



















# APPETIZERS



*priced per piece*

## **AHI TUNA ON WONTON CHIPS**

sweet chili sauce and a pineapple salsa \$5

## **AHI TUNA ON CUCUMBER SLICE**

sweet chili sauce and pineapple salsa (GF) \$5

## **ANTIPASTO SKEWERS**

artichoke hearts, mozzarella, prosciutto, salami, olives and peppers skewered (GF) \$4

## **BEEF BRUSCHETTA**

beef tenderloin finished with olive tapenade drizzled with a balsamic glaze \$4.25

## **CAPRESE SKEWERS**

heirloom tomatoes, cucumbers and mozzarella cheese skewered and finished with a balsamic glaze (GF) (V) \$2.75

## **CHICKPEA JALAPENO RELISH**

served with pita chips (V) \$2.50

## **CHICKEN FETA BRUSCHETTA**

diced grilled chicken topped with tomatoes and feta cheese served on a sliced baguette \$3.25

## **CRAB STUFFED SHRIMP**

fresh jumbo shrimp stuffed with lump crab meat (GF) \$4

## **CUCUMBER AND SMOKED SALMON DIP**

chopped banana peppers mixed with smoked chopped salmon served with baguettes \$4

## **FRESH VEGETABLE SPRING ROLL**

fresh peppers and carrots marinated and rolled in fresh rice paper (GF) (V) \$4

## **MEDITERRANEAN BRUSCHETTA**

tomatoes, feta cheese and balsamic vinaigrette served on sliced baguettes (V) \$2.75

## **PICKLE CREAM CHEESE BITES**

sliced pickles and cream cheese wrapped in dried beef \$2.50

## **PINWHEELS**

fresh deli meats mixed with vegetable cream cheese wrapped in a tortilla and sliced \$3

## **POACHED PEAR CUP**

walnuts, poached pears and blue cheese wrapped in a lettuce cup and finished with a mustard vinaigrette drizzle (V) \$4 (minimum order)

## **PROSCIUTTO AND CANTALOUPE BITES**

sliced cantaloupe wrapped in fresh prosciutto (GF) \$2.50

## **SMOKED SALMON BRUSCHETTA**

smoked salmon served over dill cream cheese served on baguette slices \$3.75

## **VEGETABLE BRUSCHETTA**

with mushrooms, onions, peppers and tomatoes served on sliced baguette (V) \$2.75

## **WEDGE SKEWERS**

iceberg lettuce skewered with bacon, tomatoes and drizzled with house-made blue cheese \$3

## **BEEF SATAY**

beef skewered and served with chimichurri sauce (GF) \$3.50

## **BEEF SLIDERS**

beef tenderloin sliced and served on pretzel bun with horseradish sauce \$4.50

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## **CHIMICHURRI SHRIMP SKEWER**

2 shrimp skewered and finished with a chimichurri sauce (GF) \$3

## **CHICKEN SATAY**

chicken skewered and served with peanut dipping sauce (GF) \$3

## **CHICKEN SLIDER**

pulled chicken served on pretzel bun with honey mustard \$4

## **CHICKEN + WAFFLE BITE**

fried chicken bite with waffle and maple syrup finish \$3

## **COCONUT SHRIMP**

served with a chill dipping sauce \$2.50

## **CRAB BALL**

lump crab meat served with a lemon remoulade \$3

## **FRIED VEGETABLE SPRING ROLL**

served with soy sauce (V) \$2.50

## **MEATBALLS**

served with choice of BBQ or sweet chili \$2.25

## **POPCORN CHICKEN BITE**

served with BBQ sauce \$3

## **PULLED PORK SLIDER**

pulled pork served on hawaiian rolls \$3.75

## **SOFT PRETZEL BITE**

served with cheese sauce and whole grain mustard \$2

## **STUFFED MUSHROOM**

mushrooms stuffed with italian sausage, mozzarella, spinach and served with red sauce (minimum order required) \$3

## **TWICE BAKED POTATO BITE**

bite sized twice baked yukon potato with bacon, chives, cheese and sour cream \$3

## **APPETIZER PLATTERS**

*serves 25*

### **ANTIPASTO PLATTER**

marinated olives, prosciutto, salmon, asparagus, artichokes and peppers \$75

### **GOURMET CHEESE PLATTER**

assorted gourmet cheeses and dried nuts, fruit and crackers \$85

### **SEASONAL FRUIT PLATTER**

assorted seasonal berries and fruits \$65

### **SHRIMP COCKTAIL PLATTER**

served with cocktail sauce \$75

### **SMOKED SALMON PLATTER**

smoked salmon with cream cheese, onions, capers and lemons \$75

### **TRADITIONAL CHEESE PLATTER**

assorted cubed cheese served with crackers \$50

### **VEGETABLE CRUDITE PLATTER**

assorted fresh vegetables served with choice of ranch or hummus \$50

# DINNER BUFFET



## BUILD YOUR OWN BUFFET

### CHOICE OF ENTREE *priced per person*

**Chicken Breast** (6 oz) \$12

**Prime Rib** (10 oz) \$17

**Pork Loin** (6 oz) \$12

**New York Strip** (12 oz) \$21

**Pork Tenderloin** (6 oz) \$14

**Salmon** (8 oz) \$17

**Sliced Sirloin** (8 oz) \$15

**Stuffed Pepper** \$10 (V)

**Beef Tenderloin** (8 oz) \$MP

**Pesto Cream Gnocchi** \$11 (V)

### SAUCE

Chimichurri Sauce | Cucumber Carrot Jalapeno Slaw | Italian Red Sauce

Marsala | Piccata | Pineapple Relish | Rosemary Demi Glaze | Tomato Tuscan Relish

### CHOICE OF SALAD *priced per person*

**House Salad** mixed greens, sliced cucumbers, carrots, heirloom tomatoes, crotons and shredded cheese \$3

**Caesar** fresh greens, parmesan cheese, croutons, house made caesar dressing \$4

**Fall Salad** spring mix with pumpkin seeds, goat cheese, mandarin oranges, cranberries and heirloom carrots with honey mustard herb vinaigrette \$4.50

**Pecan Bleu Salad** spring mix with blue cheese, dried cranberries shredded carrots, candied pecans with a maple vinaigrette \$4

**Spinach and Strawberry** spinach, almonds, strawberries and feta cheese with a balsamic vinaigrette \$4

*Choice of Salad Dressing*  
Ranch | Italian | Maple Vinaigrette  
Balsamic | Dorothy Lynch

### VEGGIES

*priced per person*

Corn, Carrot, Pea Medley \$3

Julienne Peppers and Herbs \$3

Roasted Root Vegetables \$3.25

Sauteed Green Beans \$3.25

### STARCHES

*priced per person*

Herb Roasted Potatoes \$3

Garlic Mashed Potatoes \$3

Boursin Mashed Potatoes \$3

Gourmet Mac and Cheese \$3

# DESSERTS

*Minimum orders of 12*

## BITE SIZE DESSERTS AND BARS

*priced per piece*

brownie bite \$2.50  
chocolate covered strawberry \$3.25  
lemon bar bite \$3  
salted caramel brownie bite \$3  
chocolate mousse cups \$4.50  
cheesecake cups \$2.25  
assorted flavor cake bites \$2.50  
chocolate cream puff bite \$2  
vanilla cream puff bite \$2  
raspberry almond shortbread bite \$3  
chocolate mousse tartlet \$3.75  
vanilla and mixed berry tartlet \$3.75  
strawberry shortcake cup \$4.25

## CAKE AND BUNDT CAKE

*priced per slice*

triple chocolate cake \$6  
strawberry shortcake \$5  
chocolate lava cake \$7  
lemon cake with raspberry coulis \$6  
brown butter mini cake \$5

## PIES

pumpkin pie \$3  
apple pie \$3  
mixed cherry cobbler \$5  
mini pie bite \$1.50

## COOKIES

*priced per piece*

chocolate chip \$1.50  
snickerdoodle \$1.50  
heath bar \$2.25  
peanut butter \$1.50  
sugar cookie \$1.50

## CHEESECAKE

*priced per slice*

vanilla cheesecake \$6  
(add caramel, chocolate, raspberry coulis or  
macerated berries)  
thin slice cheesecake \$4  
(add caramel, chocolate, raspberry coulis or  
macerated berries)  
lemon drop cheesecake \$8  
brownie caramel cheesecake \$7  
cheesecake build-your-own bar \$6

## GLUTEN FREE

macerated berries \$3.50  
chocolate lava fudge cake \$7  
raspberry almond shortbread bite (GF) \$3



# SERVICE STYLE

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Pick the service style that fits your needs. Not sure what you need?  
No problem! Your event coordinator will help find what best fits your event.

All orders must be placed a minimum of 2 days\* prior to your event date.

*\*A full service event will take a little more planning and coordinating. We'll accommodate the best we can, just let us know what you have in mind.*

**GRAB AND GO** place your order, schedule a pick-up time, swing by the Yes Chef headquarters, grab your food and you'll be on your way. All food items are served in disposable containers that can be tossed after your event. Grab and gos include disposable plates, flatware and napkins.

**DROP AND GO** place your order, schedule a delivery time and a Yes Chef event member will deliver, set-up all food items and take off before your event begins. All food items are served in disposable containers that can be tossed after your event. Drop and gos include all disposable plates, flatware, and napkins.

**FULL SERVICE** Yes Chef staff is as involved as you need us to be. From menu planning to culinary related rental coordination, to event set-up, on-site servers and event tear down, a full service event is start to finish with Yes Chef. On-site servers and a rental coordination fee may be applied.

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## THE FINE PRINT

All prices are reflective of food only and are listed before tax, an operating fee, or other additional costs such as delivery, on-site servers, or rentals.

**Rentals** dinnerware, flatware, glassware and table linens will be an additional charge. Rentals can be coordinated by Yes Chef for a 10% rental coordination fee.

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

**Contract and Deposit** if you invite Yes Chef to be a part of your event, we ask that you sign a contract and may require a 20% deposit of the food cost to secure your date. The deposit will go towards your final payment.

**Guest Counts Guarantees and Menu Changes** guaranteed guest counts and any menu revisions are due one week prior to your event date.

**Operating Fee** this fee is a standard fee applied to all orders. The operating fee covers administrative costs, event coordination, culinary labor, permits, licenses and all other operating costs.

**Final Payment** final payment is due one week prior to the event date unless direct billing has been coordinated and confirmed with a Yes Chef Event Coordinator

**Tax Exempt Status** all tax exempt organizations must present their Yes Chef Event Coordinator with their Form 13 at the time of the contract signing in order to receive a tax exempt invoice.



[yeschefcateringco.com](http://yeschefcateringco.com) | [joelle@yeschefcateringco.com](mailto:joelle@yeschefcateringco.com) | 402.413.7528