

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 7am to 2pm.

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 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 breakfast

Price Cal

Price C

Assorted bagels \$2.99 261-431 Served with butter, cream cheese and preserves (V)

Fresh baked muffins \$2.99 300-420 Blueberry, chocolate, cranberry orange, and banana nut (V) (mini-muffins available \$1.00) (V)

Breakfast Tray- Pastries, Muffins, & Sweet Breads (V)
Assorted Tray for 15 \$39.99

Assorted 1 1 1 5 539.99 Tray for 20 \$49.99

Danish \$2.99 270-280 Cherry, apple cinnamon, lemon, and cream cheese (V)

Fresh fruit with vanilla Greek yogurt and granola (V) (LC)
Serves 12 \$3.99 108

Jumbo cinnamon buns \$3.99 470 with lemon cream cheese icing (V)



Calories represent an average plated meal. etarian (V), Gluten Free (GF), Low Carb (LC). Custom menu items available by request.



Breakfast

Price Cal

Price Cal

Big breakfast buffet \$11.99 813 Buttermilk biscuits, scrambled eggs, bacon, sausage, hash browns, and seasonal fruit.

Breakfast sandwich

buffet \$9.99 693

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

Continental breakfast

buffet \$8.99 455

Bagels, cream cheese, muffins, fresh fruit and juice/water/coffee service. (V)

Veggie frittata \$10.99 413
A variety of fresh vegetables with eggs,
topped with cheese and baked. Served with
hash browns, and seasonal fruit. (V) (GF)

French toast

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

seasonal fruit. (V)

Assortment of mini quiche

\$9.99 51

Broccoli and cheddar, Lorraine, and spinach and cheese quiches, served with fruit, and hash browns. (V)



Price Cal

Build your own

box lunch \$10.99 530-1022

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

multigrain, white, wheat, and wrap

*Gluten Free Bread available by request \$1.00pp

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

Choice of cheese: cheddar, Swiss, provolone,

and American

Includes potato or pasta salad, whole fruit, chips & a cookie

Boxed Salads \$10.99 295-508

Your choice of salad: Strawberry Citrus, Chef,
Chicken Caesar, Buffalo Chicken Salad or
Chicken Cranberry Almond Salad

Price Cal

Soup and half

sandwich \$9.99 35<mark>0</mark>-538

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

Garden Hummus

\$8.99

430

Wrap

Spinach wrap topped with hummus, cucumbers, cabbage, carrots, spinach and fresh basil (V)

Deli salad trio

\$10.99

618

House made chicken, tuna and egg salad, croissants, mixed green salad, and fresh fruit. (LC) *Gluten Free Bread available by request \$1.00pp

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. (GF) (LC)



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Vegetarian (V), Gluten Free (GF), Low Carb (LC). Custom menu items available by request.



Price Cal
Carolina BBQ \$14.99 825
Pulled pork barbecue, BBQ slaw, baked beans, braised greens, hush puppies, and buns. (GF) (LC)
Add Beef BBQ \$3.00pp 230
Add BBQ Chicken \$3.00pp 115

Chicken parmesan \$14.99 776
Breaded chicken breast topped with provolone, mozzarella and marinara, linguine, garlic bread, seasonal vegetables, and tossed salad.
Sub Eggplant Parmesan (V) 190

Beef tips \$15.99 504 Marinated sirloin, mushroom gravy, jasmine rice, sautéed vegetables, and tossed salad.

Pasta Buffet \$15.99 841 Spaghetti & bowtie pasta, meatballs, grilled chicken, grilled vegetables, Alfredo & marinara sauces, garlic bread and tossed salad. Price Cal
Taco and fajita bar \$15.99 826
Mexican-style seasoned beef and braised
chicken with tortillas, lettuce, tomato,
Spanish rice, black beans, cheese, jalapenos,
scallion, salsa, guacamole, and
black olives. (GF) (LC)
Add Fajita Steak \$2.00pp 170

American Cookout \$12.99 605

Hot Dogs and Hamburgers with toppings
served with slaw and baked beans

Lemon herb chicken \$14.99 466 Roasted bone-in chicken, redskin potatoes, green beans, and tossed salad. (GF) (LC)

Baked potato bar \$9.99 727 Large russet and sweet potatoes with all the fixins' - whipped butter, chili, sour cream, broccoli, bacon, cheese, and scallions. (GF)

Appetizers

Price Cal

Cheese display Vegetal

Served with grapes, berries & crackers (V)
12" tray serves 16 \$47.99 344
16" tray serves 24 \$69.99 344

Upgrade to Gourmet Cheese Platter

*Market Price

Fresh fruit tray (V)

12" tray serves 16 \$47.99 71 16" tray serves 24 \$69.99 71 Vegetable crudité tray (V)

12" tray serves 16 \$35.99 130 16" tray serves 24 \$49.99 130

Price

Cal

Chips & dips

Hummus & pita, salsa & tortillas, pimento

cheese & potato chips (V)

serves 16 \$39.99 485 serves 24 \$54.99 485



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Cal Price

227

\$29.99 Brownies & bars Serves 12

Chocolate chunk brownies and cheesecake bars (\vee)

\$10.99/dz 209 Cookies Chocolate chip, white chocolate macadamia,

sugar, and oatmeal raisin (V)

Custom Dessert options available upon request.

Fresh brewed

Hot cocoa

coffee

Assorted juice

Bottled water

Assorted soda

Iced tea

Lemonade

Tea Bags

Price Cal

\$12.99/pot 0

\$1.99 each 127

\$2.99 each 121

\$2.99 each 0

\$2.29 each 96

\$8.99/gal 56

\$8.99/gal 52

\$1.00 each 0

^{*}Assorted beverages charged based on consumption.