

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



COLD HORS D'OEUVRES

MAKI ROLLS | CALIFORNIA, VEGETABLE OR SPICY TUNA

ASSORTED BRUSCHETTA (V) | TOMATO BASIL, OLIVE TAPENADE, CAPONATA

BEEF TENDERLOIN BITE | HORSERADISH CREME FRAICHE, GARLIC CROSTINI

BRIE & APRICOT CUP | WHIPPED BRIE, APRICOT PRESERVE, PHYLLO CUP

AHI TUNA BITE (GF) | SESAME CRJST, CUCUMBER, SWEET WASABI

SMOKED SALMON CROSTINI | NOVA LOX, HERBED CREAM CHEESE, CAPER

CAPRESE BITE (V)(GF) | FRESH MOZZARELLA, CHERRY TOMATO, BASIL PESTO

COCKTAIL CRAB CLAWS (GF) | REMUOLADE DIPPING SAUCE



WARM HORS D'OEUVRES

CHICKEN SALTIMOCCA (GF) | PROSCIUTTO, SAGE, PROVOLONE, LEMON TOMATO SAUCE

BBQ PORK CORN FRITTER | TOPPED WITH A SLICED SWEET PICKLE

BABY TWICE BAKED POTATOES (GF) | BACON, CHIVE, ASIAGO, GORGONZOLA

MINI EGG ROLLS | HOMEMADE SWEET & SOUR DIPPING SAUCE

FRIED MAC & CHEESE BALLS | WARM CHILI DIP & COLD BLUE CHEESE CREME

TOMATO BISQUE SHOOTER (V) | GRILLED CHEESE LOLLIPOP

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

CHICKEN SOPES (GF) | CHIPOTLE TOMATO BRAISED CHICKEN, QUESO FRESCO, CILANTRO

BEEF EMPANADAS | SPICY SUNDRIED TOMATO AIOLI



SALAD COURSE

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



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

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

CAESAR | CRISP ROMAINE, SUNDRIED TOMATOES, HERBED CROUTONS, SHAVED PARM

SPINACH | TOASTED PINE NUTS, ORANGE SEGMENTS, RASPBERRY VINAIGRETTE, PECORINO

ENTREE COURSE

PLATED AND SERVED IMMEDIATELY FOLLOWING THE SALAD COURSE

POULTRY

SEARED AIRLINE CHICKEN* | WILD RICE PILAF, POMEGRANATE, HARICOT VERTS

LEMON GARLIC AIRLINE CHICKEN* | GRILLED ASPARAGUS, HERBED POTATO CAKE

CHICKEN MARSALA* | SWEET POTATO POLENTA, LEMONY BRUSSEL SPROUTS

FRENCH CUT CHICKEN* | FOREST MUSHROOMS, PARMESAN MASHED, GRILLED ASPARAGUS



BEEF | AVAILABLE AS A MENU ADDITION

NEW YORK STRIP* | SALSA VERDE, HERBED MASHED POTATOES, GRILLED ASPARAGUS

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

FILET MIGNON | COGNAC BUTTER, SAVORY BREAD PUDDING, ROASTED BROCCOLINI



FISH | AVAILABLE AS A MENU ADDITION

NORTH ATLANTIC SALMON* | BASMATI RICE WITH ORANGES, CITRUS ASPARAGUS

BRANZINO (SEA BASS)* | ROSEMARY FINGERLINGS, ROASTED BRUSSEL SPROUTS

LAKE SUPERIOR WHITEFISH* | POTATO GOAT CHEESE GRATIN, 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



*(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

TIRAMISU | LADYFINGERS, ESPRESSO, RUM, MASCARPONE, COCOA

VANILLA BEAN PANNA COTTA | GREEK YOGURT, MACERATED BERRIES

CHOCOLATE MOUSSE CAKE | TART CHERRY SAUCE, EPSRESSO 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



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: ~\$110 - \$140 PER PERSON
PASSED HORS D'OEUVRES DURING COCKTAIL HOUR, DINNER SERVICE, MIXER PACKAGE
YOUR WEDDING CAKE, STANDARD EQUIPMENT & LINEN, SERVICE STAFF

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