

# Cervo's

FINE EVENTS OF ALL KINDS





Cervo's is a downtown ode to the seafood of the Iberian Peninsula and a love letter to sustainable ingredients from the Northeast. We're known for our piri piri chicken and our beverage menu, showcasing wines from Spain and Portugal and new spins on classic cocktails.

We love hosting, whether at home or in a banquet hall. We create delicious custom menus for weddings, cocktail parties, corporate events and private dinners, bringing the best of Cervo's to you.

Choose the style of event you want, and we'll make it fun. We tailor our menus to your event and can gladly accommodate dietary restrictions with advance notice.

Thank you for thinking of Cervo's for your upcoming event!

# COCKTAIL PARTY

## **RAW BAR** \$40/person (one hour of service)

Oysters, clams, mussels and shrimp served with lemons and our house made hot sauce

## **CHARCUTERIE & CHEESE STATION** \$30/person

A selection of Spanish cheeses, charcuterie, olives, fresh bread & seasonal accoutrements

## **CANAPES** \$25/person for 3 canapes, \$35/person for 5 canapes (one hour of service)

A selection of passed canapes, such as

Endive with marinated cheese & pistachios

Arancini with tomato & saffron

Tuna crudo with pickled peppers

Fried mushrooms with aioli & bottarga

Beef tartare on a sourdough crisp with smoked cheese





# DINNER PARTY

## COCKTAIL HOUR

Prices reflect one hour service prior to seated dinner.

### RAW BAR \$40/person

Oysters, clams, mussels and shrimp

### CANAPES \$25/person

Choice of three passed canapes.

### CHARCUTERIE & CHEESE

#### STATION \$30/person

A selection of Spanish cheeses, charcuterie, olives, fresh bread & seasonal accoutrements

## DINNER & DESSERT

### FAMILY STYLE \$90/person

Includes 3 appetizers, 2 entrees and a salad shared at the table.

### BUFFET \$80/person

Includes 2 entrees and 4 sides served at a station.

### DESSERT \$12/person

A selection of 2 desserts tailored to your event and served at the table or as a full spread dessert station.

### LATE NIGHT SNACK \$12/each

Seasonal sandwiches that are individually wrapped.





A close-up photograph of a person's hands holding a silver fork and knife over a white plate of food. The person is wearing a black top with a gold and brown patterned design. The background is a white tablecloth. A semi-transparent white menu overlay is centered on the image.

# SAMPLE SPRING MENU FAMILY STYLE DINNER

## **COCKTAIL HOUR with RAW BAR**

East coast oysters

Mussels escabeche

Clam salad on the half shell

Shrimp cocktail

## **FAMILY STYLE DINNER**

Serrano ham with marinated potatoes and pickled peppers

Charred cabbage with smoked cheese and horseradish

Fried mushrooms al ajillo

Sea bream with braised beans and escarole

Piri piri chicken with fries and aioli

Romaine hearts with vidiago and walnuts

## **DESSERT**

Pao de lo layer cake with hazelnut cream & chocolate ganache

Flan de queso



# WINE & BEVERAGE PACKAGES

## OPEN BAR PACKAGES

Prices reflect 3 hours of service

### WINE & BEER

\$30/person | \$10/person for each addl hour  
Includes a selection of 3 wines, 2 beers and non-alcoholic beverages.

### MIXED DRINKS, WINE & BEER

\$40/person | \$15/person for each addl hour  
Includes a selection of 5 base spirits, 4 mixers, 3 wines, 2 beers, non-alcoholic beverages and garnishes.

## BAR ADD ONS

### + CLASSIC COCKTAILS

\$15/per cocktail

Choose 1, 2 or 3 cocktails from our selection of specialty batched house cocktails.

### + A TOAST OR WELCOME DRINK

\$10/person | something bubbly!

### + BOTTLED WATER SERVICE

\$4/per person | still and sparkling water.

### + COFFEE AND TEA SERVICE

\$5/person





# A LITTLE MORE INFORMATION

## STAFFING

All employees hired for catered events are paid at hourly banquet rates rather than a calculated gratuity or tip. Staffing is determined based on the number of guests, the venue, amount of setup and break down time required, travel time, as well as the complexity of the menu served.

## RENTALS

The rentals needed to execute each event fluctuates depending on your needs and the requirements of the venue. Each proposal will receive an estimate of rental charges based on the given event logistics.

## ADDITIONAL COSTS

All events are subject to a 5% administration fee which is based on the full cost of the event. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of this event.

Transportation will be billed at cost, dependent on location and travel times. Events hosted outside the five boroughs may be subject to lodging costs.

All event charges are subject to 8.875% New York State sales tax. Credit card payments are subject to a 3% processing fee.

Ice will be billed at cost, dependent on the beverage selection and needs of the venue.

There is a \$5,000 minimum for food and beverage for our events.

