

CATERING

BOX LUNCHES

House Roasted Turkey - \$15 per person

Swiss cheese, lettuce, tomato, onion, Washington apple, bottle of water, potato chips

Honey Ham - \$15 per person

Cheddar cheese, lettuce, tomato, onion, Washington apple, bottle of water, potato chips

House Roasted Beef - \$15 per person

Cheddar cheese, lettuce, tomato, onion, Washington apple, bottle of water, potato chips

Deli Buffet - \$17 per person

Assorted sliced deli meat platter, sliced cheeses, assorted breads, lettuce, tomato, onion, mayonnaise/mustard, potato salad, green salad with ranch dressing, house vinaigrette, chef's choice cookies

Salad Buffet - \$17 per person

Assorted greens, herb grilled chicken, sliced cucumbers, tomatoes, pepperoncini, julienne carrots, hummus, grilled toast points, potato salad, assorted dressings

FAMILY APPETIZER PLATTERS

All platters come with 20 servings each

Greek platter - \$60 per platter

Kalamata olives, roasted red pepper humus, cucumbers, pepperoncini

Vegetable crudité's - \$45 per platter

Carrots, celery sticks, cucumbers, ranch dressing

Spinach artichoke dip with toasted focaccia - \$70 per platter

Cheese plater with crackers - \$80 per platter

Fruit Plater - \$65 per platter

Artisanal meat platter with stone ground mustard - \$80 per platter

LUNCH BUFFETS

Thai Buffet - \$18 per person
Green salad with mandarin orange vinaigrette
Green curry chicken
Steamed jasmine rice
Stir-Fried seasonal vegetables

Italian Buffet - \$18 per person
Caesar salad
Chicken Alfredo with Cavatappi pasta
Vegetarian pasta with red sauce and vegetables
Fresh baked herbed focaccia

East Indian Buffet - \$19 per person
Tomato cucumber salad
Chicken tikka masala
Steamed jasmine rice
Chickpea/vegetable stew

Mexican Buffet - \$19 per person
Southwest salad, julienne carrots, cucumber, tomatoes, chipotle ranch dressing
Birria jalisciense (slow braised beef stew with smokey ancho sauce)
Spanish rice
Fresh cooked refried beans
Guacamole, salsa, sour cream, tortilla

BBQ Buffet - \$18 per person
House potato salad
Grilled beef hamburger
Polish dog
Baked beans
Ketchup, mustard, pickles, lettuce, tomato, onion

DINNER BUFFETS

Lemon Chicken Dinner - \$22 per person
Traditional Caesar salad
Herb roasted potatoes
Chef's choice seasonal vegetables
Fresh baked focaccia

Steelhead Dinner - \$23 per person
Green salad with assorted dressings and vinaigrettes
Citrus rice pilaf
Chef's seasonal vegetables
Fresh baked dinner rolls with butter

Herb Crusted New York Steak Dinner - \$30 per person
Shallot/green peppercorn demi
Tomato cucumber salad
Garlic scented scalloped potatoes
Chef's seasonal vegetables
Fresh baked dinner rolls with butter

Signature Prime Rib Dinner - \$32 per person
Panzanella salad, tomatoes, cucumbers, pepper, red onion, toasted bread, balsamic vinaigrette
Bake potato casserole, bacon, green onion, cheddar cheese
Chef's seasonal vegetables
Fresh baked dinner rolls with butter

SOFT DRINK OFFERINGS

Bottle of Water - 2
Orange Juice by the bottle - 2
Soda Can - 2
Red bull - 3

SERVICE BAR

Bottle beer - 4
Micro beer - 5
House wine - 6
Well drinks - 6

*All food and beverage subject to 8% Washington state taxes and 20% service charge, all orders must be
determent 2 week before the event to insure guaranteed of the product. To request a tasting contact Oscar
at 509-933-2233 or by email at theyellowchurchcafe@gmail.com.*

All tastings will be charged the same as the item requested.