



PRIVATE DINING
&
CATERING PACKAGE

PRIVATE DINING & CATERING OPTIONS



Nestled in the Shoppes at Webb Ginn, in Snellville, GA, the Escovitchez Brand encompasses a Jamaican restaurant alongside an Event Center available for all your entertainment and celebratory needs.

Escovitchez Legendary Island Cuisine's menu offerings promises to entertain your palette - we offer catering and private dining services for events hosted at the Escovitchez Events Center. Refer to the following pages for customized menu options and pricing specific to our private dining services. We look forward to serving you.

For further information:

Ph 770-557-1299

info@escovitchez.com

or

EscovitchezEvents@gmail.com



ESCOVITCHEZ INFO@ESCOVITCHEZ.COM

Private Dining Summary

- Menu prices are based on a per person and does not include beverage.
- Private dining is subject to a \$1,000 food and beverage minimum ("F&B"), along with a facility rental fee. The food and beverage minimum does not include gratuity (20%), tax (6%), or applicable facility rental fees. Should the event not meet the agreed F&B minimum, the difference will appear on the final bill as a facility charge.
- Food & beverage minimum does not include standard tax, 20% gratuity. Private dining is not available on Fridays, Saturdays or Sundays. However the EscovitcheZ Event Center is available for full rental each day of the week.
- All events require a deposit, which will be applied as a down payment towards the total cost of the event, with the balance due at the conclusion of your event. Final payment of any remaining balance, including 6% sales tax and 20% service charge is due upon completion of event.
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- In the event of a cancellation within 72 hours of contracted event start time, the deposit will be forfeited. Cancellations made outside of 72 hours will result in a full refund of initial deposit to the original credit card minus all Credit Card processing fees. All cancellations made within 48 hours of the event start time are subject to a per person cancellation charge, based on the last agreed upon guest guarantee and menu selections.
- Private Dining events are limited to 2.5 hours.
- All private dining events are held in the EscovitcheZ Event Center in Suite 812.
- Private Dining Parties are required to use a custom menu (refer to options within)
- All private dining menu options are required to be finalized 7 days prior to the date of your private dining event. For example, parties scheduled on a Monday must be finalized by the Wednesday prior.
- The food and beverage minimum will include all food and beverages consumed on premises, within the EEC Facility your event is to be held. No outside food or beverages are allowed, unless agreed upon in writing in advance.
- Please provide all food allergies to EscovitcheZ at time of booking.





Escovitchez Legendary Island Cuisine Menu Choices



ESCOVITCHEZ INFO@ESCOVITCHEZ.COM

MENU OPTION 1

Dinner

\$45.00 PER PERSON

Food Portion Only

APPETIZERS

SELECT 2 OPTIONS

BLOW WOW SHRIMP (4 per person)

Tender shrimp deep fried to crunchy, spicy

JAM DOWN SPRING ROLLS (2 per person)

Egg roll stuffed with ackee and codfish

CLASSIC CAESAR SALAD

Romaine lettuce tossed with Caesar's dressing

MAIN COURSE

SELECT 2 OPTIONS

CURRIED GOAT

Goat meat seasoned with Jamaican herbs and spices

JERK CHICKEN

Chicken seasoned with an authentic jerk marinade

ESCOVITCHEZ SIGNATURE ISLAND PASTA

Penne pasta tossed in a creamy sauce with vegetable & cheese topped with jerk chicken breast or grilled shrimp

TOFU

(grilled, sweet & sour or escovitch)

Servings of Rice & Peas or White Rice

DESSERT

SELECT 1 OPTION

Desserts are seasonal, please verify options at time of booking

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



MENU OPTION 2

Dinner

\$50 PER PERSON

Food Portion Only

APPETIZERS

SELECT 2 OPTIONS

BLOW WOW SHRIMP (4 per person)

Tender shrimp deep fried to crunchy, spicy

JAM DOWN SPRING ROLLS (2 per person)

Egg roll stuffed with ackee and codfish

CLASSIC CAESAR SALAD

Romaine lettuce tossed with Caesar's dressing

MAIN COURSE

SELECT 3 OPTIONS

BRAISED OXTAIL & BEANS

Oxtail seasoned with herbs and spices

CURRIED GOAT

Goat meat seasoned with Jamaican herbs and spices

JERK CHICKEN

Chicken seasoned with an authentic jerk marinade

Guava Glazed Salmon

Marinated Alaskan grilled salmon

ESCOVITCHEZ SIGNATURE ISLAND PASTA

Penne pasta tossed in a creamy sauce with vegetable & cheese topped with jerk chicken breast or grilled shrimp

TOFU

(grilled, sweet & sour or escovitch)

Servings of Rice & Peas or White Rice

DESSERT

SELECT 1 OPTION

Desserts are seasonal, please verify options at time of booking

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



MENU OPTION 3

Dinner

\$55 PER PERSON

Food Portion Only

APPETIZERS

SELECT 2 OPTIONS

BLOW WOW SHRIMP (4 per person)

Tender shrimp deep fried to crunchy, spicy

JAM DOWN SPRING ROLLS (2 per person)

Egg roll stuffed with ackee and codfish

CLASSIC CAESAR SALAD

Romaine lettuce tossed with Caesar's dressing

MAIN COURSE

SELECT 3 OPTIONS

BRAISED OXTAIL & BEANS

Oxtail seasoned with herbs and spices

CURRIED GOAT

Goat meat seasoned with Jamaican herbs and spices

JERK CHICKEN

Chicken seasoned with an authentic jerk marinade

Guava Glazed Salmon

Marinated Alaskan grilled salmon

Escovitched Red Snapper

Snapper topped with peppers, onions carrot and vinegar

TOFU

(grilled, sweet & sour or escovitch)

Servings of Rice & Peas or White Rice

DESSERT

SELECT 1 OPTION

Desserts are seasonal, please verify options at time of booking

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Menu Selection

(Return this sheet to EscovitchEZ @info@escovitchez.com and
escovitchezevents@gmail.com

Client Information:

Full Name: _____
Phone: _____ Email Address: _____
Credit Card Number: _____ Exp. Date: _____ CVV: _____
Authorized Signer: _____ Billing Zip Code: _____
Authorized Signer (Print): _____
Would you like the final bill charged to this card? _____

- ☐ Menu Option 1
- ☐ Menu Option 2
- ☐ Menu Option 3

Appetizer Choice(s): _____

Main Course Choice(s): _____

Dessert Choice: _____

Date and Time of Your Event: _____

Party Size: _____

Special Commentary (i.e. Food allergies, dietary restrictions, etc):

