

Planning

Ordering

Please place your order at least 72 hours prior to your event. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure that the freshest ingredients and adequate staff are available. Orders must be confirmed the day before your event.

Custom menus

We are happy to create a custom menu including special dietary options (vegetarian, gluten-friendly, etc.).

Cancellation

We realize that emergency cancellations do occur, and we'll do our best to avoid any cancellation charges. If an order is cancelled at least 48 hours in advance, we can usually avoid any charges except for specially ordered food products or prepared foods that cannot otherwise be utilized. Cancellations within 24 hours will incur charges for any food, labor and other costs already incurred.

Pricing

Prices quoted are for services provided during our normal business hours of 7:30am to 2:30pm.

Arrangements can also be made for after hours catering functions at an additional charge.

Extras

Catering orders are served with quality disposable-ware. China, linens, flowers, decorations, wait staff, chef services and other custom services are also available at an additional charge, which will be quoted separately. Any unreturned catering equipment will be billed at full cost.

Cleanup

Cleanup is not included in the pricing for orders delivered on disposable-ware. If requested at the time of the order, cleanup services can be provided for an additional charge. Orders with specify service on china include cleanup in the pricing.

Payment

We accept all major credit cards and check for payment.

Thank you for choosing Yes We Cater! It is our pleasure to serve you.



2000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

Continental Breakt

assorted bagels

\$3.49

served with butter, cream cheese and jellies

fresh baked muffins

\$3.49

blueberry, chocolate, banana nut

assorted danish

\$3.49

cherry, apple cinnamon, maple

scones

\$3.49

blueberry, chocolate chip, apple cinnamon

croissants

\$3.49

jumbo croissants served with butter, cream cheese and jellies

sliced fruit tray

\$5.99

cantaloupe, honeydew, pineapple, berries and grapes

fruit & yogurt bar

\$6.99

cantaloupe, honeydew, pineapple, berries and grapes served with regular or greek yogurt

yogurt parfaits

\$3.99

regular or greek yogurt mixed with blueberries, raspberries, strawberries or apple cinnamon and topped with granola

Deluxe Continental

\$11.99

a variety of bagels, muffins and danish with butter, jellies and cream cheese, served with a sliced fruit tray & yogurt dip and coffee, decaf, hot tea and assorted bottled juices





Price Cal

Cal Price

Big breakfast buffet \$13.99 Buttermilk biscuits, scrambled eggs, bacon,

sausage, hash browns, and seasonal fruit.

Breakfast sandwich

buffet \$8.99 693

Freshly baked buttermilk biscuits, croissants and burritos with scrambled eggs, ham, bacon or sausage, served with hash browns, and seasonal fruit.

Veggie frittata \$9.99 413 A variety of fresh vegetables with eggs, topped with cheese and baked. Served with hash browns, and seasonal fruit.

French toast

\$8.99 553 casserole French toast with maple syrup, served with seasonal fruit.



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Build your own

box lunch \$12.99 530 -1022

Choice of bread: flaky croissant, sub roll, rye,

multigrain, white, wheat, and wrap

Choice of meat: baked ham, oven roasted turkey, roast beef, tuna salad, and chicken

salad

Choice of cheese: cheddar, Swiss, provolone,

and American

Served with chips, whole fruit and cookies (2)

Deli sandwich

platter \$14.79 606

Assorted sliced deli meats and cheeses with a variety of breads, served with a choice of potato, macaroni or pasta salad, and chips.

Soup and half

sandwich \$13.49 538

A variety of half deli sandwiches with the soup of the day, served with chips.

Deli salad trio

\$13.49 618

House made chicken, tuna and egg salad,

croissants, mixed green salad, and fresh fruit.

Grilled and fried

chicken salad bar

\$13.99

654

Grilled and fried chicken served with mixed greens and a full salad bar of toppings and

dressings.



Calories represent an average plated meal.



unch

Price Cal

Carolina BBQ \$12.99 825
Pulled pork barbecue, BBQ slaw, baked beans, braised greens, hush puppies, and buns.

Chicken parmesan \$16.99 776
Breaded chicken breast topped with provolone, mozzarella and marinara, linguine, garlic bread, seasonal vegetables, and tossed salad.

Beef tips \$18.99 504 Marinated sirloin, mushroom gravy, jasmine rice, sautéed vegetables, and tossed salad.

Pasta Buffet \$13.99 841 Spaghetti & bowtie pasta, meatballs, grilled chicken, grilled vegetables, Alfredo & marinara sauces, garlic bread and tossed salad. Price Cal

Taco and fajita bar \$12.99 826 Mexican-style seasoned beef and braised chicken with crispy and soft tortillas, lettuce, tomato, Spanish rice, black beans, cheese, jalapenos, scallion, salsa, and black olives.

Lemon herb chicken \$15.99 466 Roasted bone-in chicken, redskin potatoes, green beans, and tossed salad.

Baked potato bar \$10.99 727 Large russet and sweet potatoes with all the fixins' - whipped butter, chili, sour cream, broccoli, bacon, cheese, and scallions.

Salmon Filet \$19.99 365 Oven-roasted salmon, grilled vegetables with pesto, garlic rice and tossed salad.

Flatbread pizza bar \$11.99 840 Flavors include grilled chicken, pepperoni, Italian sausage, cheeses and garden vegetable, served with a tossed salad.



southern bbq

\$18.99

pulled bbq pork & bbq chicken legs with baked beans, corn on the cob, cole slaw and corn bread

backyard cookout

\$15.99

grilled hot dogs and hamburgers with cheese, lettuce, tomato, onions and all of the condiments. served with potato salad, pasta salad, and fruit salad

Italian pasta bake

\$16.99

cheese tortellini alfredo and baked ziti served with parmesan cheese, a caesar salad, meatballs, and garlic bread – substitute Italian sausage

Southwestern

\$16.99

beef or turkey chili with rice, cheese, jalapenos and onion. Served with street corn salad and corn bread

baked potato bar

\$14.99

baked Idaho potatoes with chopped bacon, broccoli, tomatoes, onions, cheese, scallions, sour cream and salsa served with a garden salad and dressing

street taco buffet

\$18.99

a choice of beef, chicken or pork with flour tortillas, cabbage slaw, cheese, pickled onions, jalapenos, cilantro, guacamole, sour cream & salsa served with Spanish rice and refried beans

baked potato bar

\$14.99

baked Idaho potatoes with chopped bacon, broccoli, tomatoes, onions, cheese, scallions, sour cream and salsa served with a garden salad and dressing

Asian buffet

\$16.99

General Tso's chicken with fried rice, spicy broccoli, a Thai noodle salad and egg rolls

Latin style buffet

\$16.99

Ropa Viejas with cilantro lime rice, cuban black beans and fried plantains

Mediterranean

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Moroccan chicken with lemon herb cous cous, cucumber, tomato & feta salad and pita wedges with hummus



cheese & charcuterie

\$8.99

a variety of imported and domestic cheeses, salamis, and cured meats with berries, dried fruits, nuts and artisan breads and crackers

Mediterranean display

\$9.99

pesto hummus, black bean hummus, tatziki dip with pita wedges, flatbreads, artichoke hearts, roasted peppers, baba ghanoush, falafel, feta cheese, and olives

cheese display

\$16.99

sliced smoked salmon served with a dill crème fresh, capers, minced red onions, pumpernickel toast points and sliced baguettes

vegetable crudité

\$4.99

a variety of sliced raw vegetables served with a ranch dipping sauce

sliced fruit tray

\$5.99

a selection of seasonal sliced fruits, berries and grapes

chips & salsa display

\$3.29

tortilla chips served with guacamole, salsa rojo and salsa verde

spinach & artichoke dip

\$4.99

a creamy dip with garlic, artichokes parmesan cheese and spinach served with bagel chips





Horsdouevres

select any 4 varieties \$11.99

caesar bites

Belgian endive with shaved romaine, parmesan, breadcrumbs, and caesar vinaigrette

onion soup-wich

Gruyere cheese, caramelized onion jam on a toasted baguette

caprese bruschetta

grilled crostini topped with a blend of tomatoes, basil, red onions, and fresh mozzarella

vegetable spring rolls

sliced vegetables in a fried golden brown served with a soy dipping sauce

spanakopita

baked spinach and feta cheese wrapped in phyllo dough triangles

fried mac & cheese

Macaroni and cheese in a tempura batter and fried golden brown

Steamed pork potsticker

pork filled dumplings steamed and served with a soy dipping sauce

chicken tostadas

corn tostada with shredded chicken thighs, cotija cheese, pickled red onion and micro cilantro

vegetable samosas

baked pastry dough filled with seasoned potatoes and peas

Santa Fe chicken eggrolls

chicken, corn, black beans and peppers in a fried flour tortilla wrap

broccoli & cheddar bites

broccoli, cheddar cheese, and bacon in a potato breading fried to a golden brown

mozzarella sticks

battered mozzarella cheese fried and served with marinara

vegetarian falafel balls

bites of mashed seasoned chickpeas served with a tahini dipping sauce

mini quiche Lorraine

mini baked quiches filled with sauteed onions, bacon and Swiss cheese

Jalapeno & cheddar poppers

jalapeno peppers stuffed with cheddar cheese, breaded and fried. served with sweet chili sauce



Bakery Beverages

Brownies & bars \$3.99 227 Chocolate chunk brownies, toffee, lemon & berry bars

Price

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Cookies \$2.99 209
Chocolate chip, white chocolate macadamia, sugar, and oatmeal raisin

Specialty desserts are available upon request. Please call your event coordinator to request a menu.

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Fresh brewed coffee	\$3.29 pp	0
Hot cocoa	\$1.89 each	127
Assorted juice	\$2.79 each	121
Bottled water	\$2.29 each	0
Soda	\$2.29 each	96
Iced tea	\$2.29 pp	56
Lemonade	\$2.29 pp	52
Tea Bags	\$1.49 each	0
Water tower	\$1.09 each	0

Price

Cal