cheddar, horseradish mayo, lettuce on a pretzel roll

Greek Chicken | lemon oregano grilled chicken breast, sliced cucumber with tzatziki sauce on an olive oil focaccia

Honey Glazed Ham | honey glazed ham, smoked gouda cheese, grainy mustard, roasted tomatoes, lettuce, pickled onions on a pretzel roll

Our Italian | prosciutto, ham, salami, oregano vinaigrette, grilled romaine and tomato, aged provolone on ciabatta

Caprese (v) | fresh mozzarella, tomato, basil, pesto and balsamic reduction on olive oil ciabatta

Honey Chicken Salad | chicken breast tossed with honey, celery, onion and sliced roasted almonds, romaine, tomato on olive oil focaccia

Tuna Salad | Tonno tuna, lime, honey, mayo, red onion, old bay, tomato on whole grain focaccia

lunch menu

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wraps | *all wraps available as **gluten free** upon request*

Tuna Salad | Italian style, lime, honey, mayo, red onion, old bay, tomato on whole wheat tortilla

Cobb | chicken breast, bacon, avocado, lettuce, tomato, red onion and bleu cheese spread in a spinach tortilla

Honey Chicken Salad | chicken breast tossed with honey, celery, onion and sliced roasted almonds in a whole wheat tortilla

TBLT | oven roasted turkey, fruitwood bacon, dijonaise, lettuce, tomato and fruit chutney in a flour tortilla

Turkey Crunch | oven roasted turkey, sliced apples, arugula, almonds, sharp cheddar cheese and French dijon in a flour tortilla

Mediterranean (V) | roasted red pepper, white bean hummus, cucumber, spinach and asiago cheese in a sun dried tomato tortilla

salads | *\$6 served with crusty breads and focaccia* *add chicken \$2 | steak \$3 | shrimp or salmon \$4*

Southwest (V) | romaine, roasted corn, peppers, scallions, black beans, tomatoes, tortilla strips and chipotle ranch dressing

Antipasto (GF) | romaine, marinated mushrooms, Italian salami, pepperoni, ham, baby mozzarella, pepperoncini and red wine vinaigrette

Cobb (GF) | mixed greens, sliced chicken, bacon, tomato, scallions, gorgonzola cheese and ranch dressing

Greek Town (V) (GF) | romaine, red onion, Kalamata olives, cherry tomatoes, feta cheese and lemon oregano dressing

Rustic (V) (GF) | field greens, chopped pears, sliced strawberries, candied walnuts and gorgonzola cheese with balsamic vinaigrette

Chicago Chopped | romaine, red cabbage, diced red onion, tomato, bacon, ditalini pasta, gorgonzola cheese and sweet Italian vinaigrette

lunch menu

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soups & chili | \$5 *6oz. portion per person*

Tomato Basil (V)

Potato Leek (V)

Chicken Noodle

Sirloin or Vegetarian Chili

with cheddar cheese, sour cream, onions,
jalapeno peppers, oyster crackers

soups & salad bar | \$13 *6oz. portion per person*

Build Your Own **Salad Bar** *add chicken \$2 | steak \$3 | shrimp or salmon \$4*

Choose 2 lettuce | mixed greens, romaine, baby spinach

Choose 6 toppings | cucumbers, tomatoes, corn, black beans, carrots,
beets, croutons, hard cooked egg, dried cranberries, almonds, walnuts

Choose 2 dressings | honey mustard, Italian, buttermilk ranch, Caesar
raspberry vinaigrette, balsamic vinaigrette

build your own Italian buffet | \$16 *per person w/ dessert*

Choose 1 salad | rustic, house, Caesar, beet

Choose 1 chicken breast | herb grilled, pistachio, lemon, marsala, picatta, parmesan.

Choose 1 pasta | baked rigatoni (V), penne pomodoro (V), rigatoni spinaci (V), penne arrosto, rigatoni bolognese, penne haymaker, Country Shells

** Choose one: cookies or brownies & dessert bars **

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complete meals

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Fajita Bar | \$16 or \$18 combo

choose from chicken, steak OR veggie fajitas (or a combination of 2 or all 3), flour & corn tortillas, rice, black beans, sour cream, cheddar cheese, jalapeno peppers, tortilla chips, salsa roja and guacamole

Down South | \$16 or \$18 combo

choose from BBQ chicken breast OR BBQ pulled pork with mini rolls for sandwiches (or a combination of both), mac & cheese, garden salad, mini corn muffins

Cucina Paradiso | \$16 or \$18 combo

choose from chicken Milanese OR eggplant parmesan (v) (or a combination of both), baked spinach rigatoni with homemade marinara (v), Caesar salad and garlic cheese bread

Greek Islands | \$16 or \$18 combo

choose from chicken, beef or vegetable Greek Style (or a combination of 2 or all 3), Greek salad with assorted rolls and rice pilaf

Nashville Fried Chicken | \$16

butter milk fried chicken breast with Nashville Hot Sauce, coleslaw, classic potato salad, garden salad and buttermilk biscuits

Farmer's Market | \$16 or \$18 combo

Herb Grilled chicken OR Tea Rubbed pork loin served with apple butter and cherry jam (or a combination of both) garden salad and wild mushroom bread pudding. served with assorted breads and focaccia

Chicago Eats | \$16 or \$18 combo

Chicago style Hot Dogs and choose from Chicago style Italian beef OR Italian sausage sandwiches (or a combination of both) with all the fixin's (mustard, relish, onions, celery salt, sport peppers, hot giardiniera and/or sweet peppers) Chicago Chopped Salad and kettle chips

platters, displays & trays

48 hour notice with a minimum order of 10 guests or \$150 food & beverage

party trays

Hummus & Pita | \$4

sea salt herb & plain hummus served with soft pita chips, cucumber slices

Simple Cheese Display | \$5

cheddar, swiss, havarti & gouda cheeses displayed with grapes, strawberries and assorted crostini and crackers

Artisan Cheese Platter | \$7

an assortment (Chef's choice) of imported & domestic cheeses, displayed with a variety of fruit, crackers and flatbreads

Antipasto Tray | \$7

prosciutto, salami, marinated baby mozzarella, imported olives, artichoke hearts, roasted red peppers and marinated mushrooms served with assorted breads, crackers and crostini

Thai Sate Platter | \$7

chilled chicken & beef skewers served at room temperature alongside red pepper slices, cucumber wedges and asparagus spears, served with peanut & teriyaki dipping sauces

Mini Sandwich Display | \$7 (includes 2 sandwiches per person)

choose 3: turkey cranberry & brie | Greek chicken | honey glazed ham | chicken salad | roast beef & cheddar cheese | caprese (v) | Tuna salad



platters, displays & trays

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party trays

Chilled Chicken & Pasta Bowl | \$7

marinated & grilled chicken breast sliced and served around our homemade pasta salad of the day

Sliced Fresh Fruit Display | \$4

seasonal fruit and berries displayed on a arranged and displayed on a platter

Grilled Vegetable Tray | \$4

fresh seasonal vegetables grilled and arranged on a platter with our house made roasted red pepper dip

Crostini Dipping Platter | \$5

Toasted garlic crostini, flatbreads and crusty Italian bread served with our homemade warm & cold dips

choose 1 warm dip: baked marinara & goat cheese | baked artichoke **AND 1 cold dip:** white bean hummus | tomato basil salsa

Chilled Shrimp Display | \$9

Jumbo shrimp (poached or grilled) served with our homemade cocktail sauce

Chips & Dips | \$5

Homemade restaurant style tortilla chips serve with salsa roja and our famous guacamole

Roasted Beef Tenderloin Display | \$12 (includes 2 sandwiches per person)

Rare roasted and sliced beef tenderloin, served chilled or room temperature with horseradish chive sauce, assorted mini rolls and croissants



bits & bites

bite size hors d'oeuvres

48 hour notice with a minimum order of 10 guests or \$150 food & beverage

cold bits

Olive & Feta Crostini (V) | \$26 per dozen
olive, roasted pepper and feta tapenade

Ahi Tuna Crisp (V) | \$36 per dozen
house seared Ahi tuna, wonton cracker, mango salsa

Maki Rolls (V) (GF) | \$36 per dozen
choose from: California, vegetable or spicy tuna served with soy sauce, ginger and wasabi garnish

Root Vegetable Stacks (V) (GF) | \$30 per dozen
topped with horseradish cream, fresh rosemary stab

Tenderloin Bite | \$36 per dozen
beef tenderloin, crème fraîche on a toasted crostini

Brie & Apricot Cup (V) | \$28 per dozen
whipped brie, apricot preserve in a phyllo cup

Assorted Bruschetta (V) | \$24 per dozen
Individual crostini with your choice of: tomato basil | olive tapenade | vegetable caponata



bits & bites

bite size hors d'oeuvres

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cold bits continued

Crab Claws | \$36 per dozen

served with rémoulade dipping sauce

Deviled Eggs | \$30 per dozen

served with chives. Add bacon \$3 per dozen

Caprese Bites (V) | \$24 per dozen

Fresh mozzarella, cherry tomato skewer drizzled with basil infused olive oil

Smoked Salmon Crostini (V) | \$32 per dozen

cream cheese and dill on a crostini

warm bites

Sliders | \$36 per dozen

mini cheeseburgers, mini bbq pulled pork, mini chicken parmesan, mini eggplant (V)

Chicken Saltimbocca (GF) | \$26 per dozen

chicken breast stuffed with prosciutto, sage and provolone and served on a skewer

Bacon Wrapped Dates (GF) | \$26 per dozen

romano cheese, balsamic drizzle

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warm bites *continued*

Baby Twice Baked Potatoes (GF) | \$26 per dozen

baby new potatoes, bacon, chives, asiago and gorgonzola

Chicken Sopes (GF) | \$28 per dozen

chipotle and tomato braised chicken, queso fresco & cilantro in a corn masa cup

Mini Vegetable Egg Rolls (V) | \$28 per dozen

homemade sweet & sour dipping sauce

Fried Mac & Cheese Balls (V) | \$30 per dozen

served with a warm chili dipping sauce & a cold blue cheese crème

BBQ Pork Corn Fritters | \$28 per dozen

mini corn muffins filled with bbq pulled pork and topped with a sliced sweet pickle

Chicken Satay | \$30 per dozen

grilled skewers served with Asian peanut sauce.

BBQ Pork Corn Fritters | \$28 per dozen

mini corn muffins filled with bbq pulled pork and topped with a sliced sweet pickle

Chicken or Vegetable Quesadillas | \$28 per dozen

homemade flour tortillas pan griddled to perfection

Beef Empanadas | \$30 per dozen

Seasoned ground beef in a light flaky Spanish dough, topped with sun dried tomato aioli



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extras

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sides | *side item included with sandwich/wrap platter*

Pasta Salad of the Day (V) | \$3
Roasted Vegetables (V) (VG) (GF) | \$4
Picnic Slaw (V) (VG) (GF) | \$3
Chilled Farro Salad (V) | \$4
Roasted Corn & Black Bean Salad (V) (VG) (GF) | \$4
Classic Potato Salad (V) (VG) (GF) | \$4
Fresh Fruit & Berries (V) (VG) (GF) | \$4
Garden Salad (V) (VG) (GF) | \$4
House Made Kettle Chips (V) (VG) (GF) | \$3

sweets & snacks

Assorted Cookies (V) | \$2
Brownies & Dessert Bars (V) | \$2
Mini Cupcakes (V) | \$3
Mini Donuts (V) | \$3
Assorted Mini Pastries (inquire about variety) (V) | \$3
Gourmet Popcorn (V) (VG) (GF) | \$2
Mixed Nuts (V) (VG) (GF) | \$3
Protein & Granola Bars (V) | \$3
Homemade Granola (V) | \$4

beverages

Bottled Water | \$1.50
Gourmet Lemonade | \$20/gallon (serves 10-12)
Coffee & Hot Tea | \$18/gallon (serves 10-12)
Sparkling Water | \$3



Assorted Soft Drinks (Coke, Diet Coke, Sprite) | \$2
Ice Tea | \$20/gallon (serves 10-12)
Hot Cocoa | \$20/gallon (serves 10-12)
Orange & Cranberry Juices | \$1.50

TWO • MAY • TOZ EVENT CATERING



Full Service Catering

Offering Full Service Catering, **TwoMayToz** is ready for your next event. Whether you are toasting the happy couple, celebrating with the ones you love, or planning a corporate reception let **TwoMayToz** plan your event. With over 20 years' experience, we will create your custom menu, bar and equipment needs while providing all the staff you need from professional chefs to servers, bartenders and porters. **TwoMayToz** is your one stop shop for full service catering. We've catered intimate house parties with 10 guests to large galas for 1,200 guests and each event is most important to us. Our attention to detail will make your next event not only perfect and memorable, but also easy for you...
allowing you to be a guest at your own event.

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