



 | 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 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 and price adjustments based on supply chain disruptions in our industry ***

Eye Opening Breakfast

Y.Lo Breakfast Burritos

Scrambled Eggs, Sausage, Bacon or Potato, Salsa, Sour Cream and Cheddar Jack Cheese wrapped in a Flour Tortilla **7.75**
Chorizo for **+1.00**

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 **13.50**
Chorizo for **+1.00**

Breakwich Sandwich ≈

Breakfast Sandwich on a Large Bagel, Croissant or Biscuit with Bacon, Ham or Sausage, Egg and Cheddar **7.75**

Continental Breakfast ≈

Lite Pastries and Seasonal Fresh Fruit **8.50**; **Executive** ADD Hard Boiled Eggs and Yogurt, Berry & Granola **+6.50**

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**

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**

Frittata Bites ≈

Southwest Veggie; **Greek**; **Chipotle Bacon**, All Served with Fresh Fruit **11.50**; Sub Egg Whites **+2.00**

Sweet Potato Hash ≈

Roasted Sweet Potato & Kale Hash with Bell Pepper, Onion and Mushroom Served with Seasonal Fresh Fruit **11.50**
ADD Sausage **+2.00** or Chorizo **+3.00**

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**

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**

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**

Classic French Toast

Vanilla and Cinnamon Battered French Bread with Butter, Maple Syrup and Seasonal Fresh Fruit **10.50**
Stuff your French Toast with Nutella Spread or Cherry Cream Cheese **+2.75**

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

Lunch Time

Boxed Lunch (Sandwich, Wrap or Salad) ≈

One Homemade Side, Bag of Chips and Fresh Baked Dessert **Signature 15.00; Premium 18.00**

It's a Wrap/Sandwich Platter ≈

Focaccia Sandwich or Wrap, One Homemade Side, Bowl of Chips and Fresh Baked Dessert **Signature 15.00; Premium 18.00**

Substitute Chips for Another Homemade Side **+2.00**

Homemade Sides (Daily Availability May Vary)

Pasta Salad with Fresh Vegetables, Y.Lo Coleslaw, Seasonal Fresh Fruit, Lemon Orzo Salad and Traditional Potato Salad

Desserts (Daily Availability May Vary)

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

Signature Sandwiches

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

Premium Sandwiches

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

Signature Salads

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

Premium Salads

Take The Steak	Grilled Steak, Blue Cheese Crumbles, Portobello, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette
The Improv Cobb	Grilled Chicken, Bacon, Feta, Egg, Avocado, Cucumber, Onion, Tomato, Croutons, Ranch Dressing
Smoked Salmon	Smoked Salmon, Goat Cheese, Artichoke, Capers, Cucumber, Onion, Tomato, Croutons, Pesto Aioli
Portobello Medley	Portobello, Artichoke, Feta, Roasted Peppers, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette
Beet It	Roasted Red Beets, Goat Cheese, Walnuts, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette

Y.Lo Specialties

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

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

Santa Maria Steak ≈ Grilled Tenderloin Topped with Bacon Onion Jam

Steak Merlot ≈ Grilled Tenderloin with a Merlot Mushroom Reduction

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

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

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

Deep Blue Sea ≈ Grilled Lemon Tarragon Salmon Filet

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

Pear Salsa Pork ≈ Savory Pork Loin topped with Warm Pear Salsa and Crunchy Walnuts

Italian Rosemary Chicken ≈ Garlic Rosemary Grilled Chicken Breast

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

Y.Lo Bars

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

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.

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, 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

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 ≈ (10 person minimum for each soup option ordered)

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.

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**

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.

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

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

Pesto Chicken ≈

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

Cheesy Ravioli

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

Homemade Lasagna (48 hours notice requested)

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

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.

Cilantro Lime Chicken ≈

Grilled Cilantro Lime Chicken with Roasted Seasonal Vegetables

Mahi Filet ≈

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

Stuffed Pepper

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

Entrées below served with Vegetarian Spring Rolls, Soy Sauce and Fresh Baked Dessert.

Pork Udon

Ginger Soy Pork Loin and Assorted Fresh Vegetables with Udon Noodles

Chicken Stir Fry

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

Beef and Broccoli

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

Hors D'oeuvres

Served A La Carte

Two pieces per serving

Cold Appetizers

Creamy Artichoke Sun Dried Tomato filled Phyllo Cups

Classic Bruschetta with Fresh Basil, Balsamic Vinegar and Toasted Crostini

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

Cucumber Cups filled with Herbed Boursin Cheese ≈

Mexican Street Corn Dip Topped with Queso Fresco and Served with Tortilla Chips

Mini Crispy Tortilla Bowls filled with Mango Salsa and topped with Citrus Shrimp ≈

House Made Chicken Salad with Scallion Grapes and Apples in Fresh Cucumber Cups OR on a Mini Croissant

Caramel Walnut Baked Brie En Croute with Fresh Berries and Grapes

Fresh Vegetable Crudités with Creamy Herb Dip ≈

Prosciutto, Fig and Brie Skewers with Balsamic Glaze ≈

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

Crab Salad filled Phyllo Cups

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

*Vietnamese Spring Rolls with Vermicelli Noodles, Fresh Herbs, Vegetables and Peanut Dipping Sauce ≈
Add Shrimp or Chicken +2.00*

Bloody Mary Shrimp Cocktail with Olive, Celery and Pickle Garnish ≈

Lemon Garlic Shrimp Skewers with Tangy Aioli ≈

Tzatziki Shrimp on Cucumber Rounds ≈

Herbed Boursin Cheese & Smoked Salmon with Fresh Lemon, Capers atop a Grilled Crostini

Crispy Tortilla Chips with Dip Trio of Queso, Salsa Roja and Guacamole ≈

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

Cold Appetizers *(continued)*

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

Parmesan Cups filled with Mini Caesar Salad ≈

Sliced Beef Tenderloin Sliders with Mixed Greens and Horseradish Cream

Charcuterie Board with Hand-Cut Cheeses & Sliced Cured Meats

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

Hot Appetizers

Sweet Corn Fritters dusted with Powdered Sugar

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

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

Crispy Veggie Spring Rolls with Sesame Dipping Sauce

Mini Vegetable filled Samosas with Garlic Lemon Sauce (Vegan)

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

Roasted Artichoke and Spinach Dip with Toasted Pita Triangles

Spinach and Feta filled Phyllo Cups

Stuffed Button Mushrooms Creamy Boursin OR Italian Sausage ≈

Crispy Chicken Wings with Sweet BBQ, Mild Buffalo, Ranch & Blue Cheese Dressing

Veggie Wontons with Creamy Artichoke and Sun Dried Tomato Pesto

Bacon Wrapped Dates Stuffed with Cave-Aged Blue Cheese ≈

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

French Onion Soup Bites with Caramelized Onion and Gruyere topped with Scallion

Coconut Crusted Shrimp with Sweet Thai Chili Sauce

Pizza Pinwheels (Pepperoni or Margherita) with Marinara Dipping Sauce

Mini Chile Rellenos

Hot Appetizers (continued)

Macaroni & Cheese Bites (Bacon or Green Chile) with Ranch Dipping Sauce

Italian Crusted Cheese Ravioli with Marinara Dipping Sauce

Smoked Keilbasa Sausage and Mini Potato Skewer with Dijon Dipping Sauce ≈

Zesty Buffalo Chicken Dip with Tortilla Chips ≈

Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce

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

Mediterranean Grilled Vegetable Skewers (Vegan) ≈

Cilantro Lime Chicken Skewers with Peppers & Onions ≈

Smoked Gouda & Beer Cheese Dip with Mini Soft Pretzel Bites

Mustard & Bacon Crusted Chicken Bites with Bacon Aioli

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

Chimichurri Steak Skewers ≈

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

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

Mini Beef Wellington with Mushroom Duxelles and Horseradish Cream

Herb Grilled Lamb Lollipops with Mint Yogurt Sauce ≈

Delectable Desserts

Dessert Bites

Two Pieces per Serving

Choose a combination (up to four) 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

Caramel Apple Puffs

Triple Chocolate Brownie Bites

Chocolate Covered Peanut Butter Balls

Chocolate Carmel Pecan Tarts

Hazelnut Phyllo Bites topped with Fresh Berries

Housemade Fudge Squares

Mini S'more Cups

Specialty Desserts

Homemade Chocolate Dipped Cannolis (Regular or Mini)

Italian Parfaits with Decadent Mousse, Crushed Biscotti and Fresh Berries

Spiced Carrot Cake with Cream Cheese Frosting

Spiced Apple Cake

Beverages

Coffee Service by the Gallon (Regular & Decaf) Condiments, Cups, Flavored Syrup **35.00**

Hot Tea Service by the Gallon Assorted Teas, Honey, Condiments, Cups **30.00**

Iced Tea by the Gallon (Unsweetened or Lemon Sweetened) includes, sweeteners, cups and ice **18.00**

Orange Juice by the Gallon includes cups **22.00**

Lemonade by the Gallon includes cups and ice **18.00**

Seasonal Sparkling Punch by the Gallon includes cups and ice **25.00**

Spa Water by the Gallon (Citrus Infused or Cucumber Mint) includes cups and ice **20.00**

Ice Water by the Gallon includes cups and ice **15.00**

Bottled Ice Tea (Lemon Sweetened or Unsweetened) **3.50**

La Croix or San Pellegrino (Assorted Flavors) **3.50**

Perrier **3.50**

Bottled Water **2.50**

Bottled Juice **2.75**

Canned Lemonade **3.00**

Canned Soda **2.50**

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