

## Planning

## Ordering

Please place your order at least 7 (seven business days) 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 (two business days), 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 and require a minimum 10 business days notice. Any unreturned catering equipment and supplies will be billed at full cost.

## Invoicing

Invoices are generated weekly. Please allow five to eight business days after your event to receive a catering invoice.

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.



Breakfast buffet $\$ 8.99 \quad 813$
Buttermilk biscuits, scrambled eggs, bacon or sausage, home fries, and seasonal fruit

Breakfast sandwich
buffet $\$ 7.99693$
An assortment of egg and cheese breakfast sandwiches available plain, with sausage or bacon on bagels, muffins \& biscuits served with seasonal fruit

Veggie frittata
Price

A variety of fresh vegetables with eggs,
topped with cheese and baked. Served with home fries, and seasonal fruit

French toas $\dagger$
\$7.99
553
French toast with maple syrup, served with seasonal fruit

Breakfast quiche $\$ 7.99 \quad 513$
Broccoli and cheddar, Lorraine and spinach \& cheese quiches, served with fresh fruit


Price Cal

Box lunch
$\$ 9.29$
530-1022
Selection of sandwiches, potato chips, fresh baked cookies and beverages. Sandwiches are prepared on Kaiser rolls with lettuce, tomato and your choice of protein.
Choice of protein: baked ham and Swiss, roasted turkey and provolone, roast beef and cheddar (minimum 12), tuna salad, and chicken salad. Veggie salads available upon request

Deli sandwich or wrap platter \$8.29 663
Assorted sliced deli meats and cheeses served on a variety of breads, served with a choice of potato, macaroni or pasta salad and chips

Deli salad trio
\$9.29
618
House made chicken, tuna and egg salad,


Calories represent an average plated meal.


Carolina BBQ
\$9.29
Pulled pork or chicken barbecue, Cole slaw, baked beans, and brioche rolls (30 or more to split protein)

Chicken parmesan \$9.29 776
Breaded chicken breast topped with provolone, mozzarella and marinara, pasta, garlic bread, seasonal vegetables, and tossed salad

## Beef tips

$\$ 10.99 \quad 504$
Marinated sirloin, mushroom gravy, mashed potatoes, sautéed vegetables, and tossed salad

Pasta Buffet $\quad \$ 10.29 \quad 841$
Penne pasta, meatballs or grilled chicken, seasonal vegetables, Alfredo or marinara sauces, garlic bread and tossed salad

Taco or fajita bar \$11.29 826
Mexican-style seasoned beef or grilled chicken with crispy and soft tortillas, lettuce, tomato, Spanish rice, black beans, cheese, salsa, and sour cream (30 or more to split protein)

Chicken cordon bleu\$9.29
466
Sauteed chicken breast with ham and Swiss cheese, redskin potatoes, green beans, and tossed salad

Baked potato bar \$9.29 727
Large russet potatoes with all the fixins' whipped butter, chili, sour cream, broccoli, bacon, cheese, and scallions

Seasoned baked
cod
$\$ 11.29$
365
Oven-roasted cod, seasonal vegetables, rice and tossed salad

Fresh baked pizza \$10.29 840 With your choice of up to 2 toppings, cookie tray served with a tossed salad.
(We factor 2 slices per person)

# Appetirevs 

Price Cal
Cheese display $\quad \$ 3.99 \quad 344$
Served with grapes, crackers and gourme† mustard

Fresh fruit tray $\quad \$ 3.99 \quad 130$
Served with yogurt dipping sauce
Pinwheels \$2.49 150
Tortilla rolls with creamy seasoned cheese and assorted sliced deli meats


Price
\$2.99

Vegetable crudité tray
Served with ranch dipping sauce
Chips \& salsa \$2.39
Meatballs $\quad \$ 2.79$
175
Sweet \& sour or marinara
Cal

| Chips \& salsa | $\$ 2.39$ | 179 |
| :--- | :--- | :--- |
| Meatballs | $\$ 2.79$ | 175 |



Calories represent an average plated meal.

Price Cal

Brownies
\$2.99
Chocolate chunk brownies
Gluten free option available
Cookies \$1.99 180
Chocolate chip, sugar, peanut butter and oatmeal raisin Vegan Chocolate Chip available

Cookie and brownie tray
\$2.49 180-227
Specialty desserts are available upon request.
Please call your event coordinator to request a menu.


Fresh brewed \$2.79
0 coffee

Assorted juice $\quad \$ 1.99$ each 121
Bottled water
Soda
$\$ 1.29$ each 0
$\$ 1.29$ each 96
Iced water tower 3 gallon
Served 20-40 guests, includes cups

| citrus infused | $\$ 20.00$ | 0 |
| :--- | :--- | :--- |
| cucumber and melon | $\$ 20.00$ | 0 |
| plain | $\$ 15.00$ | 0 |
| Tea Bags | $\$ 1.00$ each | 0 |

