## 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 am to 2 pm.
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.

#  <br> Contimental <br> Price <br> Cal 

Assorted bagels
\$2.99
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
$\$ 39.99$
Tray for 20
\$49.99


Calories represent an average plated meal.


Breakfast sandwich buffet

$$
\$ 9.99 \quad 693
$$

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

Continental breakfas $\dagger$ 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 toas $\dagger$
casserole
$\$ 8.99$
553
French toast with maple syrup, served with seasonal fruit. (V)

Assortment of mini quiche
$\$ 9.99$
513
Broccoli and cheddar, Lorraine, and spinach and cheese quiches, served with fruit, and hash browns. (V)

Price

Soup and half sandwich 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)



Carolina BBQ
Pulled pork barbecue, BBQ slaw, baked beans, braised greens, hush puppies, and buns. (GF) (LC) $\begin{array}{lll}\text { Add Beef BBQ } & \$ 3.00 \mathrm{pp} & 230 \\ \text { Add BBQ Chicken } & \$ 3.00 \mathrm{pp} & 115\end{array}$

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 $\quad \$ 15.99504$
Marinated sirloin, mushroom gravy, jasmine rice, sautéed vegetables, and tossed salad.
Pasta Buffet $\quad \$ 15.99 \quad 841$
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 $\$ 2.00 \mathrm{pp} \quad 170$
American Cookout \$12.99 605
Hot Dogs and Hamburgers with toppings served with slaw and baked beans

Lemon herb chicken \$14.99
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
Served with grapes, berries \& crackers (V)
12" tray serves 16
$\$ 47.99344$
16" tray serves 24
\$69.99
Upgrade to Gourmet
Cheese Platter
*Market Price
Fresh fruit tray (V)
$\$ 47.99 \quad 71$
16" tray serves 24
\$69.99

Hummus \& pita, salsa \& tortillas, pimento cheese \& potato chips (V)
serves 16
\$39.99
485
serves 24
\$54.99
485

Vegetable crudité tray (V)
12" tray serves $16 \quad \$ 35.99$
$16^{\prime \prime}$ tray serves $24 \quad \$ 49.99$

## Chips \& dips

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Price
Brownies \& bars
Serves 12
Chocolate chunk brownies and cheesecake bars (V)

Cookies
\$10.99/dz 209
Chocolate chip, white chocolate macadamia, sugar, and oatmeal raisin (V)

Custom Dessert options available upon request.

Fresh brewed coffee

Hot cocoa
Assorted juice
Bottled water
Assorted soda
Iced tea
Lemonade
Tea Bags

> Price
\$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.


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