

# 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

Prices reflect three hours of service.

## **CANAPES AND CHARCUTERIE & CHEESE STATION** \$45/person

A selection of five passed canapes plus stationary Spanish cheeses, charcuterie, olives, seasonal crudite and fresh bread

### **ADD ON OPTIONS:**

## **RAW BAR** \$30/person (one hour of service)

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

## **DESSERT STATION** \$12/person

Includes a selection of two desserts and fruit, such as: cheesecake de la vina, flan with sea salt, and dates & mandarin oranges



# CHICKEN PARTY

## CHICKEN, FRIES, SALAD \$50/person

Our classic piri piri chicken and fries are perfect for al fresco family-style dining any time of the year.

We source our chickens from Upstate New York farms. We season them with a dry rub made with smoked paprika, coriander seeds, lemon zest, and spicy piri piri chili. After two days in the rub, the chickens are cooked on the grill and then hit with lemon and olive oil to mellow out the spice of the piri piri, and served in a garlic-based chicken broth with house-made fermented hot sauce. Sides of fries with garlicky aioli and crunchy, bright salads round out the meal.



# DINNER PARTY

## COCKTAIL HOUR

Prices reflect one hour service prior to seated dinner.

### RAW BAR \$30/person

Oysters, clams, mussels and shrimp

### CANAPES \$20/person

Choice of three passed canapes.

### CHARCUTERIE & CHEESE STATION \$15/person

Cheese, charcuterie, olives, seasonal crudite and bread.

## DINNER & DESSERT

### FAMILY STYLE \$75/person

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

### BUFFET \$65/person

Includes 2 entrees and 4 sides served at a station.

### DESSERT \$12/person

A selection of cakes, tarts and fruit tailored to your event and served at the table or as a full spread dessert station.

### COFFEE AND TEA SERVICE \$5/person



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 dark patterned top and a gold ring with a green stone. The background shows a white napkin and a glass of water. A semi-transparent 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**

Yukon gold potato with serrano ham and pickled pepper  
Grilled asparagus with pistachios and fresh cheese  
Fried mushrooms al ajillo

Boston mackerel with braised leeks and walnuts  
Piri piri chicken with fries and aioli

Romaine hearts with lemon, herbs and horseradish

## **DESSERT**

Cheesecake de la vina with roasted rhubarb  
Chocolate mousse with hazelnuts

# WINE & BEVERAGE PACKAGES

Our bar packages include a full range of selected spirits, classic mixers, thoughtfully produced wines, beers, and non-alcoholic beverages. We also create unique specialty cocktails to compliment the occasion. Prices reflect three hours of service.

**WINE & BEER** \$30/person | \$5/person for each additional hour  
Includes a selection of wines, beers, non-alcoholic beverages and ice.

**COCKTAILS, WINE & BEER** \$40/person | \$10/person for each additional hour  
Includes two specialty cocktails and a selection of spirits, classic mixers, wines, beers, non-alcoholic beverages, garnishes and ice.



# 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, 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 costs within New York City start at \$150 and all events that take place outside of the five boroughs are subject to additional fees.

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

