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Apply

BBQ Chicken Skewers

BBQ Chicken Skewers with Alabama White BBQ Sauce

GF

A La Carte Breakfast Items

Housemade Veggie Green Chile **2.00**

Bacon or Sausage **3.25**

Seasoned Breakfast Potatoes or Shredded Hash Browns **3.25**

Scrambled Eggs topped with Cheddar Cheese **4.00**

Honey Vanilla Greek Yogurt Cups with Grapes, Fresh Berries and Granola **4.00**

Fresh Fruit Display **5.50**

Frittata Bites **6.00**

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 Focaccia 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 Chicken, Pepper Jack, Jalapeño, Lettuce, Tomato, Onion, Chipotle Mayo

Antipasto Skewers

with Salami, Olives, Cherry Tomato, Basil, & Mozzarella with Balsamic Drizzle

GF

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.

Assorted Mini Cheesecakes Bites

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

Bacon Wrapped Dates

Stuffed with Cave-Aged Blue Cheese

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: **\$15.00 Per Person**

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

Balsamic Chicken

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

Beef and Broccoli

Sautéed Tender Beef and Broccoli with Traditional Garlic Brown Sauce and White Rice

Beef Mini Meatballs

Tossed in Sweet BBQ Sauce, House Made Marinara or Tangy Teriyaki Glaze

GF

Beet It

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

Beet It

Roasted Red Beets, Goat Cheese, Walnuts, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette

Bloody Mary Shrimp Cocktail

with Olive, Celery and Pickle Garnish

Bossy

Roast Beef, Cheddar, Lettuce, Tomato, Onion, Horseradish Mayo

Bottled Ice Tea

*(Lemon Sweetened or Unsweetened) **3.50***

Bottled Juice

2.75

Bottled Water

2.50

Breakfast Quiche

Lorraine *Bacon, Onion, Cheddar*

Veggie *Assorted Seasonal Veggies*

Y. Lo *Ham, Goat Cheese, Roasted Red Pepper,*

All Served with Fresh Fruit

\$12.75 Per Person

GF

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

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

\$7.75 Per Person

GF

Brown Betty

Turkey, Bacon, Swiss, Cranberry Sauce

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

Canned Lemonade

3.00

Canned Soda

2.50

Caprese Sliders

with Fresh Mozzarella, Sliced Heirloom Tomato, Basil Leaf and Balsamic Drizzle

Caramel Apple Puffs

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 w/ Hand-Cut Cheeses & Sliced Cured Meats

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

GF

Cheesy Ravioli

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

Cherry Tomato & Basil Wrapped Fresh Mozzarella Skewers

with Balsamic Drizzle

GF

Chicken & Cherry

Grilled Chicken, Parmesan, Dried Cherries, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette

Chicken and Waffles

Hand-Breaded Chicken Tenders and House Made Belgian Waffles with Butter and Maple Syrup Served with Scrambled Eggs Topped with Cheddar Cheese

\$18.00 Per Person

Chicken Milanese

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

GF

Chicken Stir Fry

Sliced Chicken Breast and Sautéed Assorted Fresh Vegetables with White Rice in a Teriyaki Glaze

Chimichurri Beef

Grilled Tenderloin topped with Homemade Chimichurri served with Roasted Vegetables

GF

Chimichurri Steak Skewers

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, Tomato, Onion, 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, Cucumber, Onion, Tomato, Croutons, Ranch

Cilantro Lime Chicken

Grilled Cilantro Lime Chicken with Roasted Seasonal Vegetables

GF

Cilantro Lime Chicken Skewers

with Peppers & Onions

GF

Citrus Shrimp

Citrus Grilled Shrimp and Fresh Melon served over Orzo

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 French Bread with Butter, Maple Syrup and Seasonal Fresh Fruit

\$10.50 Per Person

Stuff your French Toast with Nutella Spread or Cherry Cream Cheese

\$13.25 Per Person

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

Coconut Crusted Shrimp

with Sweet Thai Chili Sauce

Coffee Service

(Regular & Decaf) Condiments, Cups, Flavored Syrup **35.00**

Continental Breakfast

Lite *Pastries and Seasonal Fresh Fruit*

Executive *ADD Hard Boiled Eggs and Yogurt, Berry & Granola*

\$8.50/15.00 Per Person

Crab and Cream Cheese Golden Wontons

with Sweet and Sour Sauce

GF

Crab Salad

filled Phyllo Cups

Creamy Artichoke Sun Dried Tomato

filled Phyllo Cups

Crispy Chicken Wings

with Sweet BBQ, Mild Buffalo, Ranch & Blue Cheese Dressing

GF

Crispy Tortilla Chips with Dip Trio

of Queso, Salsa Roja and Guacamole

Crispy Veggie Spring Rolls

with Sesame Dipping Sauce

Cucumber Cups

filled with Herbed Boursin Cheese

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 Lemon Tarragon Salmon Filet

GF

Delightful

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

Dessert Puff Cups

Brie, Caramel, Walnut and Apple Puff Cups

Domestic and Imported Hand Cut Cheeses

with Fresh Berries, Grapes and Crackers

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

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

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

Farmer's Tan

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

French Onion Soup Bites

with Caramelized Onion and Gruyere topped with Scallion

Fresh Baked Cookies

Fresh Fruit Salad

Fresh Vegetable Crudités

with Creamy Herb Dip

GF

Fried Italian Chicken Tender

Fried Italian Chicken Tender with Panko served with Marinara Sauce

Frittata Bites

Southwest Veggie, Greek or Chipotle Bacon

*All Served with Fresh Fruit (Sub Egg Whites **+2.00**)*

\$11.50 Per Person

Frosted Carrot Cake

Add \$1.00 Per Order

Full Nelson

Steak, Provolone, Sautéed Onion, Roasted Red Peppers, Lettuce, Horseradish Mayo

Grecian

Grilled Chicken, Feta, Peppers, Black Olives, Cucumber, Onion, Tomato, Croutons, 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 Roasted Red Pepper Tomato Soup Shots (Passed Item Only)

Grilled Salmon

Grilled Salmon, Sesame Vinaigrette

Hazelnut Phyllo Bites topped with Fresh Berries

Health Nut

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

Herb Grilled Lamb Lollipops

with Mint Yogurt Sauce

GF

Herbed Boursin Cheese & Smoked Salmon

with Fresh Lemon, Capers atop a Grilled Crostini

Homemade Chocolate Dipped Cannolis

(Regular or Mini)

Homemade Lasagna

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

(48 hours notice requested)

Honey Mustard Roasted Chicken

Roasted Chicken topped with Sweet and Savory Honey Mustard Sauce

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

Assorted Teas, Honey, Condiments, Cups **30.00**

House Made Chicken Salad

with Scallion Grapes and Apples in Fresh Cucumber Cups OR on a Mini Croissant

GF

Housemade Fudge Squares

Hummus Platter

with Classic, Roasted Red Pepper and Edamame Hummus, Assorted Olives, Fresh Vegetables, Pita Triangles and Falafel

Ice Water Service

includes cups and ice **15.00**

Iced Tea Service

(Unsweetened or Lemon Sweetened) includes, sweeteners, cups and ice **18.00**

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

Intellectual

Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Lettuce, Tomato, Onion, 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 Crusted Cheese Ravioli

with Marinara Dipping Sauce

Italian Meatballs

Italian Beef Meatballs served with Homemade Tomato Basil Sauce over Spaghetti

GF

Italian Parfaits

with Decadent Mousse, Crushed Biscotti and Fresh Berries

Italian Rosemary Chicken

Garlic Rosemary Grilled Chicken Breast

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, Cucumber, Onion, Tomato, Pesto Aioli

La Croix or San Pellegrino

(Assorted Flavors) 3.50

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

with Tangy Aioli

Lemon Orzo Salad

Add \$1.00 Per Order

Lemonade Service

includes cups and ice **18.00**

Lemony Chicken

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

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

Lox Platter

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

\$13.25 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.

Macaroni & Cheese Bites

(Bacon or Green Chile) with Ranch Dipping Sauce

Mahi Filet

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

GF

Mandarin Chicken

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

GF

Marsala de Pollo

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

Mary & Jo

Tuna Salad, Swiss, Cucumber, Onion, Tomato, Croutons, Ranch Dressing

Maxima

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

Mediterranean Chicken

Grilled Chicken Breast topped with Spinach and Herbed Feta Cream Sauce

GF

Mediterranean Grilled Vegetable Skewers

(Vegan)

GF

Mediterranean Marinated Shrimp Skewers

Mediterranean Marinated Shrimp Skewers with Peppers and Onions

GF

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

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

Mexican Street Corn Dip

Topped with Queso Fresco and Served with Tortilla Chips

GF

Mini Beef Wellington

with Mushroom Duxelles and Horseradish Cream

Mini Chicken Egg Rolls

Mini Chicken Egg Rolls with Sesame Dipping Sauce

Mini Chile Rellenos

Mini Crispy Tortilla Bowls

filled with Mango Salsa and topped with Citrus Shrimp

Mini Éclairs

Mini Fried Cheese Bites

Mini Fried Cheese Bites with Marinara Shooters

GF

Mini S'more Cups

Mini Vegetable filled Samosas

with Garlic Lemon Sauce (Vegan)

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

Mustard & Bacon Crusted Chicken Bites

with Bacon Aioli

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

includes cups **22.00**

Parmesan

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

Parmesan Cups

filled with Mini Caesar Salad

GF

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

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 Loin topped with Warm Pear Salsa and Crunchy Walnuts

Perrier

3.50

Pesto Chicken

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

GF

Petite Crab Cakes

rolled in Panko with Cilantro, Sweet Corn and Red Pepper with Remoulade

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

Pizza Pinwheels

(Pepperoni or Margherita) with Marinara Dipping Sauce

Pork Egg Rolls

Pork Egg Rolls with Sesame Dipping Sauce

Pork Udon

Ginger Soy Pork Loin and Assorted Fresh Vegetables with Udon Noodles

Portobello Medley

Portobello, Artichoke, Feta, Roasted Peppers, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette

Potato Salad

Potstickers

(Edamame or Chicken & Vegetable) topped with Fresh Scallion and Sesame Dipping Sauce on the Side

Prosciutto, Cantaloupe & Mozzarella Skewers

Prosciutto, Cantaloupe and Mozzarella Skewers served with Basil Oil ≈

GF

Prosciutto, Fig and Brie Skewers

with Balsamic Glaze

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

Reuben Puffs

stuffed with Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island on the Side

Roasted Artichoke and Spinach Dip

with Toasted Pita Triangles

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

Sautéed Garlic Shrimp

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

GF

Scrambles

Denver Ham, Onion, Green Pepper, Cheddar

Veggie Mushroom, Spinach, Tomato, Feta

Mexi Chorizo, Green Chile, Tomato, Cheddar; All Served with Seasoned Breakfast Potatoes

\$11.25 Per Person

GF

Seasonal Fresh Fruit Skewers

Seasonal Fresh Fruit Skewers (Vegan)

GF

Seasonal Sparkling Punch

includes cups and ice 25.00

Shish Kabobs

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

GF

Shrimp Ceviche Mini Cucumber Cups

Shrimp Ceviche Mini Cucumber Cups

GF

Shrimp Ceviche Mini Lettuce Wraps

Shrimp Ceviche Mini Lettuce Wraps

GF

Sliced Beef Tenderloin Sliders

with Mixed Greens and Horseradish Cream

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

Sliders

(BBQ Pulled Pork or Ground Beef) with Pickle de Gallo

Smoked Gouda & Beer Cheese Dip

with Mini Soft Pretzel Bites

Smoked Keilbasa Sausage and Mini Potato Skewer

with Dijon Dipping Sauce

GF

Smoked Salmon

Smoked Salmon, Goat Cheese, Artichoke, Capers, Cucumber, Onion, Tomato, Croutons, 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

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)

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)

\$16.00 Per Person

GF

Spa Water Service

(Citrus Infused or Cucumber Mint) includes cups and ice **20.00**

Spiced Apple Cake

Spiced Apple Cake

Add \$1.00 Per Order

Spiced Carrot Cake

with Cream Cheese Frosting

Spinach and Feta

filled Phyllo Cups

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

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

Stuffed Button Mushrooms

Creamy Boursin OR Italian Sausage

Stuffed Pepper

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

Sweet Corn Fritters

dusted with Powdered Sugar

Sweet Potato Hash

*Roasted Sweet Potato & Kale Hash with Bell Pepper, Onion and Mushroom Served with Seasonal Fresh Fruit (ADD Sausage **+2.00** or Chorizo **+3.00**)*

\$11.50 Per Person

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, Blue Cheese Crumbles, Portobello, Cucumber, Onion, Tomato, Croutons, 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 Tofu & Grilled Pineapple Skewers

Teriyaki Tofu and Grilled Pineapple Skewers (Vegan)

GF

The Home Run

Scrambled Eggs topped with Cheddar Cheese, Bacon, Jumbo Sausage Links, Seasoned Breakfast Potatoes or Shredded Hash Browns, Assorted Pastries and Fresh Fruit

\$18.25 Per Person

GF

The Improv Cobb

Grilled Chicken, Bacon, Feta, Egg, Avocado, Cucumber, Onion, Tomato, Croutons, Ranch Dressing

The Mellow Portobello

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

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**

Tomatillo Shrimp

Zesty Seasoned Shrimp topped with Fresh Tomatillo Sauce

Tortellini Pasta Salad

Add \$1.00 Per Order

Triple Chocolate Brownie Bites

Triple Chocolate Brownies

Turkey Swiss

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

Twice Baked Mini Potatoes

with Cheddar, Scallion & Honey Cured Bacon

GF

Tzatiki Shrimp

on Cucumber Rounds

Veg Out

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

Veggie Wontons

with Creamy Artichoke and Sun Dried Tomato Pesto

Vietnamese Spring Rolls

with Vermicelli Noodles, Fresh Herbs, Vegetables and Peanut Dipping Sauce

Add Shrimp or Chicken +2.00

GF

Warm Apple Crisp

Warm Apple Crisp with Homemade Whipped Cream

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, Cucumber, Onion, Tomato, Croutons, Caesar Dressing

Y.Lo BBQ

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

Y.Lo Breakfast Burritos

Scrambled Eggs, Sausage, Bacon or Potato, Salsa, Sour Cream and Cheddar Jack Cheese wrapped in a Flour Tortilla (Chorizo for +1.00)

\$7.75 Per Person

GF

Y.Lo Breakfast Taco Bar

Scrambled Eggs, Sausage or Bacon, Red Salsa, Salsa Verde, Pickled Jalapeno, Cilantro Lime Sour Cream, Cheddar Jack Cheese and Corn Tortillas, Served with Seasoned Breakfast Potatoes or Shredded Hash Browns (Chorizo for +1.00)

\$13.50 Per Person

GF

Y.Lo Chicken

Grilled Chicken, Mandarin, Crispy Noodles, Peanuts, Cucumber, Onion, Tomato, 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

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

\$16.00 Per Person

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

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

GF

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

Zesty Buffalo Chicken Dip

with Tortilla Chips

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
