



## Corporate Catering Sample Menus\*

For Quotes Email [events@yytfoodservices.com](mailto:events@yytfoodservices.com)



\*Menus subject to change without notice. March 2024





## Seated Meals

(set menu, select one choice/course)

### Two Course Meal

Choose between an appetizer plus entrée or an entrée & dessert

#### APPETIZER OR DESSERT

YellowBelly House Salad (*appetizer*)  
Mason Jar Cheesecake (*dessert*)

#### ENTRÉE

*See Entrée Menu Options*

Cod or Vegetarian Entrée  
Chicken or Pork Entrée  
Salmon or Prime Rib Entrée

### Three Course Meal

#### APPETIZER

YellowBelly House Salad

#### ENTRÉE

*See Entrée Menu Options*  
Cod or Vegetarian Entrée  
Chicken or Pork Entrée  
Salmon or Prime Rib Entrée  
Lobster Entrée  
*(price subject to size & market)*  
Surf & Turf Entrée  
*(price subject to size & market)*

#### DESSERT

Mason Jar Cheesecake  
Coffee/Tea

### Four Course Meal

#### HOT APPETIZER

*See Appetizer Menu Options*  
*(select one)*

#### SALAD COURSE

YellowBelly House Salad

#### ENTRÉE

*See Entree Menu Selections*  
*(select one)*  
Cod or Vegetarian Entrée  
Chicken or Pork Entrée  
Salmon or Prime Rib Entrée  
Lobster Entrée  
*(price subject to size & market)*  
Surf & Turf Entrée  
*(price subject to size & market)*

#### DESSERT

Mason Jae Cheesecake  
Coffee/Tea



## **Buffet Meals**

Cold Buffet, Hot Buffet, Hot & Cold Buffet, Breakfast Buffet, Continental Buffet, Brunch Buffet, Dessert Buffet, Tasting Stations, Cooking Stations, Theme Stations

### **Sample Hot & Cold Three Course Dinner Buffet**

#### **COLD ITEMS**

Rolls & butter, Selection of Cold Salads (3), Deli Meat Platters, Assorted Cheese Plate

#### **HOT ITEMS**

Steamed Seasonal Vegetables, Roast Potato, Rice Pilaf, Vegetarian Entree, Chicken Entree, Seafood Entree, Beef Entrée See Entree Menu Selections

Basic Food Selections

Mid-Range Food Selections

Premium Food Selections

*(upgrade to Lobster additional cost)*

#### **DESSERT**

Mason Jar Cheesecake

Coffee/Tea

*Add Buffet Dessert to the above menus and additional cost*



# Menu Options

## Appetizers & Small Plates

### Salads

- **YellowBelly House Salad**  
Seasonal greens, carrot curls, honey kissed pecans, dried cherries, green apple slices, poppyseed dressing
- **Caesar Salad Romaine**  
Bacon, Croutons, Caesar dressing & fresh Parmesan
- **Quinoa Salad**

### Soups

- Fire Roasted Tomato Soup with crème fraiche
- Newfoundland Seafood Chowder
- Soup du Jour, Seasonal Selections

### Warm Appetizers

- Baked Cod au Gratin
- Fried Calamari with citrus aioli
- Sausage & Provolone Risotto cake tomato aioli
- Brie & fig jam in Pastry with honey drizzle



## Dessert Selections

- Mason Jar Cheesecake, Berry Compote, fresh cream
- Chocolate Mousse
- Crème Brûlée
- Carrot Cake with cream cheese icing
- Chocolate Brownie

## Entrees

(includes vegetarian, vegan & gluten free)

### Poultry Entrées

- Wedding Chicken, supreme breast of Chicken, bed savoury dressing, gravy
- Roast Supreme Breast of Chicken with pesto rub & Rose sauce
- Roast Breast of Chicken stuffed with Sundried Tomatoes & goat cheese with lemon caper sauce
- Pan Seared Scallopine Chicken with sliced mushroom & Madeira sauce
- Rolled Turkey Breast with stuffing, Pan Gravy
- Stuffed Chicken Florentine cream sauce
- Chicken Parmesan Tomato sauce
- Chicken Cordon Blue béchamel sauce
- Tuscan Chicken, Roast Chicken breast, tomato, spinach & cream sauce

### Seafood Selections

- Maple glazed Salmon, pecan crumble
- Baked Salmon Veronique with green grapes & white wine sauce
- Grilled Salmon basted with tomato jam
- Poached Salmon citrus hollandaise
- Cod Belle Isle; Baked Cod with cream sauce, fresh tomato & cheese
- Salt & vinegar crusted Cod with citrus aioli

### Vegetarian Selections

- Eggplant Parmesan or Portabella Mushroom Parmesan with tomato sauce
- Vegetarian Pad Thai
- Curried Vegetables with Basmati rice

### Pork Selections

- Roast Pork loin with button Mushroom sauce
- Rolled Pork loin with bread stuffing with pan gravy
- Herb crusted Pork Loin demi sauce

### Beef Selections

- Beef Wellington with madeira sauce
- Beef Bourguignon with mushrooms and pastry
- Slow Braised Short Rib with gravy
- Oven Roast Prime Rib thickened au jus
- Pot Roast with pan gravy

### Other Entrée Selections

- Steamed Lobster (*market price*)
- Surf & Turf (*market price*)
- Seafood Platter (*market price*)



# Meeting Packages

## Breakfast Packages

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### Coffee & Muffins Buffet

Selection of Muffins with butter  
Coffee/Tea Station

### Continental Breakfast

Assorted Pastries & Muffins, yogurt,  
basket of fresh fruit  
Juice (self-serve jug service)  
Coffee/Tea Station

### Full Cold Cereal Breakfast

Assorted Pastries & Muffins, yogurt, fresh  
fruit salad, assorted cold Cereal with milk  
Juice (self-serve jug service)  
Coffee/Tea Station

### Power Breakfast Buffet

Hot Oatmeal, with condiments, Bran & Berry  
Muffins, berries, Greek Yogurt  
Juice (self-serve, jug service)  
Coffee/Tea Station

### Express Breakfast

Scrambled Eggs, Bacon OR Ham, Sausage,  
Hash Browns, Scone, jam  
Juice (self-serve jug service)  
Coffee/Tea Station

### Executive Breakfast

Cheese & Tomato Frittata, Bacon OR Ham,  
Sausage, Hash Browns, Pancakes, syrup  
Juice (self-serve, jug service)  
Coffee/Tea Station

### St John's Breakfast

Scrambled Eggs, salt fish cakes,  
Halliday's pudding, Bacon, Hash Browns,  
Toutons, molasses  
Juice (self-serve, jug service)  
Coffee/Tea Station

### Premium Buffet

Scrambled Eggs, Bacon OR Ham,  
Sausage, Hash Browns, Pancakes, syrup  
Juice (self-serve, jug service)  
Coffee/Tea Station

## Gold Standard Breakfast Buffet

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### COLD SELECTIONS

Assorted Muffins & Pastries  
Cheese Plate  
Fresh Fruit Plate  
Assorted Yogurt  
Selection of Cold Cereal  
Orange Juice, Apple Juice, Grapefruit

### HOT SELECTIONS

Scrambled Eggs  
Hash Browns  
Bacon, Ham, Sausage  
Pancakes & syrup  
Toast & preserves  
Coffee/Tea Station

### A LA CARTE ITEMS

Coffee/Tea only Station  
Individual bottles of water  
Individual cans of Soft Drinks  
(Pepsi products)  
Individual Juice  
Individual Milk  
Assorted Cookies  
Fresh Fruit Tray  
Basket Fresh Fruit (apple, orange, banana)

## Meeting Breaks

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### Wake me up Break

Coffee/Tea Station  
Assorted Sweet Pastries & Doughnuts

### Cookie Monster

Coffee/Tea & Hot Chocolate Station  
Assorted cookies; chocolate chip, oatmeal  
raisin, double fudge

### Nutrition Break

Assorted Water/Juice  
Granola/Nutrition Bars/Assorted fresh  
whole fruit

### Snack Attack

Assorted Cold Beverages Pop/Water/Juice  
Assorted Individual packaged  
Potato Chips/Cheesies/Nuts





# Lunch Options

## Lunch Box

freshly prepared sandwich, salad, dessert, beverage

## Soup & Sandwich

Assorted freshly prepared sandwiches & wraps, including turkey, black forest ham, deli roast beef, egg salad, & grilled vegetable. Soup du Jour

## Chicken Caesar Salad

Fresh romaine lettuce, house made Caesar dressing, real bacon bits, croutons, grilled breast of chicken, toasted crustini

## Fish & Chips

2 piece cod fillet fish & chips with citrus aioli

## Beef Lasagna with Caesar Salad & Crusty Bread

Housemade beef & cheese lasagna served with crusty baguette & butter

## Chicken & Veggie Stir Fry on Basmati Rice

Breast of chicken, fresh assortment of vegetables, sweet & sour sauce, basmati rice

## Cod Bell Isle with Roast Potato & Veg

Cod loin topped with sliced tomato, cheese & cream sauce, roast potato, seasonal vegetables

## Chicken Fajita's Burrito with Mexican Rice

Sautéed Chicken, bell peppers, onions, shredded cheese, sour cream, guacamole, salsa, lettuce, Mexican rice, flour tortillas

## Beef Dip & Fries

Carved Beef, sautéed onions, shredded cheese, light gravy, French fries

## SJS Short Rib

Braised beef short rib, SJS gravy, sweet apricot & tomato, mashed potato and seasonal vegetables

## Premium Buffet

Cold Salads (3), Grilled Salmon, Roast Chicken, Vegetable Medley, Oven Roast Potato, Vegetarian Pasta

Add Coffee/Tea additional fee // Add Dessert additional fee



# Corporate Networking Packages

## Team Building Events

### Trivia

We provide the questions (5 rounds, 50 questions) the host, snacks and drinks

### Scoff Off Competition

A one-on-one cooking competition hosted by Scoff Off Host, Brenda O'Reilly  
Select one – to three groups of two people to face off in a cooking competition, each round will produce a winner! We provide all the ingredients, cooking stations, aprons and the team building fun!

### Beer Tasting with Food Pairings

Sample 3 – 5 YellowBelly craft beers, hosted by our BrewMaster or one of our experienced staff. Experience our beer while we offer matched food pairings.

### Beer Making

Spend a day with our Brew team making a signature beer!

### Karaoke

We provide the Karaoke equipment & the host, you bring the fun!  
To add a little more fun come dressed like your favourite artist!

### Open Mic

We will provide the equipment & the host. If required we can also provide a person to accompany the contestants, & or a guitar.

### Board Games

Checkers, Clue, Monopoly or Card Games (crib, progressive 45's, rumoli)

### Salsa, Sangria & Spanish Tapas

We will provide a Spanish dance instructor to teach salsa, while your guests enjoy red or white sangria and a selection of Spanish tapas.

### Make Your Own Pizza

Who doesn't like to make pizza, we will provide our artisan pizza dough, sauces, and toppings, you create your gourmet pizza, baked in our wood-fired pizza oven.

### Street Food Stalls

Take a trip around the world grazing through our celebration of street food from different countries. Every country has a street food that they are known for in culture. Graze your way thru Mexico, Italy, Germany, America & Canada







# Hors d'oeuvres & Canapes

## A la Carte Menus

Minimum order 3 dozen per selection

### Meat Selections

### Vegetarian Selections



- Mini Beef Wellingtons
- Mini Cheeseburgers with bacon, tomato aioli
- Braised Short Rib on Crostini w/ tomato jam
- Grilled Asparagus & goat cheese wrapped with Prosciutto
- Chorizo Sausage and Provolone Arancini

- Korean BBQ Cauliflower
- Deep Deep-fried pickles, mustard sauce
- Vegetable Spring Rolls, plum sauce
- Vegetarian Stuffed Mushroom Caps
- Pan Fried Mini Toutons with molasses
- Mushroom & Goat Cheese Turnovers
- Panko Deviled Eggs
- Potato & Feta mini cakes, mustard pickles
- Roast Tomato, basil pesto Bruschetta
- Garlic brushed crostini with fresh mozzarella & cherry tomato Bruschetta



### Poultry & Pork Selections

### Cold Canapes



- Parmesan-crusted Chicken Tenders with marinara sauce
- Turkey Meatballs Hoisin sauce
- Ground Pork Lettuce Cups
- Greek Meatballs (ground lamb & pork) Tzatziki sauce
- Bang Bang Chicken Bites with Thai chili dip
- Chicken Pot Stickers with soy ginger dip

- Prosciutto wrapped Pineapple
- Mini Caprese Salad
- Watermelon whipped goat cheese, honey drizzle.
- Strawberry & Goat Cheese Bruschetta, balsamic drizzle
- Individual serving of Crudites with dip
- Smoked Salmon Stuffed Baguette



### Seafood Selections

### Bite Size Sweets

(minimum 3 dozen/selection)



- Maple glazed Scallops wrapped in Bacon
- NL Baby Shrimp Martini Salad (*cold*)
- Grilled Shrimp with Bourbon Glaze
- Mini Cod Tacos
- Jumbo Shrimp with cocktail sauce (*cold or warm*)
- Stuffed Touton with Salt Cod & drawn butter
- Cod Tongues with Pork Scrunchions tartar sauce

- Chocolate Truffles
- Coconut Sugar Fudge squares
- Cinnamon Sugar Mini Doughnuts
- Chocolate Stout mini-Cup Cakes
- Chocolate Coconut Snowballs
- Mini Strawberry Short Cake
- Date Squares
- Lemon Tarts with meringue
- Mini Cherry Cheesecake
- Mini Chocolate Brownie Cheesecake
- Bite size Carrot Cake with cream cheese icing
- Mini Cream Puffs
- Newfoundland Berry Pastry Tart with cream





# Interactive Experiences

## Themed Food Stations

single or pick 3 pricing available

### Asian Inspired

Wok fried teriyaki beef & vegetarian pad

Thai with steamed rice

### Taste of India

Light red lamb curry with yogurt, mango chutney, basmati scented rice and pappadums

### Taste of Spain

Paella, a blend of chicken, seafood, and chorizo cooked the traditional way in a saffron stock

### British Invasion

Gourmet fish and chips; panko-crusted cod fillet with hand-cut French fries

### Italian Cuisine

Spaghetti & meatballs with tomato basil sauce & garlic bread

### Taste of France

Beef bourguignon with whipped potato

### Seafood Station

**Hot:** Steamed mussels with yellowbelly pale ale & sea salt, lobster risotto, cod au gratin

– OR –

**Cold:** Newfoundland baby shrimp cocktail, marinated mussel salad (Greek style), smoked salmon with dill cream cheese, capers & onions, Placentia Bay scallops, ceviche style

### Taste of Newfoundland

Salt fish & brewis, cod au gratin, baked beans & toutsins



# Menus on the Move

## Grazing Tables



### Charcuterie

Cured meats, selection of cheese, pickled vegetables, fresh fruit, olives, breads, condiments

### Brunch Grazing Station

croissants, assorted pastries, fresh fruit & berries, smoked salmon bagels, cured meats, cheese selection

### Cheese & Fruit

hand-selected cheese (6), fresh fruit platters, dried fruit, nuts, fruit compote, honey, crackers

### Kids Grazing Table

*(min. 6 guests)*

mini sandwiches, cheese strings, fresh fruit, mini doughnuts, chips, cheezies, yogurt tubes



### Canape Grazing Station

Watermelon & whipped goat cheese, Caprese salad skewers, Smoked salmon baguette, Canape sandwiches, Pineapple wrapped in prosciutto, Cheese bites

### Build your own Gnocchi & Pasta Station

potato gnocchi & penne pasta, braised pulled beef short rib, roast chicken, bolognese, marinara sauce, alfredo sauce, roasted red peppers, diced tomatoes, crumbled bacon, basil, shredded parmesan cheese

### Death by Chocolate Grazing Station

Chocolate truffles, chocolate mousse, chocolate brownies, chocolate fondue, chocolate chip cookies, chocolate dipped strawberries

### Street Food Station

mexican street corn, tacos (cod & chicken), currywurst, chicken kebabs, hot dogs, burgers, pretzels, deep-fried pickles



### BBQ Grazing Table

BBQ Chicken pieces, Slow Braised Short Rib, Roast Potato, buttered corn, grilled vegetable skewers, coleslaw, Caesar salad, rolls

### Comfort Food Station

meatloaf, mac & cheese, cod au gratin, scallop potatoes, lasagna

### Soup & Sandwich Grazing Station

Tuscan Mini Meatball Soup, assorted sandwiches

### Bite Size Dessert Station

Chocolate Truffles, Cinnamon Sugar Mini Doughnuts, Chocolate Stout Mini Cup Cakes, Chocolate Coconut Snowballs, Lemon Tarts with meringue, Newfoundland Berry Pastry Tarts



## Late Night Food & Snacks

### Soup & Sandwich

Tuscan Meatball & Tomato Soup  
Grill Cheese Sandwiches

### Pizza Party YellowBelly Wood-Fired Pizza

(6-8 slices/pizza)

Sicilian, Margarita, Buffalo Chicken  
Pizza's

### Poutine Station

Hand cut French fries  
Savoury Dressing  
Cheese Curds  
Gravy

### Wings & Rings

(½ doz wings/person)

Dry spiced Wings,  
sauces on the side  
House-made Onion Rings

### Fajita Station

Flour Tortillas  
Shredded Cheese, Sour Cream,  
YellowBelly Salsa, Guacamole  
Sautéed seasoned Chicken & Spicy  
re-fried Black Beans  
Sautéed Peppers, Onion  
Hot Banana Peppers

### Nacho Station

House-made Corn Chips  
Cheese Sauce  
Sour Cream  
Diced bell Peppers,  
onion & tomatoes.  
Hot Banana Peppers  
YellowBelly Salsa  
House-made Guacamole.

Add Seasoned Ground Beef \$3/person  
(seasoned ground turkey or tofu may be  
substituted)

## Platters

### Classic Charcuterie Platter

This popular platter includes a selection of cured meats presented with our signature condiments, artisan breads and pickled vegetables.

### The Best Cheese Tray

Let us make it easy for you to provide your guests with a memorable cheese experience. Enjoy the very best, internationally sourced cheeses, hand-selected to suit your occasion and attractively presented with fruits, nuts, fine crackers and/or baguettes.

### Fresh Fruit Tray

Seasonal selection of fresh fruit and berries with yogurt dip

### Antipasti Platter

Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

### Crudité Tray

A colourful arrangement of fresh, seasonal vegetables with our house-made Tzatziki

### Amazing Cookie Tray

(4 dozen)

A selection of our popular freshly baked drop cookies

## Drink Packages

(hst & 18% gratuity not included)

### Option 1

#### Basic Drink Ticket

includes a bottle of domestic beer, well-brand highballs,  
4 oz gl of wine, 10 oz YellowBelly beer

### Option 2

#### Premium Drink Tickets

includes all bottle beer, 5 oz gl wine, pint YB beer,  
highballs including juice mix.

### Option 3

#### Host Bar

Applied to final invoice on host bars, whether it is an  
open bar or tickets.

