



YoChef's Catering Company • 744 1st Street NW • Grand Rapids, MI 49504 • 616-608-3003

Catering Menu

Full Service or drop off service available.

Chef Joseff VanHorn is more than happy to customize a menu for you and your guest. We will work with you and your budget. Some different specialties not listed include but are not limited to...
Indian, Asian, Cajun Cuisine, Southern Soul Food, and Sushi

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Breakfast Menu

Breakfast Menu is available for a minimum of 25 guests. Breakfast service will be provided with high quality compostable products. China service is available for an additional \$1.00 per person. Brunch service will be provided with china service or compostables.

Continental Breakfast \$6 per person

Fresh assortment of pastries and muffins, served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add bagels for \$1.00 per person.

Healthy Choice Breakfast \$7 per person

Fresh assortment of seasonal whole fruits, granola bars and low fat yogurt, served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices.

Boardroom Breakfast \$7 per person

Fresh fruit salad and an assortment of pastries and muffins, served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices.

Executive Breakfast \$8 per person

Variety of pre-sliced bagels, butter, jelly and cream cheese, served with fresh fruit salad and fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add lox, sliced tomatoes, capers and red onion for \$1.00 per person.

Hot! Breakfast Buffet \$8 per person

Scrambled eggs, egg strata, or frittata, breakfast potatoes, sausage links and bacon, fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add fresh fruit salad for \$1.00 per person.

Deluxe Hot! Breakfast Buffet \$9 per person

Scrambled eggs - (Choose 2) bacon & cheese, veggie & cheese, scrambled eggs - plain, egg beaters - plain, sausage & cheese, or meat & veggie combo.

Breakfast potatoes - (Choose 1) Home fries with onion, classic hash browns, grilled redskins, or fried potato triangles.

Meat (Choose 2) sausage links, turkey sausage, bacon, or grilled ham. Served with assorted pastries and muffins, fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices.

Add fresh fruit salad for \$1.00 per person.

Add oatmeal to any buffet package \$1 per person - includes raisins and brown sugar

Made to order Omelet Station (Chef attended) \$10 per person + Chef Fee \$100

Served with your choice of breakfast potatoes, fresh brewed regular coffee, decaffeinated coffee, hot tea and assorted breakfast juices. Add fresh fruit salad for \$1.00 per person.

Audrey Hepburn's Sunday Brunch \$15 per person

The Hot! Breakfast buffet plus your choice of house or Caesar salad, one entrée and two accompaniments from our lunch menu. Add fresh fruit salad with homemade fruit dip for \$1.00 per person. Add Assorted Mini Quiches for \$2.00 per person.

Looking for different breakfast ideas call us. We specialize in pancake breakfast, upside down French toast, eggs strata, eggs frittata, and many more.

Take 5 - Break & Beverage Menu

Break Menu is available for a minimum of 25 guests.

Beverage Station \$6 per person

Fresh brewed regular and decaffeinated coffee, hot tea, bottled water and assorted sodas, replenished for the duration of the event. Add assorted juices or fresh baked cookies for \$1.00 per person.

AM Break Station - \$7 per person

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Bottled water, assorted juice, coffee (regular & decaf), hot tea, assorted bagels and cream cheese, breakfast bars, fresh fruit with fruit dip, cinnamon rolls, granola bars, & assorted yogurt.

PM Break Station - \$7 per person

Bottled water, Pepsi or Coke products, coffee (regular & decaf), hot tea, veggie tray, cheese tray, granola bars, assorted bagged chips, and assorted fresh baked cookies

AM & PM Break Stations for all day events (8 hour max) \$12 per person

Snacks Ala Cart

YoChef's Popcorn Machine – Fresh Popped Popcorn with assorted toppings cooked on site \$3 per person

- Chips & Dip \$1.00 per person
- Tortilla chips with salsa \$1.00 per person
- Mini Pretzels \$1.00 per person
- Trail Mix \$1.25 per person
- Peanuts \$1.25 per person
- Party Mix \$1.25 per person
- Mixed Nuts \$1.50 per person

Fresh Baked Cookies \$1.25 per person

Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar with M&Ms or White Chocolate Macadamia Nut.

Beverage Selection

- Fresh Brewed Coffee \$1.00 per person
- Fresh brewed regular and decaffeinated coffee.
- Hot Apple Spiced Cider - \$1.25 per person
- Hot Chocolate – served with whipped cream - \$1.25 per person
- Hazelnut available upon request

Classic Punch Bowl \$1.00 per person - Citrus, Fruit, Ice Tea or Pink Lemonade

Gourmet Punch Bowl \$1.50 per person
Blue Raspberry, Sparkling Apple or White Grape

Bottled Water \$1.50 per bottle Soda \$1.50 per can
2% Milk Carton \$1.50 per carton
Bottled Juices \$1.50 per bottle

Lunch Menu

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Service will be provided with high quality compostable products. China service is available for an additional \$2.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$3.00 per person.

Salad & Soup Buffet \$8 per person (Choose 1 salad selection and 2 soups, or 2 salads and 1 soup) add \$1 per person to add grilled chicken strips and a second soup or salad selection. Served with fresh baked rolls and whipped butter.

Salad Selections

House Salad | Iceberg lettuce, cucumber, tomatoes, red onion, cheese and croûtons

Caesar Salad | Romaine lettuce, croûtons, and parmesan cheese tossed in Caesar dressing

Mediterranean Salad | Mixed greens, feta cheese, red onion, kalamata olives, and tomatoes tossed in feta cheese vinaigrette

Oriental Salad | Mixed greens, mandarin oranges, sliced almonds, and chow Mein noodles tossed in

a soy ginger dressing

Strawberry & Feta Salad | Mixed greens, feta cheese, strawberries, and sliced almonds tossed in a raspberry vinaigrette

Southwestern Chopped Salad Chopped Romaine lettuce, topped with black beans, sweet corn, chopped avocado, grape tomatoes, & cilantro Served with our own cilantro, lime, & avocado dressing.

Kale & Bok Choy Salad | Fresh cut Bok choy, green kale, lima beans, dried cherries, cashews, & grape tomatoes – tossed in a soy sesame dressing.

Soup Selections

Italian Wedding, Vegetable Beef, Broccoli Cheese, Chicken Noodle, Clam Chowder or Minestrone - call for additional seasonal soup options...

Deluxe Salad Bar - \$9 per person- Served with one soup selection and the following toppings. Mixed lettuce greens, shredded carrots, sliced radishes, diced eggs, sunflower seeds, bacon bits, Julian ham and turkey, shredded cheddar cheese, cucumbers, tomatoes, & croutons – add fresh fruit tray \$1 per person

Deluxe Baked Potato Bar with Salad - \$8 per person

Load your own toppings include: shredded cheddar cheese, green onions, whipped butter, sour cream, bacon bits, steamed broccoli, caramelized sweet onions, & black bean chili

That's a wrap! Boxed Lunch \$9 per person

Your choice of one wrap served with a bag of chips, a pickle spear and a fresh baked cookie. Add an apple, banana or orange for \$1.00 per person.

That's a wrap! Buffet \$9 per person

Your choice of two wraps served with potato chips and either a soup (listed above) or salad (mixed greens or Caesar salad).

Veggie | Provolone cheese, mixed greens, cucumber, red and yellow peppers, red onion and chipotle mayo

Salad | Provolone cheese, mixed greens, cucumber, tomatoes, yellow pepper, red onion and ranch dressing

Chicken Caesar | Sliced chicken breast, Swiss cheese, mixed greens, red onion, black olives, avocado dip and Caesar dressing

Chicken Avocado | Sliced chicken breast, provolone cheese, mixed greens, artichoke hearts, tomatoes and avocado dip

Spicy Roast Beef | Roast beef, Swiss cheese, mixed greens, red pepper, red onion and chipotle mayo

Turkey Bacon | Sliced turkey, provolone cheese, mixed greens, red pepper, red onion, chopped bacon and ranch dressing

Deli Sandwich Boxed Lunch \$8 per person

15-25ppl - choose 2 meat selections, 26+ choose 3 per order

Deli sandwich freshly prepared with your choice of bread, meat (Turkey, Roast Beef, Ham, Smoked Chicken Salad, Tuna Salad, Curry Chicken Salad) and cheese (Provolone, Cheddar, Swiss) then garnished with lettuce and tomato. Served with condiment packets, bag of chips, pickle spear and a cookie in a take-away container Add an apple, banana or orange for \$1.00 per person.

8" Deli Sub Sandwich Boxed Lunch \$8 per person

15-25ppl - choose 2 meat selections, 26+ choose 3 per order

Deli sandwich freshly prepared with your choice of Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar, Italian combo, American classic, or the Deluxe Sub. Served with condiment packets, a bag of chips, a pickle spear and a cookie in a take-away container. Add an apple, banana or orange for \$1.00 per person.

Deli Sandwich Buffet \$8 per person (one sandwich) \$9 per person (two sandwiches)

Create your own sandwich buffet featuring deli meats (choose 3), domestic cheeses (choose 2), and fresh breads. Served with lettuce, tomato and assorted condiments, your choice of one bagged snack and one prepared salad.

"Chicago Style" Dog Buffet (2 dogs) \$8 per person

Red Hot Chicago hot dogs served on regular or poppy seed buns with all the toppings, one bagged snack and one prepared salad. Toppings include assorted condiments, celery salt, cheddar cheese, Chicago style chili, dill pickle spears, green relish, red onions, Roma tomato wedges and sauerkraut.

"Chicago Style" Italian Beef & Maxwell Street Polish Buffet \$9 per person (2 sandwiches

\$10 per person) Slow roasted roast beef served in natural Italian gravy and char-grilled Maxwell Street Polish dogs served with classic Giardiniera, sautéed sweet onions, green and red peppers and fresh French bread. Includes your choice of one bagged snack and one prepared salad.

Bagged Snack Selections - Regular Potato Chips | BBQ Potato Chips | Doritos | Sun Chips

Prepared Salad Selections - Coleslaw | Redskin Potato Salad with Dill | Home-style Potato Salad | Macaroni Salad with Cheddar Cheese | Penne Pasta Salad

Big Game Buffet \$9 per person (2 sandwiches \$10 per person)

Johnsonville beer brats and hamburgers, sautéed white onions, Swiss & Cheddar cheeses and assorted condiments, served with baked beans, potato chips and coleslaw or home-style potato salad. Add \$1.00 per person for both coleslaw and potato salad.

Fajitas Buffet \$9 per person

Sautéed chicken and steak fajitas strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. Add homemade chili con queso for \$1.00 per person.

"Soon to be famous" Fiesta Taco Buffet \$9 per person (3 tacos per person \$10)

Shredded chicken and ground beef seasoned with authentic Mexican spices, served with soft and hard taco shells, refried beans, Mexican rice, homemade guacamole, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa and sour cream. Includes homemade chili con queso.

BBQ Lunch Buffet \$9 per person (2 sandwiches per person \$10)

BBQ Pulled Pork and beef brisket slow cooked to perfection, served with cole slaw, potato salad, baked beans, fresh bread, chips, and pickle chips

Pasta Lunch Buffet \$10 per person

Your choice of one of the following entrées, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional pasta dish for \$1.00 per person. Substitute shrimp for chicken for \$1 per person.

Spaghetti with Sauce | Your choice of sauce: Marinara, Meatball or Sausage

Chicken Fettuccine Alfredo | Sautéed chicken tossed in Alfredo sauce, served over

fettuccine **Chicken Fettuccine Alfredo with Broccoli** | Sautéed chicken and broccoli tossed

in Alfredo sauce **Meat Lasagna** | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | Penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

The Lunch Buffet \$10 per person - Your choice of one entrée, one starch and one vegetable, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional entrée for \$2.00 per person. Add an additional accompaniment for \$1.00 per person.

Entrée Selections

Baked Chicken | BBQ Chicken | Dijon Chicken | Champagne Chicken | Sliced Ham | Sliced Roast Beef | Sliced Turkey Breast | Baked White Fish | Vegetable Lasagna | Meat Lasagna | Polish Sausage

Starch Selections

Baked Potato with Butter & Sour Cream | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Rice Pilaf | White Rice | Mac & Cheese

Vegetable Selections

Buttered Corn | Green Beans Almandine | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper

Pasta Dinner Buffet - \$16.50 per person

25 guest minimum

Your choice of two of the following entrées served with one accompaniment vegetable, house or Caesar salad and fresh baked rolls with whipped butter served with china service included
Substitute shrimp for chicken for \$1 per person.

Spaghetti with Sauce | Your choice of sauce: Marinara, Meatball or Sausage

Chicken Fettuccine Alfredo | Sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | Sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

Meat Lasagna | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | Penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

Penne with Chicken and Mushrooms | Sautéed chicken, penne pasta and parsley, tossed in white wine mushroom sauce

Dinner Buffet

Buffet Dinner Menu is available for a minimum of 25 guests. China service is included in the pricing.

Family Style service also available – additional \$2 per person

Children's Pricing: Ages 3-10 – ½ price of entrée selections | Ages 2 and under – No Charge

Ginger Roger's - Buffet \$17.50 per person

Your choice of one entrée and two accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

Fred Astaire's - Buffet \$18.50 per person

Your choice of two entrées and two accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

Katherine Hepburn's - Buffet \$19.50 per person

Your choice of three entrées and three accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

Humphrey Bogart's Grand! Buffet \$22.50 per person

Your choice of two entrées and four accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter *as well as one of the following carving stations:*

Hand-carved Western Roast Beef French-cut Turkey Breast Smoked Seasoned Pit Ham Roasted Pork Loin

Tableside water & coffee service included.

Entrée Selections

Baked Chicken | A mixture of white and dark chicken pieces baked with garlic parmesan and seasonings

Champagne Chicken | Baked chicken breast served with homemade champagne cream sauce

Chicken Cordon Bleu | Ham and Swiss cheese surrounded by chicken, topped with white cream sauce

Dijon Chicken | Garlic foccacia-encrusted chicken breast baked to perfection, drizzled with homemade Dijon cream sauce

Sliced Turkey Breast | Tender turkey breast sliced and served in turkey gravy

Sliced Roast Beef | Fork-tender roast beef sliced and served in beef gravy

Sliced Ham | Smoked, seasoned ham served with pineapple slices

Roasted Pork Loin | Slow roasted pork loin with fresh rosemary kosher salt and cracked black pepper

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Mama's Meat Lasagna | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Lemon Pepper Whitefish | Baked or deep fried filets served with fresh tarter sauce

Tortilla-encrusted Tilapia | Tilapia filet encrusted with chipotle and lime, served with fresh pico de gallo

Polish Sausage | with baked sauerkraut – German, Polish, or Hungarian style available

Accompaniment - Vegetable

Buttered Corn | Green Beans Almandine | Green Beans with Fresh Mushrooms | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Italian Blend – Green Beans, Carrots, Cauliflower, Red Peppers, Yellow Peppers, & Red Onion | Key West Vegetables – Green Beans, Carrots, & Red Peppers | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper | Fresh Asparagus – in season | Grilled Veggies – Summer squash, Zucchini, Roma Tomatoes, & Red Pepper

Accompaniment – Starch

Baked Potato with Butter & Sour Cream | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Mustard-roasted Potatoes | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Rice Pilaf | Homemade Mac & Cheese | White Rice | Twice Baked Potatoes (Add \$1.00 per person)

Plated Dinners

Plated dinner menu is available for a minimum of 25 guests.

China service is included in the pricing.

Plated dinners include your choice of two accompaniments (unless otherwise noted), table side salad (house or Caesar), & coffee service with fresh baked rolls and whipped butter.

Accompaniment - Vegetable

We use fresh vegetables and are happy to make your own personal blend

Buttered Corn | Green Beans Almandine | Green Beans with Fresh Mushrooms | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Italian Blend – Green Beans, Carrots, Cauliflower, Red Peppers, Yellow Peppers, & Red Onion | Key West Vegetables – Green Beans, Carrots, & Red Peppers | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper | Fresh Asparagus – in season | Grilled Veggies – Summer squash, Zucchini, Roma Tomatoes, & red onion

Accompaniment – Starch

Baked Potato with Butter & Sour Cream | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Mustard-roasted Potatoes | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Rice Pilaf | White Rice | Homemade Mac & Cheese | Twice Baked Potatoes (Add \$1.00 per person)

Combo Plates available – see event planner

Example - Steak & Chicken \$23 Example - Steak & Seafood \$25

Chicken & Turkey Selections

Baked Chicken

\$16.50 per person

Slow cooked baked chicken topped with garlic and parmesan cheese

BBQ Chicken

\$16.50 per person

Slow cooked over open flame covered in our own mild mesquite BBQ sauce

Chicken Cordon Bleu

\$17.50 per person

Melt in your mouth ham and Swiss cheese, wrapped with chicken and smothered in homemade cream sauce.

Dijon Chicken

\$16.50 per person

Garlic focaccia-encrusted chicken breast baked to perfection and drizzled with homemade Dijon cream sauce.

Chicken Teriyaki

\$16.50 per person

Juicy chicken breasts baked and topped with tangy sweet and sour sauce.

Champagne Chicken

\$17.50 per person

Juicy chicken breast baked and served with homemade champagne cream sauce.

Chicken Parmigiana	\$17.50 per person
Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti.	
Chicken Marsala	\$18.50 per person
Tender and juicy chicken breasts baked and topped with homemade Portobello mushroom sauce.	
Stuffed Michigan Cherry Chicken	\$18.50 per person
Flavorful chicken breast stuffed with mild goat cheese and fresh spinach then topped with homemade Michigan cherry sauce and a sprinkle of toasted almonds.	
Roasted Game Hens with Dried-Currant Sauce	\$18.50 per person
Slow roasted game hens, marinated with a hint of citrus and drizzled with homemade dried-currant sauce.	
Turkey Roulade	\$18.50 per person
Juicy turkey breast stuffed with button mushroom stuffing and wrapped in bacon.	

Beef Selections

Sliced Roast Beef	\$17.50 per person
Fork-tender roast beef sliced and served in beef gravy	
Beef Brisket	\$18.50 per person
slow cooked beef brisket over an open flame. Prepared to a medium temperature	
Grilled 10-ounce Steak	\$17.50 per person
Gently sautéed fresh mushrooms top a tender 10-ounce USDA choice steak, prepared to medium temperature.	
Grilled Flat Iron Steak	\$18.50 per person
Served with a rich peppercorn cream sauce	
Grilled New York Strip Steak	\$19.50 per person
Gently sautéed fresh mushrooms top a tender 12-ounce USDA choice strip steak, char-grilled to medium temperature.	
Wild Mushroom Beef Tenderloin	\$21.50 per person
Slow roasted beef tenderloin topped with homemade wild mushroom cream sauce.	
Herb-encrusted Prime Rib	\$21.50 per person
Premium cut prime rib, gently seasoned, slow roasted and carved into 12-ounce portions, served with tangy au jus and horseradish sauces.	

Pork Selections

BBQ Ribs - St. Louis Style	\$16.50 per person
1/2 rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce - Full rack available - add \$4	
BBQ Ribs - Baby Back	\$17.50 per person
1/2 rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce – Full rack available - add \$3	

BBQ Ribs & Chicken	\$17.50 per person
1/4 rack baby back ribs and bone in chicken slow cooked over an open flame and brushed with our own mesquite BBQ sauce – add ½ rack \$2	
Orange Pork Loin	\$17.50 per person
Gently seasoned pork loin slow roasted for hours and topped with our chef's mild orange wine sauce.	
Michigan Cherry Pork Loin	\$18.50 per person
Gently seasoned pork loin stuffed with dried cherries and cranberries topped with a drizzle of homemade cherry sauce.	
Pork Tenderloin with Roasted Apples and Onions	\$17.50 per person
Tender, gently seasoned pork loin, slow roasted with Granny Smith apples and sautéed white onions.	
Pork Tenderloin with Mango Chutney	\$18.50 per person
Marinated, slow roasted pork tenderloin carved to perfection and topped with red wine and mango chutney.	

Seafood Selections

Lemon Pepper Whitefish	\$16.50 per person
Baked whitefish, served with lemon wedge and fresh tarter sauce.	
Tortilla-encrusted Tilapia	\$16.50 per person
Filet of tilapia encrusted with chipotle and lime, served with pico de gallo.	
Pecan-encrusted Rainbow Trout	\$18.50 per person
Farm-raised filet covered in pecan breading.	
Asian Salmon	\$18.50 per person
Glazed salmon marinated with hoisin sauce and grilled to perfection.	
Honey Glazed Salmon with Dill	\$17.50 per person
Atlantic salmon grilled with fresh dill laced with honey.	
Southwest Citrus Mahi-Mahi	\$18.50 per person
Gently seasoned and sautéed Mahi-Mahi filet, topped with Valencia oranges, sliced avocado and red onion salsa with a hint of lime.	
Grilled Mahi-Mahi with Pineapple Salsa	\$18.50 per person
Firm textured filet grilled and served with mild pineapple salsa.	
Pan-Seared Halibut with Salsa Verde	\$18.50 per person
Lightly seasoned mild filet, pan-seared until golden brown and topped with homemade salsa verde.	

Vegetarian Selections

Three Cheese Manicotti	\$16.50 per person
Pasta tubes filled with herbs and ricotta cheese topped with tomato sauce, asiago and mozzarella cheeses. Your choice of vegetable.	

Garden Vegetable Lasagna \$16.50 per person
Chopped spinach, ricotta cheese and shoestring carrots, topped with parmesan bread crumb topping then baked until bubbling. Your choice of vegetable.

Herb-roasted Eggplant \$16.50 per person
Slow roasted eggplant and vine ripened tomato quarters, topped with crumbled feta cheese.

Creamy Pasta Primavera \$17.50 per person
Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine. Your choice of vegetable.

Garden Pasta Marinara \$17.50 per person
Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti. Your choice of vegetable.

Children's Selections \$8 per person

Chicken Tenders | served with French fries or a fruit cup and milk or juice

Hot Dog | served with French fries or a fruit cup and milk or juice

Hamburger | served with French fries or a fruit cup and milk or juice

Personal Cheese Pizza | served with a breadstick or a fruit cup and milk or juice

Chef-Attended Station Menu

Chef-attended stations are available for a minimum of 25 guests.

China service is included in the pricing. A minimum of three stations must be selected.

A \$50.00 chef fee will apply to all stations except the Garden Fresh Station and the Tailgate Station.

Garden Fresh Station \$6 per person

Fresh fruit and domestic cheese with crackers served with a house salad including mixed greens, Roma tomatoes, cucumbers, green and red peppers and cheddar cheese.

Mashed Potato Martini Station \$6 per person

Build your own mashed potato bar with sour cream, whipped butter, chives, bacon bits, gravy, steamed broccoli, sautéed sweet white onions, sautéed mushrooms and cheddar cheese.

Pasta Station \$7 per person

Create your own pasta starting with prepared penne or spaghetti noodles and basil pesto or marinara sauce. Top it off with sautéed chicken breast, steamed broccoli or Italian meatballs. Add Italian sausage or shrimp for \$1.00 per person.

Taco Fiesta Station \$7 per person

Seasoned chicken and beef served with hard and soft taco shells, homemade guacamole, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa and sour cream. Add homemade chili con queso for \$1.00 per person.

Grilled Fajitas Station \$7 per person

Sautéed chicken and beef fajitas strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. Add homemade chili con queso for \$1.00 per person.

Backyard Grill Station \$7 per person

Grilled Johnsonville brats and mini sliders served with sautéed sweet white onions, cheddar cheese, baked beans, potato chips and coleslaw or home-style potato salad. Add \$1.00 per person for both coleslaw and potato salad.

Stir-Fry Station \$7 per person

A stir-fry chicken or beef, pan seared pot stickers, and served with white rice, oriental vegetables, spring rolls and fortune cookies. Add Shrimp for \$1.50 per person.

Carving Station \$7 per person

Your choice of Hand-carved Western Roast Beef, French-cut Turkey Breast, Smoked Seasoned Ham or Roasted Pork Loin, carved individually for your guests and served with fresh baked rolls and condiments.

Tropical Station \$10 per person

Pan seared Ahi Tuna with a wasabi aioli, coconut shrimp with a pina colada sauce and our “soon to be famous” 4’ tropical fruit kabob tree

Midwest “Meat & Potato” station \$10 per person

Grilled flat iron steaks carved and topped with a peppercorn cream sauce, build your own mash potato bar, and fresh baked assorted dinner rolls

Strawberry Shortcake Flambé \$6 per person

Fresh baked shortcake covered with ripe strawberries flamed with Chambord and topped with whipped cream.

Bananas Foster Flambé \$6 per person

Sliced bananas sautéed with butter and brown sugar, flamed with Kahlua, and served over vanilla ice cream.

Late Night Snacks – added to dinner events only

- Pizza Lg - \$16 deluxe 4 toppings, \$14 – 1 topping
- Pulled Pork or cheese burger sliders - \$5 per person
- Deluxe Nacho Bar - \$5 per person (meat or no meat available)
- G’s Chili Dog bar - \$5 per person
- Fresh Popcorn machine with all the toppings - \$3 per person

Hors D’oeuvres

Hors d’oeuvre menu is available for a minimum of 25 guests. Service will be provided with high quality plastic ware. China service is available for an additional \$1.00 per person.

Buffet service included in price. Butler service available \$150 per hour
Hand made with local produce and Michigan made products whenever possible!

Hors D’oeuvre Parties

When adding Hors D’oeuvres to dinner deduct \$2 per person

Katherine Hepburn's Hors D’oeuvres Party \$12 per person

Includes your choice of two by the tray and three ala cart hors d’oeuvres (average 2 pieces per person).

Fred Astaire's Hors D’oeuvres Party \$14 per person

Includes your choice of three by the tray and three ala cart hors d’oeuvres (average 2 pieces per person).

Humphrey Bogart's Hors D’oeuvres Party \$16 per person

Includes your choice of four by the tray and four ala cart hors d’oeuvres (average 2 pieces per person).

Hors D’oeuvres by the Tray

Meatballs \$65.00, serving 50 people

Red Hot, Mesquite BBQ, Sweet & Sour or Swedish.

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Chicken Wings \$65.00, serving 50 people
Mesquite BBQ, Sweet & Sour or Hot & Spicy.

Roasted Red Pepper Hummus \$65.00, serving 50 people
Served with warm pita toast points.

Chili con Queso \$65.00, serving 50 people
Spicy southwestern blend of creamy cheese, ground beef and salsa, served with tortilla chips.

Domestic Cheese Tray \$85.00, serving 50 people
Proudly serving Michigan Made Artisan Style Amish Cheese From “Farm Country Cheese House”
served with assorted crackers. See event planner for complete listing

Antipasto Salad \$75.00, serving 50 people
Marinated salami and provolone wedges with celery, green and black olives.

Fresh Fruit Tray \$75.00, serving 50 people
Assorted seasonal fruits, served with homemade almond fruit dip.

Vegetable Tray \$75.00, serving 50 people
Assorted seasonal vegetables, served with vegetable dip.

Spinach & Artichoke Dip \$75.00, serving 50 people
Served with warm pita toast points.

Gourmet Cheese Tray \$95.00, serving 50 people
Smoked Gouda, Fontina, Parti Havarti cheeses, served with assorted crackers.

Smoked Salmon Pate \$85.00– serving 50 people
Smoked Salmon, lemon, cream cheese, & fresh garlic served with assorted crackers

Smoked Salmon Platter Market Price –
Fresh whole smoked salmon served with hard-boiled egg, red onion, and capers

Hors D’oeuvres ala cart (priced per person)

**Average serving size is 2 per person – 50 pieces per item minimum order Buffet service included in price.
Butler service available \$150 per hour**

Bacon-Wrapped Water Chestnuts \$2.50
Served with hollandaise sauce.

Feta Cheese and Sun-dried Tomato Pastry \$2.50
Tangy blend of feta cheese and sun-dried tomatoes delicately seasoned with basil, olive oil and garlic in a phyllo cup.

Roasted Red Pepper Hummus Cups \$2.50
Red pepper hummus stuffed in phyllo cups with Italian parsley and pimento

Vegetable Spring Rolls \$2.50
Colorful mixture of Chinese vegetables, sesame oil and a touch of fresh ginger wrapped in a thin spring roll,
served with soy sauce and sweet & sour sauce.

Mini Chicken Cordon Bleu \$2.75
Tender chicken surrounded by ham and creamy Swiss cheese then coated with bread crumbs.

Sausage Stuffed Mushroom Caps \$2.50
Spicy Italian sausage stuffed in a button mushroom and topped with mozzarella cheese.

Seafood Stuffed Mushroom Caps \$2.75

Crab meat stuffed in a button mushroom and topped with mozzarella cheese.

Spanakopita \$2.50

Spinach and feta cheese in a phyllo triangle.

Coconut Chicken \$2.50

Tender strips of chicken breast breaded with Japanese bread crumbs, rolled in shredded coconut and topped with honey.

Thai Peanut Chicken Satay \$2.50

Tender chicken breast marinated in spicy Thai peanut sauce.

Artichoke & Boursin Cheese \$2.75

Artichokes with imported Boursin cheese in a phyllo cup, topped with parmesan breadcrumbs.

Raspberry & Brie in Phyllo \$3

Brie cheese and pears with toasted almonds in phyllo dough.

Assorted Mini Quiche \$2.50

Four delicious flavors include Monterey, Florentine, Classic French and Mushroom.

Baked Brie & Caramel with Walnut \$2.50

Baked Brie topped with warm caramel and crushed walnuts in a phyllo cup

Crab Rangoon \$2.50

A tasty blend of crab meat, cream cheese and oriental spices wrapped in a Chinese-style wonton wrapper.

Miniature Shrimp Cocktail Shooters \$3

Fresh steamed shrimp, horseradish cocktail sauce, and mini lemon wedge

Miniature spicy butter poached shrimp in seaweed salad \$3 Jumbo Shrimp Cocktail - \$4 – Appetizer party packages add \$1 per person

Served with lemon and cocktail sauce.

Mini Beef Wellington - \$4 - Appetizer party packages add \$1 per person

A savory piece of beef tenderloin accented with a mushroom duxelle and encased in a French-style puff pastry.

Coconut Shrimp - \$3.50 - Appetizer party packages add \$1 per person

Large butterfly shrimp dipped in coconut batter and rolled in a mixture of shredded coconut and bread crumbs, served with homemade piña colada sauce.

Desserts

Dessert Menu is available for a minimum of 25 guests.

Fresh Baked Cookies \$1.25 per person

Your choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar with M&Ms and White Chocolate Macadamia Nut

Fudge Brownies \$2.00 per person

Lemon Bars \$2.00 per person

Ice Cream \$2.25 per person

Your choice of Vanilla or Chocolate.

Sorbet \$2.25 per person - Your choice of Lemon or Raspberry

Bourbon Pecan Pie \$3.25 per person
Georgia pecan and Kentucky bourbon filling baked in a shortbread crust.

Caramel Apple Pie Royale \$3.25 per person
Cinnamon and brown sugar filling loaded with juicy Granny Smith apples and baked in a buttery crust.

Key Lime Pie Royale \$3.75 per person
Traditional tart key lime filling baked in a buttery crust.

Tiramisu \$3.75 per person
Espresso-infused sponge cake layered with mascarpone cheese and whipped cream, then dusted with cocoa.

Chocolate Seduction \$3.75 per person
Rich chocolate and cocoa blended with creamy chocolate pudding to create a cake to die for! Iced with chocolate cream cheese and toasted almonds.

Raspberry Swirl Cheesecake \$3.75 per person
Creamy cheesecake swirled with raspberries is complimented by a buttery graham cracker crust and topped with candied walnuts drizzled with raspberry sauce.

New York Cheesecake \$3.75 per person
This creamy original cheesecake is served on a buttery crust with your choice of two of the following toppings: Cherry, Chocolate, Strawberry, Raspberry.

Strawberry Swirl Cheesecake \$3.75 per person
Wavy swirls of French strawberry puree resting in a moist layer of shortcake lace this cheesecake. Topped with strawberry whipped cream.

Turtle Cheesecake \$3.75 per person
Decadent caramel cheesecake oozes with chocolate and pecans topped with even more caramel, chocolate and pecans, and decorated with whipped chocolate ganache.

Miniature Dessert Assortment 4.75 per person
Assorted petit fours and mini cheesecakes. Three served per person.

Ice Cream Sundae & Banana Split Bar \$4.75 per person
Chef-attended station serving vanilla ice cream with chocolate and caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles and whipped cream.

Strawberry Shortcake Flambé \$5.75 per person
Chef-attended station serving fresh baked shortcake covered with ripe strawberries flamed with Chambord and topped with whipped cream.

Bananas Foster Flambé \$5.75 per person
Chef-attended station serving sliced bananas sautéed with butter and brown sugar, flamed with Kahlua, and served over vanilla ice cream.

Chocolate Fountain
Your choice of milk, dark or white chocolate.
Chocolate fountain is available for a minimum of 25 people with a maximum 2-hour service time.

Classic Fountain
Includes strawberries, bananas, marshmallows, pretzels and shortbread cookies for dipping.
50-100 guests \$6 per person | 101-150 guests \$5.50 per person | 151+ guests \$5 per person

Deluxe Fountain
Includes strawberries, pineapple, marshmallows, cream puffs, pretzels, shortbread cookies, mini cheesecakes and Oreo cookies.
50-100 guests \$7 per person | 101-150 guests \$6.50 per person | 151+ guests \$6 per person

Tea Party

YoChef's is proud to host your next Tea Party (minimum 25 guest) – great for bridal showers, or just afternoon tea. Our tea party is served on china with linen and stemware. Tea in assorted tea pots

Top 3 tea selections from local tea experts - Global infusion – see event planner for more details.

Choose three mini sandwiches and two desserts with assorted teas \$10pp

Choose additional mini sandwiches and/or desserts – add \$1 for each selection Mini Sandwich

Choices include but not limited to the following...

Curry chicken salad, smoked chicken & walnut salad, tuna salad, egg salad, egg & dill salad, cucumber & chicken salad, fresh cucumber and dill, fresh cucumber & garlic, green olive and walnut, sundried tomato & fresh basil

Dessert selection – mini cheesecakes, mini petit fours, mini fresh fruit cups, mini chocolate chunk brownies, mini lemon bars

Bread selections – white, wheat, rye, mini croissants, & pumpernickel