

Y. O. Banquets

Hot hors d'oeuvres

After the first dozen they can be ordered by half dozen

Louie's Venison Roll Ups (gf)

Bacon wrapped venison, jalapeno, and smoked mozzarella- Grilled and brushed with molasses Dijon
\$36 per dozen (2 Doz. Minimum)

Deep Ellum Pimento Cheese Fritters

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers -
Panko breaded and fried golden brown - Served with house Tabasco jam
\$30 per dozen

Prime Rib Sliders

Slow smoked black angus ribeye shaved thin and piled high on a rosemary ciabatta bun with horseradish
cream and caramelized onions.
\$38 per dozen (2 Doz. Minimum)

Beyond Meat Sliders (v)

Plant based burgers with vegan cheese, vegan buns, caramelized onions, pickles, and Dijonnaise
\$36 per dozen (2 Doz. Minimum)

Maple Bourbon Meatballs

Beef meatballs baked then simmered in a rich maple bourbon BBQ sauce
\$24.00 per dozen (2 Doz. Minimum)

Beyond Meatballs(v)

Plant based meatballs baked then simmered in a rich maple bourbon BBQ sauce
\$28.00 per dozen (2 Doz. Minimum)

Lamb Meatballs

Dorper lamb meatballs grilled with a mint chimichurri and topped with roasted tomato
\$30.00 per dozen

Pork Belly Candy (gf)

Sweet & smoky rubbed pork belly roasted crispy and glazed in a Grand Marnier Molasses
\$28.00 per dozen (2 Doz. Minimum)

Stuffed Mushrooms (veg)

Ritz cracker stuffing baked with parmesan.

\$24 per dozen (2 Doz. Minimum)

Bacon Wrapped Dates (gf)

Medjool dates stuffed with goat cheese, wrapped in chili dusted bacon, and drizzled with honey

\$28 per dozen (2 Doz. Minimum)

Parmesan Brussel Sprouts (v)

Brussel sprouts breaded in Parmesan Panko and roasted - Served with wasabi ranch

\$18 per dozen

Crispy Spring Rolls (veg)

Vegetables and glass noodles stuffed in wonton wrappers and fried - Served with sweet & sour

\$24 per dozen.

Pork Dumplings

Ground pork steamed in wonton sheets and topped with fried garlic and served with soy vinegar sauce

\$28 per dozen

Lamb Lollipops (gf)

Marinated and grilled lamb chops glazed with plum wasabi.

\$60 per dozen (2 Doz. Minimum)

Skewers

- Chicken Satay (gf) - Chicken breast marinated in yellow curry and coconut milk charbroiled with Thai peanut sauce \$28.00 per dozen
- Kebobs (gf) - Grilled beef tenderloin with mint chimichurri \$36.00 per dozen
- Tofu (v, gf) - Korean BBQ basted tofu flash fried and charbroiled \$26.00 per dozen (2 Doz. Minimum)
- Vegan Kofta (v) Beyond Meat Mediterranean spiced skewers with mint chimichurri \$26.00 per dozen (2 Doz. Minimum)

Shrimp Fingers

Soy marinated shrimp wrapped in rice paper, fried golden brown, and served with sweet and sour sauce.

\$24.00 per dozen

Mini Grilled Cheese (veg)

Boursin cheese and caramelized onions and topped with tomato bacon jam

\$24 per dozen

Crab Stuffed Mushrooms

Ritz cracker crabmeat stuffing baked with parmesan.

\$36 per dozen (2 Doz. Minimum)

Shrimp and Grits

Cheesy grit cake topped with crispy ham, tomato aioli and grilled shrimp.

\$36 per dozen

Spanakopita (veg)

Mini pies stuffed with spinach, onions, cheeses and herbs that are all enfolded by crispy, flaky phyllo dough.

\$24 per dozen (2 Doz. Minimum)

Cold hors d'oeuvres

Shrimp Fresh Rolls

Lettuce, basil, carrots, bean sprouts, and mint wrapped in rice paper and served with Thai peanut sauce

\$ 24 per dozen

Toasts

- **Bruschetta (veg)**–Rosemary focaccia toast topped with roasted Roma tomatoes, garlic, fresh basil and drizzled with balsamic reduction. \$ 24 per dozen
- **Avocado (veg)**–Sour dough, smashed avocado, escabeche red onion, sesame seed, and micro greens \$ 24 per dozen.
- **Prosciutto** – Baguette, prosciutto, arugula, fig, and balsamic drizzle \$30 per dozen (2 Doz. Minimum)
- **Smoked Salmon** – Marbled rye, smoked salmon, cream cheese smear, red onion, chopped capers and fresh dill garnish \$34 per dozen.

Wedgies (gf)

Individual size Iceberg wedges, bacon, tomatoes, red onions, with bleu cheese dressing

\$ 30 per dozen

Caprese Kebabs (gf)

Local fresh mozzarella balls, grape tomatoes, and fresh basil — Drizzled with EVO and balsamic reduction — Fresh cracked black pepper.

\$24 per dozen (2 Doz. Minimum)

Shrimp Cocktail (gf)

Chilled jumbo shrimp with horseradish Dijon remoulade

\$48 per dozen

Little Devils (gf, veg)

Deviled Eggs spiked with Sracha and topped with shaved jalapeno.

\$24 per dozen (2 Doz. Minimum)

Smoked Salmon (gf)

House smoked salmon with lemon dill cream cheese on a cucumber wheel.

\$30 per dozen (2 Doz. Minimum)

Caviar Bombs (gf, veg)

Chilled new potatoes stuffed with sour cream and topped with salmon roe.

\$28 per dozen (2 Doz. Minimum)

Soup & Salad

Half pan minimum serves 10-12

Four quarts minimum serves 10-12

Dozen serves 12.

After the minimum order is met half quantities can be ordered

Y.O. House Salad (veg, gf)

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette — \$60 per half pan

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil — \$60 per four quarts

Caesar Salad (veg)

Our version of the classic — \$48 per half pan

Chuck Wagon Chili

A 50-year-old recipe from the Y.O. Ranch—\$60 per four quarts

Chicken or Tofu Tom-Kha (Thai coconut milk broth soup) (df, gf,)

Coconut milk, galangal, tomato, mushroom, kaffir lime, lemongrass, lime juice and chili paste—\$48 per 4 quarts

Wedgies (gf)

Individual size Iceberg wedges, bacon, tomatoes, red onions, with bleu cheese dressing

\$ 36 per dozen

Burrata Slices (gf, veg)

Thick slices of beefsteak tomatoes topped with Fresh Burrata di Bufala and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction—\$ 34 per dozen.

Displays

Texas Hill Country Wild Game Charcuterie Board — Assortment of house cured and smoked game meats with seasonal accompaniments \$ 150.00 serves 24-32

Baked Brie (veg) — Creamy Brie cheese with honey and slivered almonds baked in pie crust and served with toast points and fresh fruit \$80.00 serves 16-20

Smoked Salmon (gf) — House cured and smoked side of salmon served with traditional accompaniments \$ 110 serves 20-25

Artisanal Cheese Tray(veg) — Assortment of local cheeses handpicked by the owner and cheese maker of the Dallas Mozzarella Company (downtown Dallas) — Served with fresh rustic Milano bread, Focaccia, and Parmesan toast points \$6.00 pp minimum of 40 ppl.

Artisanal Cheese & Fruit (veg) — Assortment of local cheese handpicked by the owner and cheese maker of the Dallas Mozzarella Company (downtown Dallas) — Served with fresh rustic Milano bread, focaccia, parmesan toast points and fresh fruits, berries, caramelized pecans and toast points \$7.00 pp minimum of 40 ppl.

Mediterranean Grilled Vegetables and Crudité (veg) — A combination of grilled and raw marinated farmers market vegetables — Served with buttermilk herb dressing (vegan dressing upon request) \$6.00 pp minimum of 40 ppl

Carving Stations

All meats are priced at market price at the time of ordering and are subject to change.

All meats are priced by whole pieces and average weight of the specific type.

All meats served with herb focaccia rolls and sliced to order.

Prime Rib—Whole rib roast slow roasted overnight served with au jus and horseradish cream Serves 18-22

Smoked Tenderloin ---Served with au poivre sauce and blackberry port reduction~ Serves 10-12

Rack of Lamb --- Plum wasabi glazed and served with mint jelly~ Serves 4-8

Leg of Lamb - Garlic herb crusted leg of lamb with sun dried tomato pesto and mint jelly~ Serves 4-8

Smoked Turkey Breast --- Citrus spiced cranberry chutney -- Serves 15-18

Roasted Chicken --- Brined in sea salt, lavender, and herbs --- Seasoned with Herbs de Provence and roasted crispy --Serves 4-8

Pork Loin --- Maple brined pork loin roasted and deglazed with apple brandy served with Calvados apple cream sauce -- Serves 15-20

Herb Roasted Venison Rack --- Herb crusted venison rack cooked medium rare served with fresh berry gastrique --- Serves 6-8

Wild Boar Sausage - House smoked with caramelized onions and served with a variety of mustards ---Serves 2-3

Suggested Sides

All sides are priced by the pan and serve 20-30 people. After the first pan half pans can be ordered

Family style portions plated into 6 servings.

Collard Greens --- \$ 100 ---Whipped Potatoes --- \$ 100 ---Tabasco Goat Cheese Grits --- \$ 100

Gouda Mac & Cheese --- \$ 130 ---Portobello Mushrooms --- \$ 130 ---Steamed Asparagus --- \$ 150

Spinach Sautéed --- \$ 130 ---Maple Dijon Roasted Brussel Sprouts with Bacon --- \$ 130.

Wild Rice --- \$ 120 ---Lemon Caper Butter Orzo --- \$ 130 ---Wild Mushroom Garlic Risotto --- \$ 140

Au Gratin Potatoes ---\$ 140

Miniature Desserts

\$3.00 each minimum order of 48

Mix and match (minimum order of 24 each and 72 total)

- Lemon Blueberry Cheesecake
- Texas Pecan Pie
- Chocolate Tortes
- Lemon Chess Bars
- Apple Strudel

Whole Pies, Cakes & Puddings

- Sheet Cake ---Chocolate or vanilla base with choice of frostings ---Chocolate ganache, strawberry whipped cream, caramel butter cream, or lemon glaze Whole \$80.00 (Serves 25-30) Half \$40.00 (serves 12-15)
- Flourless chocolate torte with raspberry coulis \$50.00 --- (Serves 16)
- Deep dish Texas pecan pie with vanilla anglaise \$46.00 --- (Serves 12)
- White chocolate macadamia nut bread pudding with whiskey cream \$70.00 --- (Serves 20-25)
- Y.O. famous banana pudding \$60.00 --- (Serves 20-25)