

Holiday Cheer

Y.LO EPICURE CATERING

About 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.



Don't delay your plans, let us help you create a holiday party that is both stress-free and delightful. Leave the planning to the passionate professionals who care about the success of your celebration!



If you would like something special but don't know where to start, we can help from beginning to end. We love to recommend locations, rentals, linens, flowers staffing and bar essentials so you don't have to!

Our job is to make you look great!

Hors D'oeuvres

A LA CARTE

Cold Appetizers

Fresh Vegetable Crudités with Holiday Veggie Dip

Pomegranate and Cranberry Bruschetta with Toasted Crostini

Vegan Pate with Lentils, Herbs, Onions & Garlic with Toasted Crostini

Prosciutto, Fig and Brie Skewers

Bacon & Herb Crusted Goat Cheese Pops

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

Fresh Cucumber Cups with Herb Cream Cheese & Smoked Salmon

Grilled Tenderloin Sliders with Mixed Greens & Horseradish Cream

Charcuterie Board with Hand-Cut Cheeses & Sliced Cured Meats

Served with Assorted Olives & Nuts, Artisan Chutneys, Mustards,

Local Honey and Toasted Crostini

Hot Appetizers

Holiday Swedish Meatballs

Smoked Gouda & Beer Cheese Dip with Mini Pretzel Bites

Toasted Ravioli with Pesto Aioli Dip

Caramel & Walnut Baked Brie with Fresh Grapes & Berries

Twice Baked Mini Potatoes with Bacon, Cheddar & Scallion

Herbed Goat Cheese Stuffed Bacon Wrapped Dates

Mini Crab Cakes with Spicy Remoulade

Lamb Slider with an Onion Jam & Boursin Cheese

Mini Beef Wellington with Horseradish Cream

Grilled Herb Lamb Lollipop with Cranberry Chutney

Roasted Broccoli & Brie Soup Shooter with Focaccia Crisp (Passed Only)

Buffet Packages

10 PERSON MINIMUM

“Tis The Season”

Traditional Roasted Turkey Breast

OR

Apricot, Brown Sugar & Bourbon Glazed Ham

INCLUDES:

Mixed Green Salad with Blueberries, Almonds, Raisins, Goat Cheese
& Raspberry Vinaigrette
Garlic & Rosemary Mashed Potatoes
Traditional Mushroom Gravy
Sautéed Green Beans with Toasted Almonds
Dinner Rolls with Butter
Assorted Cookies and Brownies

\$28.99 Per Person

“Deck The Halls”

Beef Bourguignon with Mushroom Demi, Garlic & Fresh Herbs

AND

Apple Walnut Stuffed Chicken Breast with Maple Mustard Glaze

INCLUDES:

Mixed Green Salad with Blueberries, Almonds, Raisins, Goat Cheese
& Raspberry Vinaigrette
Creamy Scalloped Potatoes
Caramelized Brussels Sprouts
Honey Glazed Carrots
Dinner Rolls with Butter
Assorted Dessert Bites

\$36.99 Per Person

“Winter Wonderland”

Garlic & Herb Crusted Prime Rib Roast with Au Jus and Horseradish Cream
AND
Traditional Roasted Turkey Breast with Mushroom Gravy

INCLUDES:

Mixed Green Salad with Blueberries, Almonds, Raisins, Goat Cheese
& Raspberry Vinaigrette
Cranberry Sauce
Traditional Cornbread Stuffing
Garlic & Rosemary Mashed Potatoes
Caramelized Brussels Sprouts
Dinner Rolls with Butter
Chocolate Trilogy Dessert
(Dark, Milk, & White Chocolate Mousse Layered in Chocolate Cake)

\$44.99 Per Person

“Holiday Brunch”

Extraordinary Fresh Vegetable Crudités with Holiday Veggie Dip
Fresh Seasonal Fruit Kabobs with Yogurt Dipping Sauce
Lamb Sliders with Onion Jam and Boursin Cheese
Maple Fried Chicken & Waffle Bites with Maple Syrup
Sweet Potato and Crispy Kale Hash
Deviled Eggs

\$28.99 Per Person

Entrees

A LA CARTE

Beef Tenderloin with Merlot Mushroom Reduction and Horseradish Cream
Garlic & Herb Crusted Prime Rib Roast with Au Jus and Horseradish Cream
Beef Bourguignon with Mushroom Demi, Garlic & Fresh Herbs
Rosemary Roasted Garlic Rack of Lamb with Cranberry Chutney
Chorizo, Feta and Apple Stuffed Acorn Squash
Apricot, Brown Sugar, and Bourbon Glazed Ham
Traditional Roasted Turkey Breast
Apple Walnut Stuffed Chicken Breast with Maple Mustard Glaze
Shrimp Scampi
Lemon, Parmesan and Herb Crusted Salmon Filet
Seared Scallops with Lemon Butter Sauce and Corn Relish

Sides

A LA CARTE

Cranberry Quinoa Salad with Almonds and Goat Cheese
Kale Salad with Gala Apples, Goat Cheese and Crispy Bacon
Pomegranate, Almond & Lemon Couscous Salad with Basil
Crispy Kale and Sweet Potato Hash
Creamy Scalloped Potatoes
Garlic & Rosemary Mashed Potatoes
Butternut Squash with Candied Walnuts
Caramelized Brussels Sprouts
Honey Glazed Carrots
Sautéed Green Beans with Toasted Almonds
Traditional Cornbread Stuffing
Homemade Four Cheese Mac-N-Cheese

Desserts

A LA CARTE

Spiced Carrot Cake with Cream Cheese Frosting
Caramel & Chocolate Pecan Tarts
Italian Parfaits with Hazelnut Mousse, Crushed Biscotti & Fresh Berries
Mini Apple Pies with Whipped Cream
Homemade Cannolis Dipped in Chocolate
Holiday Chocolate Covered Peanut Butter Balls
Chocolate Trilogy
(Dark, Milk, & White Chocolate Mousse Layered in Chocolate Cake)
Assorted Cheesecake Bars
Dessert Bites:
(2-3 Choices of)
White & Dark Chocolate Dipped Strawberries, Mini Cheesecake Bites,
Chocolate Drizzled Cream Puffs, Fudge Brownie Bites, English Lemon
Curd Tartlets, Assorted Eclairs

Beverages

SERVED BY THE GALLON

Seasonal Sparking Holiday Punch
Hot Chocolate with Mini Marshmallows
(Make it into a Bar with Whipped Cream, Flavored Syrup, White Chocolate
Chips, and Mini Candy Canes)
Warm Apple Cider
(Make it into a Bar With Whipped Cream, Flavored Syrup, Red Hots,
Caramels, and Cinnamon Sticks)
Regular or Decaf Coffee with Flavored Syrup, Sugars and Creamers
Hot Tea Service with Assorted Herbal Teas, Honey, Sugars and Creamers

Event Services

Delivery, Set-up and Pickup Charge Based Upon Location
Event Coordinator, Server and Bartender Services are Available

YOUR CUSTOMIZED HOLIDAY MENU IS JUST A CALL AWAY!

*Y.Lo Epicure :: Phone 303-780-9888 :: order@yloepicure.com
1470 S. Santa Fe Drive, Unit C :: Denver, CO 80223*