

The background of the entire page is a high-quality photograph of various appetizers. In the foreground, there are several small, round, golden-brown tartlets filled with a colorful salad of diced tomatoes, cucumbers, and other vegetables, garnished with fresh green herbs. Next to them are open-faced sandwiches on dark, rustic bread, topped with a thick layer of white cream cheese, sliced red tomatoes, and fresh green asparagus. In the background, two glasses of a vibrant orange-colored cocktail are visible, each garnished with a large, succulent shrimp. The lighting is soft and warm, creating a bokeh effect with out-of-focus lights in the upper portion of the image.

EVENTWORKS

MENU GUIDE

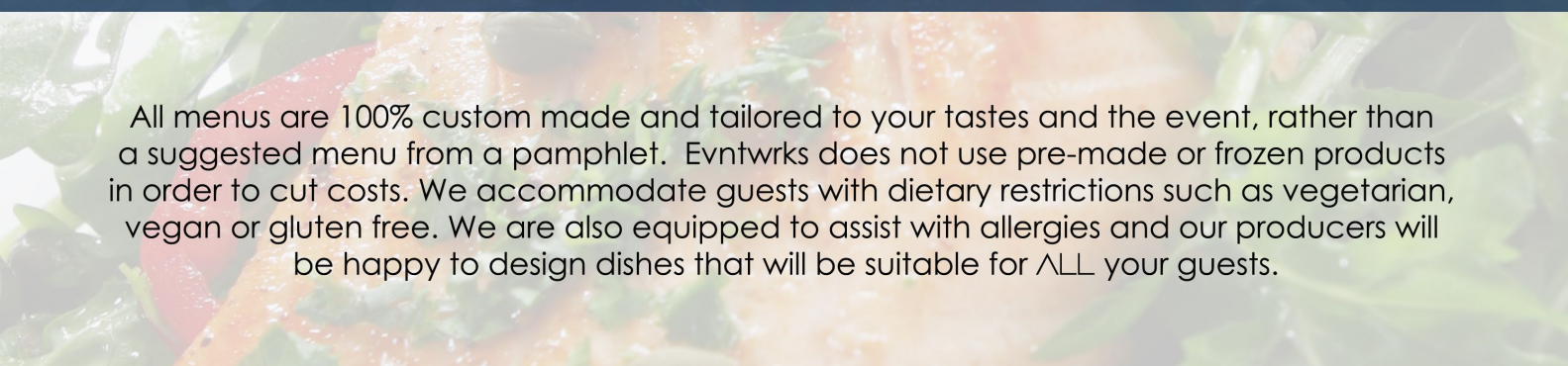


IN THE KITCHEN AND BEYOND THE MENU

Our success is rooted in passion, respect and dedication. These traits drive everything we do, both behind the scenes and “on stage.” We take care of all the details, from dietary needs to using eco-friendly practices. We approach every event with the goal of creating lasting memories through delicious food, a stunning environment, and top-notch event elements.


You can rest knowing that your event will be executed flawlessly by highly trained professionals who are knowledgeable and passionate about what they do. We are dedicated to the goal of elevating the standard of service.

ADAPTABILITY



All menus are 100% custom made and tailored to your tastes and the event, rather than a suggested menu from a pamphlet. Evntwrks does not use pre-made or frozen products in order to cut costs. We accommodate guests with dietary restrictions such as vegetarian, vegan or gluten free. We are also equipped to assist with allergies and our producers will be happy to design dishes that will be suitable for ALL your guests.

THE CUSTOM APPROACH



We at Evntwrks produce each event as if it were the only event of the year. With that in mind, we are happy to customize our menu and services to meet your theme and desires. Menu items can be changed to your own good taste. The portfolio attached is pure suggestion, and most items are interchangeable to your liking and the liking of your guests.



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COLD PASSED HORS D'OEUVRES

Grilled shrimp cocktail served with a housemade cocktail sauce and lemon in a decorative shot glass

Pear sliver and blue cheese wrapped with prosciutto and fresh mint

Antipasto skewer on a bed of wheatgrass

Prosciutto wrapped seasonal fruit with a goat cheese garnish

Bacon and onion marmalade served with brie on a toasted crostini

Roast beef crostini with horseradish and fresh arugula

Fig, goat cheese and caramelized onion bruschetta

Traditional tomato bruschetta served with a balsamic reduction

Olive tapenade bruschetta

Wonton cup served with ahi tuna, asian slaw and a homemade wasabi cream

Fresh asian pacific spring rolls with a housemade thai peanut dipping sauce

Smoked salmon pinwheels served with a lemon garnish

Assortment of artisan hand rolled sushi

Cucumber squares with choice of: smoked salmon, tuna tartar or herbed cream cheese

Crudite served in shot glasses with dressing or hummus

Customizable deviled eggs

Artichoke bottom with goat cheese and fresh chive

Tuna Tartare on a wonton crisp garnished with fresh avocado

Asparagus wrapped in prosciutto

Caprese skewer served on a bed of wheatgrass

Peppered ahi tuna on crostini with three citrus salsa

Watermelon cubes served with feta, basil and balsamic reduction

PREMIUM PASSED HORS D'OEUVRES

Lamb lollipops served with delicate mint pistachio pesto

Homemade mini beef wellingtons

Bacon wrapped scallops

Surf and turf skewer with shrimp, filet and garlic butter

Local scallop BLT slider with lemon aioli on brioche bun



HOT PASSED HORS D'OEUVRES

Split green pea and mint soup
accompanied by a wonton crisp

Crab Cakes with housemade aiolis
(pepper chive - chili - chipotle - lemon)

Miniature tacos on a lime wedge
served with a decorative pick

Italian spaghetti skewers served bite sized
on a disposable fork

Baguette grilled cheese sandwich
with a tomato soup shot

Sirloin skewers served with a reduction glaze or
pomegranate demi glaze.

Thai peanut chicken skewers topped with parsley
and fresh peanuts

Traditional spanikopita

Fresh vegetable tartlet

Southern fried chicken served on a mini belgian
waffles and maple syrup

Crispy coconut prawns served with a
mango dipping sauce

Fresh mini latke with crème fraîche and microgreens

Thai meatballs with a
homemade coconut curry sauce

Miniature grilled reuben sliders served with slaw
and thousand island dressing

Spanish empanadas (Beef or Vegetable)

Sweet potato pancake served with an avocado
puree and fresh salsa

Basil risotto cake garnished with sun dried tomato

Butternut squash soup served with crème fraîche
and fresh chive

Corn fritter served with a housemade chipotle aioli

Brie and chardonnay poached pear tart

Traditional samosas

Fresh baked mushrooms stuffed with italian sausage
and parmesan cheese

Wild mushroom tartlets

Miniature quiches

Mushroom caps served with brie cheese,
dungeness crab and fresh herbs



STATIONARY HORS D'OEUVRES

Customizable Artisan cheese platters
Including toast, nuts, marmalade, fruit, olives,
breadsticks, charcuterie, dried fruit and more

Fresh shrimp served atop ice and accompanied by housemade cocktail sauce

Seasonal fruit platter

Vegetable crudite with roasted onion dip and house ranch dressing

Selection of meatballs and dressings

Housemade artichoke dip served with sliced baguette or crackers

Hummus with fresh vegetables and crackers

Selection of fine meats and cheeses served with fresh rolls and condiments

Artisan roasted vegetables

Hummus trio with cucumber yogurt, olives, grilled flatbread



LEAFY SALAD INSPIRATIONS

Classic romaine caesar salad with homemade croutons and dressing

Field greens served with roasted beets, fresh seasonal apples, feta, and a champagne and honey vinaigrette

Mixed greens served with oranges, jicama, avocado, queso fresco, and a citrus vinaigrette

Mixed greens served with toasted pecans, goat cheese, fresh strawberries, and a champagne vinaigrette

Butter lettuce salad served with mandarin oranges, dried cranberries, and a Citrus vinaigrette

Mixed greens served with sun dried tomatoes, grilled red onion, and shaved parmesan with a balsamic vinaigrette

Butter lettuce salad with papaya, avocado, sunflower seeds, and citrus vinaigrette

Fresh arugula with beets, feta, toasted walnuts, and a pomegranate vinaigrette

Baby spinach salad served with blue cheese, toasted pecans, fresh raspberries, and a pomegranate vinaigrette

Customizable traditional garden salad

Arugula salad with watermelon, feta, red onion, and a strawberry vinaigrette

Spring mix salad served with pecans, farmers market pears, stilton cheese, and a raspberry vinaigrette



ALTERNATIVE SALAD INSPIRATIONS

Traditional asian noodle salad with a soy vinaigrette

Traditional mediterranean tabbouleh salad

California quinoa salad with shaved fennel, mandarin oranges, and a light vinaigrette

Traditional caprese salad with balsamic vinaigrette

Russian potato salad

A cucumber, soy beans, chickpeas, tomato, feta, red pepper, and parsley salad with a light vinaigrette

Fresh seasonal fruit salad

Fresh lemon and herb couscous salad served with cucumber and tomato

Bow tie pasta served with red onion, black olives, feta, artichoke hearts, and sun dried tomatoes tossed in a light vinaigrette



STARCHES

Roasted red potatoes
Potato savoyard
Yukon gold garlic mashed potatoes
Penne pasta with pesto alfredo
Fingerling potatoes
Wild long grain rice pilaf
Fresh polenta and shaved parmesan
Gemelli pasta with basil, pine nuts, and grana padano cheese
Herbed jasmine rice
Potato gratin
Traditional Italian ravioli
Lemon cous cous served warm or cold
Cold orzo salad with feta, capers, and olives
Mashed sweet potatoes
Oven roasted rosemary potatoes
Twice baked potatoes
Pasta with sauce (ravioli, penne, tortellini, bowtie, spaghetti)
(marinara, meat, pesto, basil, tomato, alfredo)
Fresh california quinoa
Gouda macaroni and cheese
Sweet potato souffle



VEGETABLES

Steamed asparagus with lemon and garlic infused butter

Roasted seasonal vegetables

Tarragon green beans with shallots and fennel

Baked eggplant with marinara sauce

Swiss chard and wild mushrooms

Candied brussel sprouts

Grilled vegetables with lemon aioli

Italian ratatouille

Mushrooms stuffed with vegetable medley and baked with
parmesan and mozzarella cheese

Moroccan honey glazed carrots

Grilled asparagus with balsamic reduction

Baby carrots and squash medley

Sautéed broccoli with garlic herbed butter

Roasted squash trio with sage brown butter

Mini roasted corn on the cobb

Green beans and pancetta with pancetta dressing

Braised green lentils with lemon tarragon sauce



ENTREES

POULTRY

Chicken piccata with capers, lemon, and fresh parsley

Rotisserie chicken with lemon and fresh herbs

Porcini crusted chicken with lemon beurre blanc sauce

Boneless chicken breast with chili lime glaze

Chicken breast stuffed with mushroom, thyme, and parmesan in a merlot demi glaze

Traditional chicken parmesan

Chicken stuffed with pesto and mozzarella

Moroccan chicken with preserved lemons, apricots and prunes

Chicken pot pie

Chicken served with a house made barbeque sauce

MEAT

Selection of fine cuts

- Tri tip - Hanger - Flank - Filet - NY strip - Prime Rib -

Sauce and pairings: beef bordelaise, creamy horseradish, balsamic reduction, mushroom bordelaise, au jus, pink peppercorn sauce, green peppercorn cream

Pork tenderloin with apricot or cherry chutney

Pork loin with grilled peaches and light ginger sauce

Spice rubbed grilled pork chop

Dried cherry and herb crusted pork loin with port wine cherry sauce

Pork tenderloin stuffed with spinach and sauteed apples with a light gravy

Caramelized apple pork chops with pecans, apples, brown sugar, cinnamon, and nutmeg butter sauce



ENTREES

SEAFOOD

Grilled salmon with hoisin and fresh salsa

Halibut with lemon beurre blanc sauce

Sea bass with citrus beurre blanc A.Q

Herb coated salmon topped with a lemon garnish

Blackened cod with a light miso sauce

Grilled salmon with fennel butter

Orange-chipotle glazed salmon filet

Salmon filet with honey garlic glaze

Poached salmon

Halibut with spring fennel coulis served with orange, olive and caper relish

Blackened tilapia with lemon caper sauce

VEGETARIAN

Gourmet mushroom risotto topped with parmesan cheese

Ravioli with sage butter sage

Grilled market vegetable lasagna

Traditional eggplant parmesan

Ratatouille

Risotto cakes served with chipotle aioli

Tofu, red onion, zucchini, and bell pepper kabobs

Stuffed bell pepper with tomatoes, squash, quinoa, and coriander



ENTREES

CURRIES

Indian shrimp curry

Shrimp or tofu in yellow curry sauce

Coconut curry shrimp

Chicken curry

Chicken tikka masala



DESSERTS

New York cheesecake with strawberry coulis
Lemon meringue pie
Key lime tarts or pie
German chocolate cupcakes
Baklava
Apple crumble pie
Cake pop display (inquire about flavors)
Assorted donut flavors
Waffles with fresh cream, fruit, and syrup
Chocolate mousse
Chocolate covered strawberries
Assortment of freshly baked cookies
Assortment of french macaroons
Edible fruit bouquet
Customizable candy bar
Limoncello sorbet in champagne glass
Customizable s'more bar
Housemade churros with dipping sauces
Marshmallow, strawberry, and chocolate skewers
Pot de crème
Crème brûlée



BITES - CAKES - PIES

MINI DESSERT BITES

Artisan brownies - Coconut cream pastry - Lemon bars
Assorted cheesecakes - Cannoli bites - Pecan bites
Seasonal fruit tartlet - Key lime tarts - Ginger scones - Blondies
Eclairs - Cream puffs - Crème brûlée bars - Strawberry shortcake parfaits
Peach parfaits - Dutch apple parfaits - Tiramisu parfaits

ACTION STATIONS

Artisan ice cream sandwiches
Italian cannoli station with custom creams and toppings
Ice cream bar with custom toppings and sauces
Crêpes with sauces, fruit, and toppings
Chocolate fondue station with fruit and accompany
Artisan pretzel bar

HOUSEMADE PIES

Farm cherry
Apple crisp
Pumpkin
Peach
Chocolate cream
Forrest blackberry

POPULAR CAKE FLAVORS

Vanilla
Chocolate
Tuxedo
Spice
Lemon
Red velvet
Carrot



STATION INSPIRATIONS

Bruschetta Bar

Traditional bruschetta bar served with customizable tapenades and accompanied with homemade breads and crostinis.

Custom Salad Station

Chef action salad station, tossed in a spinning bowl with dressing and toppings of choice and served individually

Street Taco Bar

Chefs create tacos using corn and flour tortillas topped with protein of choice and guests top off with ingredients of choice

Gourmet Macaroni and Cheese

Made with artisan cheese and customizable proteins and other fresh toppings

Hand Rolled Sushi Bar

Chefs create hand rolled homemade sushi with preselected varieties and served with Edamame and packed ginger and wasabi

Sweet and Savory Crêpe Station

Served with selection of local ingredients.

Omelette Bar

Made to order farm egg omelettes with selection of local fresh ingredients

Curry Station

Selection of two curries with housemade naan, jasmine rice, and selection of toppings and raita.

Spanish Paella Station

Shrimp, clams, sausage, saffron rice, chives, and oregano cooked together in paella pan.



TAPAS EVENTS

Roasted lamb chops marinated in a garlic rosemary beurre blanc served with roasted garlic mashed potatoes in clear martini glass

Pulled pork sliders served with homemade slaw on an artisan pretzel roll with a decorative pick and kettle chips

Grilled peaches and burrata mozzarella cheese salad served with prosciutto on a light bed of arugula served with light balsamic vinaigrette

Short ribs with diced apricots and gravy served with garlic mashed potatoes and topped with microgreens

Tequila marinated shrimp lettuce cups served with house remoulade sauce in a decorative lettuce leaf

Roasted corn and feta salad served with fresh blueberries and bacon on a bed of chopped romaine and creamy feta dressing

Curry Chicken salad served in decorative lettuce cup of romaine lettuce topped with microgreens

Mini fish and chips breaded cod and traditional chips served with vinegar, ketchup, tartar sauce, and a lemon wedge

Smoked garlic potatoes served with herb butter and light caper sauce



LATE NIGHT SNACKS

Freshly made churros
Mac and cheese Balls
Pulled pork sliders
Mini reuben sandwiches
Monte cristos
French fry cones
Customized popcorn flavors
Popsicles and ice cream sandwiches
Four cheese grilled cheese sandwiches
Mini shrimp and spinach quesadillas
Chicken and waffles
Corn dogs
Mini lattes and bite sized doughnuts
Mini artisan flatbread pizzas
Donuts in to-go containers
Cookies and milk
Mini root beer floats
Cupcake in a jar
Mini banh-mi sandwiches
Peanut butter, jelly, and marshmallow sandwiches



BEVERAGE BARS

Java espresso bar

Selections of cappuccinos, lattes, and mochas with flavors and toppings.

Drip coffee bar

Blue Bottle drip coffee service.

Aqua fresca bar

Selection of customizable flavors served in decorative glasses.

Milkshake and smoothie bar

Fruit infused water

Served in a self serve dispenser.

Mocktail bar

(Inquire about mocktail selections)

Italian soda bar

Selection of up to six flavors served with ice and Pellegrino.

Lemonade bar

Aged artisan soda

Selection of old soda bottles and flavors.

Artisan tea bar

Selection of local and international hot tea selections.

Boba tea bar

Selection of flavors and fresh tapioca jellies.