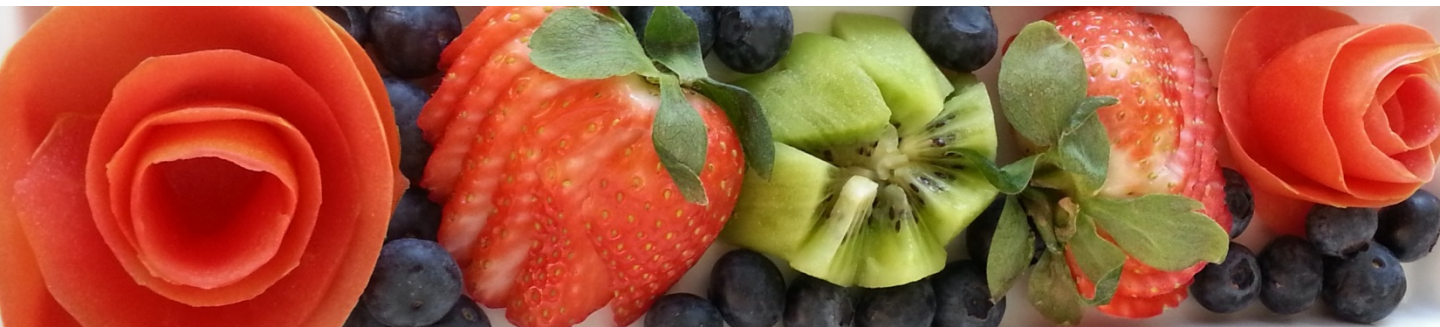




 | Y.LO Epicure  
*Corporate & Custom Catering*

*Full Catering Menu*





*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!***  
*And we love our job so much that 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!*

### ***Gluten-Free & Specific Dietary Options***

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

*≈ Gluten-Free Options available for 2.00-5.00 extra ≈  
Just look for the ≈ symbol as these items  
are gluten-free or can be made gluten-free*

*Dairy-Free Options available for an additional charge  
Feel free to call us to discuss dairy-free options*

*Vegan & Vegetarian Options available  
Ask about some of our delicious options*

### ***Order Considerations***

*Order Size: \$100.00 food/beverage minimum and 10+ person minimum  
All orders include Disposable Plates, Napkins and Silverware  
Delivery, Setup and Pickup Rates vary by order and location  
Please allow 48 hours notice for those items marked (48 hours notice)  
100% Compostable Materials Available for an additional charge  
To-Go Containers Available upon request for an additional charge*





## ***Eye Opening Breakfast***

### ***Famous Breakfast Burrito ≈***

Eggs, Sausage, Salsa, Sour Cream, Jalapeños and Jack Cheese all wrapped in a Flour Tortilla 6.50  
Add Pork Green Chile for 2.00 extra  
Spice things up with Chorizo or Bacon instead of Sausage for 1.00 extra  
OR have us create a Make Your Own Burrito Bar 8.99

### ***Breakwich Sandwich or Slider ≈***

Breakfast Sandwich on a Large Bagel, Croissant or Biscuit with Bacon, Ham or Sausage, Egg and Cheddar 6.50  
Breakfast Mini Slider (same great breakfast sandwich just on a smaller scale!) 4.50

### ***Breakwich Lite***

Breakfast Sandwich on a Bagel Thin or Sandwich Thin with Egg Whites, Baby Spinach and Turkey Bacon 7.50

### ***Lite Continental***

Assorted Pastries and Seasonal Fresh Fruit 6.50

### ***Executive Continental***

Assorted Pastries, Seasonal Fresh Fruit, Hard Boiled Eggs and Yogurt, Berry and Granola Cups 10.99

### ***The Home Run ≈***

Scrambled Eggs topped with Cheddar Cheese, Bacon, Jumbo Sausage Links, Seasoned Breakfast Potatoes,  
Assorted Pastries and Seasonal Fresh Fruit 15.99

### ***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 8.50

### ***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 11.99

### ***Bagel Platter***

Assorted Large Bagels served with Cucumber Slices, Tomatoes, Red Onion, Smoked Salmon, Capers,  
Flavored and Plain Cream Cheese, Butter and Preserves 9.99

### ***Stuffed French Toast***

Country French Bread stuffed with Nutella served with Maple Syrup and Seasonal Fresh Fruit 8.99  
OR Stuff your French Toast with Cinnamon Cream Cheese 8.99

### ***Country Style***

Warm Biscuits and Southern Sausage Gravy served with Seasonal Fresh Fruit and Hot Sauce 8.99

### ***The Pancake Plate***

Blueberry, Banana or Plain with Maple Syrup and Seasonal Fresh Fruit 7.99  
Add Bacon or Sausage for 2.50 extra

### ***Classic Cinnamon Raisin Oats***

Cinnamon Raisin Rolled Oats with Milk, Brown Sugar, and Fresh Berries 6.50

### ***Hootenanny Hot Cakes ≈***

Potato Pancakes with Applesauce, Sour Cream, Bacon or Sausage and Seasonal Fresh Fruit 10.99

### ***Amazing Yogurt Concoction ≈***

It's a different kind of yogurt! Choose your Fresh Fruit (Strawberries, Blueberries or Raspberries), Choose your Dried Fruit (Craisins, Raisins or Apricots) and Choose your Nut (Walnuts, Almonds or Pecans). Served with Homemade Granola and Assorted Pastries 7.50





## **Lustrous Lunches**

Please see next page for specific Sandwich and Salad selections

### **Signature Boxed Lunch ≈**

Signature Focaccia Sandwich (or Wrap), One Homemade Side, Bag of Chips and Fresh Baked Dessert 10.99  
Signature Salads, One Homemade Side, Bag of Chips and Fresh Baked Dessert 10.99

### **Premium Boxed Lunch ≈**

Premium Focaccia Sandwich (or Wrap), One Homemade Side, Bag of Chips and Fresh Baked Dessert 12.99  
Premium Salads, One Homemade Side, Bag of Chips and Fresh Baked Dessert 12.99

### **It's a Wrap/Sandwich Platter ≈**

Signature Focaccia Sandwich or Wrap, One Homemade Side, Bowl of Chips and Fresh Baked Dessert 10.99  
Substitute another Homemade Side instead of Chips for 2.00 extra

### **Y.Lo Supreme Salad ≈**

Extra Large Portion of a Y.Lo Signature Salad, Crackers and Dressings 8.99  
Premium Salads for 10.99

### **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 12.50  
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: Vegetable, Chicken Noodle, Creamy Corn Chowder, Baked Potato, Creamy Chicken & Vegetable,  
Split Pea & Ham, Chicken Tortilla, Asparagus with Herbed Goat Cheese, Broccoli Cheddar and Black Bean & Bacon.  
Served with Deli Sandwiches on Mini Rolls OR Mixed Green Salad and Fresh Baked Dessert 12.99

### **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 12.99  
Substitute Grilled Steak for only 2.00 extra OR add additional Veggie options for 0.50 extra; Meat options for 1.00 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 12.99

## **Homemade Sides**

Pasta Salad, Horseradish Coleslaw, Fresh Fruit Salad, and Potato Salad  
OR Substitute Lemon Orzo Salad, Tortellini Pasta Salad, and Mixed Green Salad for 1.00 extra

## **Desserts**

Fresh Baked Cookies, Lemon Bars, Triple Chocolate Brownies, Peanut Butter Chocolate Chip Bars  
OR Substitute Spiced Apple Cake, Frosted Carrot Cake, Cupcakes (availability varies) for 1.00 extra





## Signature Sandwiches

<b>Turkey Swiss</b>	Turkey, Swiss, Lettuce, Tomato, Onion, Garlic Aioli
<b>Delightful</b>	Ham, Turkey, Cheddar, Lettuce, Tomato, Onion, Garlic Aioli
<b>Bossy</b>	Roast Beef, Cheddar, Roasted Peppers, Lettuce, Onion, Horseradish Mayo
<b>Ambitious</b>	Grilled Chipotle Chicken, Pepper Jack, Jalapeño, Lettuce, Tomato, Onion, Cilantro Lime Mayo
<b>Chirpy</b>	Grilled Chicken, Mozzarella, Sun-Dried Tomato, Lettuce, Tomato, Onion, Pesto Aioli
<b>Chix Magnet</b>	Grilled Chicken, Provolone, Lettuce, Tomato, Onion, Pesto Aioli
<b>Chix Dance</b>	Chicken Salad with Grape, Apple, Scallion, Swiss, Lettuce, Dijonaise
<b>Energetic</b>	Albacore Tuna Salad, Swiss, Lettuce, Tomato, Onion
<b>Health Nut</b>	Avocado, Feta, Cucumber, Roasted Peppers, Pickled Onion, Lettuce, Tomato, Hummus
<b>Intellectual</b>	Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Pesto Aioli
<b>Mellow</b>	Portobello, Cheddar, Swiss, Provolone, Tomato, Pesto Aioli

## Premium Sandwiches

<b>Maxima</b>	Turkey, Roast Beef, Pepper Jack, Swiss, Lettuce, Tomato, Onion, Chipotle Mayo
<b>Brown Betty</b>	Turkey, Bacon, Swiss, Cranberry Sauce
<b>Y.Lo Club</b>	Ham, Turkey, Bacon, Swiss, Cheddar, Roasted Peppers, Lettuce, Tomato, Onion, Garlic Aioli
<b>Stallion</b>	Ham, Salami, Pepperoni, Provolone, Roasted Peppers, Lettuce, Tomato, Onion, Italian Dressing
<b>Full Nelson</b>	Steak, Provolone, Sautéed Onion, Lettuce, Tomato, Horseradish Mayo
<b>Farmer's Tan</b>	Chicken Salad, Bacon, Swiss, Corn, Celery, Lettuce, Tomato, Onion, Garlic Aioli
<b>Salmon Lover</b>	Smoked Salmon, Goat Cheese, Artichoke, Caper, Lettuce, Tomato, Onion, Pesto Aioli
<b>Chix Club</b>	Grilled Chicken, Bacon, Avocado, Cheddar, Provolone, Lettuce, Tomato, Onion
<b>Veg Out</b>	Portobello, Artichoke, Goat Cheese, Roasted Peppers, Lettuce, Tomato, Pesto Aioli
<b>Beet It</b>	Roasted Beets, Grilled Zucchini, Grilled Squash, Feta, Hummus, Lettuce, Tomato, Onion

## Signature Salads

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

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

## Premium Salads

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

<b>Take The Steak</b>	Grilled Steak, Feta, Portobello, Balsamic Vinaigrette
<b>The Improv Cobb</b>	Grilled Chicken, Bacon, Feta, Egg, Avocado, Ranch Dressing
<b>Adobe</b>	Chicken Salad, Bacon, Pepper Jack, Corn, Cranberry, Ranch Dressing
<b>Smoked Salmon</b>	Smoked Salmon, Goat Cheese, Artichoke, Capers, Pesto Aioli
<b>Grilled Salmon</b>	Grilled Salmon, Sesame Vinaigrette
<b>Portobello Medley</b>	Portobello, Artichoke, Goat Cheese, Roasted Peppers, Balsamic Vinaigrette





## ***Perfect Packages***

### ***Y.Lo Signature Meeting Package***

Continental Breakfast

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

Signature Boxed Lunch or Plattered Lunch

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

PM Break

*Delicious Homemade Snack Mix and Rosemary Pinwheels*

24.50

### ***Y.Lo Executive Meeting Package***

Hot Breakfast

*Your choice of Quiche, Breakfast Burrito or Pancakes with Breakfast Meat,  
Seasonal Fresh Fruit, Assorted Pastries 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 Soft Taco Bar with Onions, Cilantro, Lettuce, Tomato, Salsa, Sour Cream,  
Spanish Rice, Beans and Fresh Baked Dessert*

*Grilled Lemon Herb Chicken with Penne Pasta and Roasted Red Pepper Alfredo served with Romaine Caesar Salad,  
Focaccia Breadsticks, Shredded Parmesan and Fresh Baked Dessert*

*Honey Mustard Roasted Chicken with Fresh Green Beans served over Seasoned Rice  
with Mixed Green Salad, Rolls with Butter and Fresh Baked Dessert*

*Penne Pasta Bake with Roasted Chicken, Artichokes, Sun Dried Tomatoes, Mozzarella, and Homemade Tomato Sauce  
served with Romaine Caesar Salad, Focaccia Breadsticks, Shredded Parmesan and Fresh Baked Dessert*

*Beef, Chicken or Veggie Enchiladas with Pork Green Chile served with Spanish Rice,  
Beans, Sour Cream, Salsa and Fresh Baked Dessert*

Executive PM Break

*Gourmet Cheese Display with Berries, Grapes and Crackers  
Y.Lo Epicure's Beautiful Fresh Vegetable Crudites with Creamy Herb Dip*

35.99

***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, 1000 Island, Raspberry Walnut, Sesame Vinaigrette, Blue Cheese), Rolls with Butter and Fresh Baked Dessert*

*Prices Ranges from 13.50 - 24.99*

### ***Shish Kabob ≈***

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

### ***Zesty Beef***

*Black Pepper Steak with Red Onion, Scallion, Corn Kernels served with Potatoes Gratin*

### ***Brouhaha Beef ≈***

*Grilled Tenderloin with a Merlot Mushroom Reduction and Horseradish Cream served with Grilled Asparagus and Garlic Roasted Potatoes*

### ***Y.Lo BBQ***

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

### ***Teriyaki Pork ≈***

*Teriyaki Glazed Pork Tenderloin with Oriental Vegetables and Brown Rice*

### ***Mediterranean Stuffed Chicken ≈***

*Spinach and Feta Stuffed Chicken Breast with Citrus Orzo*

### ***Mandarin Chicken ≈***

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

### ***Bayou Chicken***

*Cajun Red Pepper Chicken served with Cajun Rice*

### ***Lemony Chicken***

*Roasted Lemon Pepper Chicken and Roasted Vegetables served with Lemon Pepper Orzo*

### ***Honey Mustard Roasted Chicken ≈***

*Honey Mustard Roasted Chicken with Fresh Green Beans served with Seasoned Rice*

### ***Citrus Shrimp***

*Citrus Grilled Shrimp and Fresh Melon served over Orzo*

### ***Deep Blue Sea ≈***

*Grilled Tarragon Salmon Filet served with Seasoned Rice*

### ***The Mellow Portobello ≈***

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

### ***Wild Child***

*Beet Risotto with Wild Mushrooms and Spinach*

### ***Pica dilly Peppers ≈***

*Peppers stuffed with Quinoa, Black Beans, Spinach and Mozzarella*

### ***Pear Salsa Pork***

*Savory Pork Tenderloin with Warm Pear Salsa and Crunchy Walnuts served with Seasoned Rice*

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





## ***The Bars, Let them Decide!***

Prices Ranges from 12.99 - 17.99

### ***Mediterranean Pita Bar***

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

### ***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 White or Brown Rice and Fresh Baked Dessert

### ***Y.Lo Salad Bar ≈***

Create your own with Mixed Greens, Croutons, Choice of Dressing 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

### ***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 or Beef Patties with Buns, Bacon, Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Jalapenos, Ketchup, Yellow Mustard,  
Mayonnaise, Chipotle Mayo, Stone Ground Mustard, Avocado Spread  
Served with Chips 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, Angel Hair, Fettuccini, Bowtie, Penne, Cheese Tortellini),  
Two Sauces (Marinara, Classic Alfredo, Bolognese, Pesto Cream, Roasted Red Pepper Alfredo) and  
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

### ***Street Taco Bar ≈***

Shredded Chicken, Spiced Barbacoa, 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







## **Italiano**

**Italian entrées served with Romaine Caesar Salad, Focaccia Breadsticks, Shredded Parmesan, Red Pepper Flakes and Fresh Baked Dessert**  
Substitute Whole Wheat or Gluten Free Pasta for an extra charge  
Prices range from 10.99 - 19.99

### **Homemade Meatballs ≈**

Homemade meatballs served with Homemade Tomato Sauce over Spaghetti  
Turkey Meatballs for 1.00 extra

### **Manicotti**

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

### **Parmigiana**

Herb Crusted Eggplant OR Chicken Parmesan, Ricotta Cheese, Homemade Tomato Sauce, Mozzarella over Angel Hair Pasta

### **Marsala de Pollo**

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

### **Roasted Red Pepper Alfredo ≈**

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

### **Penne Pasta Bake**

Roasted Chicken, Artichokes, Sun Dried Tomatoes, Mozzarella, Penne and Homemade Tomato Sauce

### **Chicken Milanese ≈**

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

### **Pesto Chicken ≈**

Grilled Chicken and Pesto served with Roasted Red Pepper Herb Rice

### **Italian Herb Chicken ≈**

Oven Roasted Chicken and Italian Spices served with Garlic Roasted Potatoes

### **Rosemary Chicken**

Garlic Rosemary Chicken served with Lemon Herb Orzo and Glazed Carrots

### **Piquitta Picatta**

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

### **Steak Puttanesca ≈**

Perfectly Grilled Steak Tenderloin with Mediterranean Herbs, Tomatoes, Olives, Garlic, and Shallots served with Homemade Tomato Sauce and Garlic Roasted Potatoes

### **Italian Sausage & Peppers ≈**

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

### **Cheesy Ravioli**

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

### **Sautéed Garlic Shrimp ≈**

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

### **Pasta Primavera ≈**

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

### **Homemade Lasagna (48 hours notice)**

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





## ***Mexicana***

***Mexican entrées served with Spanish Rice and choice of Beans (Black, Refried or Pinto),  
Sour Cream, Salsa, Hot Sauce and Fresh Baked Desserts***  
Homemade Guacamole 3.00 extra (but Oh so worth it!)  
Prices Ranges from 11.99 - 21.99

### ***Y.Lo's Enchiladas ≈***

Shredded Carnitas, Chicken or Barbacoa with our Special Pork Green Chile or Red Enchilada Sauce  
served with Shredded Lettuce, Diced Tomatoes and Onions

### ***Taco Divertido***

Shredded Chicken or Ground Beef Soft Taco Bar with Flour Tortillas,  
Shredded Lettuce, Diced Tomatoes, Onions and Cheddar Jack Cheese

### ***Santa Fe Salad ≈***

Chipotle Grilled Flank Steak, Garlic Shrimp and Grilled Chicken served over a Bed of Lettuce,  
with Roasted Red Peppers, Cucumbers, Tomatoes, Onion and Feta

### ***Fajita Bar Bliss ≈***

Grilled Steak, Chicken or Shrimp, Sautéed Onions and Peppers, Tortillas,  
Lettuce, Tomato and Cheddar Jack Cheese

### ***Chimichurri Beef ≈***

Grilled Tenderloin topped with Homemade Chimichurri served with Roasted Vegetables

### ***Mexi Kabobs ≈***

Chipotle Chicken, Beef or Shrimp with Fresh Vegetables and Creamy Cilantro Lime Dipping Sauce

### ***El Carne Peppers ≈***

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

### ***Cilantro Lime Chicken ≈***

Grilled Cilantro Lime Chicken served with Roasted Vegetables

### ***Green Chile Pork***

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

### ***Tomatillo Shrimp***

Zesty Seasoned Shrimp topped with Fresh Tomatillo Sauce

### ***Oh Mi Oh Mahi***

Citrus Grilled Mahi Mahi topped with Pico De Gallo

### ***Nacho Bar Heaven***

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





## ***Hors D'oeuvres***

*Served A La Carte*  
Prices range from 2.50 – 8.00 per person

### ***Vegetables, Fruits & Cheeses***

- Artichoke Sun Dried Tomato Dip with Toast Points*
- Beet Sliders with Mixed Greens, Cucumber, Goat Cheese and Pesto Aioli*
- Caramel Walnut Baked Brie En Croute with Fresh Berries and Grapes*
- Cherry Tomato and Sun Dried Tomato Marinated Mozzarella Skewers ≈*
- Classic Bruschetta with Fresh Basil, Balsamic Vinegar and Toasted Crostini*
- Creamy Artichoke Sun Dried Tomato Pesto Wontons*
- Creamy Bourslette Stuffed Button Mushrooms ≈*
- 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 ≈*
- Extraordinary Fresh Vegetable Crudités with Creamy Herb Dip ≈*
- Goat Cheese with Dried Cherry Brandy Sauce and Assorted Crackers ≈*
- Grilled Vegetable Skewers with side of Chimichurri ≈*
- Grilled Cheese Bites with Roasted Red Pepper Tomato Soup Shots*
- Mini Chile Rellenos*
- Mini Veggie Tarts with Ricotta, Roasted Tear Drop Tomatoes, Asparagus and Gruyere Crumbles*
- Parmesan Crusted Squash Bites with Fresh Basil and Cherry Tomato*
- Parmesan Cups filled with Mini Caesar Salad ≈*
- Pumpkin Curry Empanadas with Mint Yogurt Dipping Sauce*
- Roasted Artichoke and Fennel Dip with Toasted Crostini*
- Roasted Red Pepper Hummus with Pita Crisps*
- Seasonal Fresh Fruit Display ≈*
- Spinach and Feta wrapped in Puff Pastry*
- Veggie Egg Rolls with Sesame Dipping Sauce*
- White Chocolate and Apricot Baked Brie En Croute with Grapes and Fresh Berries*





***Hors D'oeuvres continued...***

**Meats**

*Antipasto Platter with Italian Meats, Cheeses, Mediterranean Vegetables and Crackers ≈*

*BBQ Mini Meatballs ≈*

*Blue Cheese Stuffed Bacon Wrapped Dates ≈*

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

*Chicken Curry in Fresh Cucumber Cups ≈*

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

*Chicken and Vegetable Pot Stickers with Soy Dipping Sauce*

*Creamy Italian Sausage Stuffed Button Mushrooms ≈*

*Fried Italian Chicken Tender with Panko served with Marinara Sauce*

*Grilled Herb Lamb Chops with Cranberry Chutney ≈*

*Maple Fried Chicken and Waffle Bites*

*Marinated and Grilled Tenderloin Bites Wrapped in Prosciutto ≈*

*Mediterranean Marinated Chicken or Steak Skewers with Peppers and Onions ≈*

*Mini Beef Wellington with Horseradish Cream*

*Mini Chicken Egg Rolls with Sesame Dipping Sauce*

*Mini Meatballs and Sliced Chorizo in Spicy Homemade Tomato Sauce ≈*

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

*Pork Egg Rolls with Sesame Dipping Sauce*

*Prosciutto, Fig and Brie Puff Pastry Minis*

*Prosciutto Wrapped Asparagus ≈*

*Ranchero Dip with Shredded Chicken, Beans and Jack with Tortilla Chips ≈*

*Sliders (Shredded BBQ Pork, Beef Tenderloin with Horseradish Cream, Ground Beef with Caramelized Onions, Chicken Salad)*

*Smoked Keilbasa Sausage and Mini Potato Skewer ≈*

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

*Teriyaki Tenderloin and Grilled Pineapple Skewers ≈*

*Thai Chicken Satay with Peanut Dipping Sauce ≈*

*Twice Baked Mini Potatoes with Maple Bacon Bites ≈*





***Hors D'oeuvres continued...***

**Seafood**

*Avocado and Mango Seafood Salsa with Crispy Tortilla Chips ≈*

*Coconut Crusted Shrimp with Honey Mustard Dipping Sauce*

*Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce*

*Cucumber Cups filled with Herbed Boursin Cheese and topped with Smoked Salmon and Caper ≈*

*Hot Crab, Spinach and Artichoke Dip with Toast Points*

*Jumbo Shrimp Cocktail with Tangy Cocktail Sauce ≈*

*Lemon Garlic Shrimp Skewers with Chimichurri ≈*

*Mediterranean Marinated Shrimp Skewers with Peppers and Onions ≈*

*Mini Crab Cakes rolled in Panko with Cilantro, Sweet Corn and Red Pepper with Remoula de*

*Mini Crispy Tortilla Bowls filled with Salad Shrimp and Homemade Guacamole ≈*

*Shrimp Ceviche Mini Lettuce Wraps ≈*

*Smoked Salmon Wrapped Asparagus ≈*

*Smoked Trout with Boursin and Capers served atop Toast Points*





## ***Y.Lo Excursions***

### ***Asian Excursion***

Thai Chicken Satay with Peanut Dipping Sauce  
Crab and Cheese Golden Wontons with Sweet and Sour Sauce  
Chicken Vegetable Pot Stickers  
Oriental Vegetable Crudités with Sesame Soy Dipping Sauce  
Pork Egg Rolls with Sweet Orange Dipping Sauce  
18.50

### ***Francais Allez***

Grilled Herb Lamb Chops with Cranberry Chutney  
Caramel Walnut Baked Brie En Croute with Assorted Crackers and Fresh Berries  
Boursette Stuffed Button Mushrooms  
Fresh Vegetable Crudités with Creamy Spinach Dip  
19.00

### ***Hawaiian Luau***

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce  
BBQ Pulled Pork Sliders  
Teriyaki Tenderloin and Grilled Pineapple Skewers  
Fresh Seasonal and Tropical Fruit Display  
Tortilla Chips with a Mango-Jalapeno Salsa  
23.00

### ***Italiano Fantastico***

Grilled Seasonal Vegetables with Sweet Balsamic Reduction  
Creamy Italian Sausage Stuffed Button Mushrooms  
Roasted Artichoke and Fennel Dip with Toasted Crostini  
Fried Italian Chicken Tender with Panko served with Marinara Sauce  
Cherry Tomato and Sun Dried Tomato Marinated Mozzarella Skewers  
17.50

### ***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  
19.50

### ***Mexican Fiesta***

Crispy Tortilla Chips with Dip Trio of Queso, Black Bean and Corn Salsa and Homemade Guacamole  
Spiced Beef Empanadas with Dried Apricots and Cranberries served with Cilantro Lime Sour Cream  
Chicken Quesadillas with Salsa  
Mini Chile Rellenos  
17.00

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





## ***Delectable Desserts***

### **Dessert Bites**

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

Assorted Mini Cheesecakes

Assorted Mini Éclairs

Chocolate Dipped Strawberries ≈

Chocolate Drizzled Cream Puffs

English Lemon Curd Tartlets

Raspberry Mousse Tartlets

Triple Chocolate Brownie Bites

Mini Chocolate Dipped Cannolis

Chocolate Carmel Pecan Tarts

### **Specialty Desserts**

*Brie, Caramel, Walnut and Apple Puff Cups*

*Chocolate Mousse Tartlets topped with Shaved Chocolate*

*Dark Chocolate and Cherry Crumble*

*Homemade Cannolis dipped in Chocolate*

*Italian Parfaits with Hazelnut Mousse, Crushed Biscotti and Fresh Berries*

*Spiced Apple Cake*

*Spiced Carrot Cake with Cream Cheese Frosting*

*Warm Apple Crisp with Homemade Whipped Cream*

*Whoopie Pies (large or mini)*

### **Dessert Bars**

#### ***Cupcake Bar***

*Choice of Chocolate, Yellow, White or Red Velvet Cupcakes with Frosting and five(5) 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*

#### ***S'mores 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*

#### ***Ice Cream Sundae Bar***

*Choice of Ice Cream Flavor(s) with Cherries, Chocolate Syrup, Whipped Cream and five(5) 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*





## ***Beverages***

*Coffee Service by the Gallon: Condiments, Cups, Flavored Syrup* 25.00

*Hot Tea Service by the Gallon: Assorted Teas, Honey, Condiments, Cups* 22.00

*Iced Tea - Sweet OR Unsweetened - by the Gallon (includes cups and ice)* 12.00

*Orange Juice by the Gallon (includes cups)* 15.00

*Lemonade or Punch by the Gallon (includes cups and ice)* 12.00

*Spa Water (Citrus Infused, Strawberry Basil or Cucumber Mint) by the Gallon (includes cups and ice)* 10.00

*Ice Water by the Gallon (includes cups and ice)* 8.00

*Bottled Ice Tea – Lemon Sweetened OR Unsweetened* 2.50

*San Pellegrino (Orange and Lemon Flavored)* 2.00

*Perrier* 2.00

*Bottled Water* 1.50

*Bottled Juice* 1.50

*Canned Lemonade* 1.50

*Canned Soda* 1.50

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