

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

---

Select Dietary Option

Select Meal/Beverage Category

Apply

## BBQ Chicken Skewers

BBQ Chicken Skewers with Alabama White BBQ Sauce

GF

## A La Carte Breakfast Add-Ons

ItFresh Fruit Display \$5.00

Bacon or Sausage \$3.50

Scrambled Eggs topped with Cheddar \$3.50

Seasoned Breakfast Potatoes \$3.00

Honey Vanilla Greek Yogurts Cups with Grapes, Fresh Berries & Granola \$4.00

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 Foccacia 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 Chipotle Chicken, Pepper Jack, Jalapeño, Lettuce, Tomato, Onion, Cilantro Lime Mayo

## Antipasto Skewers

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

GF

## Artichoke & Sundried Tomato Dip

Creamy Artichoke Sun Dried Tomato Dip with Crostini

## **Assorted Mini Cheesecakes**

### **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**

### **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 Bacon Bites.

Served with Mixed Green Salad and Fresh Baked Dessert

GF

### **BBQ Mini Meatballs**

BBQ Mini Meatballs

GF

### **BBQ Pulled Pork Sliders**

BBQ Pulled Pork Sliders with Tangy Coleslaw

### **Beef Tenderloin Sliders**

Sliced Beef Tenderloin Sliders with Mixed Greens and Horseradish Cream

### **Beet It**

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

### **Blue Cheese Stuffed Bacon Wrapped Dates**

Blue Cheese Stuffed Bacon Wrapped Dates

GF

### **Bossy**

Roast Beef, Cheddar, Roasted Peppers, Lettuce, Onion, Horseradish Mayo

### **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 or Slider**

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

**\$7.25 Per Person**

### **OR**

Breakfast Mini Slider (same great breakfast sandwich just on a smaller scale!)

**\$5.00 Per Person**

GF

### **Brown Betty**

Turkey, Bacon, Swiss, Cranberry Sauce

### **Burger Bar**

Ground Turkey or Beef Patties with Buns, Bacon, Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Jalapenos, Ketchup, Yellow Mustard, Mayonnaise, Chipotle Mayo and Stone Ground Mustard

Served with House Made Potato Salad and Fresh Baked Dessert

GF

### **Caramel Walnut Baked Brie**

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**

Charcuterie Board with Hand-Cut Cheeses & Sliced Cured Meats

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

GF

## **Cheeses with Fresh Berries, Grapes and Crackers**

Domestic and Imported Cheeses with Fresh Berries, Grapes and Crackers

GF

## **Cheesy Ravioli**

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

## **Chicken & Cherry**

Grilled Chicken, Parmesan, Dried Cranberry, Balsamic Vinaigrette

## **Chicken and Vegetable Pot Stickers**

Chicken and Vegetable Pot Stickers with Sesame Dipping Sauce

## **Chicken Bites**

Mustard & Bacon Crusted Chicken Bites served with Bacon Aioli

## **Chicken Curry in Fresh Cucumber Cups**

Chicken Curry in Fresh Cucumber Cups

GF

## **Chicken Milanese**

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

GF

## **Chicken Parmigian**

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

## **Chimichurri Beef**

Grilled Tenderloin topped with Homemade Chimichurri served with Roasted Vegetables

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, 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, Ranch

## **Cilantro Lime Chicken**

Grilled Cilantro Lime Chicken served with Roasted Vegetables and Cilantro Lime Rice

GF

## **Citrus Shrimp**

Citrus Grilled Shrimp and Fresh Melon served over Orzo

## **Classic Bruschetta**

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 Country French Bread served with Butter, Maple Syrup and Seasonal Fresh Fruit

**\$10.00 Per Person**

Stuff your French Toast with either Nutella OR Cinnamon Cream Cheese

**\$12.00 Per Person**

## **Classic Taco Bar**

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 served with Spanish Rice and Refried Beans

## **Coconut Crusted Shrimp**

Coconut Crusted Shrimp with Sweet Orange Dipping Sauce

## **Coffee Service**

Coffee by the Gallon, Condiments, Cups and Flavored Syrup

**\$30.00 Per Gallon**

## **Country Style**

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

**\$10.00 Per Person**

## **Crab & Cream Cheese Wontons**

Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce

## **Creamy Italian Sausage Stuffed Button Mushrooms**

Creamy Italian Sausage Stuffed Button Mushrooms

GF

## **Cucumber Cups Filled with Cheese and Smoked Salmon**

Cucumber Cups filled with Herbed Boursin Cheese and topped with Smoked Salmon and Capers

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 Tarragon Salmon Filet and Sauteed Green Beans served with Seasoned Rice

GF

## **Delightful**

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

## **Dessert Puff Cups**

Brie, Caramel, Walnut and Apple Puff Cups

## **Edamame Potstickers**

with Sesame Dipping Sauce

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**

## **Executive Continental**

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

**\$14.00 Per Person**

## **Executive Meeting Package**

### **Hot Breakfast**

Your Choice of Quiche, Breakfast Burrito or French Toast with Breakfast Meat, Seasonal Fresh Fruit, Assorted Pastries and Freshly Brewed Coffee

---

### **Hot Lunch Buffet**

Choose from ONE of the following Hot Buffets:

- a)** Chicken and Beef Soft Taco Bar with Onions, Lettuce, Tomato, Salsa, Sour Cream, Spanish Rice, Beans and Fresh Baked Dessert
  - b)** Basil Pesto Pasta with Grilled Chicken, Sauteed Mushrooms, Sundried Tomato and Shredded Parmesan served with Romaine Caesar Salad, Focaccia Breadsticks and Fresh Baked Dessert
  - c)** Honey Mustard Roasted Chicken with Fresh Green Beans served over Seasoned Rice with Mixed Green Salad, Rolls with Butter and Fresh Baked Dessert
  - d)** Penne Pasta Bake with Roasted Chicken OR Italian Sausage, Artichokes, Sun Dried Tomatoes, Mozzarella, and Homemade Tomato Sauce served with Romaine Caesar Salad, Focaccia Breadsticks, Shredded Parmesan and Fresh Baked Dessert
- 

### **Executive PM Break**

Gourmet Cheese Display with Berries, Grapes and Crackers

Y.Lo Epicure's Beautiful Fresh Vegetable Crudités with Creamy Herb Dip

**\$39.50 Per Person**

## **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

## **Falafel Balls**

Falafel Balls with Edamame Hummus (Vegan)

GF

## **Farmer's Tan**

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

## **Flatbread Pizza**

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

**\$14.00 Per Person**

## **Flavored Water - By The Can (San Pellegrino or La Croix)**

San Pellegrino or La Croix Flavored Beverages

**\$3.00 Per Can**

## **Fresh Baked Cookies**

## **Fresh Fruit Salad**

## **Fried Italian Chicken Tender**

Fried Italian Chicken Tender with Panko served with Marinara Sauce

## **Frosted Carrot Cake**

Add \$1.00 Per Order

## **Full Nelson**

Steak, Provolone, Sautéed Onion, Lettuce, Tomato, Horseradish Mayo

## **Grecian**

Grilled Chicken, Feta, Peppers, Black Olives, 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 Tomato Soup Shots**

Grilled Cheese Bites with Roasted Red Pepper Tomato Soup Shots

## **Grilled Herb Lamb Chops**

Grilled Herb Lamb Chops with Cranberry Chutney

GF

## **Grilled Salmon**

Grilled Salmon, Sesame Vinaigrette



## **Grilled Tenderloin Bites**

Marinated and Grilled Tenderloin Bites Wrapped in Prosciutto

GF

## **Ground Beef Sliders**

Ground Beef Sliders with Caramelized Onions

served with Ketchup & Mustard (add cheese for .50)

## **Health Nut**

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

## **Homemade Cannolis**

Homemade Cannolis dipped in Chocolate (Large or Small)

## **Homemade Lasagna**

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

**Please allow a 48 hours notice**

## **Honey Mustard Roasted Chicken**

Honey Mustard Roasted Chicken with Sauteed Green Beans served with Garlic Roasted Potatoes

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**

Hot Tea by the Gallon with Assorted Teas, Honey, Condiments, Cups

**\$25.00 Per Gallon**

## **Hummus with Pita Crisps**

Roasted Red Pepper Hummus with Pita Crisps

## **Ice Water Service**

Ice Water by the Gallon (includes cups and ice)

**\$12.00 Per Gallon**

## **Iced Tea - By The Bottle**

Bottled Iced Tea - Lemon Sweetened OR Unsweetened - 16oz

**\$3.00 Per Bottle**

### **Iced Tea Service**

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

**\$15.00 Per Gallon**

### **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**

### **Infused Spa Water Service**

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

**\$15.00 Per Gallon**

### **Intellectual**

Artichoke, Goat Cheese, Sun-Dried Tomato, Roasted Peppers, 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 Meatballs**

Italian Meatballs served with Homemade Tomato Sauce over Spaghetti

GF

### **Italian Parfaits**

Italian Parfaits with Hazelnut Mousse, Crushed Biscotti and Fresh Berries

### **Italian Rosemary Chicken**

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

GF

### **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, Pesto Aioli

### **Juice - By The Bottle**

Bottled Juice - Orange and Other Assorted Flavors - 10oz

**\$2.25 Per Bottle**

### **Jumbo Shrimp Cocktail**

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce

GF

### **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**

Lemon Garlic Shrimp Skewers

GF

## **Lemon Orzo Salad**

Add \$1.00 Per Order

## **Lemonade - By The Can**

Canned Lemonade - 12oz

**\$2.50 Per Can**

## **Lemonade Service**

Lemonade by the gallon (includes cups and ice)

**\$15.00 Per Gallon**

## **Lemony Chicken**

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

## **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**

## **Lite Continental**

Assorted Pastries and Seasonal Fresh Fruit

**\$8.00 Per Person**

## **Lox Platter**

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

**\$12.50 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

## **Mahi Filet**

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

## **Make Your Own Burrito Bar**

Eggs, Sausage, Salsa, Sour Cream, Jalapeños and Jack Cheese and Flour Tortillas

**\$10.50 Per Person**

Spice things up with Chorizo or Bacon instead of Sausage: **+\$1.00 Per Person**

GF

## **Mandarin Chicken**

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

GF

## **Manicotti**

Sweet Sausage Stuffed Manicotti with Homemade Tomato Sauce

**OR**

Ricotta, Portobello, Sundried Tomato and Spinach Stuffed Manicotti with Pesto Cream Sauce

## **Maple Fried Chicken and Waffle Bites**

Maple Fried Chicken and Waffle Bites

## **Marinated Mozzarella Skewers**

Cherry Tomato and Basil Wrapped Mozzarella Skewers with Balsamic Drizzle

GF

## **Marsala de Pollo**

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

## **Mary & Jo**

Tuna Salad, Swiss, Ranch Dressing

## **Maxima**

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

## **Mediterranean Chicken Skewers**

Grilled Mediterranean Chicken Skewers with Peppers, Onions and Tzatziki Dipping Sauce

GF

## **Mediterranean Marinated Shrimp Skewers**

Mediterranean Marinated Shrimp Skewers with Peppers and Onions

GF

## **Mediterranean Pita Bar**

Roasted Lamb Slices, Grilled Chicken with Warm Falafel, Pita Bread, Vegetable Salad (chopped cucumber and tomato), Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce

Served with Curried Rice and Fresh Baked Dessert

## **Mediterranean Stuffed Chicken**

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

GF

## **Mediterranean Vegetable Skewers**

Grilled Mediterranean Vegetable Skewers

GF

## **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**

### **Mini Beef Wellington**

Mini Beef Wellington with Horseradish Cream

### **Mini Chicken Egg Rolls**

Mini Chicken Egg Rolls with Sesame Dipping Sauce

### **Mini Crab Cakes Rolled in Panko**

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

### **Mini Crispy Tortilla Bowls**

Mini Crispy Tortilla Bowls Filled with Salad Shrimp and Homemade Guacamole

GF

### **Mini Éclairs**

### **Mini Fried Cheese Bites**

Mini Fried Cheese Bites with Marinara Shooters

GF

### **Mini Samosas**

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

### **Mini Veggie Tarts with Ricotta**

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

### **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**

Orange Juice by the gallon (includes cups)

**\$20.00 Per Person**

### **Pasta Bar**

Your choice of

**Two Pastas:** *Spaghetti, Thin Spaghetti, Fettuccini, Bowtie, Penne, Cheese Tortellini*

**Two Sauces:** *Marinara, Classic Alfredo, Bolognese, Pesto Cream, Roasted Red Pepper Alfredo*

**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

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 Tenderloin with Warm Pear Salsa and Crunchy Walnuts served with Garlic Roasted Potatoes

### **Penne Pasta Bake**

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

### **Perrier - By The Bottle**

Perrier Sparkling Mineral Water - 11oz

**\$3.00 Per Bottle**

### **Pesto Chicken**

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

GF

### **Pesto Wontons**

Creamy Artichoke Sun Dried Tomato Pesto Wontons

### **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

### **Pork Egg Rolls**



Pork Egg Rolls with Sesame Dipping Sauce

### **Portobello Medley**

Portobello, Artichoke, Goat Cheese, Roasted Peppers, Balsamic Vinaigrette

### **Potato Salad**

### **Prosciutto Wrapped Asparagus**

Prosciutto Wrapped Asparagus

GF

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

Prosciutto, Cantaloupe and Mozzarella Skewers served with Basil Oil ≈

GF

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

Prosciutto, Fig and Brie Skewers with Balsamic Glaze

GF

### **Quiche**

Choose from: Chef's Quiche of the Month (just ask us!), Lorraine (Bacon, Onion, Cheddar), Veggie (Assorted Seasonal Veggies), OR Y. Lo Breakfast Quiche (Ham, Goat Cheese, Roasted Red Pepper) served with Seasonal Fresh Fruit

**\$12.00 Per Person**

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**

### **Raspberry Mousse Tartlets**

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

Roasted Artichoke and Spinach Dip with Toasted Crostini

### **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 - served with Roasted Cauliflower & Carrots and Potatoes Gratin

### **Sautéed Garlic Shrimp**

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

GF

### **Scrambles**

Choose from: Denver (Ham, Onion, Green Pepper, Cheddar), Veggie (Mushroom, Spinach, Tomato, Feta), OR Mexi (Chorizo, Green Chile, Tomato, Cheddar) served with Seasoned Breakfast Potatoes

**\$10.50 Per Person**

GF

### **Seasonal Fresh Fruit Skewers**

Seasonal Fresh Fruit Skewers (Vegan)

GF

### **Seasonal Sparkling Punch**

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

**\$20.00 Per Gallon**

### **Shish Kabob**

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

Top Seller

GF

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

Shrimp Ceviche Mini Cucumber Cups

GF

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

Shrimp Ceviche Mini Lettuce Wraps

GF

## **Signature Meeting Package**

### **Continental Breakfast**

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

---

### **Signature Boxed Lunch or Lunch Platter**

[Assorted Signature Focaccia Sandwiches or Wraps](#) [1], One Homemade Side, Bowl of Chips and Fresh-Baked Dessert

---

### **PM Break**

Delicious Homemade Snack Mix and Rosemary Pinwheels

**\$28.50 Per Person**

### **Slider Bar**

Mini Ground Beef Patties, BBQ Pulled Pork and Fried Chicken (two 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

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

Smoked Gouda & Beer Cheese Dip with Mini Soft Pretzel Bites

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

Smoked Keilbasa Sausage and Mini Potato Skewer

GF

### **Smoked Salmon**

Smoked Salmon, Goat Cheese, Artichoke, Capers, 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

## **Soda - By The Can**

Canned Soda (Coke and Pepsi Products) - 12oz

**\$2.00 Per Can**

## **Soup's On**

Homemade Signature Soups Include:

Minestrone (vegan), Loaded Baked Potato, Chicken Tortilla with Tortilla Strips and Roasted Red Pepper Tomato with Herbed Croutons

Served with Deli Sandwiches on Mini Rolls OR Mixed Green Salad and Fresh Baked Dessert: **\$15.00 Per Person**

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

GF

## **Spiced Apple Cake**

Warm Spiced Apple Cake

## **Spiced Apple Cake**

Add \$1.00 Per Order

## **Spiced Carrot Cake**

Spiced Carrot Cake with Cream Cheese Frosting

## **Spinach & Feta Wrapped in Puff Pastry**

Spinach and Feta wrapped in Puff Pastry with Tzatziki Dipping Sauce

## **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 served with Grilled Asparagus and Garlic Mashed Potatoes

GF

## **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

Top Seller

GF

### **Stuffed Button Mushrooms**

Creamy Boursin Stuffed Button Mushrooms

GF

### **Stuffed Cucumber Cups**

Cucumber Cups filled with Herbed Boursin Cheese

GF

### **Stuffed Parmesan Cups**

Parmesan Cups Filled with Mini Caesar Salad

GF

### **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, Feta, Portobello, 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 Tenderloin Skewers**

Teriyaki Tenderloin and Grilled Pineapple Skewers

GF

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

Teriyaki Tofu and Grilled Pineapple Skewers (Vegan)

GF

### **Thai Chicken Satay**

Thai Chicken Satay with Peanut Dipping Sauce

GF

### **The Home Run**

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

**\$17.50 Per Person**

GF

### **The Improv Cobb**

Grilled Chicken, Bacon, Feta, Egg, Avocado, Ranch Dressing

### **The Mellow Portobello**

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

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**

### **Toasted Ravioli**

Toasted Ravioli with Pesto Dipping Sauce

### **Tomatillo Shrimp**

Zesty Seasoned Shrimp topped with Fresh Tomatillo Sauce

### **Tortellini Pasta Salad**

Add \$1.00 Per Order

### **Tortilla Chips With Queso, Salsa & Guacamole**

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

GF

### **Tri-Colored Sweet Peppers**

Tri-Colored Sweet Peppers Stuffed with Green Chili Cream Cheese

GF

### **Triple Chocolate Brownie Bites**

## **Triple Chocolate Brownies**

## **Turkey Swiss**

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

## **Twice Baked Mini Potatoes**

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

GF

## **Veg Out**

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

## **Vegetable Crudités with Creamy Herb Dip**

Extraordinary Fresh Vegetable Crudités with Creamy Herb Dip

GF

## **Veggie Egg Rolls**

Veggie Egg Rolls with Sesame Dipping Sauce

## **Warm Apple Crisp**

Warm Apple Crisp with Homemade Whipped Cream

## **Water - By The Bottle**

Bottled Water - 16oz

**\$2.00 Per Bottle**

## **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, Caesar Dressing

## **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

### **Y.Lo Breakfast Burritos**

Sausage, Bacon or Potato, Eggs, Salsa, Sour Cream, Jalapeños and Jack Cheese all wrapped in a Flour Tortilla (Chorizo 1.00 extra)

**\$7.25 Per Person**

Top Seller

GF

### **Y.Lo Chicken**

Grilled Chicken, Mandarin, Crispy Noodles, Peanuts, 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: **\$15.00 Per Person**

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

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: **\$15.00 Per Person**

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

GF

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



Shredded Carnitas, Chicken, Barbacoa OR Veggie Enchiladas with Red Enchilada Sauce topped with Cheese served with Sour Cream, Shredded Lettuce, Diced Tomatoes, Onions, Spanish Rice and Refried Beans

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

---