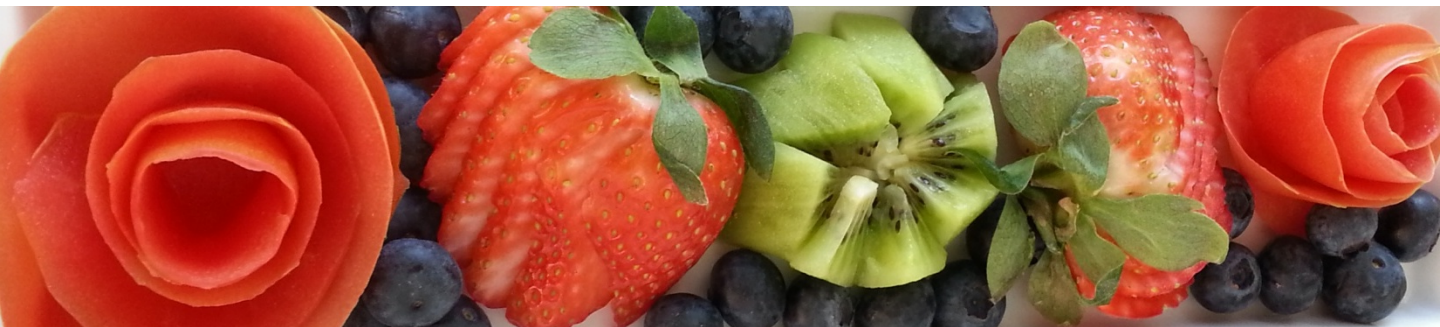




Y. LO Epicure
Corporate & Custom Catering

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

Y.Lo Breakfast Burritos ≈ Choose From:

Y.Lo Burrito: Eggs, Sausage, Salsa, Sour Cream, Jalapeños and Jack Cheese all wrapped in a Flour Tortilla 6.50
Spice things up with Bacon instead of Sausage for 1.00 extra

Southwest Style: Eggs, Chorizo, Sour Cream, Cheese, Black Bean & Corn Salsa all wrapped in a Flour Tortilla 6.50

Heart Healthy: Eggs, Cheese, Sour Cream, Roasted Sweet Potato and Kale Hash (Vegetarian) 6.50
Add Vegetarian Green Chile for 2.00 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),

Y. Lo Breakfast Quiche (Ham, Goat Cheese, Roasted Red Pepper) or **Quiche of the Month** (ask your catering coordinator for selection)

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

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, Creamy White Cheddar & Cauliflower, Chicken Tortilla, Asparagus with Herbed Goat Cheese, Broccoli Cheddar and Vegetarian Chili.
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

Traditional Pasta Salad, Macaroni Salad with Carrots, Peas & Bell Pepper, Asian Slaw (contains nuts), Horseradish Coleslaw, Fresh Fruit Salad, Traditional Potato Salad and Vegan Potato Salad
OR
Substitute Lemon Orzo Salad, Tortellini Pasta Salad,
Roasted Sweet Potato/Black Bean/Corn Salad,
Mixed Green Salad for 1.00 extra

Desserts

Fresh Baked Cookies, Lemon Bars, Triple Chocolate Brownies, Peanut Butter Chocolate Chip Bars, and Loaded Rice Crispy Treats in Assorted Flavors
OR Substitute Spiced Apple Cake, Frosted Carrot Cake, Cupcakes (availability varies) for 1.00 extra





Signature Sandwiches

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

Premium Sandwiches

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

Signature Salads

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

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

Premium Salads

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

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





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

25.50 Per Person

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

Executive PM Break

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

36.99 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, 1000 Island, Raspberry Walnut, Sesame Vinaigrette, Blue Cheese), Rolls with Butter and Fresh Baked Dessert
Prices Ranges from 13.99 - 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) 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 and Herbed Feta Cream Sauce Served with Citrus Orzo

Mandarin Chicken ≈

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

Caribbean Jerk Chicken ≈

Juicy Grilled Chicken with Island Spices served with Coconut Rice and Pineapple Slaw
**Excludes Mixed Green Salad as an Accompaniment*

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

Picadilly 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, Grilled Chicken and/or Falafel, Warm Pita Pockets,
Vegetable Salad (chopped cucumber and tomato), Red Onion, Feta, Kalamata 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, Sriracha and Soy Sauce Packets
Served with Fried 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*

Slider Bar

*Mini Ground Beef Patties, BBQ Pulled Pork and Fried Chicken
with Mini Hawaiian Rolls, Caramelized Onion, Pickle Chips, Assorted Mustards & Aioli, and Assorted Cheeses
Served with Crispy Sweet Potato Wedges and Horseradish Coleslaw*





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 Rosemary Chicken

Garlic Rosemary Chicken served with Garlic Roasted Potatoes and Glazed Carrots

Piquitta Picatta

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

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), Shredded Lettuce, Diced Tomatoes & Onions, 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 Green Chile or Red Enchilada Sauce served with Sour Cream, Shredded Lettuce, Diced Tomatoes and Onions

Taco Divertido

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

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

Fajita Bar Bliss ≈

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

Chimichurri Beef ≈

Grilled Tenderloin topped with Homemade Chimichurri served with Roasted Vegetables

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 served with Sour Cream 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, Sour Cream, Salsa, 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 ~ 2 Pieces Per Person

Vegetables, Fruits & Cheeses

Hot Appetizers

Smoked Gouda & Beer Cheese Dip with Mini Soft Pretzel Bites

Artichoke Sun Dried Tomato Dip with Crostini

Blue Cheese and Basil Stuffed Button Mushrooms ≈

Falafel Balls with Edamame Hummus (Vegan) ≈

Creamy Artichoke Sun Dried Tomato Pesto Wontons

Creamy Boursin Stuffed Button Mushrooms ≈

Grilled Vegetable Skewers with side of Chimichurri (Vegan) ≈

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

Mini Fried Cheese Bites with Marinara Shooters ~ Passed Item Only

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

Parmesan Crusted Squash Bites with Fresh Basil and Cherry Tomato

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

Roasted Artichoke and Fennel Dip with Toasted Crostini

Spinach and Feta wrapped in Puff Pastry with Tzatziki Dipping Sauce

Veggie Egg Rolls with Sesame Dipping Sauce

Toasted Ravioli with Pesto Dipping Sauce

Cold Appetizers

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

Parmesan Cups filled with Mini Caesar Salad ≈

Roasted Red Pepper Hummus with Pita (Vegan)

Seasonal Fresh Fruit Skewers ≈

Caramel Walnut Baked Brie En Croute with Fresh Berries and Grapes ~ Display Only

Cherry Tomato and Sun Dried Tomato Marinated Mozzarella Skewers ≈

Classic Bruschetta with Fresh Basil, Balsamic Vinegar and Toasted Crostini

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

Teriyaki Tofu and Grilled Pineapple Skewers (Vegan) ≈

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 ≈





Hors D'oeuvres continued...

Meats

Hot Appetizers

BBQ Mini Meatballs ≈

Blue Cheese Stuffed Bacon Wrapped Dates ≈

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 ≈

Fried Chicken and Waffle Bites with Maple Syrup

Marinated and Grilled Tenderloin Bites Wrapped in Prosciutto ≈

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

Mini Beef Wellington with Horseradish Cream

Mini Chicken Egg Rolls with Sesame Dipping Sauce

Pork Egg Rolls with Sesame Dipping Sauce

BBQ Pulled Pork Sliders with Tangy Coleslaw

Chicken Sliders Crusted with Mustard & Bacon served with Bacon Aioli

Ground Beef Sliders with Caramelized Onions, Ketchup & Mustard (add cheese for .50)

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 ≈

BBQ Chicken Skewers with Alabama White BBQ Sauce ≈

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, Honey, Crackers and Toasted Crostini ≈

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

Chicken Curry in Fresh Cucumber Cups ≈

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

Prosciutto, Fig and Brie Skewers with Balsamic Glaze ≈

Prosciutto, Cantaloupe and Mozzarella Skewers served with Basil Oil ≈

Prosciutto Wrapped Asparagus ≈

Sliced Beef Tenderloin Sliders with Mixed Greens and Horseradish Cream





Hors D'oeuvres continued...

Seafood

Hot Appetizers

Coconut Crusted Shrimp with Honey Mustard Dipping Sauce

Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce

Trout, Spinach and Artichoke Dip with Toasted Crostini

Mediterranean Marinated Shrimp Skewers with Peppers and Onions ≈

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 with Chimichurri ≈

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

Shrimp Ceviche Mini Cucumber Cups ≈

Smoked Salmon Wrapped Asparagus ≈

Smoked Trout with Lemon-Dill Aioli on Toasted Crostini

Smoked Salmon Rosettes on Rye with Dill Cream Cheese & Capers





Y.Lo Hors D'oeuvres Packages

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*
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*
22.00

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*
21.50

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*
18.50

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*
21.00

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*
17.00





Y.Lo Hors D'oeuvres Packages

Continued. . .

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*
21.50

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*
19.00

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*
25.00

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

Chocolate Drizzled Cream Puffs

Triple Chocolate Brownie Bites

Assorted Mini Éclairs

English Lemon Curd Tartlets

Mini Chocolate Dipped Cannolis

Chocolate Dipped Strawberries ≈

Raspberry Mousse Tartlets

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)

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

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 30.00

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

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

Orange Juice by the Gallon (includes cups) 15.00

Lemonade by the Gallon (includes cups and ice) 15.00

Seasonal Sparkling Punch by the Gallon (includes cups and ice) 18.00

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

Ice Water by the Gallon (includes cups and ice) 10.00

Bottled Ice Tea – Lemon Sweetened OR Unsweetened 3.00

San Pellegrino (Orange and Lemon Flavored) 3.00

Perrier 3.00

Bottled Water 2.00

Bottled Juice 2.00

Canned Lemonade 2.00

Canned Soda 2.00

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