

# Build Your Own Buffet Menu

## Hors D'Oeuvres Menu

*Served Stationed*

### Served Cold

- Imported & Domestic Cheese And Charcuterie-Honey Mustard
- Seasonal Garden Vegetable Crudité Served With Dill And Herb Dip
- Fresh Fruit And Berries
- Fruit Salsa With Cinnamon Pita
- Summer Lemon Gazpacho Shooters
- Pesto Tortellini and Antipasto Skewers
- Petite Veggie Pizza Tart
- Chilled Caprese Dip-Crackers
- Mini Avocado Toast-Feta, Tomato, Chili Honey Drizzle
- Everything Bagel Dip-Pretzel Chips
- Roasted Garlic Hummus -Fresh Pita Chips
- Old Bay Steamed Shrimp House Roasted Tomato Cocktail
- Goat Cheese, Local Honey, Arugula, Prosciutto Canapes
- Roasted Red Pepper And Mild Jalapeno Dip-Tortilla Chips
- Whipped Feta Mezze Platter-Olives, Cucumber, Carrots, Pita Chips
- Smoked Salmon Toast-Herbed Cream Cheese and Capers
- Tomato, Mozzarella & Basil Skewer-Balsamic Drizzle
- Parmesan And Basil Mini Cheesecakes-Tomato Onion Jam
- House Grilled Avocado Guacamole And Salsa With Tortilla Chips
- Heirloom Tomato And Roasted Red Pepper Bruschetta With Fresh Baguette
- Mini BLT- Basil Mayo
- Mini Shrimp Tacos With Homemade Slaw, Lime Crema
- Ricotta Toasts With Strawberries, Basil, And Honey
- Prosciutto Wrapped Pears With Bleu Cheese And Balsamic Drizzle
- Chicken Caesar Sticks
- Goat Cheese Canape With Honey, Fig, And Pistachio
- Shrimp Ceviche-Cilantro Oil With Tortilla Chips
- Cheddar Crisp With Avocado And Feta Mousse
- Truffle Deviled Eggs
- Garlic Lime Shrimp
- Artichoke-Pesto And Lemon Ricotta Crostini
- Vegetable Ceviche-Tortilla Chips



- Petite Lobster Roll
- Dill Pickle Dip-Rye Bread Chunks
- California Rolls-Lime Soy
- Shrimp Pesto Dip-Assorted Crackers
- Blue Cheese Walnut And Mint Stuffed Date
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### **Served Hot**

- Aged Cheddar Beer Cheese Fondue-Baguette, Apple Slices, Pretzel Bites
- Buffalo Chicken Dip - Tortilla Chips
- Crab Dip, Choice Of Baguette Or Tri Color Tortilla Chips
- Roasted Garlic, Spinach, And Artichoke Dip-Baguette And Tortilla Chips
- House White Queso-Tortilla Chips, Jalapeno, Tomatoes, Red Onion
- Petite Crab Cakes, Basil-Tartar
- Italian Meatball Bites With House Vodka Sauce
- Pot Stickers With Ginger Soy
- Old Bay Crab and Cheddar Toast Melts
- Tomato Bisque Shooters With Mini Grilled Cheese
- Bacon Wrapped Scallop With Maple Drizzle
- Baked Bleu Cheese Dip With Baguette And Chips
- Mini Asian Fried Rice With Scallion And Shrimp Sauce
- Goat Cheese And House Marinara Dip With Fresh Bread Chunks
- Baked Brie With Sundried Tomatoes And Pita Chips
- Crab Rangoon With Honey Sweet And Sour
- Korean Meatballs
- Spring Rolls-Tai Peanut Sauce
- Fried Pickles-Ranch Aioli
- Sweet and Tangy Bourbon Meatballs
- Chorizo Fundido-Verde Relish-Tortilla Chips
- Lobster Dip-Baguette-Market Price
- Fried Mac and Cheese Lollipops
- Pimento Cheese and Sausage Biscuits
- Apple and Chicken Empanada-Sweet and Spicy Aioli
- Potato and Cheese Pierogies-Chive Sour Cream
- Arancini-Tomato Parmesan Dipping Sauce
- 3 Cheese and Bacon Dip-Crackers
- Bahn Mi Meatballs
- Stuffed Mushrooms – Creamy Cheese Sage, Sausage, And Caramelized Onion
- Australian Sausage Rolls-Chipotle Ketchup
- Buffalo Chicken Bites-Bleu Cheese Cream Stuffed Celery
- Pulled Pork Bites-Cornbread And Slaw
- Roasted Tomato Pepperoni Pizza Dip-Crackers And Bread
- Chili Pineapple Kielbasa Bites



- Jalapeno Popper Dip-Cracker
- Cajun Shrimp Dip-Crackers
- Sweet Potato Tots-Remoulade
- Fry Cones-Truffle Aioli

## **Create Your Own Dinner Buffet Menu**

***Please choose total of one salad, one starch, one vegetable, fresh rolls or cornbread and butter. Additional entrees may be added to your buffet at the following prices : 2<sup>nd</sup> Entrée 50% of Original Price, 3<sup>rd</sup> Entrée: 25% of original price. Highest priced entrée will determine buffet price.***

### **Vegetarian Entrées**

- Quinoa Stuffed Portobello Mushroom
- Veggie Fajitas-Flour Or Corn Tortillas-Guacamole And Pico De Galo
- Eggplant Parmesan And Penne With Marinara Sauce
- Quinoa, Black Bean, Corn And Cheddar Stuffed Bell Peppers
- Penne With Sautéed Vegetables And Roasted Butternut Squash Sauce
- Chick Pea Curry with Rice
- Black Bean And Sweet Potato Tacos
- Rice, Raisin, And Caramelized Red Onion Stuffed Peppers With Honey Orange Glaze



### **Chicken Entrées**

- Lemon-White Wine Chicken
- Orange Mojo Marinated Chicken-Mint Chimichurri
- Apricot Glazed Chicken With Fresh Rosemary
- Grilled Chicken With Maple Honey And Bacon
- Cumin Spiced Chicken-Queso Blanco Sauce
- Bacon-Ranch Bechamel Chicken
- Savannah Bourbon Pecan Chicken
- Blackened Chicken with Creole Butter
- Fig And Caramelized Onion Grilled Chicken
- Southwest Chicken-Creamy Avocado Sauce
- Creamy Chicken Picatta
- Pinot Noir Chicken with Mushrooms and Fresh Basil
- Chicken Provencal-Olives-Tomato-Shallots
- Homestyle Creamed Chicken and Biscuits
- Buffalo Chicken-Bleu Cheese Crema
- Italian Spiced Chicken-Creamy Garlic Sauce
- Pesto Chicken Pasta-Fresh Tomato, Parmesan, Basil





- Balsamic Marinated Chicken-Fresh Mozzarella, Tomato, Basil
- Adobo Marinated Grilled Chicken Tacos
- Roasted Chicken Breast with Fresh Thyme Gravy
- Tajin Chicken Fajitas
- Chicken and Waffle-Spicy Maple
- Chicken With Mushroom And Wine Sauce
- Honey Mustard Marinated Chicken with Cheddar and Bacon
- Tuscan Chicken-Sundried Tomato Cream Sauce
- Chipotle BBQ or Honey BBQ Chicken
- Pesto Rubbed-Bruschetta Chicken
- Greek Grilled Chicken With Fresh Avocado, Feta, And Cucumber
- Teriyaki Chicken-Fresh Pineapple Salsa
- Cajun Chicken Pasta
- Lemon And Parmesan Chicken Salad Sliders
- Herb Rubbed Chicken-Lemon Basil Cream
- Chicken Philly Sliders
- Chicken And Biscuit Pot Pie
- Chicken Gyros With Lemon Mint Tataki And Feta
- Grilled Jerk Chicken

### **Beef And Pork Entrées**

- Pulled Pork-House Honey BBQ -Slider Rolls
- Kielbasa sliders-Kraut-Stoneground Mustard
- Italian Braised Pork-Balsamic And Basil Sauce, Garlic Aioli, Slider Rolls
- Grilled Baby Back Ribs
- Rosemary And Garlic London Broil-Aus Jus
- Korean Beef Tacos-Pickled Cucumber and Radish-Siracha Aioli
- Chipotle Maple Beef Tacos-Apple Slaw-Cilantro Aioli
- Charred Pork Tenderloin-Sautéed Peppers And Onions
- Asian Pork Tacos-Hoisin Aioli, Sautéed Asian Slaw, Radish, Siracha Drizzle
- Chorizo And Black Bean Tacos
- Burger Slider with Smoked Gouda-Garlic Aioli-Bacon Jam
- Korean Beef Sloppy Jo's
- Guinness Stew with Biscuits
- Italian Pot Roast
- Bahn Mi Tacos-Picked Cucumber, Onion, And Carrots
- Barbeque Pot Roast
- Marinated Flank Steak
- Barbacoa Beef Tacos-Corn Tomato, And Avocado Salsa, Lime Ranch, Queso Fresco
- Pasta And Homemade Meatballs Marinara
- Pork, Ginger, And Asparagus Stir-Fry
- Penne With Peas And Pancetta
- Rosemary Roasted Pork-Maple Apple Sauce



- BBQ Pork Tacos-Honey Mustard Slaw
- Homestyle Beef Pot Roast-Brown Pan Gravy
- Brown Sugar And Bourbon Brisket
- The Stallion (Our Famous Italian Beef) Sliders
- Rosemary And Salt Crust Prime Rib-Bail Horseradish Sauce
- Steak Bites With Cremini Mushrooms
- Ground Mustard Sauce, Truffle Cream, Horseradish, Chimichurri, , Red Wine Demi, Cognac Cream Sauce, Bleu Cheese Butter
- Espresso Rubbed Beef Tenderloin-Gorgonzola Cream
- Red Wine Braised Short Ribs
- Adobo Marinated Beef Tenderloin-Chipotle Crema And Scallion Chimichurri
- Brown Sugar And Spice Sloppy Joe Sliders
- Grass Fed Beef Burger Sliders

## **Create Your Own Dinner Buffet Menu Continued...**

### **Seafood Entrées** Seafood Pricing May Vary According To Market Value

- Caramelized Salmon-Honey And Lime Brown Butter
- Lobster Medallions \$Market
- Pan Seared Cod, Lemon-Dill Sauce
- Crab Cakes, Lemon-Basil Tartar
- Blackberry-Dijon Glazed Salmon
- Butter Poached Salmon-Preserved Lemon Gremolata
- Brown Sugar Dusted Salmon-Preserved Lemon Beurre Blanc
- Lobster Ravioli-Tomato Cream
- Salmon with Old Bay Cream Sauce
- Fish Tacos-Spicy Slaw
- Roasted Chili Lime Cod
- Garlic, Lemon, And Butter Shrimp
- Shrimp and Cheddar Grits
- Roasted Red Pepper And Squash Shrimp Penne
- Lime Citrus Shrimp Tacos-Fresh Cilantro Slaw
- Teriyaki And Ginger Salmon-Scallions
- Lemon And Parmesan Shrimp Pasta
- Old Bay Shrimp Boil-Corn/Potato/Kielbasa
- Creamy Mushroom And Shrimp Pasta
- Shrimp Fajitas
- Orange And Brown Butter Shrimp
- Seared Salmon With Cilantro Lime Sauce
- Asiago Shrimp Risotto
- Cod With Tomato And Herb Butter

### **Salad Options**



- House Salad: Grape Tomatoes, English Cucumber, Croutons, Cheddar Cheese Ranch & Balsamic Dressings
- Caesar Salad: Chopped Romaine, Sliced Tomato, Red Onion, Shaved Parmesan, Croutons And Lemon-Caesar Dressing
- Caprese Salad: Mixed Greens, Mini Heirloom Tomatoes, Toasted Pine Nuts, Buffalo Mozzarella- Pesto Balsamic
- Blackberry Mint Salad-Radish, Fresh Mint, Fresh Blackberries, Berry Vinaigrette
- The Yard Salad-Sweet Corn, Feta, Candied Bacon, Avocado, Lime-Vinaigrette \$1pp Upgrade
- Italian Salad-Chic Peas, Pepperoncini, Red Onion, Red Wine Vinaigrette
- Flay Salad-Fresh Berries, Sweet Onion, Feta Cheese, Candied Almonds, Basil Citrus Vinaigrette
- Roasted Pear Salad- Candied Walnuts, Bleu Cheese, Orange Vinaigrette
- Tomato And Goat Cheese Salad-Fresh Herbs
- Apple And Feta Salad -Candied Pecans, Red Onion, Maple Vinaigrette
- Cobb Salad With Dill Ranch
- Greek Chopped Salad-Red Onion, Garbanzo Beans, Cucumber, Black Olive, Tomato, Feta, Greek Vinaigrette
- Mini Wedge Salads-Bacon, Tomato, Pickled Red Onion, Bleu Cheese Dressing
- Asian Salad With Crunch Ramen, Carrots, Edamame, Cabbage, And Honey Soy Vinaigrette

### **Starch Options**

- Rosemary And Romano Redskin Potatoes
- Jalapeno Potato Salad
- Creamy Whipped Potatoes
- Mashed Roasted Garlic Potatoes
- Buttermilk And Bleu Cheese Mashed Potato
- Traditional Potato Salad
- Twice Baked Potato Pan
- Creamy Risotto-Caramelized Shallots, Shaved Parmesan, Sautéed Mushrooms
- Honey Butter Sweet Potatoes
- The Yard Mac And Cheese
- Caramelized Onion And Dill Red Potato Salad
- Greek Orzo Salad
- House Pierogis With Caramelized Onions And Butter-Add \$1
- Truffle Red Potatoes
- Cilantro Lime Rice
- Caprese Risotto
- Summer Vegetable Risotto
- Butternut Squash Ravioli-Sage Cream
- Pumpkin and Goat Cheese Risotto
- Mushroom Ravioli-Rosemary Butter Sauce
- Coconut And Black Bean Rice
- Smoked Gouda Penne With Roasted Vegetables
- Penne With Homemade Marinara
- Mediterranean Tortellini with Red Wine Vinaigrette
- Penne with Puttanesca Sauce
- The Yard Fettuccini

- Roasted Grains and Veggies-Lemon Aioli
- Cheese Tortellini with Butter, Mushrooms, and Sage
- Ginger And Garlic Jasmine Rice
- Lemon Pesto Quinoa With Zucchini, Garbanzo Beans, And Sweet Corn
- Summer Quinoa Salad Fresh Mint/Avocado/Roma Tomato/English Cucumber
- Roasted Sweet Potato And Scallion Salad
- New Potato Salad With Creamy Mustard And Pickled Red Onions
- Toasted Israeli Couscous With Grilled Summer Vegetables
- Italian Potato Salad-Artichoke, Mozzarella, Tomato, Black Olive
- Lemon Artichoke Pasta-Fresh Parm and Butter
- Lemon And Herb Asparagus Potato Salad
- Bowtie Pasta With Spinach, Sundried Tomato, Feta, Fresh Basil, And Pine Nuts
- Tortellini With Olives And Tomato

### **Vegetable Options**

- Brown Butter French Snipped Green Beans
- Brussel Sprout Gratin
- Chopped Brussel Sprouts with Shallot Vinaigrette
- Grilled Vegetables with Creamy Herb Sauce
- Cauliflower With Lemon Tahini
- Roasted Carrots-Sage Butter
- Roasted Asparagus-Cracked Pepper-Sea Salt
- Corn With Roasted Red Pepper, Onion, And Cucumber
- Parmesan Zucchini And Corn
- Cauliflower And Chickpeas With Dill Vinaigrette
- Kale With Bacon And Bleu Cheese
- Lime Cilantro Marinated Veggies
- Cucumber, Garbanzo Bean And Feta
- Roasted Cauliflower
- Honey Balsamic Marinated Vegetables
- Cheesy Vegetable Medley
- Roasted Zucchini And Yellow Squash
- Mexican Street Corn
- Candied Carrots
- Sweet Potatoes And Black Beans
- Tomato And Carrot White Bean Salad
- Double Baked Beans
- Black Beans And Peppers
- Roasted Seasonal Vegetables
- Asparagus And Mushroom Salad-Toasted Pecans/Bleu Cheese/Red Chili-Mustard Vinaigrette
- Kale Salad With Pancetta And Aged Parmesan /Lemon Vinaigrette

- Watermelon With Feta And Mint/Balsamic Drizzle
- Roasted Zucchini Lemon-Herb Vinaigrette And Shaved Romano And Toasted Pine Nuts
- Crunchy Avocado Salad With Tomatoes/ Olives/ Chickpeas/ Parsley/ Crumbled Fried Tortilla
- Blue Cheese Cabbage Slaw
- Roasted Beets With Spinach Goat Cheese-Pomegranate Dressing/Brown Sugar Pecans-Add \$1
- Cucumber, Tomato, And Grilled Haloumi Salad-Chili Honey Drizzle



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