



**VNV GOURMET**  
ELEVATING TASTES,  
SAVORING MOMENTS.

Event Catering Services  
& Corporate Food Plans.



# S E R V I C E S

## Event Catering Services

### 1. Customized Menus:

- Tailor menus to suit client preferences, dietary needs, and event themes.

### 2. Interactive Food Stations:

- Set up live cooking stations for a dynamic and customizable dining experience.

### 3. Themed Events and Decor:

- Create themed events with corresponding decor and ambiance.

### 4. Diverse Culinary Experiences:

- Offer a variety of international and fusion cuisines to cater to diverse tastes.

### 5. Signature Drinks and Beverages:

- Craft unique cocktails and mocktails that complement the menu.

### 6. Delivery, Setup, and Staffing:

- Ensure professional delivery, setup, and provide trained staff for a seamless event catering service.



# S E R V I C E S

## Recurrent Food Plans for Groups

### 1. Customized and Diverse Menus:

- Tailor meal plans to group preferences with diverse cuisine options.

### 2. Theme Events and Decoration:

- Introduce variety through theme and rotating menus.

### 3. Healthy Choices:

- Include nutritious options to support well-being.

### 4. Special Dietary Accommodations:

- Cater to specific dietary needs within the group.

### 5. Convenient Delivery and Packaging:

- Ensure easy distribution with convenient delivery and packaging.

### 6. Recurrent Packages and Discounts for Groups:

- Get your subscription and receive seasonal offers and discounts for 3- or 6-month memberships.

# 1. Hors d'Oeuvres

\$19.00 P/Person

- Beef Tenderloin Crostini with Horseradish Cream
- Pulled Pork Sliders with BBQ Sauce
- Crostata Pizza Bites
- Venezuelan Tequeños with Sweet and Sour Sauce
- Mozzarella Sticks with Marinara Sauce
- Chips with Salsa and Guacamole
- Argentinian Empanada
- Charcuterie and Cheese Board
- Mac and Cheese bites
- Samosas

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5 Chooses per person - 10 Person min. Order

# 1. Hors d'Oeuvres

\$19.00 P/Person

- Beef Sliders with Chimichurri Sauce
- Bacon-Wrapped Dates with Goat Cheese
- Chicken Wings with BBQ Sauce
- Vegetables or Pork Asian Spring Rolls
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- Beef Meatballs with Marinara Sauce
- Shrimp Cocktail Shooters
- Mixed Seafood Ceviche
- Bruschetta with Tomato, Basil, and Mozzarella
- Smoked Salmon Crostini with Dill Cream Cheese
- Prosciutto-Wrapped Asparagus with Balsamic Glaze

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5 Chooses per person - 10 Person min. Order

## 2. Entree:

- Herb Crusted Baked Salmon
- Chicken Shawarma Wraps with Tzatziki Sauce
- Eggplant Parmesan with Fresh Basil
- Shrimp Scampi with Garlic and White Wine
- Pork Tenderloin Medallions with Apple Chutney
- Classic Margherita Pizza
- Traditional Beef Lasagna
- Mediterranean Seafood Paella
- Cheeseburger
- Galician Style Octopus
- Crispy Fried Calamari
- Butter Garlic Lobster Tails

# M E N U



## 2. Entree:

- Grilled Teriyaki Chicken
- Beef Tenderloin Sliders with Caramelized Onions
- Pesto Pasta with Mozzarella
- Jamaican Jerk Chicken
- BBQ Pulled Pork Tacos
- Lemon-Herb Baked Salmon
- Pesto Chicken Penne Pasta
- Korean BBQ Beef Short Ribs
- Grilled Filet Mignon with Red Wine Reduction
- Mediterranean Stuffed Bell Peppers with Lamb and Couscous

# M E N U



# 3. Sides

- Roasted Garlic Mashed Potatoes
- Quinoa Salad with Roasted Vegetables
- Grilled Asparagus with Lemon Zest
- Garden Salad
- Caprese Salad with Balsamic Reduction
- Caesar Salad
- Mediterranean Orzo Salad
- Grilled Lemon-Pepper Asparagus
- Gratin Dauphinois (Scalloped Potatoes)
- Tabouleh (Bulgur Salad with Fresh Herbs)
- Mashed Potatoes
- French Fries
- White Rice
- Pasta Salad
- Rice and Beans
- Wild Rice

# M E N U





# 4. Desserts

- Mini Chocolate Mousse Cups
- Fruit Skewers with Yogurt Dip
- Key Lime Pie Bites
- Cheesecake Stuffed Strawberries
- Tiramisu Cups
- Assorted Macarons
- Warm Apple Crisp with Vanilla Ice Cream
- Baklava Bites
- Chocolate-Dipped Cannoli
- Lemon Sorbet with Mint
- Ensaimada de Cabello de Ángel
- Plain Ensaimada
- Classic Ensaimada with Cream
- Chocolate Ensaimada

M E N U



# 5. Drinks

We offer an exceptional bartender service at \$40 per bartender per hour, ensuring your event is both memorable and enjoyable. Additionally, we can include the bar setup for just \$80 per event. **Liquor not included.**

Our bartenders feature a curated selection of 10 popular cocktails, catering to a variety of tastes:

- **Mojito** - A refreshing blend of rum, mint, lime, sugar, and soda water.
- **Margarita** - A tangy mix of tequila, lime juice, and Cointreau.
- **Old Fashioned** - A sophisticated combination of whiskey, sugar, bitters, and citrus rind.
- **Cosmopolitan** - A tart concoction of vodka, Cointreau, cranberry juice, and lime.



# 5. Drinks

- **Negroni** - A complex drink with gin, vermouth rosso, and Campari.
- **Pina Colada** - A sweet tropical cocktail of rum, coconut cream, and pineapple juice.
- **Espresso Martini** - An energizing mix of vodka, espresso, and coffee liqueur.
- **Bloody Mary** - A bold, savory option with vodka, tomato juice, and spices.
- **Manhattan** - A rich blend of whiskey, sweet vermouth, and bitters.
- **Aperol Spritz** - A light and bubbly mixture of Aperol, prosecco, and soda water.

Liquor NOT included. If there are additional cocktails you desire for your event, we're more than happy to accommodate your needs and customize our offerings to ensure your complete satisfaction.



# 6.Brunch Specials

- Salad Bar
- Live Pancake Station (Chef included)
- Live Omelet Station (Chef included)
- Live Carving Station
- Hot Items
- Fresh Seasonal Fruit Display
- **Price:** \$27.99 per person (minimum of 20 people)

## Add-On Suggestions:

- Charcuterie Board
- Seafood Display
- Sweet Table
- Chocolate Fondue Station
- Ice Cream Station
- Coffee Bar (1 attendant included)
- Rental Services (tables, chairs, tents, decorations)
- Bar & Bartender Services



# 7. Pizza Station

- Selection of Freshly Made Pizzas: Offering a variety of crusts and toppings to suit different tastes.
- Choice of Sauces: Including classic marinara, creamy Alfredo, and pesto.
- Fresh Toppings: Guests can customize with a range of meats, vegetables, and cheeses.
- Live Chef Interaction: Our chefs prepare pizzas on-site, allowing each guest to customize their dish.
- 2 hours of live chefs who interact with your guests and customize each dish.
- Service Duration: 2 hours of live cooking and serving.
- **Price:** \$23.99 per person (minimum of 20 people)



# 8. Pasta Station

- 3 variety of pastas
- 3 Classic and innovative sauces prepared on the spot
- A selection of fresh ingredients 02 proteins
- Buffet Setups and Decorations
- 2 hours of live chefs who interact with your guests and customize each dish.
- **Price:** \$23.99 per person (minimum of 20 people)

CLICK [HERE](#) FOR MORE DETAILS



# 9. Crepes Station

- Variety of sweet and savory crepes made fresh on-site
- Choice of 3 fillings for sweet crepes (Nutella, strawberries, whipped cream)
- Choice of 3 fillings for savory crepes (ham, cheese, spinach, or chicken)
- Buffet setup with elegant décor matching your event theme
- 2 hours of live chefs who interact with your guests and customize each dish.
- **\$19,99 per guest (20-guest minimum)**

CLICK [HERE](#) FOR MORE DETAILS



# 10. Paella & Tapas Station

- Authentic Spanish paella cooked live, with options for seafood, chicken, or vegetarian
- Selection of traditional tapas: Patatas bravas, jamón ibérico, croquetas, and more
- Customizable toppings and ingredients to suit guest preferences
- Elegant buffet setup with themed decorations for a Spanish-inspired atmosphere
- 2 hours of live chefs who interact with your guests and customize each dish.
- **\$24.99 per guest (20 minimum)**

[CLICK HERE FOR MORE DETAILS](#)





# Brunch Menu Options Available for Selection

## Salad Bar

Baby Greens | Baby Arugula | Baby Gems | Tomatoes | Cucumbers | Carrots | Mushrooms | Red Onions | Peppers | Radish | Asparagus | Beets | Bacon | Crumbled Blue Cheese | Eggs | Parmesan Cheese | Ranch | Balsamic | Lite Italian | Blue Cheese | Watermelon | Feta Cheese | Oregano Vinaigrette | Quinoa Tabbouleh | Mint Vinaigrette | Caprese Salad | Balsamic Glaze

## Charcuterie Board

Assorted Artisan Meats | Domestic & Imported Cheese | Fig Paste | Dried Fruits | Nuts | Crackers | Specialty Breads

## Live Pancake Station

Hot Pancakes | Whipped Cream | Chocolate Chips | Bacon Strips | Mixed Berries | Maple Syrup | Salted Caramel Sauce

## Live Omelet Station

Mushrooms | Diced Tomatoes | Onions | Spinach | Red & Green Diced Peppers | Diced Ham | Shredded Cheese | Egg Whites | Whole Eggs

## Live Carving Station

Whole Turkey | NY Strip | Baked Salmon | Cranberry Relish | Chimichurri | Spicy Mayo | Creamy Horseradish | Mango Chutney

# Brunch Menu Options Available for Selection

## Live Grill Station

Baby Skirt Steak | Chorizo | Free Range Whole Chicken | Octopus | Mango Salsa | A-1 Steak Sauce | Cilantro | Avocado Mayo | Lemon Lime Citrus Aioli

## Seafood Display

Smoked Salmon | White Fish | Oysters | Crab Claws | Shrimp Cocktail | Cured Red Onions | Capers | Sliced Tomatoes | Crumbled Eggs | Cocktail Sauce | Horseradish | Hot Tabasco | Spicy Mayo | Lemons

## Hot Items

Scrambled Eggs | Breakfast Potatoes | Sausage | Bacon | Bagels & Cream Cheese | Smashed Potatoes | Glazed Maple Carrots | Roasted Asparagus | Saffron Rice

## Sweet Table & Live Crème Brule Station

Assorted Mini Pastries | Chocolate Crème Brule | Strawberry Crème Brule | Vanilla Crème Brule served with Amaretto Whipped Crème | Fresh Berries

# Special Menu

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## Asian \$20.99

Beef & Chicken Stir Fry, Shitake Mushroom Rice, Asian Shrimp Pasta Salad.

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## Caribbean \$18.99

18 Hour Mojo Shredded Pork, Fluffy White Rice, Very Black Beans, Island Chips.

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## American BBQ \$18.99

Mango BBQ Pork Loin and Chicken, Yukon Gold Potato Salad, Honey Butter Corn, Golden Corn Bread.

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## Jamaican \$17.99

Brick-Pressed Jerk Chicken, Rice and Peas, Sweet Plantains, Crispy Island Chips.

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## Mexican \$18.99

Fajita Style Chicken, Mexican Adobo Rice, Rancho Beans, Tortilla Chips With Smoked Tomato Salsa

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## New York \$18.99

Assorted Wraps & Sandwiches, Fries, Vegetable Pasta Salad

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## Argentinian \$21.99

Grilled Steak, Chimi Chicken Breast, White Rice, Fried Yuca / French Fries

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## Italian \$20.99

Chicken & Vegetable Pasta Primavera, Penne a la Marinara , Gulf Shrimp & Broccoli Pasta , Hearty Antipasto Italiano

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## Vegetarian \$19.99

Roasted Stuffed Eggplant With Tofu, Cranberry Brown Rice, Chips & Salsa

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[WWW.VNVEVENTS.COM](http://WWW.VNVEVENTS.COM)



# CONTACT US NOW. YOUR PALATE'S DELIGHT AWAITS

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