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Select Dietary Option

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Apply

BBQ Chicken Skewers

BBQ Chicken Skewers with Alabama White BBQ Sauce

GF

A La Carte Breakfast Add-Ons

ItFresh Fruit Display \$5.00

Bacon or Sausage \$3.50

Scrambled Eggs topped with Cheddar \$3.50

Seasoned Breakfast Potatoes \$3.00

Honey Vanilla Greek Yogurts Cups with Grapes, Fresh Berries & Granola \$4.00

GF

Adobe

Chicken Salad, Bacon, Pepper Jack, Corn, Cranberry, Ranch Dressing

Afternoon Tea Party

Deviled Egg Trio with Traditional, Truffle, and Bacon & Scallion

Mini Finger Sandwiches on Foccacia and Croissants

Prosciutto, Mozzarella, & Cantaloupe Skewers with Basil Oil

Smoked Salmon, Asparagus, and Cream Cheese Crostinis

Pomegranate & Lemon CousCous Salad with Mint

2 Pieces of Each Per Person

\$22.00

Ambitious

Grilled Chipotle Chicken, Pepper Jack, Jalapeño, Lettuce, Tomato, Onion, Cilantro Lime Mayo

Antipasto Skewers

Antipasto Skewers with Salami, Olives, Basil, & Mozzarella with Balsamic Drizzle

GF

Artichoke & Sundried Tomato Dip

Creamy Artichoke Sun Dried Tomato Dip with Crostini

Assorted Mini Cheesecakes

Backyard Picnic

Mini BBQ Riblets

Juicy Watermelon Kabobs

Mustard & Bacon Crusted Chicken Sliders with Bacon Aioli

Twice Baked Mini Potatoes with Cheddar Cheese & Scallion

Basil, Tomato, Feta, & Grilled Corn Summer Salad with Red Wine Vinaigrette

2 Pieces of Each Per Person

\$22.50

Baked Potato Bar

Large Baked Potato with Butter, Sour Cream, Shredded Cheese, Scallion, Steamed Broccoli, Chopped Grilled Chicken and Bacon Bites.

Served with Mixed Green Salad and Fresh Baked Dessert: **\$15.00 Per Person**

GF

Baked Potato Bar

Large Baked Potato with Butter, Sour Cream, Shredded Cheese, Scallion, Steamed Broccoli, Chopped Grilled Chicken and Bacon Bites.

Served with Mixed Green Salad and Fresh Baked Dessert

GF

BBQ Mini Meatballs

BBQ Mini Meatballs

GF

BBQ Pulled Pork Sliders

BBQ Pulled Pork Sliders with Tangy Coleslaw

Beef Tenderloin Sliders

Sliced Beef Tenderloin Sliders with Mixed Greens and Horseradish Cream

Beet It

Roasted Beets, Grilled Zucchini, Grilled Squash, Feta, Hummus, Lettuce, Tomato, Onion

Blue Cheese Stuffed Bacon Wrapped Dates

Blue Cheese Stuffed Bacon Wrapped Dates

GF

Bossy

Roast Beef, Cheddar, Roasted Peppers, Lettuce, Onion, Horseradish Mayo

Breakwich Lite

Breakfast Sandwich on a Bagel Thin or Sandwich Thin with Egg Whites, Baby Spinach and Turkey Bacon

\$7.50 Per Person

Breakwich Sandwich or Slider

Breakfast Sandwich on a Large Bagel, Croissant or Biscuit with Bacon, Ham or Sausage, Egg and Cheddar

\$7.25 Per Person

OR

Breakfast Mini Slider (same great breakfast sandwich just on a smaller scale!)

\$5.00 Per Person

GF

Brown Betty

Turkey, Bacon, Swiss, Cranberry Sauce

Burger Bar

Ground Turkey or Beef Patties with Buns, Bacon, Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Jalapenos, Ketchup, Yellow Mustard, Mayonnaise, Chipotle Mayo and Stone Ground Mustard

Served with House Made Potato Salad and Fresh Baked Dessert

GF

Caramel Walnut Baked Brie

Caramel Walnut Baked Brie En Croute with Fresh Berries and Grapes

Caribbean Jerk Chicken

Juicy Grilled Chicken with Island Spices served with Coconut Rice and Pineapple Slaw

*Excludes Mixed Green Salad as an Accompaniment

GF

Charcuterie Board

Charcuterie Board with Hand-Cut Cheeses & Sliced Cured Meats

served with Assorted Olives & Nuts, Fresh & Dried Fruit, Mustards, Preserves, Crackers and Toasted Crostini

GF

Cheeses with Fresh Berries, Grapes and Crackers

Domestic and Imported Cheeses with Fresh Berries, Grapes and Crackers

GF

Cheesy Ravioli

Sautéed Spinach, Mushrooms, and Cheese filled Ravioli served with Roasted Red Pepper Alfredo

Chicken & Cherry

Grilled Chicken, Parmesan, Dried Cranberry, Balsamic Vinaigrette

Chicken and Vegetable Pot Stickers

Chicken and Vegetable Pot Stickers with Sesame Dipping Sauce

Chicken Bites

Mustard & Bacon Crusted Chicken Bites served with Bacon Aioli

Chicken Curry in Fresh Cucumber Cups

Chicken Curry in Fresh Cucumber Cups

GF

Chicken Milanese

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

GF

Chicken Parmigian

Herb Crusted Chicken OR Eggplant, Ricotta Cheese, Homemade Tomato Sauce, Mozzarella over Thin Spagehetti

Chimichurri Beef

Grilled Tenderloin topped with Homemade Chimichurri served with Roasted Vegetables

GF

Chirpy

Grilled Chicken, Mozzarella, Sun-Dried Tomato, Lettuce, Tomato, Onion, Pesto Aioli

Chix Club

Grilled Chicken, Bacon, Avocado, Cheddar, Provolone, Lettuce, Tomato, Onion

Chix Dance

Chicken Salad with Grape, Apple, Scallion, Swiss, Lettuce, Dijonaise

Chix Magnet

Grilled Chicken, Provolone, Lettuce, Tomato, Onion, Pesto Aioli

Chocolate Carmel Pecan Tarts

Chocolate Covered Peanut Butter Balls

Chocolate Dipped Strawberries

Chocolate Drizzled Cream Puffs

Chocolate Mousse Tartlets

Chocolate Mousse Tartlets topped with Shaved Chocolate

Chop Chop

Turkey, Ham, Cheddar, Swiss, Ranch

Cilantro Lime Chicken

Grilled Cilantro Lime Chicken served with Roasted Vegetables and Cilantro Lime Rice

GF

Citrus Shrimp

Citrus Grilled Shrimp and Fresh Melon served over Orzo

Classic Bruschetta

Classic Bruschetta with Fresh Basil, Balsamic Vinegar and Toasted Crostini

Classic Cinnamon Raisin Oats

Cinnamon Raisin Rolled Oats with Milk, Brown Sugar, and Fresh Berries

\$6.50 Per Person

Classic French Toast

Vanilla and Cinnamon Battered Country French Bread served with Butter, Maple Syrup and Seasonal Fresh Fruit

\$10.00 Per Person

Stuff your French Toast with either Nutella OR Cinnamon Cream Cheese

\$12.00 Per Person

Classic Taco Bar

Shredded Chicken or Ground Beef Taco Bar with Crunchy Corn and Soft Flour Tortillas, Sour Cream, Salsa, Shredded Lettuce, Diced Tomatoes, Onions and Cheddar Jack Cheese served with Spanish Rice and Refried Beans

Coconut Crusted Shrimp

Coconut Crusted Shrimp with Sweet Orange Dipping Sauce

Coffee Service

Coffee by the Gallon, Condiments, Cups and Flavored Syrup

\$30.00 Per Gallon

Country Style

Warm Biscuits and Southern Sausage Gravy served with Seasonal Fresh Fruit and Hot Sauce

\$10.00 Per Person

Crab & Cream Cheese Wontons

Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce

Creamy Italian Sausage Stuffed Button Mushrooms

Creamy Italian Sausage Stuffed Button Mushrooms

GF

Cucumber Cups Filled with Cheese and Smoked Salmon

Cucumber Cups filled with Herbed Boursin Cheese and topped with Smoked Salmon and Capers

GF

Cupcake Dessert Bar

Choice of Chocolate, Yellow, White or Red Velvet Cupcakes with Frosting and **Five** Toppings:

Reese's Pieces, Crushed Oreos, M&Ms, Shaved Coconut, Chocolate Chips, Peanut Butter Chips, Chopped Nuts, Crushed Toffee, Crushed Peppermint, Cinnamon Candies and Rainbow Sprinkles

Cupcakes

Availability Varies - Add \$1.00 Per Order

Dark Chocolate and Cherry Crumble

Dark Chocolate and Cherry Crumble

Deep Blue Sea

Grilled Tarragon Salmon Filet and Sauteed Green Beans served with Seasoned Rice

GF

Delightful

Ham, Turkey, Cheddar, Lettuce, Tomato, Onion, Garlic Aioli

Dessert Puff Cups

Brie, Caramel, Walnut and Apple Puff Cups

Edamame Potstickers

with Sesame Dipping Sauce

GF

El Carne Peppers

Green Bell Peppers stuffed with Steak Tenderloin, Jack Cheese, Corn & Black Bean Relish, Chipotle Drizzle

GF

Energetic

Albacore Tuna Salad, Swiss, Lettuce, Tomato, Onion

English Lemon Curd Tartlets

Executive Continental

Assorted Pastries, Seasonal Fresh Fruit, Hard Boiled Eggs and Yogurt, Berry and Granola Cups

\$14.00 Per Person

Executive Meeting Package

Hot Breakfast

Your Choice of Quiche, Breakfast Burrito or French Toast with Breakfast Meat, Seasonal Fresh Fruit, Assorted Pastries and Freshly Brewed Coffee

Hot Lunch Buffet

Choose from ONE of the following Hot Buffets:

- a)** Chicken and Beef Soft Taco Bar with Onions, Lettuce, Tomato, Salsa, Sour Cream, Spanish Rice, Beans and Fresh Baked Dessert
 - b)** Basil Pesto Pasta with Grilled Chicken, Sauteed Mushrooms, Sundried Tomato and Shredded Parmesan served with Romaine Caesar Salad, Focaccia Breadsticks and Fresh Baked Dessert
 - c)** Honey Mustard Roasted Chicken with Fresh Green Beans served over Seasoned Rice with Mixed Green Salad, Rolls with Butter and Fresh Baked Dessert
 - d)** Penne Pasta Bake with Roasted Chicken OR Italian Sausage, Artichokes, Sun Dried Tomatoes, Mozzarella, and Homemade Tomato Sauce served with Romaine Caesar Salad, Focaccia Breadsticks, Shredded Parmesan and Fresh Baked Dessert
-

Executive PM Break

Gourmet Cheese Display with Berries, Grapes and Crackers

Y.Lo Epicure's Beautiful Fresh Vegetable Crudités with Creamy Herb Dip

\$39.50 Per Person

Fajita Bar

Grilled Steak, Chicken or Shrimp, Sautéed Onions and Peppers, Tortillas, Sour Cream, Salsa, Shredded Lettuce, Tomato and Cheddar Jack Cheese served with Spanish Rice and Refried Beans

GF

Falafel Balls

Falafel Balls with Edamame Hummus (Vegan)

GF

Farmer's Tan

Chicken Salad, Bacon, Swiss, Corn, Celery, Lettuce, Tomato, Onion, Garlic Aioli

Flatbread Pizza

Pepperoni & Mushroom or Margherita Flatbread Pizza with Tomato Basil Sauce and Mozzarella served with Romaine Caesar Salad, Cheesy Focaccia Breadsticks and Fresh Baked Dessert

\$14.00 Per Person

Flavored Water - By The Can (San Pellegrino or La Croix)

San Pellegrino or La Croix Flavored Beverages

\$3.00 Per Can

Fresh Baked Cookies

Fresh Fruit Salad

Fried Italian Chicken Tender

Fried Italian Chicken Tender with Panko served with Marinara Sauce

Frosted Carrot Cake

Add \$1.00 Per Order

Full Nelson

Steak, Provolone, Sautéed Onion, Lettuce, Tomato, Horseradish Mayo

Grecian

Grilled Chicken, Feta, Peppers, Black Olives, Balsamic Vinaigrette

Green Chile Pork

Grilled Pork Loin topped with our Special Pork Green Chile served with Sour Cream and Cheddar Jack Cheese

Grilled Cheese Bites with Tomato Soup Shots

Grilled Cheese Bites with Roasted Red Pepper Tomato Soup Shots

Grilled Herb Lamb Chops

Grilled Herb Lamb Chops with Cranberry Chutney

GF

Grilled Salmon

Grilled Salmon, Sesame Vinaigrette

Grilled Tenderloin Bites

Marinated and Grilled Tenderloin Bites Wrapped in Prosciutto

GF

Ground Beef Sliders

Ground Beef Sliders with Caramelized Onions

served with Ketchup & Mustard (add cheese for .50)

Health Nut

Avocado, Feta, Cucumber, Roasted Peppers, Pickled Onion, Lettuce, Tomato, Hummus

Homemade Cannolis

Homemade Cannolis dipped in Chocolate (Large or Small)

Homemade Lasagna

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

Please allow a 48 hours notice

Honey Mustard Roasted Chicken

Honey Mustard Roasted Chicken with Sauteed Green Beans served with Garlic Roasted Potatoes

GF

Horseradish Coleslaw

Hot Breakfast

Your choice of Quiche, Breakfast Burrito or Pancakes with Breakfast Meat, Seasonal Fresh Fruit, Assorted Pastries and Freshly Brewed Coffee: **\$35.99**

Serves: XX

Need additional beverages with your Meeting Package? Just let us know and we can add them for you.

Hot Tea Service

Hot Tea by the Gallon with Assorted Teas, Honey, Condiments, Cups

\$25.00 Per Gallon

Hummus with Pita Crisps

Roasted Red Pepper Hummus with Pita Crisps

Ice Water Service

Ice Water by the Gallon (includes cups and ice)

\$12.00 Per Gallon

Iced Tea - By The Bottle

Bottled Iced Tea - Lemon Sweetened OR Unsweetened - 16oz

\$3.00 Per Bottle

Iced Tea Service

Iced Tea - Sweet **OR** Unsweetened by the gallon (includes cups and ice)

\$15.00 Per Gallon

Indian Indulgence

Mini Samosas with Spiced Potato & Pea Filling with Cilantro Lime Sour Cream

Masala Grilled Chicken Wings

Lemon Garlic Shrimp Skewers with a Spicy Cocktail Sauce

Chicken Curry in Fresh Cucumber Cups

Toasted Pita Triangles with Roasted Red Pepper Hummus, Edamame Hummus & Baba Ganoush

2 Pieces of Each Per Person

\$22.50

Infused Spa Water Service

Spa Water (Citrus Infused or Cucumber Mint) by the gallon (includes cups and ice)

\$15.00 Per Gallon

Intellectual

Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Pesto Aioli

Island Luau

Crispy Pork & Veggie Spring Rolls

Caribbean Jerk Chicken Sliders with Island Slaw

Grilled Spam & Pineapple Skewers

Coconut Shrimp with Sweet Orange Dipping Sauce

Tortilla Chips with a Mango-Jalapeno Salsa

2 Pieces of Each Per Person

\$22.50

Italian Meatballs

Italian Meatballs served with Homemade Tomato Sauce over Spaghetti

GF

Italian Parfaits

Italian Parfaits with Hazelnut Mousse, Crushed Biscotti and Fresh Berries

Italian Rosemary Chicken

Garlic Rosemary Chicken served with Sauteed Green Beans and Garlic Roasted Potatoes

GF

Italian Sausage & Peppers

Italian Sausage, Peppers and Onions over Penne Pasta served with Spicy Homemade Tomato Sauce

GF

Italiano Fantastico

Toasted Ravioli with Pesto Aioli Dip

Creamy Italian Sausage Stuffed Button Mushrooms

Roasted Artichoke and Fennel Dip with Toasted Crostini

Fried Italian Chicken Tender with Panko served with Marinara Sauce

Antipasto Skewers with Salami, Olives, Basil, & Mozzarella with Balsamic Drizzle

2 Pieces of Each Per Person

\$19.50

Jazzy

Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Pesto Aioli

Juice - By The Bottle

Bottled Juice - Orange and Other Assorted Flavors - 10oz

\$2.25 Per Bottle

Jumbo Shrimp Cocktail

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce

GF

Latin Suave

Brazilian Chicken Empanadas with Dried Cranberries and Apricots served with Cilantro Lime Sour Cream

Braised Peruvian Short Ribs

Crispy Tortillas Bowls Filled with Citrus Shrimp and Guacamole

Seasonal Vegetables topped with Chimichurri

\$21.50

Le Petite Francais

Grilled Herb Lamb Chops with Cranberry Chutney

Caramel Walnut Baked Brie En Croute with Assorted Crackers and Fresh Berries

Cordon Bleu Chicken Salad on Mini Croissants

Boursette Stuffed Button Mushrooms

Fresh Vegetable Crudités with Creamy Spinach Dip

2 Pieces of Each Per Person

\$23.00

Lemon Bars

Lemon Garlic Shrimp Skewers

Lemon Garlic Shrimp Skewers

GF

Lemon Orzo Salad

Add \$1.00 Per Order

Lemonade - By The Can

Canned Lemonade - 12oz

\$2.50 Per Can

Lemonade Service

Lemonade by the gallon (includes cups and ice)

\$15.00 Per Gallon

Lemony Chicken

Tender Grilled Chicken topped with White Wine Lemon Artichoke & Caper Sauce served with Pan Roasted Brussels Sprouts and Rice Pilaf

Lettuce Wraps

Chicken and Pork Lettuce Wraps with Chopped Carrots, Water Chestnuts, Zucchini, Onion, Peppers, Bean Sprouts, Peanuts, Thai Chili Sauce, Sesame Sauce and Soy Sauce Packets

Served with Fried Rice and Fresh Baked Dessert

GF

Let's Brunch

Extraordinary Fresh Vegetable Crudite with Creamy Herb Dip

Fresh Seasonal Fruit Kabobs with Yogurt Dipping Sauce

Mini Monte Cristo Sliders with Chipotle-Berry Chutney

Maple Fried Chicken & Waffle Bites with Maple Syrup

Sweet Potato and Crispy Kale Hash

Crab-Stuffed Deviled Eggs

2 Pieces of Each Per Person

\$26.00

Lite Continental

Assorted Pastries and Seasonal Fresh Fruit

\$8.00 Per Person

Lox Platter

Assorted Large Bagels served with Cucumber Slices, Tomatoes, Red Onion, Smoked Salmon, Capers, Flavored and Plain Cream Cheese, Butter and Preserves

\$12.50 Per Person

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

Mahi Filet

Citrus Grilled Mahi Mahi topped with Pico De Gallo served with Roasted Vegetables and Cilantro Lime Rice

Make Your Own Burrito Bar

Eggs, Sausage, Salsa, Sour Cream, Jalapeños and Jack Cheese and Flour Tortillas

\$10.50 Per Person

Spice things up with Chorizo or Bacon instead of Sausage: **+\$1.00 Per Person**

GF

Mandarin Chicken

Sweet Orange Marinated Chicken with Snow Peas, Bell Peppers and Mushrooms served with Seasoned Rice

GF

Manicotti

Sweet Sausage Stuffed Manicotti with Homemade Tomato Sauce

OR

Ricotta, Portobello, Sundried Tomato and Spinach Stuffed Manicotti with Pesto Cream Sauce

Maple Fried Chicken and Waffle Bites

Maple Fried Chicken and Waffle Bites

Marinated Mozzarella Skewers

Cherry Tomato and Basil Wrapped Mozzarella Skewers with Balsamic Drizzle

GF

Marsala de Pollo

Lightly Dusted Chicken, Homemade Marsala Wine Sauce and Mushrooms served over Angel Hair Pasta

Mary & Jo

Tuna Salad, Swiss, Ranch Dressing

Maxima

Turkey, Roast Beef, Pepper Jack, Swiss, Lettuce, Tomato, Onion, Chipotle Mayo

Mediterranean Chicken Skewers

Grilled Mediterranean Chicken Skewers with Peppers, Onions and Tzatziki Dipping Sauce

GF

Mediterranean Marinated Shrimp Skewers

Mediterranean Marinated Shrimp Skewers with Peppers and Onions

GF

Mediterranean Pita Bar

Roasted Lamb Slices, Grilled Chicken with Warm Falafel, Pita Bread, Vegetable Salad (chopped cucumber and tomato), Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce

Served with Curried Rice and Fresh Baked Dessert

Mediterranean Stuffed Chicken

Spinach and Feta Stuffed Chicken Breast and Herbed Feta Cream Sauce served with Garlic Mashed Potatoes

GF

Mediterranean Vegetable Skewers

Grilled Mediterranean Vegetable Skewers

GF

Mellow

Portobello, Cheddar, Swiss, Provolone, Tomato, Pesto Aioli

Mexican Fiesta

Crispy Tortilla Chips with Dip Trio of Queso, Black Bean & Corn Salsa, and Homemade Guacamole

Carnitas Taquitos with Cilantro Lime Sour Cream

Jalapeno-Cheddar Cornbread Beef Pies with Authentic Red Chile Sauce

Tri-Colored Sweet Peppers Stuffed with Green Chile Cream Cheese

2 Pieces of Each Per Person

\$18.00

Mini Beef Wellington

Mini Beef Wellington with Horseradish Cream

Mini Chicken Egg Rolls

Mini Chicken Egg Rolls with Sesame Dipping Sauce

Mini Crab Cakes Rolled in Panko

Mini Crab Cakes Rolled in Panko with Cilantro, Sweet Corn and Red Pepper with Remoulade

Mini Crispy Tortilla Bowls

Mini Crispy Tortilla Bowls Filled with Salad Shrimp and Homemade Guacamole

GF

Mini Éclairs

Mini Fried Cheese Bites

Mini Fried Cheese Bites with Marinara Shooters

GF

Mini Samosas

Mini Samosas with Spiced Potato & Pea Filling with Cilantro Lime Sour Cream

Mini Veggie Tarts with Ricotta

Mini Veggie Tarts with Ricotta, Roasted Tear Drop Tomatoes, Asparagus and Swiss

Mini Wedge Salad Bacon Cups

Mini Wedge Salad Bacon Cups with Blue Cheese Crumbles and Ranch Dressing

GF

Mixed Green Salad

Add \$1.00 Per Order

Nacho Bar Heaven

Crispy Tortilla Chips, Beef Chili Roja, Sliced Jalapeños, Tomato, Refried Beans, Cheese and Black Olives (Spanish Rice available upon request)

Orange Juice Service

Orange Juice by the gallon (includes cups)

\$20.00 Per Person

Pasta Bar

Your choice of

Two Pastas: *Spaghetti, Thin Spagehetti, Fettuccini, Bowtie, Penne, Cheese Tortellini*

Two Sauces: *Marinara, Classic Alfredo, Bolognese, Pesto Cream, Roasted Red Pepper Alfredo*

Protein/Veggie Options: *Roasted Mixed Vegetables, Grilled Chicken, Meatballs, Italian Sausage, Grilled Shrimp*

Served with Romaine Caesar Salad, Focaccia Breadsticks, Shredded Parmesan, Red Pepper Flakes and Fresh Baked Dessert

GF

Pasta Primavera

Chicken, Steak or Shrimp, Spaghetti, Fresh Vegetables and Fresh Herbs topped with Homemade Tomato Sauce and Parmesan Cheese

GF

Pasta Salad

Peanut Butter Chocolate Chip Bars

Pear Salsa Pork

Savory Pork Tenderloin with Warm Pear Salsa and Crunchy Walnuts served with Garlic Roasted Potatoes

Penne Pasta Bake

Roasted Chicken OR Italian Sausage, Artichokes, Spinach, Mozzarella, Penne and Homemade Tomato Sauce

Perrier - By The Bottle

Perrier Sparkling Mineral Water - 11oz

\$3.00 Per Bottle

Pesto Chicken

Basil Pesto Bowite Pasta with Grilled Chicken, Sauteed Mushrooms, Sundried Tomato and Parmesan

GF

Pesto Wontons

Creamy Artichoke Sun Dried Tomato Pesto Wontons

Picadilly Peppers

Peppers stuffed with Quinoa, Black Beans, Spinach and Mozzarella

GF

Piquitta Picatta

Tender Chicken, Parsley Lemon Sauce, Shallots and Capers served over Angel Hair Pasta

Pork Egg Rolls

Pork Egg Rolls with Sesame Dipping Sauce

Portobello Medley

Portobello, Artichoke, Goat Cheese, Roasted Peppers, Balsamic Vinaigrette

Potato Salad

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Asparagus

GF

Prosciutto, Cantaloupe & Mozzarella Skewers

Prosciutto, Cantaloupe and Mozzarella Skewers served with Basil Oil ≈

GF

Prosciutto, Fig and Brie Skewers

Prosciutto, Fig and Brie Skewers with Balsamic Glaze

GF

Quiche

Choose from: Chef's Quiche of the Month (just ask us!), Lorraine (Bacon, Onion, Cheddar), Veggie (Assorted Seasonal Veggies), OR Y. Lo Breakfast Quiche (Ham, Goat Cheese, Roasted Red Pepper) served with Seasonal Fresh Fruit

\$12.00 Per Person

GF

Ragin' Cajun

Smoked Kielbasa Sausage Ettoufee

Blackened Shrimp Skewers

Mini Crispy Shells filled with Black-Eyed Pea Salsa

Fried Hush Puppies with Spicy Remoulade

Fluffy Beignets with Powdered Sugar

2 Pieces of Each Per Person

\$20.00

Raspberry Mousse Tartlets

Roasted Artichoke and Spinach Dip

Roasted Artichoke and Spinach Dip with Toasted Crostini

Roasted Red Pepper Alfredo

Grilled Lemon Herb Chicken and Roasted Red Pepper Alfredo served over Penne Pasta

GF

Salmon Lover

Smoked Salmon, Goat Cheese, Artichoke, Caper, Lettuce, Tomato, Onion, Pesto Aioli

Santa Maria Steak

Grilled Tenderloin topped with Bacon Onion Jam - served with Roasted Cauliflower & Carrots and Potatoes Gratin

Sautéed Garlic Shrimp

Sautéed Shrimp and Fresh Vegetables served over Fettuccine with Pesto Cream Sauce

GF

Scrambles

Choose from: Denver (Ham, Onion, Green Pepper, Cheddar), Veggie (Mushroom, Spinach, Tomato, Feta), OR Mexi (Chorizo, Green Chile, Tomato, Cheddar) served with Seasoned Breakfast Potatoes

\$10.50 Per Person

GF

Seasonal Fresh Fruit Skewers

Seasonal Fresh Fruit Skewers (Vegan)

GF

Seasonal Sparkling Punch

Seasonal Sparkling Punch by the Gallon (includes cups and ice)

\$20.00 Per Gallon

Shish Kabob

Mediterranean Marinated Chicken, Steak or Shrimp with Fresh Vegetables served with Seasoned Rice

Top Seller

GF

Shrimp Ceviche Mini Cucumber Cups

Shrimp Ceviche Mini Cucumber Cups

GF

Shrimp Ceviche Mini Lettuce Wraps

Shrimp Ceviche Mini Lettuce Wraps

GF

Signature Meeting Package

Continental Breakfast

Assorted Pastries, Hard Boiled Eggs, Seasonal Fresh Fruit and Freshly Brewed Coffee

Signature Boxed Lunch or Lunch Platter

[Assorted Signature Focaccia Sandwiches or Wraps](#) [1], One Homemade Side, Bowl of Chips and Fresh-Baked Dessert

PM Break

Delicious Homemade Snack Mix and Rosemary Pinwheels

\$28.50 Per Person

Slider Bar

Mini Ground Beef Patties, BBQ Pulled Pork and Fried Chicken (two 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

Smoked Gouda & Beer Cheese Dip

Smoked Gouda & Beer Cheese Dip with Mini Soft Pretzel Bites

Smoked Keilbasa Sausage & Mini Potato Skewer

Smoked Keilbasa Sausage and Mini Potato Skewer

GF

Smoked Salmon

Smoked Salmon, Goat Cheese, Artichoke, Capers, Pesto Aioli

Smoked Salmon Rosettes

Smoked Salmon Rosettes on Rye with Dill Cream Cheese & Capers

Smoked Salmon Wrapped Asparagus

Smoked Salmon Wrapped Asparagus

GF

Smoked Trout with Lemon-Dill Aioli

Smoked Trout with Lemon-Dill Aioli on Toasted Crostini

Soda - By The Can

Canned Soda (Coke and Pepsi Products) - 12oz

\$2.00 Per Can

Soup's On

Homemade Signature Soups Include:

Minestrone (vegan), Loaded Baked Potato, Chicken Tortilla with Tortilla Strips and Roasted Red Pepper Tomato with Herbed Croutons

Served with Deli Sandwiches on Mini Rolls OR Mixed Green Salad and Fresh Baked Dessert: **\$15.00 Per Person**

(10 person minimum for each soup option ordered)

GF

Spiced Apple Cake

Warm Spiced Apple Cake

Spiced Apple Cake

Add \$1.00 Per Order

Spiced Carrot Cake

Spiced Carrot Cake with Cream Cheese Frosting

Spinach & Feta Wrapped in Puff Pastry

Spinach and Feta wrapped in Puff Pastry with Tzatziki Dipping Sauce

Squash Bites

Parmesan Crusted Squash Bites with Fresh Basil and Cherry Tomato

St. Croix

Roast Beef, Cheddar, Roasted Peppers, Horseradish Cream

Stallion

Ham, Salami, Pepperoni, Provolone, Roasted Peppers, Lettuce, Tomato, Onion, Italian Dressing

Steak Merlot

Grilled Tenderloin with a Merlot Mushroom Reduction served with Grilled Asparagus and Garlic Mashed Potatoes

GF

Street Taco Bar

Shredded Chicken, Spiced Barbacoa, Pork Carnitas, Citrus Grilled Mahi Mahi or Grilled Shrimp with Shredded Cabbage, Salsa Verde, Fresh Radish, Queso Fresco and Diced Onion

Served with Warm Corn Tortillas, Lime Cilantro Rice, Seasoned Black Beans Hot Sauce and Fresh Baked Dessert

Top Seller

GF

Stuffed Button Mushrooms

Creamy Boursin Stuffed Button Mushrooms

GF

Stuffed Cucumber Cups

Cucumber Cups filled with Herbed Boursin Cheese

GF

Stuffed Parmesan Cups

Parmesan Cups Filled with Mini Caesar Salad

GF

S'mores Dessert Bar

Honey and Cinnamon Graham Crackers with Hot Marshmallow Crème accompanied by Hershey's Chocolate Bars, Chocolate Covered Cherries and Reese's Peanut Butter Cups

Take The Steak

Grilled Steak, Feta, Portobello, Balsamic Vinaigrette

Taquitos

Taquitos (Barbacoa, Chicken or Pork) with Cilantro Lime Sour Cream

Teriyaki Pork

Teriyaki Glazed Pork Tenderloin with Oriental Vegetables and Brown Rice

GF

Teriyaki Tenderloin Skewers

Teriyaki Tenderloin and Grilled Pineapple Skewers

GF

Teriyaki Tofu & Grilled Pineapple Skewers

Teriyaki Tofu and Grilled Pineapple Skewers (Vegan)

GF

Thai Chicken Satay

Thai Chicken Satay with Peanut Dipping Sauce

GF

The Home Run

Scrambled Eggs topped with Cheddar Cheese, Bacon, Jumbo Sausage Links, Seasoned Breakfast Potatoes, Assorted Pastries and Seasonal Fresh Fruit

\$17.50 Per Person

GF

The Improv Cobb

Grilled Chicken, Bacon, Feta, Egg, Avocado, Ranch Dressing

The Mellow Portobello

Marinated Portobellos stuffed with Spinach, Seasoned Croutons, Roasted Red Peppers, Sun Dried Tomatoes and Feta served with Rice Pilaf

GF

The Pancake Plate

Blueberry, Banana or Plain with Maple Syrup and Seasonal Fresh Fruit

\$7.99 Per Person

Add Bacon or Sausage: **+\$2.50 Per Person**

Toasted Ravioli

Toasted Ravioli with Pesto Dipping Sauce

Tomatillo Shrimp

Zesty Seasoned Shrimp topped with Fresh Tomatillo Sauce

Tortellini Pasta Salad

Add \$1.00 Per Order

Tortilla Chips With Queso, Salsa & Guacamole

Crispy Tortillas with Dip Trio of Queso, Black Bean & Corn Salsa and Guacamole

GF

Tri-Colored Sweet Peppers

Tri-Colored Sweet Peppers Stuffed with Green Chili Cream Cheese

GF

Triple Chocolate Brownie Bites

Triple Chocolate Brownies

Turkey Swiss

Turkey, Swiss, Lettuce, Tomato, Onion, Garlic Aioli

Twice Baked Mini Potatoes

Twice Baked Mini Potatoes with Cheddar, Scallion & Honey Cured Bacon Bites

GF

Veg Out

Portobello, Artichoke, Goat Cheese, Roasted Peppers, Lettuce, Tomato, Pesto Aioli

Vegetable Crudités with Creamy Herb Dip

Extraordinary Fresh Vegetable Crudités with Creamy Herb Dip

GF

Veggie Egg Rolls

Veggie Egg Rolls with Sesame Dipping Sauce

Warm Apple Crisp

Warm Apple Crisp with Homemade Whipped Cream

Water - By The Bottle

Bottled Water - 16oz

\$2.00 Per Bottle

White Chocolate & Apricot Baked Brie En Croute

White Chocolate and Apricot Baked Brie En Croute with Fresh Grapes and Berries

White Chocolate and Apricot Baked Brie

White Chocolate and Apricot Baked Brie En Croute with Grapes and Fresh Berries

Whoopie Pies

Whoopie Pies (Choose Between Large or Mini)

Wild Child

Beet Risotto with Wild Mushrooms and Spinach

Y Not Caesar

Grilled Chicken, Parmesan, Caesar Dressing

Y.Lo BBQ

Choose from Two (2) Meats (Beef Brisket, Chicken Breast, Chicken Legs/Thighs, Turkey Breast, Pulled Pork) with Maple Bacon Baked Beans and Homemade Mac N Cheese

Y.Lo Breakfast Burritos

Sausage, Bacon or Potato, Eggs, Salsa, Sour Cream, Jalapeños and Jack Cheese all wrapped in a Flour Tortilla (Chorizo 1.00 extra)

\$7.25 Per Person

Top Seller

GF

Y.Lo Chicken

Grilled Chicken, Mandarin, Crispy Noodles, Peanuts, Sesame Vinaigrette

Y.Lo Club

Ham, Turkey, Bacon, Swiss, Cheddar, Roasted Peppers, Lettuce, Tomato, Onion, Garlic Aioli

Y.Lo Denver Deli Platter

Choice of 3 Meats, 2 Cheeses, Onion, Lettuce, Tomato, Assorted Breads, Assorted Condiments, One Homemade Side, Bowl of Chips and Fresh Baked Dessert: **\$13.50 Per Person**

Substitute another Homemade Side instead of Chips: **\$2.00 Extra Per Order**

GF

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: **\$15.00 Per Person**

Substitute Grilled Steak for only 2.00 extra OR add additional Veggie options for 1.00 extra; Meat options: 2.00 extra

GF

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: **\$15.00 Per Person**

Substitute Grilled Steak for only 2.00 extra OR add additional Veggie options for 1.00 extra; Meat options: 2.00 extra

GF

Y.Lo's Enchiladas

Shredded Carnitas, Chicken, Barbacoa OR Veggie Enchiladas with Red Enchilada Sauce topped with Cheese served with Sour Cream, Shredded Lettuce, Diced Tomatoes, Onions, Spanish Rice and Refried Beans

GF

Ice Cream Sundae Bar

Choice of Ice Cream Flavor(s) with Cherries, Chocolate Syrup, Whipped Cream and Five Toppings:

Reese's Pieces, Crushed Oreos, M&Ms, Shaved Coconut, Chocolate Chips, Peanut Butter Chips, Chopped Nuts, Crushed Toffee, Crushed Peppermint, Cinnamon Candies and Rainbow Sprinkles

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