



 | Y. LO Epicure
Corporate & Custom Catering

At Y.Lo Epicure we take great pride in the quality and freshness of our food.
Our signature style is shown in our beautiful presentations,
fantastic service and our smiling staff.

Our job is to make you look great!

We strive to make every event stress-free, enjoyable and unique.

We are here for your every need including custom menu design,
venue selection, rental services and much more.

Feel free to contact us if you have any questions about our menu
or if you just need some fresh new ideas on how to make
your next meeting or event extraordinary!

Specific Dietary Options

We are pleased to offer the following options for specific dietary needs, upon request:

≈ Gluten-Free Options available for 2.00-6.00 extra ≈

Just look for the ≈ symbol as these items are gluten-free or can be made gluten-free

Dairy-Free Options available for 2.00-6.00 extra

Feel free to call us to discuss dairy-free options

Vegan Options available for 2.00-6.00 extra

Ask about some of our delicious options

Order Considerations

Please allow 48 hours notice for all Orders – Please call 303.780.9888 for orders within 48 hours
Order Size: \$250.00 food/beverage minimum and 20+ person overall minimum (10 person minimum per menu item)
All orders include Disposable Plates, Napkins and Silverware
Delivery, Setup and Pickup Rates vary by order and location
100% Compostable Materials Available for an additional charge
To-Go Containers Available upon request for an additional charge

**** All menu items are subject to availability & price adjustments based on supply chain disruptions in our industry ****





Eye Opening Breakfast

Y.Lo Breakfast Burritos:

Y.Lo Burrito: Eggs, Sausage, Bacon or Potato, Salsa, Sour Cream and Cheddar Jack Cheese wrapped in a Flour Tortilla 7.25
Spice things up with Chorizo for 1.00 extra
Make Your Own Burrito Bar 10.50

Breakwich Sandwich or Slider ≈

Breakfast Sandwich on a Large Bagel, Croissant or Biscuit with Bacon, Ham or Sausage, Egg and Cheddar 7.25
Breakfast Mini Slider (same great breakfast sandwich just on a smaller scale!) 5.00

Lite Continental

Assorted Pastries and Seasonal Fresh Fruit 8.00

Executive Continental

Assorted Pastries, Seasonal Fresh Fruit, Hard Boiled Eggs and Yogurt, Berry and Granola Cups 14.00

The Home Run ≈

Scrambled Eggs topped with Cheddar Cheese, Bacon, Jumbo Sausage Links, Seasoned Breakfast Potatoes,
Assorted Pastries and Seasonal Fresh Fruit 17.50

Quiche ≈

Choose from: **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

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

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

Classic French Toast

Vanilla and Cinnamon Battered Country French Bread with Butter, Maple Syrup and Seasonal Fresh Fruit 10.00
Stuff your French Toast with Nutella Spread or Cherry Cream Cheese 12.00

Country Style

Warm Biscuits and Southern Sausage Gravy served with Seasonal Fresh Fruit and Hot Sauce 10.00

A La Carte Breakfast Items

Fresh Fruit Display 5.00

Bacon or Sausage 3.00

Scrambled Eggs topped with Cheddar Cheese 3.50

Seasoned Breakfast Potatoes 3.00

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





Lunch Time

Please see next page for specific Sandwich and Salad options

Signature Boxed Lunch ≈

Signature Focaccia Sandwich OR Wrap, One Homemade Side, Bag of Chips and Fresh Baked Dessert 13.00
Signature Salads, One Homemade Side, Bag of Chips and Fresh Baked Dessert 13.00

Premium Boxed Lunch ≈

Premium Focaccia Sandwich OR Wrap, One Homemade Side, Bag of Chips and Fresh Baked Dessert 15.00
Premium Salads, One Homemade Side, Bag of Chips and Fresh Baked Dessert 15.00

It's a Wrap/Sandwich Platter ≈

Signature Focaccia Sandwich or Wrap, One Homemade Side, Bowl of Chips and Fresh Baked Dessert 13.00
Substitute another Homemade Side instead of Chips for 2.00 extra

Soup's On ≈

(10 person minimum for each soup option ordered)

Homemade Signature Soups Include: Minestrone (vegan), Loaded Baked Potato, Chicken Tortilla with Tortilla Strips and Roasted Red Pepper Tomato with Herbed Croutons
Served with a Mini Deli Sandwiches OR Mixed Green Salad and Fresh Baked Dessert 15.00

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

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

Flatbread Pizza 14.00

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

Homemade Sides

Traditional Pasta Salad, Y.Lo Coleslaw, Seasonal Fresh Fruit and Traditional Potato Salad
Daily Availability May Vary

Desserts

Fresh Baked Cookies, Lemon Bars, Triple Chocolate Brownies, Peanut Butter Chocolate Chip Bars and Loaded Rice Crispy Treats
Daily Availability May Vary



Signature Sandwiches

Sandwiches served on Focaccia Bread or Wrap

<i>Turkey Swiss</i>	<i>Turkey, Swiss, Lettuce, Tomato, Onion, Garlic Aioli</i>
<i>Delightful</i>	<i>Ham, Turkey, Cheddar, Lettuce, Tomato, Onion, Garlic Aioli</i>
<i>Bossy</i>	<i>Roast Beef, Cheddar, Roasted Peppers, Lettuce, Onion, Horseradish Mayo</i>
<i>Ambitious</i>	<i>Grilled Chipotle Chicken, Pepper Jack, Jalapeño, Lettuce, Tomato, Onion, Chipotle Mayo</i>
<i>Chix Magnet</i>	<i>Grilled Chicken, Provolone, Lettuce, Tomato, Onion, Pesto Aioli</i>
<i>Energetic</i>	<i>Albacore Tuna Salad, Swiss, Lettuce, Tomato, Onion</i>
<i>Health Nut</i>	<i>Avocado, Feta, Cucumber, Roasted Peppers, Onion, Lettuce, Tomato, Hummus</i>
<i>Intellectual</i>	<i>Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Lettuce, Tomato, Onion, Pesto Aioli</i>

Premium Sandwiches

Sandwiches served on Focaccia Bread or Wrap

<i>Y.Lo Club</i>	<i>Ham, Turkey, Bacon, Swiss, Cheddar, Roasted Peppers, Lettuce, Tomato, Onion, Garlic Aioli</i>
<i>Maxima</i>	<i>Turkey, Roast Beef, Pepper Jack, Swiss, Lettuce, Tomato, Onion, Chipotle Mayo</i>
<i>Chix Dance</i>	<i>Chicken Salad with Grape, Apple, Scallion, Swiss, Lettuce, Tomato, Onion, Dijonaise</i>
<i>Stallion</i>	<i>Ham, Salami, Pepperoni, Provolone, Roasted Peppers, Lettuce, Tomato, Onion, Italian Dressing</i>
<i>Full Nelson</i>	<i>Steak, Provolone, Sautéed Onion, Lettuce, Tomato, Horseradish Mayo</i>
<i>Salmon Lover</i>	<i>Smoked Salmon, Goat Cheese, Artichoke, Caper, Lettuce, Tomato, Onion, Pesto Aioli</i>
<i>Chix Club</i>	<i>Grilled Chicken, Bacon, Avocado, Cheddar, Provolone, Lettuce, Tomato, Onion</i>
<i>Veg Out</i>	<i>Portobello, Artichoke, Goat Cheese, Roasted Peppers, Lettuce, Tomato, Onion, Pesto Aioli</i>

Signature Salads

All salads are served with Cucumber, Onion, Tomato & Croutons

<i>Chop Chop</i>	<i>Turkey, Ham, Cheddar, Swiss, Ranch</i>
<i>Y Not Caesar</i>	<i>Grilled Chicken, Parmesan, Caesar Dressing</i>
<i>Grecian</i>	<i>Grilled Chicken, Feta, Peppers, Black Olives, Balsamic Vinaigrette</i>
<i>Y.Lo Chicken</i>	<i>Grilled Chicken, Mandarin, Crispy Noodles, Peanuts, Sesame Vinaigrette</i>
<i>Chicken & Cherry</i>	<i>Grilled Chicken, Parmesan, Dried Cranberry, Balsamic Vinaigrette</i>
<i>Mary & Jo</i>	<i>Tuna Salad, Swiss, Ranch Dressing</i>
<i>Jazzy</i>	<i>Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Pesto Aioli</i>

Premium Salads

All salads are served with Cucumber, Onion, Tomato & Croutons

<i>Take The Steak</i>	<i>Grilled Steak, Feta, Portobello, Balsamic Vinaigrette</i>
<i>The Improv Cobb</i>	<i>Grilled Chicken, Bacon, Feta, Egg, Avocado, Ranch Dressing</i>
<i>Smoked Salmon</i>	<i>Smoked Salmon, Goat Cheese, Artichoke, Capers, Pesto Aioli</i>
<i>Portobello Medley</i>	<i>Portobello, Artichoke, Goat Cheese, Roasted Peppers, Balsamic Vinaigrette</i>





Meeting Packages

Y.Lo Signature Package

Continental Breakfast

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

Signature Boxed Lunch or Sandwich Platter

Assorted Signature Focaccia Sandwiches or Wraps, One Homemade Side, Chips and Fresh Baked Dessert

PM Break

Delicious Homemade Snack Mix and Rosemary Pinwheels

28.50 Per Person

Y.Lo Executive Package

Hot Breakfast

Your choice of Quiche, Breakfast Burrito or French Toast with Breakfast Meat, Seasonal Fresh Fruit, Assorted Pastries with Butter, Cream Cheese & Jelly and Freshly Brewed Coffee

Hot Lunch Buffet

Choose from one of the following Hot Buffets (substitutions may be available for an additional charge):

Chicken and Beef Taco Bar with Soft Flour and Crunchy Corn Tortillas with Shredded Lettuce, Cheddar jack Cheese, Diced Tomato & Onion, Salsa, Sour Cream, Hot Sauce Spanish Rice, Black Beans and Fresh Baked Dessert

Basil Pesto Pasta with Grilled Chicken, Sauteed Mushrooms, Sundried Tomato and Shredded Parmesan served with Romaine Caesar Salad, Focaccia Breadsticks, Shredded Parmesan and Fresh Baked Dessert

Honey Mustard Roasted Chicken with Fresh Green Beans served with Garlic Roasted Potatoes, Mixed Green Salad, Rolls with Butter and Fresh Baked Dessert

Penne Pasta Bake with Roasted Chicken or Italian Sausage, Artichokes, Spinach, 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 Fresh Vegetable Crudité's with Creamy Herb Dip*

39.50 Per Person

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





Y.Lo Specialties

Y.Lo Specialties are served with Mixed Green Salad and your choice of Two (2) Dressings (Ranch, Balsamic, Italian, Sesame Vinaigrette, Blue Cheese), Rolls with Butter and Fresh Baked Dessert

Prices Range from 16.00 – 25.00

Shish Kabob ≈

Mediterranean Marinated Chicken, Steak, Shrimp or Veggie with Fresh Vegetables - Served with Seasoned Rice

Santa Maria Steak

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

Steak Merlot ≈

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

Y.Lo BBQ

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

Mediterranean Stuffed Chicken ≈

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

Lemony Chicken

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

Honey Mustard Roasted Chicken ≈

Honey Mustard Roasted Chicken with Sautéed Green Beans - Served with Garlic Roasted Potatoes

Deep Blue Sea ≈

Grilled Tarragon Salmon Filet - Served with Sautéed Green Beans and Seasoned Rice

The Mellow Portobello ≈

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

Pear Salsa Pork

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

Side Items are only suggestions – please let us know if you would like to customize your meal



The Bars, Let them Decide!

Prices Range from 15.00 – 20.00

Mediterranean Pita Bar

*Roasted Lamb and/or Grilled Chicken with Warm Pita Bread, Falafel, Vegetable Salad (chopped cucumber and tomato), Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce
Served with Curried Rice and Fresh Baked Dessert*

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*

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

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*

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*

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, Thin Spaghetti, Fettuccini, Bowtie, Penne, Cheese Tortellini),
Two Sauces (Marinara, Classic Alfredo, Bolognese, Pesto Cream, Roasted Red Pepper Alfredo)
Two 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*

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*





Italian

*Italian entrées served with Romaine Caesar Salad, Cheesy Focaccia Breadsticks, Parmesan, Red Pepper Flakes and Fresh Baked Dessert
Substitute Gluten Free Pasta for an extra charge*

Prices Range from 14.00 – 18.50

Italian Meatballs ≈

Italian Beef Meatballs served with Homemade Tomato Basil Sauce over Spaghetti

Manicotti

*Sweet Sausage Stuffed Manicotti with Homemade Tomato Basil Sauce
Vegetarian Ricotta, Portobello, Sundried Tomato and Spinach Stuffed Manicotti with Pesto Cream Sauce*

Chicken Parmigiana

Herb Crusted Chicken OR Eggplant Parmesan, Ricotta Cheese, Homemade Tomato Basil Sauce, Mozzarella over Thin Spaghetti

Penne Pasta Bake

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

Chicken Milanese ≈

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

Pesto Chicken ≈

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

Italian Rosemary Chicken

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

Cheesy Ravioli

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

Homemade Lasagna (48 hours notice)

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





Mexican

*Mexican entrées served with Hot Sauce and Fresh Baked Desserts
Homemade Guacamole 3.00 extra*

Prices Range from 15.00 – 19.00

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 and Seasoned Black Beans*

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 and Refried Beans*

Fajita Bar ≈

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

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, Onion, Spanish Rice and Refried Beans*

Cilantro Lime Chicken ≈

Grilled Cilantro Lime Chicken - Served with Roasted Vegetables and Cilantro Lime Rice

Mahi Filet

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





Hors D'oeuvres

Served A La Carte

Vegetables, Fruits & Cheeses

Prices range from 4.00 – 8.00 per serving (two pieces per serving)

Hot Appetizers

Creamy Artichoke Sun Dried Tomato Pesto Wontons

Creamy Boursin Stuffed Button Mushrooms ≈

Edamame Potstickers with Sesame Dipping Sauce

Falafel Balls with Edamame Hummus (Vegan) ≈

Grilled Cheese Bites with Roasted Red Pepper Tomato Soup Shots - Passed Item Only

Mediterranean Grilled Vegetable Skewers (Vegan) ≈

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

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

Roasted Artichoke and Spinach Dip with Toasted Crostini

Smoked Gouda & Beer Cheese Dip with Mini Soft Pretzel Bites

Spinach and Feta wrapped in Puff Pastry with Tzatziki Dipping Sauce

Toasted Ravioli with Pesto Dipping Sauce

Veggie Egg Rolls with Sesame Dipping Sauce

Cold Appetizers

Creamy Artichoke Sun Dried Tomato Dip with Crostini

Tri-Colored Sweet Peppers Stuffed with Green Chili Cream Cheese ≈

Parmesan Cups filled with Mini Caesar Salad ≈

Roasted Red Pepper Hummus with Pita (Vegan)

Caramel Walnut Baked Brie En Croute with Fresh Berries and Grapes

Cherry Tomato and Basil Wrapped Fresh Mozzarella Skewers with Balsamic Drizzle ≈

Classic Bruschetta with Fresh Basil, Balsamic Vinegar and Toasted Crostini

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

Cucumber Cups filled with Herbed Boursin Cheese ≈

Domestic and Imported Cheeses with Fresh Berries, Grapes and Crackers ≈

Fresh Vegetable Crudités with Creamy Herb Dip ≈



Hors D'oeuvres continued...

Meats

Prices range from 4.00 – 12.00 per serving (two pieces per serving)

Hot Appetizers

BBQ Mini Meatballs ≈

BBQ Pulled Pork Sliders with Y.Lo Coleslaw

Blue Cheese Stuffed Bacon Wrapped Dates ≈

Chicken and Vegetable Pot Stickers with Sesame Dipping Sauce

Creamy Italian Sausage Stuffed Button Mushrooms ≈

Grilled Herb Lamb Chops with Cranberry Chutney ≈

Ground Beef Sliders with Caramelized Onions, Ketchup & Mustard

Fried Chicken and Waffle Bites with Maple Syrup

Marinated and Grilled Tenderloin Bites Wrapped in Prosciutto ≈

Mediterranean Marinated Chicken Skewers with Peppers & Onions and Tzatziki Dipping Sauce ≈

Mini Beef Wellington with Horseradish Cream

Mustard & Bacon Crusted Chicken Bites served with Bacon Aioli

Smoked Keilbasa Sausage and Mini Potato Skewer ≈

Teriyaki Tenderloin and Grilled Pineapple Skewers ≈

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

Cold Appetizers

Charcuterie Board with Hand-Cut Cheeses & Sliced Cured Meats

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

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

Chicken Curry in Fresh Cucumber Cups ≈

Prosciutto, Fig and Brie Skewers with Balsamic Glaze ≈

Prosciutto Wrapped Asparagus ≈

Sliced Beef Tenderloin Sliders with Mixed Greens and Horseradish Cream

Thai Chicken Satay with Peanut Dipping Sauce and Grilled Pineapple ≈



Hors D'oeuvres continued...

Seafood

Prices range from 5.00 – 6.50 per serving (two pieces per serving)

Hot Appetizers

Coconut Crusted Shrimp with Sweet Orange Dipping Sauce

Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce

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

Cold Appetizers

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce ≈

Lemon Garlic Shrimp Skewers ≈

Mini Crispy Tortilla Bowls filled with Citrus Shrimp and Homemade Guacamole ≈

Cucumber Cups filled with Herbed Boursin, Smoked Salmon Rosettes & Capers ≈

Want to add a dessert? Just ask us what would pair well.

Delectable Desserts

Dessert Bites

2 pieces

Choose a combination (or just one) of your favorite dessert bites to create a delicious dessert display!

Assorted Mini Cheesecakes Bites

Mini Éclairs

Chocolate Dipped Strawberries ≈

Chocolate Drizzled Cream Puffs

English Lemon Curd Tartlets

Raspberry Mousse Tartlets

Triple Chocolate Brownie Bites

Chocolate Covered Peanut Butter Balls

Chocolate Carmel Pecan Tarts

Specialty Desserts

Homemade Chocolate Dipped Cannolis (Large or Small)

Italian Parfaits with Hazelnut Mousse, Crushed Biscotti and Fresh Berries

Spiced Apple Cake

Spiced Carrot Cake with Cream Cheese Frosting





Beverages

Coffee Service (Regular & Decaf) by the Gallon: Condiments, Cups, Flavored Syrup 30.00

Hot Tea Service by the Gallon: Assorted Teas, Honey, Condiments, Cups 25.00

Iced Tea – Unsweetened or Lemon Sweetened - by the Gallon (includes, sweeteners, cups and ice) 15.00

Orange Juice by the Gallon (includes cups) 20.00

Lemonade by the Gallon (includes cups and ice) 15.00

Seasonal Sparkling Punch by the Gallon (includes cups and ice) 20.00

Spa Water (Citrus Infused or Cucumber Mint) by the Gallon (includes cups and ice) 15.00

Ice Water by the Gallon (includes cups and ice) 12.00

Bottled Ice Tea – Lemon Sweetened OR Unsweetened 3.00

La Croix or San Pellegrino (Orange and Lemon Flavored) 3.00

Perrier 3.00

Bottled Water 2.00

Bottled Juice 2.25

Canned Lemonade 2.50

Canned Soda 2.00

Updated: August 2022

