

[Home](#) > [Current Menu](#) > Dietary Options

---

Select Dietary Option

- Any -

Select Meal/Beverage Category

- Any -

Apply

## BBQ Chicken Skewers

BBQ Chicken Skewers with Alabama White BBQ Sauce

GF

## A La Carte Breakfast Items

*Housemade Veggie Green Chile* **2.00**

*Bacon or Sausage* **3.25**

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

*Scrambled Eggs topped with Cheddar Cheese* **4.00**

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

*Fresh Fruit Display* **5.50**

*Frittata Bites* **6.00**

GF

## Adobe

Chicken Salad, Bacon, Pepper Jack, Corn, Cranberry, Ranch Dressing

## Afternoon Tea Party

Deviled Egg Trio with Traditional, Truffle, and Bacon & Scallion

Mini Finger Sandwiches on Focaccia and Croissants

Prosciutto, Mozzarella, & Cantaloupe Skewers with Basil Oil

Smoked Salmon, Asparagus, and Cream Cheese Crostinis

Pomegranate & Lemon CousCous Salad with Mint

*2 Pieces of Each Per Person*

**\$22.00**

## Ambitious

*Grilled Chicken, Pepper Jack, Jalapeño, Lettuce, Tomato, Onion, Chipotle Mayo*

## Antipasto Skewers

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

GF

## **Asian Rice Bowl Bar**

*White or Brown Rice, Teriyaki Chicken or Ginger Soy Pork, Shredded Carrot, Shelled Edamame, Scallion, Red Bell Pepper, Cabbage Slaw, Crispy Noodles, Chopped Nuts, Thai Sweet Chile Sauce, Peanut Sauce, Soy Sauce with Vegetable Spring Rolls with Sesame Dipping Sauce. Served with Fresh Baked Dessert.*

## **Assorted Mini Cheesecakes Bites**

### **Backyard Picnic**

Mini BBQ Riblets

Juicy Watermelon Kabobs

Mustard & Bacon Crusted Chicken Sliders with Bacon Aioli

Twice Baked Mini Potatoes with Cheddar Cheese & Scallion

Basil, Tomato, Feta, & Grilled Corn Summer Salad with Red Wine Vinaigrette

*2 Pieces of Each Per Person*

**\$22.50**

### **Bacon Wrapped Dates**

*Stuffed with Cave-Aged Blue Cheese*

GF

### **Baked Potato Bar**

Large Baked Potato with Butter, Sour Cream, Shredded Cheese, Scallion, Steamed Broccoli, Chopped Grilled Chicken and Bacon Bites.

Served with Mixed Green Salad and Fresh Baked Dessert: **\$15.00 Per Person**

GF

### **Baked Potato Bar**

*Large Baked Potato with Butter, Sour Cream, Shredded Cheese, Scallion, Steamed Broccoli, Chopped Grilled Chicken and Crispy Bacon. Served with Mixed Green Salad and Fresh Baked Dessert.*

GF

### **Balsamic Chicken**

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

### **Beef and Broccoli**

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

### **Beef Mini Meatballs**

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

GF

### **Beet It**

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

### **Beet It**

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

### **Bloody Mary Shrimp Cocktail**

*with Olive, Celery and Pickle Garnish*

### **Bossy**

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

### **Bottled Ice Tea**

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

### **Bottled Juice**

**2.75**

### **Bottled Water**

**2.50**

### **Breakfast Quiche**

**Lorraine** *Bacon, Onion, Cheddar*

**Veggie** *Assorted Seasonal Veggies*

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

*All Served with Fresh Fruit*

**\$12.75 Per Person**

GF

### **Breakwich Lite**

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

**\$7.50 Per Person**

### **Breakwich Sandwich**

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

**\$7.75 Per Person**

GF

### **Brown Betty**

Turkey, Bacon, Swiss, Cranberry Sauce

## **Burger Bar**

*Ground Turkey, Beef or Black Bean Patties with Buns, Bacon, Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Jalapenos, Ketchup, Yellow Mustard, Mayonnaise, Chipotle Mayo, Stone Ground Mustard. Served with House Made Potato Salad and Fresh Baked Dessert.*

GF

## **Canned Lemonade**

**3.00**

## **Canned Soda**

**2.50**

## **Caprese Sliders**

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

## **Caramel Apple Puffs**

## **Caramel Walnut Baked Brie En Croute**

*with Fresh Berries and Grapes*

## **Caribbean Jerk Chicken**

Juicy Grilled Chicken with Island Spices served with Coconut Rice and Pineapple Slaw

\*Excludes Mixed Green Salad as an Accompaniment

GF

## **Charcuterie Board w/ Hand-Cut Cheeses & Sliced Cured Meats**

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

GF

## **Cheesy Ravioli**

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

## **Cherry Tomato & Basil Wrapped Fresh Mozzarella Skewers**

*with Balsamic Drizzle*

GF

## **Chicken & Cherry**

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

## **Chicken and Waffles**

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

**\$18.00 Per Person**

### **Chicken Milanese**

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

GF

### **Chicken Stir Fry**

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

### **Chimichurri Beef**

Grilled Tenderloin topped with Homemade Chimichurri served with Roasted Vegetables

GF

### **Chimichurri Steak Skewers**

GF

### **Chirpy**

Grilled Chicken, Mozzarella, Sun-Dried Tomato, Lettuce, Tomato, Onion, Pesto Aioli

### **Chix Club**

*Grilled Chicken, Bacon, Avocado, Cheddar, Provolone, Lettuce, Tomato, Onion*

### **Chix Dance**

*Chicken Salad with Grape, Apple, Scallion, Swiss, Lettuce, Tomato, Onion, Dijonaise*

### **Chix Magnet**

*Grilled Chicken, Provolone, Lettuce, Tomato, Onion, Pesto Aioli*

### **Chocolate Carmel Pecan Tarts**

### **Chocolate Covered Peanut Butter Balls**

### **Chocolate Dipped Strawberries**

### **Chocolate Drizzled Cream Puffs**

### **Chocolate Mousse Tartlets**

Chocolate Mousse Tartlets topped with Shaved Chocolate

### **Chop Chop**

*Turkey, Ham, Cheddar, Swiss, Cucumber, Onion, Tomato, Croutons, Ranch*

### **Cilantro Lime Chicken**

*Grilled Cilantro Lime Chicken with Roasted Seasonal Vegetables*

GF

### **Cilantro Lime Chicken Skewers**

*with Peppers & Onions*

GF

### **Citrus Shrimp**

Citrus Grilled Shrimp and Fresh Melon served over Orzo

### **Classic Bruschetta**

*with Fresh Basil, Balsamic Vinegar and Toasted Crostini*

### **Classic Cinnamon Raisin Oats**

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

**\$6.50 Per Person**

### **Classic French Toast**

*Vanilla and Cinnamon Battered French Bread with Butter, Maple Syrup and Seasonal Fresh Fruit*

**\$10.50 Per Person**

*Stuff your French Toast with Nutella Spread or Cherry Cream Cheese*

**\$13.25 Per Person**

### **Classic Taco Bar**

*Shredded Chicken and Ground Beef Taco Bar with Crunchy Corn and Soft Flour Tortillas, Sour Cream, Lettuce, Diced Tomato, Onion, Salsa and Cheddar Jack Cheese. Served with Spanish Rice, Refried Beans and Fresh Baked Dessert*

### **Coconut Crusted Shrimp**

*with Sweet Thai Chili Sauce*

### **Coffee Service**

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

### **Continental Breakfast**

**Lite** *Pastries and Seasonal Fresh Fruit*

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

**\$8.50/15.00 Per Person**

### **Crab and Cream Cheese Golden Wontons**

*with Sweet and Sour Sauce*

GF

## **Crab Salad**

*filled Phyllo Cups*

## **Creamy Artichoke Sun Dried Tomato**

*filled Phyllo Cups*

## **Crispy Chicken Wings**

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

GF

## **Crispy Tortilla Chips with Dip Trio**

*of Queso, Salsa Roja and Guacamole*

## **Crispy Veggie Spring Rolls**

*with Sesame Dipping Sauce*

## **Cucumber Cups**

*filled with Herbed Boursin Cheese*

GF

## **Cupcake Dessert Bar**

Choice of Chocolate, Yellow, White or Red Velvet Cupcakes with Frosting and **Five** Toppings:

Reese's Pieces, Crushed Oreos, M&Ms, Shaved Coconut, Chocolate Chips, Peanut Butter Chips, Chopped Nuts, Crushed Toffee, Crushed Peppermint, Cinnamon Candies and Rainbow Sprinkles

## **Cupcakes**

Availability Varies - Add \$1.00 Per Order

## **Dark Chocolate and Cherry Crumble**

Dark Chocolate and Cherry Crumble

## **Deep Blue Sea**

*Grilled Lemon Tarragon Salmon Filet*

GF

## **Delightful**

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

## **Dessert Puff Cups**

Brie, Caramel, Walnut and Apple Puff Cups

## **Domestic and Imported Hand Cut Cheeses**

*with Fresh Berries, Grapes and Crackers*

GF

## **El Carne Peppers**

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

GF

## **Energetic**

*Albacore Tuna Salad, Swiss, Lettuce, Tomato, Onion*

## **English Lemon Curd Tartlets**

## **Fajita Bar**

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

## **Fajita Bar**

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

GF

## **Farmer's Tan**

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

## **French Onion Soup Bites**

*with Caramelized Onion and Gruyere topped with Scallion*

## **Fresh Baked Cookies**

## **Fresh Fruit Salad**

## **Fresh Vegetable Crudités**

*with Creamy Herb Dip*

GF

## **Fried Italian Chicken Tender**

Fried Italian Chicken Tender with Panko served with Marinara Sauce

## **Frittata Bites**

***Southwest Veggie, Greek or Chipotle Bacon***

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



**\$11.50 Per Person**

### **Frosted Carrot Cake**

Add \$1.00 Per Order

### **Full Nelson**

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

### **Grecian**

*Grilled Chicken, Feta, Peppers, Black Olives, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette*

### **Green Chile Pork**

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

### **Grilled Cheese Bites**

*with Roasted Red Pepper Tomato Soup Shots (Passed Item Only)*

### **Grilled Salmon**

Grilled Salmon, Sesame Vinaigrette

### **Hazelnut Phyllo Bites topped with Fresh Berries**

### **Health Nut**

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

### **Herb Grilled Lamb Lollipops**

*with Mint Yogurt Sauce*

GF

### **Herbed Boursin Cheese & Smoked Salmon**

*with Fresh Lemon, Capers atop a Grilled Crostini*

### **Homemade Chocolate Dipped Cannolis**

*(Regular or Mini)*

### **Homemade Lasagna**

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

*(48 hours notice requested)*

### **Honey Mustard Roasted Chicken**

*Roasted Chicken topped with Sweet and Savory Honey Mustard Sauce*

GF

### **Horseradish Coleslaw**

### **Hot Breakfast**

Your choice of Quiche, Breakfast Burrito or Pancakes with Breakfast Meat, Seasonal Fresh Fruit, Assorted Pastries and Freshly Brewed Coffee: **\$35.99**

**Serves: XX**

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

## **Hot Tea Service**

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

## **House Made Chicken Salad**

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

GF

## **Housemade Fudge Squares**

## **Hummus Platter**

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

## **Ice Water Service**

*includes cups and ice* **15.00**

## **Iced Tea Service**

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

## **Indian Indulgence**

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

Masala Grilled Chicken Wings

Lemon Garlic Shrimp Skewers with a Spicy Cocktail Sauce

Chicken Curry in Fresh Cucumber Cups

Toasted Pita Triangles with Roasted Red Pepper Hummus, Edamame Hummus & Baba Ganoush

*2 Pieces of Each Per Person*

**\$22.50**

## **Intellectual**

*Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Lettuce, Tomato, Onion, Pesto Aioli*

## **Island Luau**

Crispy Pork & Veggie Spring Rolls

Caribbean Jerk Chicken Sliders with Island Slaw

Grilled Spam & Pineapple Skewers

Coconut Shrimp with Sweet Orange Dipping Sauce

Tortilla Chips with a Mango-Jalapeno Salsa

*2 Pieces of Each Per Person*

**\$22.50**

### **Italian Crusted Cheese Ravioli**

*with Marinara Dipping Sauce*

### **Italian Meatballs**

*Italian Beef Meatballs served with Homemade Tomato Basil Sauce over Spaghetti*

GF

### **Italian Parfaits**

*with Decadent Mousse, Crushed Biscotti and Fresh Berries*

### **Italian Rosemary Chicken**

*Garlic Rosemary Grilled Chicken Breast*

### **Italian Sausage & Peppers**

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

GF

### **Italiano Fantastico**

Toasted Ravioli with Pesto Aioli Dip

Creamy Italian Sausage Stuffed Button Mushrooms

Roasted Artichoke and Fennel Dip with Toasted Crostini

Fried Italian Chicken Tender with Panko served with Marinara Sauce

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

*2 Pieces of Each Per Person*

**\$19.50**

### **Jazzy**

*Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, Cucumber, Onion, Tomato, Pesto Aioli*

### **La Croix or San Pellegrino**

*(Assorted Flavors) 3.50*

### **Latin Suave**

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

Braised Peruvian Short Ribs

Crispy Tortillas Bowls Filled with Citrus Shrimp and Guacamole

Seasonal Vegetables topped with Chimichurri

**\$21.50**

### **Le Petite Francais**

Grilled Herb Lamb Chops with Cranberry Chutney

Caramel Walnut Baked Brie En Croute with Assorted Crackers and Fresh Berries

Cordon Bleu Chicken Salad on Mini Croissants

Boursette Stuffed Button Mushrooms

Fresh Vegetable Crudités with Creamy Spinach Dip

*2 Pieces of Each Per Person*

**\$23.00**

### **Lemon Bars**

#### **Lemon Garlic Shrimp Skewers**

*with Tangy Aioli*

#### **Lemon Orzo Salad**

Add \$1.00 Per Order

#### **Lemonade Service**

*includes cups and ice* **18.00**

#### **Lemony Chicken**

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

#### **Lettuce Wraps**

Chicken and Pork Lettuce Wraps with Chopped Carrots, Water Chestnuts, Zucchini, Onion, Peppers, Bean Sprouts, Peanuts, Thai Chili Sauce, Sesame Sauce and Soy Sauce Packets

Served with Fried Rice and Fresh Baked Dessert

GF

### **Let's Brunch**

Extraordinary Fresh Vegetable Crudite with Creamy Herb Dip

Fresh Seasonal Fruit Kabobs with Yogurt Dipping Sauce

Mini Monte Cristo Sliders with Chipotle-Berry Chutney

Maple Fried Chicken & Waffle Bites with Maple Syrup

Sweet Potato and Crispy Kale Hash

Crab-Stuffed Deviled Eggs

*2 Pieces of Each Per Person*

**\$26.00**

### **Lox Platter**

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

**\$13.25 Per Person**

## **Mac N Cheese Bar**

*Four Cheese Homemade Macaroni and Cheese with your choice of 5 mix-ins: Grilled Chicken, Bacon, Green Chiles, Sundried Tomato, Steamed Broccoli, Scallion, Fresh Tomato, Sautéed Mushrooms, Jalapenos. Served with Mixed Green Salad and Fresh Baked Dessert.*

## **Macaroni & Cheese Bites**

*(Bacon or Green Chile) with Ranch Dipping Sauce*

## **Mahi Filet**

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

GF

## **Mandarin Chicken**

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

GF

## **Marsala de Pollo**

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

## **Mary & Jo**

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

## **Maxima**

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

## **Mediterranean Chicken**

*Grilled Chicken Breast topped with Spinach and Herbed Feta Cream Sauce*

GF

## **Mediterranean Grilled Vegetable Skewers**

*(Vegan)*

GF

## **Mediterranean Marinated Shrimp Skewers**

Mediterranean Marinated Shrimp Skewers with Peppers and Onions

GF

## **Mediterranean Pita Bar**

*Roasted Lamb and/or Harissa Chicken with Warm Pita Bread, Falafel, Vegetable Salad (Chopped Cucumber and*

*Tomato), Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce. Served with Mediterranean Rice Pilaf and Fresh Baked Dessert*

## **Mellow**

Portobello, Cheddar, Swiss, Provolone, Tomato, Pesto Aioli

## **Mexican Fiesta**

Crispy Tortilla Chips with Dip Trio of Queso, Black Bean & Corn Salsa, and Homemade Guacamole

Carnitas Taquitos with Cilantro Lime Sour Cream

Jalapeno-Cheddar Cornbread Beef Pies with Authentic Red Chile Sauce

Tri-Colored Sweet Peppers Stuffed with Green Chile Cream Cheese

*2 Pieces of Each Per Person*

**\$18.00**

## **Mexican Street Corn Dip**

*Topped with Queso Fresco and Served with Tortilla Chips*

GF

## **Mini Beef Wellington**

*with Mushroom Duxelles and Horseradish Cream*

## **Mini Chicken Egg Rolls**

Mini Chicken Egg Rolls with Sesame Dipping Sauce

## **Mini Chile Rellenos**

## **Mini Crispy Tortilla Bowls**

*filled with Mango Salsa and topped with Citrus Shrimp*

## **Mini Éclairs**

## **Mini Fried Cheese Bites**

Mini Fried Cheese Bites with Marinara Shooters

GF

## **Mini S'more Cups**

## **Mini Vegetable filled Samosas**

*with Garlic Lemon Sauce (Vegan)*

## **Mini Veggie Tarts**

*with Ricotta, Roasted Tear Drop Tomatoes, Asparagus and Swiss*

## Mini Wedge Salad Bacon Cups

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

GF

## Mixed Green Salad

Add \$1.00 Per Order

## Mustard & Bacon Crusted Chicken Bites

*with Bacon Aioli*

## Nacho Bar Heaven

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

## Orange Juice Service

*includes cups* **22.00**

## Parmesan

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

## Parmesan Cups

*filled with Mini Caesar Salad*

GF

## Pasta Bar

*Your Choice of Two Pastas (Spaghetti, Fettuccini, Bowtie, Penne, Cheese Tortellini **+1.00**), Two Sauces (Marinara, Classic Alfredo, Bolognese **+2.00**, Pesto Cream **+1.00**, Roasted Red Pepper Alfredo) Two Protein Options (Grilled Chicken, Meatballs, Italian Sausage **+2.00**, Grilled Shrimp **+3.00**). Served with Roasted Seasonal Vegetables, Romaine Caesar Salad, Cheesy Focaccia Breadsticks, Shredded Parmesan, Red Pepper Flakes and Fresh Baked Dessert*

GF

## Pasta Primavera

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

GF

## Pasta Salad

## Peanut Butter Chocolate Chip Bars

## Pear Salsa Pork

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

## **Perrier**

**3.50**

## **Pesto Chicken**

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

GF

## **Petite Crab Cakes**

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

## **Picadilly Peppers**

Peppers stuffed with Quinoa, Black Beans, Spinach and Mozzarella

GF

## **Piquitta Picatta**

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

## **Pizza Pinwheels**

*(Pepperoni or Margherita) with Marinara Dipping Sauce*

## **Pork Egg Rolls**

Pork Egg Rolls with Sesame Dipping Sauce

## **Pork Udon**

*Ginger Soy Pork Loin and Assorted Fresh Vegetables with Udon Noodles*

## **Portobello Medley**

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

## **Potato Salad**

## **Potstickers**

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

## **Prosciutto, Cantaloupe & Mozzarella Skewers**

Prosciutto, Cantaloupe and Mozzarella Skewers served with Basil Oil ≈

GF

## **Prosciutto, Fig and Brie Skewers**

*with Balsamic Glaze*



GF

### **Ragin' Cajun**

Smoked Kielbasa Sausage Ettoufee

Blackened Shrimp Skewers

Mini Crispy Shells filled with Black-Eyed Pea Salsa

Fried Hush Puppies with Spicy Remoulade

Fluffy Beignets with Powdered Sugar

*2 Pieces of Each Per Person*

**\$20.00**

### **Reuben Puffs**

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

### **Roasted Artichoke and Spinach Dip**

*with Toasted Pita Triangles*

### **Roasted Red Pepper Alfredo**

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

GF

### **Salmon Lover**

*Smoked Salmon, Goat Cheese, Artichoke, Caper, Lettuce, Tomato, Onion, Pesto Aioli*

### **Santa Maria Steak**

*Grilled Tenderloin Topped with Bacon Onion Jam*

### **Sautéed Garlic Shrimp**

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

GF

### **Scrambles**

**Denver** Ham, Onion, Green Pepper, Cheddar

**Veggie** Mushroom, Spinach, Tomato, Feta

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

**\$11.25 Per Person**

GF

### **Seasonal Fresh Fruit Skewers**

Seasonal Fresh Fruit Skewers (Vegan)

GF

### **Seasonal Sparkling Punch**

*includes cups and ice 25.00*

### **Shish Kabobs**

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

GF

### **Shrimp Ceviche Mini Cucumber Cups**

Shrimp Ceviche Mini Cucumber Cups

GF

### **Shrimp Ceviche Mini Lettuce Wraps**

Shrimp Ceviche Mini Lettuce Wraps

GF

### **Sliced Beef Tenderloin Sliders**

*with Mixed Greens and Horseradish Cream*

### **Slider Bar**

*Mini Ground Beef Patties, BBQ Pulled Pork or Fried Chicken (two sliders per person) with Mini Hawaiian Rolls, Caramelized Onion, Pickle Chips, Assorted Mustards & Aioli, and Assorted Cheeses. Served with Garlic Roasted Potatoes, Y.Lo Coleslaw and Fresh Baked Dessert*

### **Sliders**

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

### **Smoked Gouda & Beer Cheese Dip**

*with Mini Soft Pretzel Bites*

### **Smoked Keilbasa Sausage and Mini Potato Skewer**

*with Dijon Dipping Sauce*

GF

### **Smoked Salmon**

*Smoked Salmon, Goat Cheese, Artichoke, Capers, Cucumber, Onion, Tomato, Croutons, Pesto Aioli*

## **Smoked Salmon Rosettes**

Smoked Salmon Rosettes on Rye with Dill Cream Cheese & Capers

## **Smoked Salmon Wrapped Asparagus**

Smoked Salmon Wrapped Asparagus

GF

## **Smoked Trout with Lemon-Dill Aioli**

Smoked Trout with Lemon-Dill Aioli on Toasted Crostini

## **Soup's On**

*Homemade Signature Soups Include: Minestrone (vegan), Loaded Baked Potato, Chicken Tortilla with Tortilla Strips, Veggie Green Chile with Flour Tortillas and Roasted Red Pepper Tomato with Herbed Croutons. Served with a Mini Deli Sandwich OR Mixed Green Salad and Fresh Baked Dessert.*

*(10 person minimum for each soup option ordered)*

## **Soup's On**

*Homemade Signature Soups Include: Minestrone (vegan), Loaded Baked Potato, Chicken Tortilla with Tortilla Strips, Veggie Green Chile with Flour Tortillas and Roasted Red Pepper Tomato with Herbed Croutons. Served with a Mini Deli Sandwich OR Mixed Green Salad and Fresh Baked Dessert (10 person minimum for each soup option ordered)*

**\$16.00 Per Person**

GF

## **Spa Water Service**

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

## **Spiced Apple Cake**

## **Spiced Apple Cake**

Add \$1.00 Per Order

## **Spiced Carrot Cake**

*with Cream Cheese Frosting*

## **Spinach and Feta**

*filled Phyllo Cups*

## **Squash Bites**

Parmesan Crusted Squash Bites with Fresh Basil and Cherry Tomato

## **St. Croix**

Roast Beef, Cheddar, Roasted Peppers, Horseradish Cream

## **Stallion**

*Ham, Salami, Pepperoni, Provolone, Roasted Peppers, Lettuce, Tomato, Onion, Italian Dressing*

## **Steak Merlot**

*Grilled Tenderloin with a Merlot Mushroom Reduction*

GF

## **Street Taco Bar**

*Shredded Chicken, Spiced Barbacoa, Pork Carnitas, Citrus Grilled Mahi Mahi or Grilled Shrimp with Fresh Cabbage & Radish Slaw, Salsa Verde, Queso Fresco and Sour Cream - Served with Warm Corn and Flour Tortillas, Cilantro Lime Rice, Seasoned Black Beans and Hot Sauce. Served with Fresh Baked Dessert.*

GF

## **Stuffed Button Mushrooms**

*Creamy Boursin OR Italian Sausage*

## **Stuffed Pepper**

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

## **Sweet Corn Fritters**

*dusted with Powdered Sugar*

## **Sweet Potato Hash**

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

**\$11.50 Per Person**

## **S'mores Dessert Bar**

Honey and Cinnamon Graham Crackers with Hot Marshmallow Crème accompanied by Hershey's Chocolate Bars, Chocolate Covered Cherries and Reese's Peanut Butter Cups

## **Take The Steak**

*Grilled Steak, Blue Cheese Crumbles, Portobello, Cucumber, Onion, Tomato, Croutons, Balsamic Vinaigrette*

## **Taquitos**

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

## **Teriyaki Pork**

Teriyaki Glazed Pork Tenderloin with Oriental Vegetables and Brown Rice

GF

## **Teriyaki Tofu & Grilled Pineapple Skewers**

Teriyaki Tofu and Grilled Pineapple Skewers (Vegan)

GF

## **The Home Run**

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

**\$18.25 Per Person**

GF

## **The Improv Cobb**

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

## **The Mellow Portobello**

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

GF

## **The Pancake Plate**

Blueberry, Banana or Plain with Maple Syrup and Seasonal Fresh Fruit

**\$7.99 Per Person**

Add Bacon or Sausage: **+\$2.50 Per Person**

## **Tomatillo Shrimp**

Zesty Seasoned Shrimp topped with Fresh Tomatillo Sauce

## **Tortellini Pasta Salad**

Add \$1.00 Per Order

## **Triple Chocolate Brownie Bites**

## **Triple Chocolate Brownies**

## **Turkey Swiss**

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

## **Twice Baked Mini Potatoes**

*with Cheddar, Scallion & Honey Cured Bacon*

GF

## **Tzatiki Shrimp**

*on Cucumber Rounds*

## **Veg Out**

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

## **Veggie Wontons**

*with Creamy Artichoke and Sun Dried Tomato Pesto*

## **Vietnamese Spring Rolls**

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

*Add Shrimp or Chicken +2.00*

GF

## **Warm Apple Crisp**

Warm Apple Crisp with Homemade Whipped Cream

## **White Chocolate & Apricot Baked Brie En Croute**

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

## **White Chocolate and Apricot Baked Brie**

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

## **Whoopie Pies**

Whoopie Pies (Choose Between Large or Mini)

## **Wild Child**

Beet Risotto with Wild Mushrooms and Spinach

## **Y Not Caesar**

*Grilled Chicken, Parmesan, Cucumber, Onion, Tomato, Croutons, Caesar Dressing*

## **Y.Lo BBQ**

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

## **Y.Lo Breakfast Burritos**

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

**\$7.75 Per Person**

GF

## **Y.Lo Breakfast Taco Bar**

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

**\$13.50 Per Person**

GF

### **Y.Lo Chicken**

*Grilled Chicken, Mandarin, Crispy Noodles, Peanuts, Cucumber, Onion, Tomato, Sesame Vinaigrette*

### **Y.Lo Club**

*Ham, Turkey, Bacon, Swiss, Cheddar, Roasted Peppers, Lettuce, Tomato, Onion, Garlic Aioli*

### **Y.Lo Denver Deli Platter**

Choice of 3 Meats, 2 Cheeses, Onion, Lettuce, Tomato, Assorted Breads, Assorted Condiments, One Homemade Side, Bowl of Chips and Fresh Baked Dessert: **\$13.50 Per Person**

Substitute another Homemade Side instead of Chips: **\$2.00 Extra Per Order**

GF

### **Y.Lo Salad Bar**

*Create your own with Mixed Greens, Croutons, Choice of Dressings and your choice of 10 toppings (up to 3 meats):*

*Tomato, Cucumber, Red Onion, Carrot, Black Olive, Green Pepper, Roasted Red Pepper, Sundried Tomato, Garbanzo Beans, Artichoke Hearts, Hard Boiled Egg, Feta Cheese, Cheddar Cheese, Mozzarella Cheese, Goat Cheese, Blue Cheese, Grilled Chicken, Diced Turkey, Diced Ham, Bacon Crumbles. Served with Rolls, Butter and Fresh Baked Dessert*

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

**\$16.00 Per Person**

GF

### **Y.Lo Salad Bar**

*Create your own with Mixed Greens, Croutons, Choice of Dressings and your choice of 10 toppings (up to 3 meats):*

*Tomato, Cucumber, Red Onion, Carrot, Black Olive, Green Pepper, Roasted Red Pepper, Sundried Tomato, Garbanzo Beans, Artichoke Hearts, Hard Boiled Egg, Feta Cheese, Cheddar Cheese, Mozzarella Cheese, Goat Cheese, Blue Cheese, Grilled Chicken, Diced Turkey, Diced Ham, Bacon Crumbles. Served with Rolls, Butter and Fresh Baked Dessert*

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

GF

### **Y.Lo's Enchiladas**

*Shredded Carnitas, Chicken, Barbacoa or Veggie Enchiladas with Red Enchilada Sauce and Cheddar Jack Cheese. Served with Sour Cream, Shredded Lettuce, Diced Tomato and Onion.*

GF

### **Zesty Buffalo Chicken Dip**

*with Tortilla Chips*

GF

### **Ice Cream Sundae Bar**

Choice of Ice Cream Flavor(s) with Cherries, Chocolate Syrup, Whipped Cream and Five Toppings:

Reese's Pieces, Crushed Oreos, M&Ms, Shaved Coconut, Chocolate Chips, Peanut Butter Chips, Chopped Nuts, Crushed Toffee, Crushed Peppermint, Cinnamon Candies and Rainbow Sprinkles

Contact Y.Lo Epicure Catering | [order@yloepicure.com](mailto:order@yloepicure.com) | (303) 780-9888

---