

# 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 509-388-3630 or by email at [theyellowchurchcafe@gmail.com](mailto:theyellowchurchcafe@gmail.com). All tastings will be charged the same as the item requested.*