



CATERING MENU

INDEX

BREAKFAST	1
LUNCH	2
BEVERAGES	5
SNACKS AND BREAK ITEMS	5
APPETIZERS	6
DINNER	8
YES CHEF AT HOME	9
DESSERTS	9
SERVING STYLES	10
THE FINE PRINT	10

BREAKFAST



BUFFET

minimum orders of 12

PANCAKE

\$12 per person

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

FRENCH TOAST

\$13 per person

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

WAFFLE

\$12 per person

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

FRITTATA

\$11 per person

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

EGG SANDWICH

\$12.50 per person

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

BURRITO

\$13 per person

assorted egg and cheese burrito, egg cheese sausage burrito, egg cheese bacon burrito, sour cream, salsa, cheesy potatoes and fruit

YES CHEF HEARTY BREAKFAST

\$13 per person

scrambled eggs, breakfast potatoes, choice of bacon or sausage (2 pieces per person) and fruit salad

YES CHEF LIGHT BREAKFAST

\$11 per person

Scrambled eggs, choice of bacon or sausage (2 pieces per person) and buttered texas toast

SIDES

Bacon & Cheese Egg Bite \$2.75 per piece

Three Cheese Egg Bite \$2.75 per piece

Sausage or Bacon \$1.75 per piece

Scrambled Eggs \$5 per person

Yogurt Parfait \$5.25 per parfait
pre-built layered granola, vanilla yogurt, assorted berries

Yogurt Parfait Bar \$7.25 per person
granola, vanilla yogurt, assorted berries

BREAKFAST



PLATTERS

SEASONAL FRUIT

\$4.00 per person
assorted seasonal berries and fruits

ASSORTED MINI PASTRY

\$3.25 per piece
mini muffins, mini scones, mini coffee cake and mini apple turnovers

ASSORTED FULL SIZE PASTRY

\$4 per piece
muffins, scones, coffee cake, and apple turnovers

LUNCH

SIMPLE BOXED LUNCH

\$12.50 per person
deli sandwich, chips and chocolate chip cookie

GOURMET BOXED LUNCH

\$14.50 per person
choice of sandwich or salad, two sides and chocolate chip cookie



Sandwich Options

served on a pretzel bun with mustard and mayo packets
turkey bacon cheddar turkey and provolone cheese
ham and swiss roast beef and cheddar
veggie

Salad Entree Options

caesar salad cobb salad pecan bleu salad house salad
add chicken to any salad for \$3 per person

Sides Options

chips fresh fruit cup whole fruit pasta salad potato salad

Boxed Lunch Entree & Side Selections

3-4 Entree Selections

Same 2 Sides for All Boxed Lunches

LUNCH



BUFFET

BBQ BUFFET

\$15.50 per person

choice of pulled pork or pulled chicken sandwich on a pretzel bun, with house made bbq sauce, soul slaw and choice of two sides

SIDE OPTIONS | pasta salad, potato salad, fruit, baked beans or chips

BURGER BUFFET

\$17 per person

burgers served with buns, tomatoes, pickles, onions, lettuce, ketchup, mustard and choice of two sides

SIDE OPTIONS | pasta salad, potato salad, fruit, baked beans or chips

DELI SANDWICH BUFFET

\$14 per person

assorted turkey, ham and veggie sandwiches served with mayo, mustard, lettuce, onions and tomatoes and choice of two sides

SIDE OPTIONS | pasta salad, potato salad, fruit, baked beans or chips

CHINESE BUFFET

\$16 per person

choice of one entrée: sweet and sour chicken or beef and broccoli with peppers and onions, white rice and fried vegetable spring rolls with a soy dipping sauce

GREEK BUFFET

\$16 per person

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

GRILLED CHICKEN BUFFET

\$16 per person

grilled chicken breast finished with an herb dressing, buttermilk mashed potatoes, sautéed green beans and house salad with balsamic dressing

LUNCH



BUFFET CONTINUED

ITALIAN BUFFET

\$16 per person

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

MEXICAN STREET TACO BUFFET

\$16 per person

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

RICE BOWL BUFFET

\$15 per person

choice of steak, chicken or pork, served with beans, rice, house made red salsa, corn salsa, pico de gallo, shredded cheese, shredded lettuce, sour cream and tortilla chips

TERIYAKI CHICKEN BUFFET

\$16 per person

pulled teriyaki chicken, served with white rice, sautéed teriyaki vegetables and fried vegetable spring rolls with a sweet chili dipping sauce

NACHO BUFFET

\$13 per person

choice of beef or chicken, served with sour cream, pico de gallo, house made salsa, shredded cheddar cheese, cheese sauce and shredded lettuce

MAC AND CHEESE BUFFET

\$14 per person

macaroni and cheese with toppings of chives, shredded cheese, bacon bits, BBQ sauce on the side and served with baked beans and corn bread.

Add pulled chicken or pulled pork (+ \$3)

BEVERAGES



Priced per Bottle

Bottled Water \$2

Bottled Soda \$2

Bottled Orange Juice \$2.5

Bottled Apple Juice \$2.5

Priced per Gallon

One gallon serves approx 10-12 cups. Includes disposable cups.

Coffee Cold Brew \$33 per gallon

Coffee \$23 per gallon

Lemonade \$21 per gallon

Iced Tea \$21 per gallon

Water Station \$11 per gallon

Infused Water \$16 per gallon

infused with choice of cucumbers, lemons, or strawberries

SNACKS AND BREAK ITEMS

SWEET

priced per piece

Chocolate Chip Cookie \$2.50

Sugar Cookie \$2.50

Heath Bar Cookie \$3.25

Fruit Skewer \$3.75

Granola Bar \$2.50

Fresh Fruit Cup \$4.50

SAVORY

priced per person

Chex Mix \$3

Chex Mix Bar \$6 - Chex Mix with M&M's, dried cranberries, and chocolate chips

Cubed Cheese Cups \$3.75

Guacamole and Chips \$4

Pico de Gallo and Chips \$4

Housemade Salsa and Chips \$4

Popcorn \$3.25

Popcorn Bar \$6 - white popcorn with M&M's, dried cranberries and chocolate chips

Spinach Artichoke Dip and Chips \$5

Buffalo Chicken Dip and Chips \$5

Veggie Hummus Cups \$4.50

APPETIZERS



priced per piece

AHI TUNA ON WONTON CHIPS

sweet chili sauce and a pineapple salsa \$6

AHI TUNA ON CUCUMBER SLICE

sweet chili sauce and pineapple salsa (GF) \$6

ANTIPASTO SKEWERS

artichoke hearts, mozzarella, prosciutto, salami, olives and peppers skewered (GF) \$5

BEEF BRUSCHETTA

beef tenderloin finished with olive tapenade drizzled with a balsamic glaze \$5.25

CAPRESE SKEWERS

heirloom tomatoes, cucumbers and mozzarella cheese skewered and finished with a balsamic glaze (GF) (V) \$3.75

CHICKPEA JALAPENO RELISH

served with pita chips (Vegan) \$3.50

CHICKEN FETA BRUSCHETTA

diced grilled chicken topped with tomatoes and feta cheese served on a sliced baguette \$4.25

CRAB STUFFED SHRIMP

fresh jumbo shrimp stuffed with lump crab meat (GF) \$5

CUCUMBER AND SMOKED SALMON DIP

chopped banana peppers mixed with smoked chopped salmon served with baguettes \$5

FRESH VEGETABLE SPRING ROLL

fresh peppers and carrots marinated and rolled in fresh rice paper (GF) (Vegan) \$5

MEDITERRANEAN BRUSCHETTA

tomatoes, feta cheese and balsamic vinaigrette served on sliced baguettes (V) \$3.75

PICKLE CREAM CHEESE BITES

sliced pickles and cream cheese wrapped in dried beef (GF) \$3.50

PINWHEELS

fresh deli meats mixed with vegetable cream cheese wrapped in a tortilla and sliced \$4

POACHED PEAR CUP

walnuts, poached pears and blue cheese wrapped in a lettuce cup and finished with a mustard vinaigrette drizzle (GF) (V) \$5

PROSCIUTTO AND CANTALOUPE BITES

sliced cantaloupe wrapped in fresh prosciutto (GF) \$3.50

SMOKED SALMON BRUSCHETTA

smoked salmon served over dill cream cheese served on baguette slices \$4.75

VEGETABLE BRUSCHETTA

with mushrooms, onions, peppers and tomatoes served on sliced baguette (V) \$3.75

WEDGE SKEWERS

iceberg lettuce skewered with bacon, tomatoes and drizzled with house-made blue cheese (GF) \$4

BEEF SATAY

beef skewered and served with chimichurri sauce (GF) \$4.50

BEEF SLIDERS

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

APPETIZERS



priced per piece

CHIMICHURRI SHRIMP SKEWER

2 shrimp skewered and finished with a chimichurri sauce (GF) \$4

CHICKEN SATAY

chicken skewered and served with peanut dipping sauce (GF) \$4

CHICKEN SLIDER

pulled chicken served on pretzel bun with honey mustard \$5

CHICKEN + WAFFLE BITE

fried chicken bite with waffle and maple syrup finish \$4

COCONUT SHRIMP

served with a chill dipping sauce \$3.50

CRAB BALL

lump crab meat served with a lemon remoulade (GF) \$4

FRIED VEGETABLE SPRING ROLL

served with soy sauce (V) \$3.50

MEATBALLS

served with choice of BBQ or sweet chili \$3.25

POPCORN CHICKEN BITE

served with BBQ sauce \$4

PULLED PORK SLIDER

pulled pork served on hawaiian rolls \$4.75

SOFT PRETZEL BITE

served with cheese sauce and whole grain mustard \$3

STUFFED MUSHROOM

mushrooms stuffed with italian sausage, mozzarella, spinach and served with red sauce (GF) \$4

TWICE BAKED POTATO BITE

bite sized twice baked yukon potato with bacon, chives, cheese and sour cream (GF) \$4

APPETIZER PLATTERS

serves 25

CHARCUTERIE PLATTER

assorted cheeses, salami, prosciutto, pickled vegetables, fruits and nuts \$100

GOURMET CHEESE PLATTER

assorted gourmet cheeses and dried nuts, fruits and crackers \$97

SEASONAL FRUIT PLATTER

assorted seasonal berries and fruits \$77

SHRIMP COCKTAIL PLATTER

served with cocktail sauce \$87

SMOKED SALMON PLATTER

smoked salmon with cream cheese, onions, capers and lemons served \$87

TRADITIONAL CHEESE PLATTER

assorted cubed cheese served with cracker \$62

VEGETABLE CRUDITE PLATTER

assorted fresh vegetables served with ranch and hummus \$62

DINNER BUFFET



BUILD YOUR OWN BUFFET

CHOICE OF ENTREE *priced per piece*

Chicken Breast (6 oz) \$13

Pork Loin (6 oz) \$13

Pork Tenderloin (6 oz) \$15

Sliced Sirloin (8 oz) \$17

Beef Tenderloin (8 oz) \$MP

Prime Rib (10 oz) \$19

New York Strip (12 oz) \$23

Salmon (8 oz) \$19

Stuffed Pepper \$11 (V)

Pesto Cream Gnocchi \$12 (V)

SAUCE

Bacon Habanero Jelly Sauce | Chimichurri Sauce | Cucumber Carrot Jalapeno Slaw | Dijon Demi Glaze
Horseradish Cream Sauce | 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, croutons and shredded cheese \$4

Fall Salad spring mix with pumpkin seeds, goat cheese, mandarin oranges, cranberries and heirloom carrots \$5.50

Spinach and Strawberry spinach, almonds, strawberries and feta cheese \$5

Caesar fresh greens, parmesan cheese, croutons, house made caesar dressing \$5

Pecan Bleu Salad spring mix with blue cheese, dried cranberries shredded carrots, candied pecans \$5

Choice of Salad Dressing

Ranch | Italian | Maple Vinaigrette
Balsamic | Honey Mustard Herb Vinaigrette
Dorothy Lynch

VEGGIES

priced per person

Corn, Carrot, Pea Medley \$4

Julienne Peppers and Herbs \$4

Roasted Root Vegetables \$4.25

Sauteed Green Beans \$4.25

STARCHES

priced per person

Herb Roasted Potatoes \$4

Garlic Mashed Potatoes \$4

Boursin Mashed Potatoes \$4

Gourmet Mac and Cheese \$4

Lemon Herb White Rice \$4

Wild Rice \$4

DINNER ROLL

priced per piece

Dinner Roll + Butter \$1.50

DESSERTS

Minimum orders of 12



BITE SIZE DESSERTS AND BARS

priced per piece

- brownie bite \$3.50
- salted caramel brownie bite \$4
- lemon bar tartlet \$4
- raspberry almond shortbread bite (GF) \$4
- cheesecake cup tartlet \$3.25
- assorted flavor cake bites \$3.50
- chocolate cream puff bite \$3
- vanilla cream puff bite \$3
- chocolate covered strawberry \$3.75
- chocolate mousse tartlet \$4.75
- vanilla and mixed berry tartlet \$4.75
- strawberry shortcake cup \$5.25
- chocolate mousse cups (GF) \$5.50

CAKE AND BUNDT CAKE

priced per slice

- triple chocolate cake \$7
- strawberry shortcake \$6
- chocolate lava cake (GF) \$8
(served with whipped cream and raspberry coulis on the side)
- lemon cake with raspberry coulis \$7
- brown butter mini cake \$6

PIES

priced per slice

- pumpkin pie \$4
- apple pie \$4
- mixed cherry cobbler \$6
- apple strudel bite \$2.50

COOKIES

priced per piece

- chocolate chip \$2.50
- snickerdoodle \$2.50
- heath bar \$3.25
- peanut butter \$2.50
- sugar cookie \$2.50

CHEESECAKE

priced per slice

- vanilla cheesecake \$7
(add caramel, chocolate, raspberry coulis or macerated berries)
- thin slice cheesecake \$5
(add caramel, chocolate, raspberry coulis or macerated berries)
- lemon drop cheesecake \$9
- brownie caramel cheesecake \$8
- cheesecake build-your-own bar \$7

GLUTEN FREE

- macerated berries \$4.50
- chocolate lava fudge cake \$8
(served with whipped cream and raspberry coulis on the side)
- raspberry almond shortbread bite \$4
- chocolate mousse cups \$5.50

SERVICE STYLE



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.

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.



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