

Y.Lo Specialties

Y.Lo Specialties are Served with Choice of Salad, Choice of Bread, Choice of Two Sides and Fresh Baked Dessert

Salads

Romaine Caesar - Shredded Parmesan, Cucumber, Tear Drop Tomato, Sliced Red Onion and Royal Caesar Dressing

Mixed Greens - Cucumber, Tear Drop Tomato, Sliced Red Onion, Shredded Carrot, Garbanzo Beans and Sliced Black Olives

Strawberry Feta - Mixed Greens, Fresh Sliced Strawberries, Feta Cheese, Cucumber, Tear Drop Tomato and Sliced Red Onion

Harvest Salad - Mixed Greens, Toasted Pecans, Fresh Peaches, Cucumber, Tear Drop Tomato and Sliced Red Onion

Dressings

Ranch, Balsamic Vinaigrette, Blue Cheese, Italian, Sesame Vinaigrette, Raspberry Vinaigrette, Green Goddess

Bread

Assorted Warm Dinner Rolls with Butter, Cheesy Focaccia Bread Sticks

Sides

*Seasoned Rice, Rice Pilaf, Herbed Orzo, Pesto Penne Pasta, Garlic Roasted Potatoes, Grilled Asparagus, Roasted Cauliflower and Carrots, Sautéed Green Beans, Roasted Seasonal Vegetables, Maple Bacon Baked Beans, Lemon Pepper Pan Roasted Brussels Sprouts, Garlic Mashed Potatoes **+2**, Potatoes Au Gratin **+2**, Roasted Sweet Potatoes **+2**, Four Cheese Macaroni & Cheese **+2***

Shish Kabobs

Mediterranean Marinated Chicken, Steak, Shrimp or Veggie with Peppers, Onions & Mushrooms

GF

Santa Maria Steak

Grilled Tenderloin Topped with Bacon Onion Jam

Steak Merlot

Grilled Tenderloin with a Merlot Mushroom Reduction

GF

Y.Lo BBQ

Choose Two (2) Meats: Pulled Pork, Chicken Breast, Chicken Legs/Thighs, Turkey Breast and Beef Brisket

Mediterranean Chicken

Grilled Chicken Breast topped with Spinach and Herbed Feta Cream Sauce

GF

Lemony Chicken

Tender Grilled Chicken topped with White Wine Lemon Artichoke & Caper Sauce

Honey Mustard Roasted Chicken

Roasted Chicken topped with Sweet and Savory Honey Mustard Sauce

GF

Deep Blue Sea

Grilled Lemon Tarragon Salmon Filet

GF

The Mellow Portobello

Marinated Portobello Mushroom stuffed with Spinach, Seasoned Croutons, Roasted Red Peppers, Sun Dried Tomatoes and Feta

GF

Pear Salsa Pork

Savory Pork Loin topped with Warm Pear Salsa and Crunchy Walnuts

Balsamic Chicken

Balsamic Glazed Chicken topped with Roasted Tear Drop Tomatoes and Fresh Basil

Italian Rosemary Chicken

Garlic Rosemary Grilled Chicken Breast

Bars & Buffets

Prices Range From \$15.00 - \$20.00

Mediterranean Pita Bar

Roasted Lamb and/or Harissa Chicken with Warm Pita Bread, Falafel, Vegetable Salad (Chopped Cucumber and Tomato), Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce. Served with Mediterranean Rice Pilaf and Fresh Baked Dessert

Y.Lo Salad Bar

Create your own with Mixed Greens, Croutons, Choice of Dressings and your choice of 10 toppings (up to 3 meats):

Tomato, Cucumber, Red Onion, Carrot, Black Olive, Green Pepper, Roasted Red Pepper, Sundried Tomato, Garbanzo Beans, Artichoke Hearts, Hard Boiled Egg, Feta Cheese, Cheddar Cheese, Mozzarella Cheese, Goat Cheese, Blue Cheese, Grilled Chicken, Diced Turkey, Diced Ham, Bacon Crumbles. Served with Rolls, Butter and Fresh Baked Dessert

Substitute Grilled Steak for **+2.00**; Additional Veggie Options **+1.00**; Additional Meat Options **+2.00**

GF

Baked Potato Bar

Large Baked Potato with Butter, Sour Cream, Shredded Cheese, Scallion, Steamed Broccoli, Chopped Grilled Chicken and Crispy Bacon. Served with Mixed Green Salad and Fresh Baked Dessert.

GF

Burger Bar

Ground Turkey, Beef or Black Bean Patties with Buns, Bacon, Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Jalapenos, Ketchup, Yellow Mustard, Mayonnaise, Chipotle Mayo, Stone Ground Mustard. Served with House Made Potato Salad and Fresh Baked Dessert.

GF

Mac N Cheese Bar

Four Cheese Homemade Macaroni and Cheese with your choice of 5 mix-ins: Grilled Chicken, Bacon, Green Chiles, Sundried Tomato, Steamed Broccoli, Scallion, Fresh Tomato, Sautéed Mushrooms, Jalapenos. Served with Mixed Green Salad and Fresh Baked Dessert.

Pasta Bar

Your Choice of Two Pastas (Spaghetti, Fettuccini, Bowtie, Penne, Cheese Tortellini **+1.00**), Two Sauces (Marinara, Classic Alfredo, Bolognese **+2.00**, Pesto Cream **+1.00**, Roasted Red Pepper Alfredo) Two Protein Options (Grilled Chicken, Meatballs, Italian Sausage **+2.00**, Grilled Shrimp **+3.00**). Served with Roasted Seasonal Vegetables, Romaine Caesar Salad, Cheesy Focaccia Breadsticks, Shredded Parmesan, Red Pepper Flakes and Fresh Baked Dessert

GF

Street Taco Bar

Shredded Chicken, Spiced Barbacoa, Pork Carnitas, Citrus Grilled Mahi Mahi or Grilled Shrimp with Fresh Cabbage & Radish Slaw, Salsa Verde, Queso Fresco and Sour Cream - Served with Warm Corn and Flour Tortillas, Cilantro Lime Rice, Seasoned Black Beans and Hot Sauce. Served with Fresh Baked Dessert.

GF

Slider Bar

Mini Ground Beef Patties, BBQ Pulled Pork or Fried Chicken (two sliders per person) with Mini Hawaiian Rolls, Caramelized Onion, Pickle Chips, Assorted Mustards & Aioli, and Assorted Cheeses. Served with Garlic Roasted Potatoes, Y.Lo Coleslaw and Fresh Baked Dessert

Classic Taco Bar

Shredded Chicken and Ground Beef Taco Bar with Crunchy Corn and Soft Flour Tortillas, Sour Cream, Lettuce, Diced Tomato, Onion, Salsa and Cheddar Jack Cheese. Served with Spanish Rice, Refried Beans and Fresh Baked Dessert

Fajita Bar

Grilled Chicken, Steak or Shrimp, Sautéed Onions and Peppers, Flour Tortillas, Shredded Lettuce, Diced Tomato, Sour Cream, Salsa and Cheddar Jack Cheese. Served with Spanish Rice, Refried Beans and Fresh Baked Dessert

Soup's On

Homemade Signature Soups Include: Minestrone (vegan), Loaded Baked Potato, Chicken Tortilla with Tortilla Strips, Veggie Green Chile with Flour Tortillas and Roasted Red Pepper Tomato with Herbed Croutons. Served with a Mini Deli Sandwich OR Mixed Green Salad and Fresh Baked Dessert.

(10 person minimum for each soup option ordered)

Asian Rice Bowl Bar

White or Brown Rice, Teriyaki Chicken or Ginger Soy Pork, Shredded Carrot, Shelled Edamame, Scallion, Red Bell Pepper, Cabbage Slaw, Crispy Noodles, Chopped Nuts, Thai Sweet Chile Sauce, Peanut Sauce, Soy Sauce with Vegetable Spring Rolls with Sesame Dipping Sauce. Served with Fresh Baked Dessert.

Global Cuisine

Entrées below served with Romaine Caesar Salad, Cheesy Focaccia Breadsticks, Parmesan, Red Pepper Flakes and Fresh Baked Dessert.

*Substitute Gluten Free Pasta for **2.00***

Italian Meatballs

Italian Beef Meatballs served with Homemade Tomato Basil Sauce over Spaghetti

GF

Parmesan

Herb Crusted Chicken OR Eggplant, Homemade Tomato Basil Sauce, Mozzarella over Spaghetti

Chicken Milanese

Crispy Garlic Pan Fried Chicken Breast topped with Fresh Arugula, Diced Tomato and Balsamic Vinegar over Pesto Pasta

GF

Pesto Chicken

Basil Pesto Bowtie Pasta with Grilled Chicken, Sautéed Mushrooms, Sundried Tomato and Shredded Parmesan

GF

Cheesy Ravioli

Sautéed Spinach, Mushrooms atop Cheese Filled Ravioli with Roasted Red Pepper Alfredo

Homemade Lasagna

Hearty Meat or Vegetarian Lasagna served with Homemade Tomato Basil Sauce and Mozzarella

(48 hours notice requested)

Global Cuisine

Entrées below served with your choice of Seasoned Black Beans or Refried Beans, choice of Spanish Rice or Cilantro Lime Rice, Hot Sauce and Fresh Baked Dessert.

*Add Housemade Guacamole **+3.00***

Y.Lo's Enchiladas

Shredded Carnitas, Chicken, Barbacoa or Veggie Enchiladas with Red Enchilada Sauce and Cheddar Jack Cheese. Served with Sour Cream, Shredded Lettuce, Diced Tomato and Onion.

GF

Cilantro Lime Chicken

Grilled Cilantro Lime Chicken with Roasted Seasonal Vegetables

GF

Mahi Filet

Citrus Grilled Mahi Mahi topped with Mango Salsa. Served with Roasted Seasonal Vegetables

GF

Stuffed Pepper

Ground Beef OR Tofu Sofritas, Fresh Corn, Roasted Red Peppers, Fresh Cilantro, Cheddar Jack Cheese and Salsa Verde Drizzle

Contact Y.Lo Epicure Catering | order@yloepicure.com | (303) 780-9888
