



Catering Menu

Breakfast

Continental Breakfast Items

Berry Fruit Salad

blueberries, strawberries, and raspberries mixed

Coffee Cake

Scone

Yogurt Parfait

granola, yogurt, assorted berries

Mini Muffin

Mini Quiche Bite

bacon, sausage, or veggie

Muffins

Bacon

Country Sausage



Buffets (minimum orders of 10 people)

Egg Sandwich Buffet

includes assorted egg & cheese croissant, egg cheese & bacon croissant, egg, cheese & sausage croissant sandwiches (1 sandwich per person), breakfast potatoes, and mini pastries (2 mini pastries per person)

French Toast Buffet

includes french toast (2 slices per person), mixed berry puree, maple syrup, butter, breakfast potatoes and fruit salad

Frittata Buffet

includes choice of veggie, bacon or sausage egg frittata (1 slice per person), breakfast potatoes and mini pastries (2 mini pastries per person)

Pancake Buffet

includes pancakes (2 per person), mixed berry puree, maple syrup, butter, breakfast potatoes and fruit salad

Yes Chef Breakfast Buffet

includes scrambled eggs with cheese, breakfast potatoes, mini pastries (2 per person) and fruit salad

**Breakfast minimum orders of 10 people.
Less than 10? Ask for options!
Prices listed before applicable tax and
a 20% service charge.**

Beverages

Bottled Water

Bottled Soda

Coffee

one gallon serves approximately 15-20 cups
Includes creamer, sugar, and disposable cups

Iced Tea

one gallon serves approximately 15-20 cups. Includes disposable cups

Infused Water

infused with choice of cucumbers, raspberries, blueberries, or lemons

Lemonade

one gallon serves approximately 15-20 cups. Includes disposable cups

Snack & Break Items

Chex Mix

Chocolate Chip Cookie

Fruit Skewer

Granola Bar

Guacamole + Chips

Pico de Gallo + Chips

Popcorn

Popcorn Bar white popcorn with m&m's, dried cranberries, & chocolate chips

Spinach & Artichoke Dip + Chips

Sugar Cookie

Trail Mix

Protein Pack

Trail Mix Bar mixed nuts, with m&m's, dried cranberries, & chocolate chips

Yes Chef Chex Mix chex mix with m&m's, dried cranberries, & chocolate chips

Boxed Lunches

Boxed Lunches

(Includes one entree, two sides & chocolate chip cookie. Served on pretzel bun with mustard & mayo packets.)

Sandwich Entree Options

Turkey Bacon Cheddar

Turkey & Provolone Cheese

Ham & Swiss

Roast Beef & Cheddar

Cucumber Tomato Spinach & Boursin Cheese

Salad Entree Options

Caesar Salad fresh greens tossed with house made Caesar dressing, parmesan cheese, and croutons. Add chicken

Cobb Salad chopped iceberg lettuce served with tomatoes, crisp bacon, boiled egg, avocado chives and cheddar cheese. Add chicken

House Salad spinach, spring mix, cucumbers, tomatoes, shredded cheese, and croutons

As the planner, pre-select 2 sides for all guests and narrow down to 3 entree options or ask for an assortment.

Side Options (select 2)

Chips | Fresh Fruit Cup | Pasta Salad

Lunch Buffets

BBQ Buffet

pulled pork or chicken sandwich served with pretzel bun, house made bbq, soul slaw & served with choice of two sides
side options | pasta salad, potato salad, fruit, baked beans or chips

Burger Buffet

burger served with buns, tomatoes, pickles, onions, lettuce, ketchup, mustard, & served with choice of two sides
side options | pasta salad, potato salad, fruit, baked beans or chips

Chinese Buffet

sweet & sour chicken served with peppers & onions, white rice and fried vegetable
spring roll with soy dipping sauce

Deli Sandwich Buffet

assorted turkey, ham and veggie sandwiches served with mayo, mustard, lettuce, onions, and tomatoes & served with choice of two sides.
side options | pasta salad, potato salad, fruit, baked beans, or chips

Greek Buffet

choice of chicken or beef served with pita bread, cucumber tomato salad, rice, and taziki sauce

Italian Buffet

choice of one entree served with house salad and garlic bread
entree options | four cheese lasagna, meat lasagna, chicken alfredo, veggie mushroom alfredo, beef bolognese, pasta primavera, or gnocchi with pesto cream and veggies

Priced Per Person

Mexican Street Taco Buffet

choice of one protein: steak, chicken, or pork served with pineapple salsa, house made salsa, guacamole, shredded lettuce, shredded cheese, sour cream, pico de gallo, and mexican rice

Rice Bowl Buffet

choice of one protein: steak, chicken, or pork served with beans, rice, housemade red salsa, corn salsa, pico de gallo, shredded cheese, shredded lettuce, and sour cream

Build-Your-Own-Bar

Potato Bar

choice of baked or mashed potatoes served with shredded cheddar cheese, chives, sour cream, bacon bits, salsa
add pulled pork or chicken

Mac & Cheese Bar

mac and cheese served with chives, shredded cheese, hot sauce, parmesan cheese, bacon bits
add pulled pork or pulled chicken

Nacho Bar

tortilla chips
choice of one protein: beef or chicken
served with sour cream, pico de galo, housemade red salsa, shredded cheddar cheese, cheese sauce, and shredded lettuce

Appetizers

(priced per item)

Cold

Ahi Tuna on Wonton Chip with a sweet chili sauce & pineapple salsa

Ahi Tuna on Cucumber Slice with a sweet chili & pineapple salsa (gf)

Antipasto Skewer artichoke hearts, mozzarella, prosciutto, salami, olives & peppers skewered (gf)

Beef Bruschetta beef tenderloin finished with an olive tapenade drizzled with a balsamic glaze

Caprese Skewer heirloom tomatoes, cucumbers, and mozzarella cheese skewered and finished with a balsamic glaze (gf)

Chick Pea Jalapeno Relish served with pita chips

Chicken Feta Bruschetta diced grilled chicken topped with tomatoes & feta cheese served on sliced baquette.

Crab Stuffed Shrimp fresh jumbo shrimp stuffed with lump crab meat

Cucumber and Smoked Salmon Dip chopped banana peppers mixed with smoked chopped salmon. Served with baguettes

Fresh Vegetable Spring Roll fresh peppers & carrots marinated and rolled in fresh rice paper (v)

Mediterranean Bruschetta tomatoes, feta cheese and balsamic vinaigrette served on sliced baguettes (v)

All appetizers are priced per item. Prices listed are priced before applicable tax and 20% service charge.



We're here to help.
Ask your event coordinator
for assistance on
selection & quantities!

Pickle Cream Cheese Bite sliced pickles and cream cheese wrapped in dried beef

Pinwheel fresh deli meats mixed with vegetable cream cheese wrapped in tortilla and sliced

Poached Pear Cup walnuts, poached pears, and blue cheese wrapped in a lettuce cup and finished with a mustard vinaigrette drizzle (minimum order required)

Prosciutto & Cantaloupe Bite sliced cantaloupe wrapped in fresh prosciutto

Smoked Salmon Bruschetta smoked salmon served over dill cream cheese served on baguette slices

Vegetable Bruschetta with mushrooms, onions, peppers, and tomatoes served on baguette slices

Wedge Skewer iceberg lettuce skewered with bacon and tomatoes and drizzled with house-made blue cheese

Hot

Beef Satay beef skewered and served with chimichurri sauce (gf)

Beef Slider beef slice served on pretzel bun slider with horseradish sauce

Chicken Satay chicken skewered and served with peanut dipping sauce (gf)

Chicken Slider pulled chicken served on pretzel bun with honey mustard

Coconut Shrimp served with a chili dipping sauce

Crab Cakes lump crab meat served with a lemon remoulade .

Fried Vegetable Spring Roll served with soy sauce (v)

Meatballs served in choice of BBQ or sweet chili sauce

Popcorn Chicken Bites served with BBQ sauce

Pulled Pork Slider pulled pork served on hawaiian roll

Stuffed Mushrooms mushrooms stuffed with italian sausage, mozzarella, spinach and served with red sauce (minimum order required)

Twice Baked Potato Bite bite-sized twice baked yukon potato stuffed with bacon, chives, cheese and sour cream



Yes Chef Catering is a full service catering company, which means, we can provide everything you need to bring your event to life.

Platters

(serves 25)

Antipasto Platter marinated olives, prosciutto, salmon, asparagus, artichokes, and peppers

Gourmet Cheese Platter assorted gourmet cheeses and dried nuts, fruit & crackers

Seasonal Fruit Platter assorted seasonal berries and fruits

Shrimp Cocktail Platter served with cocktail sauce

Smoked Salmon Platter smoked salmon with cream cheese, onions, capers, and lemons

Traditional Cheese Platter assorted cubed cheese served with crackers

Vegetable Crudite Platter assorted fresh vegetables served with choice of ranch or hummus

Buffets

Build your buffet with your taste, your budget, and your guests in mind.

How to Build Your Buffet

- 1 Pick Salad & Dressing
- 2 Pick an Entree
- 3 Pick a Side or Two



1. Pick a Salad & Dressing (priced per salad)

House Caesar	Fall Salad Pecan Blue Salad	Spinach & Strawberry
Ranch Balsamic	Italian Dorothy Lynch	Maple Vinaigrette Raspberry Vinaigrette

2. Pick an Entree & Sauce (priced per person)

Chicken Breast 6oz	Prime Rib 10 oz
Pork Loin 6oz	New York Strip 12oz
Pork Tenderloin 6oz	Salmon 8oz
Tri Tip Sirloin (sliced) 8oz	Stuffed Pepper (v)
Beef Tenderloin 8oz	Pesto Cream Gnocchi (v)
Chimichuri Sauce	Piccatta
Cucumber Carrot Jalapeno Slaw	Pineapple Relish
Italian Red Sauce	Rosemary Demi Glaze
Marsala	Tomato Tuscan Relish

3. Pick a Side or Two (priced per person)

Veggies	Starches
Corn, Carrot, Pea Medley	Herb Roasted Potatoes
Julienne Peppers + Herbs	Garlic Mashed Potatoes
Roasted Root Vegetables	Gourmet Mac & Cheese
Sauteed Green Beans	

Dessert

Bite Size Dessert

Berry Tartlet
Brownie Bite
Chocolate Covered Strawberry
Chocolate Chip Cookie
Chocolate Tartlet

Full Size Dessert

Cheesecake with Macerated Berries
Chocolate Lava Cake
Chocolate Mousse Cups
Fruit Cobbler
Lemon Cake with Raspberry Coulis

Dessert Nacho Bar

fried cinnamon & sugar chips served with chocolate syrup, berries, whipped topping and a caramel drizzle

Lemon Bar Bite
Sugar Cookie
Strawberry Shortcake Cup
Thin Slice Cheesecake
Yes Chef Caramel Brownie Bite

Seasonal Desserts
Strawberry Shortcake
Triple Chocolate Cake
Yes Chef Caramel Brownie



Meet Jake Executive Chef. Head Chef. Owner. Heart of the house.

Jake's 20 years of culinary experience has allowed him many opportunities at several establishments throughout Nebraska. Most recently he was Executive Chef at Sand Hills Golf Club in Mullen, Nebraska. As Owner & Executive Chef for Yes Chef Catering, Jake's goal is to bring restaurant quality, from scratch food to each event we cater.

The Fine Print

All prices are reflective of food only and are before any added rentals, tax, and a 20% operating fee.

Rentals dinnerware, flatware, glassware and table linens will be an additional charge. Rentals can be coordinated by Yes Chef or coordinated independently by the planner.

Disposable Products standard biodegradable disposable plates, flatware and napkins are included with all orders.

Contract and Deposit if you invite us to be part of your event, we ask that you sign a contract and pay a non-refundable deposit of 20% of the food cost to secure your date. The deposit will go towards your final cost. Guaranteed counts and final payment are due one week prior to your event.

Customization don't see what you're looking for? Just ask! We're happy to try to accommodate.

Large Party Discounts groups over 150 may receive price breaks. Your event coordinator will include this in your estimate.

20% Operating Fee this charge is a standard operating fee & will be included in the final billing on all the food and beverage. The operating fee is the cost of bringing a restaurant to you. This includes the use of our equipment, kitchen essentials, energy costs, liability insurance fees, all necessary permits and administrative expenses.

So Let's Chat

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