



yola's
CATERING





Whether you are in need of a lunch for ten, a hot dinner for fifty, or hors d'oeuvres for five hundred, we can accommodate all of your needs. Yola's Catering provides generous portions of fresh innovative fare at reasonable prices, presented tastefully, and delivered on time. This menu presents an overview of our offerings. Other foods and "theme menus" are available, and whenever possible we are happy to create customized menus tailored to your event and tastes.

(608) 571-3841
catering@yolascafe.com
YolasCafe.com

PARTY PLATTERS

10 guest minimum per selection

FRESH SLICED FRUIT PLATTER | 3.75 GF, V, VE
cantaloupe, honeydew, pineapple, grapes & strawberries

TACO DIP PLATTER | 2.50 GF, V
creamy taco dip topped with lettuce, tomatoes, Wisconsin shredded Cheddar Jack cheese and sliced black olives.
Served with tortilla chips

VEGGIE PLATTER | 3.25 GF, V
carrots, cherry tomatoes, cucumbers, celery sticks, broccoli & pepper strips with ranch dip

HUMMUS & VEGGIE PLATTER | 4.25 V, VE
creamy hummus with cherry tomatoes, sliced cucumbers and baby carrots. Served with pita bread wedges

WISCONSIN CHEESE & CRACKER PLATTER | 3.25 V
Swiss, Cheddar, Pepper Jack, Colby Jack cheeses with assorted crackers

WISCONSIN CHEESE & SAUSAGE PLATTER | 4.50
Swiss, Cheddar, Pepper Jack, Colby jack cheese with local sausages & assorted crackers
add gluten-free crackers +1.95pp

GLUTEN-FREE CRACKER TRAY | 1.95 GF
organic brown rice, flax & sesame seeds

(P) indicates great for passing (N) contains nuts
(V) indicates vegetarian (VE) indicates vegan
(GF) indicates gluten free

APPETIZERS

Appetizers are sold by the dozen with a
2 dozen minimum per selection

COLD

FRESH FRUIT SKEWERS | 23.95 GF, P, V, VE
with a sweet and tangy strawberry dip

VEGGIE SHOOTERS | 23.95 GF, P, V
a fun and easy to eat presentation of seasonal fresh
vegetables served in a tall shot glass with ranch dressing on
the bottom

CAPRESE SKEWERS | 17.95 GF, P, V
cherry tomatoes, basil and fresh mozzarella spheres drizzled
with balsamic reduction

ANTIPASTO SKEWERS | 26.95 GF, P, V
with marinated artichoke heart, sun-dried tomatoes,
Kalamata olive, fresh mozzarella & roasted red pepper

ENGLISH CUCUMBER CUPS W/ SMOKED SALMON |
21.95 GF, P

TOMATO BASIL BRUSCHETTA | 17.95 P, V
served with baked baguette points

DEVEILED EGGS | 12.95 GF, P, V
traditional style deviled eggs made with traditional, old
fashioned ingredients

JUMBO SHRIMP | 29.95
served with lemon slices and cocktail sauce

HOT

ASSORTED MINI QUICHES | 19.95

each dozen comes with florentine, garden vegetable, lorraine & Monterey Jack cheese

BACON SKEWERS | 17.95 GF

caramelized with a brown sugar glaze

BACON WRAPPED WATER CHESTNUTS | 17.95

water chestnuts, wrapped with crispy bacon

BACON WRAPPED SCALLOPS | 25.95 GF

whole fresh sea scallops wrapped in bacon on skewers

BEEF SATAY SKEWERS | 29.95

thin strips of Black Angus Beef Sirloin marinated in Teriyaki sauce

CHICKEN & WAFFLE BITES | 23.95

with maple drizzle

CHICKEN WINGS | 15.95

smoked boneless chicken wings with bbq or buffalo sauce

COCKTAIL FRANKS IN PUFF PASTRY | 17.95

bite-size franks wrapped in a blanket of flaky pastry, served with a spicy brown mustard

MINI CRAB CAKES | 23.95

served with roasted red pepper puree

MINI MEATBALLS | 15.95

Italian, Swedish or BBQ

STUFFED MUSHROOM CAPS | 17.95 GF

cheddar-bacon or Italian sausage

POTATO SKINS | 23.95 GF

russet potato skins served with Cheddar cheese, bacon, sour cream and chives

PULLED PORK QUESADILLA WEDGES | 14.95

served with sour cream & salsa

RASPBERRY BRIE IN PHYLLO | 26.95 V

Brie cheese & raspberry preserves baked in a crispy phyllo crust

SPANAKOPITA PHYLLO TRIANGLES | 17.95 V

spinach, herbs and feta cheese baked in a crispy phyllo crust

THAI PEANUT CHICKEN SATAY SKEWERS | 22.95

served with a Thai peanut dipping sauce

VEGETARIAN QUESADILLAS | 14.95 V

served with sour cream & salsa

**MINIATURE WRAPS, COCKTAIL SANDWICHES
& BYO BBQ SLIDERS**

2 dozen minimum per selection

ASSORTED MINI WRAPS | 29.95

a delicious assortment of wraps, cut in hors d'oeuvres-size portions, including turkey, pesto & provolone, ham & provolone, roast beef & cheddar, chicken salad & veggie hummus

MINIATURE PRETZEL SANDWICHES | 35.95

a delicious assortment of turkey, ham, roast beef, chicken salad & veggie hummus on mini-pretzel rolls with mayo & Dijon on the side

PULLED PORK SLIDERS | 44.95

slow-roasted pork, BBQ sauce, coleslaw, Hawaiian sweet rolls

PULLED CHICKEN SLIDERS | 44.95

pulled chicken, BBQ sauce, sliced pickles, Hawaiian sweet rolls

YOLA'S SLOPPY JOE SLIDERS | 35.95

sloppy joe, sliced pickles, Hawaiian sweet rolls



antipasto skewers



chicken and waffle bites

DIPS & CHIPS

15 guest minimum per selection

SPINACH & ARTICHOKE DIP (HOT) | 2.95 GF, V
our special recipe baked spinach & artichoke dip with fresh tortilla chips

BEER CHEESE & PRETZEL BITES (HOT) | 3.50 V
a bold and delicious blend of craft beer and two cheeses finished with a little spice and served with warm pretzel bites

BUFFALO CHICKEN DIP (HOT) | 2.95 GF
house made with shredded chicken, bleu cheese, cream cheese and a little heat from Frank's Red Hot sauce served with fresh tortilla chips.

CHIPS, SALSA & GUACAMOLE | 3.25 GF, V

SLIDE THICK-CUT, HOME MADE POTATO CHIPS | 1.95 GF, V, VE
with French onion dip add + .50

BREAKFAST PACKAGES

10 guest minimum unless otherwise noted
all breakfast packages come with your choice of regular
coffee, hot tea assortment or orange juice

YOLA'S CONTINENTAL BREAKFAST 7.95 / PERSON

freshly baked homemade assorted mini muffins, scones,
danish and cinnamon rolls, served with fresh fruit medley

THE HEARTLAND BREAKFAST | 9.95

scrambled eggs, choice of Jones' Farm bacon or sausage
links, oven-roasted breakfast potatoes, and an assortment of
fresh baked mini breakfast pastries,
add fresh fruit medley +2.00
with Jones Farm sausage AND bacon add +1.50

LOADED BREAKFAST BURRITO & FRUIT | 10.95

scrambled eggs, oven-roasted breakfast potatoes, Wisconsin
cheddar and crisp Jones thick-cut bacon wrapped in a jumbo
12" flour tortilla with salsa & sour cream on the side, served
with fresh fruit medley

* burritos can be cut in halves upon request

LOADED BREAKFAST BURRITOS ALA CARTE | 7.25EA

SWEET POTATO HASH & EGGS BREAKFAST | 10.95 GF

housemade sweet potato hash with bacon, served with
scrambled eggs and fresh fruit medley

SMOKED SALMON WITH NYC BAGEL PLATTER | 11.95

thinly sliced smoked salmon served with NYC bagels, herb cream cheese, tomatoes, cucumbers, capers, red onion and lemon

sub Udi's gluten-free bagel +1.95

NYC BAGEL BREAKFAST SANDWICH & POTATOES

10.95

Scrambled egg served on a freshly baked all-natural New York City style plain bagel, served with oven-roasted breakfast potatoes

add fresh fruit medley +2.00

sub Udi's gluten-free bagel +1.95

A VARIETY INCLUDING

Jones Farm Bacon
& Wisconsin Cheddar

Jones Farm Sausage
& Wisconsin Cheddar

Sliced Knoche's
Market Cherrywood
Smoked Ham &
Wisconsin Swiss

Oven-Roasted
Tomatoes, Pesto,
Wisconsin Provolone
& Egg Whites (Veg)

NYC BAGEL BREAKFAST SANDWICH ALA CARTE | 5.95EA

BUILD YOUR OWN YOGURT PARFAIT BAR | 8.95 N, V

A crowd pleaser! Non-fat vanilla yogurt, Yola's homemade Wisconsin cranberry almond granola, fresh seasonal berries, mini muffins, and fresh fruit medley

sub Greek yogurt add +1.00

sub gluten-free and/or vegan mini-muffins +1.00ea

YOGURT PARFAITS (12OZ) ALA CARTE | 4.95 N, V



frittata breakfast

FRITTATA BREAKFAST

9.95 | GF

An Italian style egg dish with local meats and/or seasonal veggies, fresh herbs, and Wisconsin cheeses, scrambled together and baked to perfection served with oven-roasted breakfast potatoes add fresh fruit medley +2.00

CHOOSE ONE VARIETY PER 10 GUESTS

FARMERS MARKET

seasonal veggies, fresh basil, and Wisconsin Cheddar (Veg)

GREEK

fresh tomatoes, Kalamata olives, onion and feta cheese (Veg)

MEAT LOVERS

Jones Farm bacon, ham, sausage, seasoned oven-roasted breakfast potatoes, onion, bell peppers and Wisconsin cheddar

SANTA FE

bacon, avocado, green onion and seasoned oven-roasted breakfast potatoes, scrambled and baked. Topped with Monterey Jack cheese

FRITTATA ALA CARTE

Serves 10 | 54.95



authentic belgian liege waffles

BREAKFAST SIDES

10 guest minimum per selection unless otherwise noted

SCRAMBLED EGGS – A BREAKFAST CLASSIC! | 2.50 GF, V
with Cheddar Jack cheese | 2.95

HARD-BOILED EGGS | 1.25 GF

BREAKFAST MEATS | 2.95 GF
your choice of thick-cut Jones Farm bacon (3pp) or all-natural pork sausage links (3pp)

OVEN ROASTED BREAKFAST POTATOES | 2.50 GF

FRESH FRUIT MEDLEY | 3.95 GF, V, VE
fresh cut and in season

YOLA'S ENERGY BAR | 2.95 N, V
great for a healthy & energizing morning or afternoon snack!

INDIVIDUAL CHOBANI GREEK YOGURTS | 2.50 GF V
assorted flavors

BUILD YOUR OWN WAFFLE BAR

10.95 | 25 GUEST MINIMUM PER SELECTION

A customer favorite! Treat your employees, business partners and guests to something different that will have them abuzz! Your spread will include your choice of two toppings of your choice, plus whipped cream, butter, syrup and your choice of Jones Farm bacon or sausage links, and choice of coffee, orange juice, or tea.

with Jones Farm sausage AND bacon add +1.50pp
gluten-free and/or Vegan waffles add +1.00pp
additional toppings +2.00ea

WAFFLE BAR CHOICES (choose one)

CLASSIC AMERICAN-STYLE BELGIAN WAFFLES

A batter based waffle with the perfect blend of real malt and vanilla flavor. They are sweet smelling, deeply welled, golden-kissed, and crisp with a lighter-than-air center. These waffles must be cooked on-site by our Waffle Crafters. One Waffle Crafter needed per 40 guests at 25.00 per hour, 2 hours minimum, plus gratuity.

*See electrical requirements next page

AUTHENTIC BELGIAN LIÈGE WAFFLES

Made from a yeast-raised dough (not batter) with real vanilla extract and heavenly bits of imported Belgian pearl sugar that caramelizes as you bake the waffle, giving it a sweet, delicate crunch. These waffles are cooked in our kitchen and delivered and set-up for self-service.

AVAILABLE WAFFLE TOPPINGS

Fresh Strawberries
Blueberry Compote
Biscoff Cookie Spread
Chocolate Chips
Sliced Bananas

Walnuts
Nutella
Chocolate Sauce
Caramel Sauce
Peanut Butter Sauce

* Our waffle crafters can produce up to 5 Classic American-Style Belgian Waffles every 2 ½ minutes, however electrical outlets (3-4 separate – 110 outlets on 20 amp breakers) are required within the vicinity of the bar.

YOLA'S BREAKFAST SUPREME 15.95 | 25 guest minimum

A BREAKFAST BUFFET INCLUDING

- Petite Scones, Danish, Muffins & Cinnamon Rolls
- Seasonal Sliced Fruit Platter
- Frittata (choose 2 varieties)
- Jones Farm Bacon or Sausage Links
- Authentic Petite Liège Waffles with maple syrup and mixed berry compote
- Oven Roasted Breakfast Potatoes
- Regular & Decaf Coffee
- Orange Juice
- with Jones Farm sausage AND bacon add +1.50pp
- gluten-free and/or Vegan waffles add +1.00pp
- gluten-free and/or vegan pastries add +1.95pp

FROM THE BAKERY

10 guest minimum per selection unless otherwise noted
All of our breakfast pastries are baked fresh daily and
beautifully displayed on platters to impress

SCRATCH-MADE SCONES AND/OR MUFFINS PLATTER

2.95 / PERSON

*gluten-free/vegan scones & muffins 3.95ea

NEW YORK BAGELS & CREAM CHEESE PLATTER

2.50 / PERSON

sub Udi's gluten-free plain bagel + 1.00ea

GLUTEN-FREE & DAIRY-FREE SWEET BREAD PLATTER

3.50 / PERSON

MUFFINS

Blueberry Almond (N) | Lemon Poppy Seed | Morning Glory
(N) Carrot Cake (N) | Triple Berry (GF)

SCONES

Blueberry Lemon | Maple Cinnamon | Butterscotch Pecan (N)
Cherry Chocolate Chunk | Chocolate Chip | Cranberry
Almond (N) Raspberry White Chocolate | Raspberry Filled
|Cinnamon (GF) | Blueberry Lemon (VE)

NYC BAGELS

Plain | Cinnamon-Raisin | Sesame | Everything
Plain Gluten-Free (GF)

SWEET BREADS (DF GF)

Cherry Chocolate Chip | Cinnamon Coffee Cake | Lemon
Poppy Seed | Orange Cranberry | Pumpkin Chocolate Chip

SANDWICH & WRAP PLATTERS

10 guest minimum per selection

- All of our sandwiches are available as wraps.
- Sandwiches are cut in half and arranged on platters for easy serving.
- Platters include plates, utensils & napkins.
- All sandwiches have a colored pick to indicate the sandwich type. No peeking necessary!
- *Gluten-Free - We will happily make your sandwich gluten-free and individually wrap and label it + 2.00 upcharge

CLASSIC PLATTER | 8.50PP

Your choice of our fresh classic sandwiches plus locally made thick-cut chips from Slide. Individual packets of mayonnaise and mustard included

PREMIUM PLATTER | 10.50PP

Your choice of our premium sandwiches plus locally made thick-cut chips from Slide

Make your meal COMPLETE with your choice of a classic Caesar, Garden or Greek Salad and gourmet cookie (sub flourless chocolate brownie for + 1.00ea)

COMPLETE CLASSIC PLATTER | 12.95PP

COMPLETE PREMIUM PLATTER | 14.95PP

Upgrade to One of Our Premium Signature Salads for +2.00pp

CLASSIC SANDWICHES & WRAPS

HAM

Knoches Market all-natural sliced cherrywood smoked ham, Wisconsin provolone cheese, green leaf lettuce and tomato on a soft pretzel bun

MEDITERRANEAN WRAP V

green leaf lettuce, tomato, cucumber, red onion, feta cheese, Kalamata olives & tzatziki sauce wrapped in a flour tortilla

ROAST BEEF

roast beef, Wisconsin cheddar cheese, green leaf lettuce and tomato on ciabatta

TURKEY

Knoches Market all-natural sliced smoked turkey breast, Wisconsin provolone cheese, green leaf lettuce and tomato on ciabatta

VEGGIE HUMMUS V, VE

classic hummus, green leaf lettuce, tomato, onion, cucumber and shredded carrot on MSCo country bread

PREMIUM SANDWICHES & WRAPS

CALIFORNIA TURKEY

Knoches Market all-natural sliced smoked turkey breast, Jones Farm thick-cut bacon, avocado, Wisconsin provolone cheese, green leaf lettuce, tomato, and basil pesto aioli on ciabatta

CAPRESE V

fresh BelGioioso mozzarella, tomato, fresh basil, pesto, drizzled with balsamic vinaigrette on ciabatta

CHICKEN BACON AVOCADO WRAP

grilled chicken breast Jones Farm thick-cut bacon, Wisconsin cheddar cheese, avocado, green leaf lettuce, and tomato wrapped in a flour tortilla. Choose from: chipotle mayo or ranch sauce

CRANBERRY PECAN CHICKEN SALAD (AVAILABLE MAR-SEPT) N

served on MScO sourdough

HARVESTER (AVAILABLE SEPT-MAR) N

our special recipe turkey salad, crumbled goat cheese, cranberry sauce and green leaf lettuce on ciabatta.

HUMMUS SUPREME V, VE

avocado, green leaf lettuce, tomato, red onion, cucumber, carrot, drizzled with Pomegranate Molasses on MScO country bread

MY BIG FAT GREEK WRAP V

green leaf lettuce, Tzatziki sauce, tomato, feta, Kalamata olives, and red onion wrapped in a flour tortilla
add organic grilled chicken breast +3.00

SMOKED HAM & GOUDA

award-winning Red Camper© Cherry Fig Mostarda, caramelized onion aioli, and arugula on a soft pretzel bun

RADICAL ROAST BEEF

roast beef, cheddar, caramelized onion, green leaf lettuce, horseradish mayo on MScO sourdough

BOXED LUNCHES

10 guest minimum

Meeting on the run? Our boxed lunches are perfect for meetings or tours. Your favorite sandwich or wrap, packed in its own box, labeled for your convenience and served along with side thick-cut homemade chips OR mixed greens (sub fruit cup +2.00) and a gourmet cookie OR flourless brownie (add +1.00).

Add a beverage to enhance your guest's meal!

*Gluten-Free- We will happily make your sandwich or dinner roll gluten-free (add +2.00)

CLASSIC BOXED LUNCH | 9.50PP

Choose from our classic sandwiches

PREMIUM BOXED LUNCH | 11.50PP

Choose from our premium sandwiches

SALAD BOXED LUNCH

Choose one of our Classic OR Premium entrée salads. Served with a dinner roll, butter, and a freshly baked cookie OR flourless brownie (add +1.00)

CLASSIC SALAD | 9.50PP

PREMIUM SALAD | 11.50PP



SALADS

10 guest minimum per selection

Our salads serve 5 as an entree or 10 as a side salad

CLASSIC

CAESAR | 3.50 GF W/OUT CROUTONS, V

mixed field greens, romaine, shredded Wisconsin parmesan cheese, herbed croutons with a classic creamy Caesar dressing

GARDEN | 3.50 GF W/OUT CROUTONS, V

mixed field greens, tomatoes, cucumber, red onion, carrot, herbed croutons, and a balsamic vinaigrette

GREEK | 3.50 GF, V

mixed field greens, grape tomatoes, cucumber, red onion, feta cheese, Kalamata olives and Greek dressing

PREMIUM

APPLE ALMOND CRUNCH – 5.50 / PERSON GF N

grilled chicken breast, mixed field greens, granny smith apples, toasted almonds, feta cheese, sun-dried cranberries, and a raspberry vinaigrette

ATHENS SALAD – 5.50 / PERSON GF

grilled chicken breast, mixed field greens, romaine, grape tomatoes, feta cheese, red onion, Kalamata olives, cucumber and Greek dressing

BALSAMIC ROASTED BEET SALAD | 5.50 GF, N, V

arugula, roasted beets, chèvre, toasted almonds, and a balsamic vinaigrette

CHICKEN COBB WITH AVOCADO | 5.50 GF

grilled chicken breast, hard-cooked eggs, sliced avocado, chopped tomatoes, Jones Farm crisp bacon, Wisconsin cheddar, mixed field greens with creamy ranch dressing

YOLA'S HOUSE - 4.50 / PERSON V, GF, N

mixed field greens, romaine, sun-dried cranberries, chèvre, walnuts, and a balsamic vinaigrette

SALAD DRESSINGS

All dressings are served on the side

Balsamic Vinaigrette (GF), Creamy Caesar (GF), Greek (GF), Maple Mustard Dressing (GF, V), Ranch (GF), Raspberry Vinaigrette (GF, V)

add organic grilled chicken breast +\$1.00

SOUP

Our home-style soups are served in an attractive stainless-steel soup warmer, with adjustable temperature control, to keep your soup warm for hours. Each gallon of soup serves 10-12oz cups or 16-8oz cups, spoons and crackers. We kindly request a 24-48 hour advance notice for soup orders.

CLASSIC | 59.95 / GALLON

Broccoli & Cheese GF
Chicken Noodle
Chicken Wild Rice GF
Creamy Ham & Potato GF
Minestrone
Tomato Basil Bisque GF

PREMIUM | 71.95 / GALLON

Hearty Beef Chili
Chicken Coconut Curry
Clam Chowder GF

Add Dinner Rolls + 1.00ea Sub GF Dinner Rolls +2.00ea

HOT ENTREES

10 guest minimum per selection
each entrée includes a starch, vegetable,
garden OR Caesar salad, dressing, dinner roll, and butter

POT ROAST | 13.95 GF

thick slices of melt in your mouth tender pot roast. Just like Grandma Yola used to make!

LISA'S MEATLOAF | 12.95 GF

studded with cheddar cheese and topped with a homemade sweet BBQ sauce

OVEN ROASTED TURKEY | 13.95 GF

with cranberry-orange relish

CAPRESE CHICKEN | 13.95 GF

with tomato, fresh BelGioioso mozzarella, basil, and a balsamic glaze

BAKED PIT HAM | 12.95 GF

ROSEMARY ROASTED PORK LOIN | 14.95 GF

CITRUS PEPPERCORN TILAPIA | 13.95 GF

baked and flavored with lemon, cracked peppercorn and roasted garlic

POMEGRANATE GLAZED SALMON | 15.95 GF

PORTABELLO CAPRESE* | 12.95 GF, V

large portobello mushroom cap with tomato, fresh BelGioioso mozzarella, basil, and a balsamic glaze

*can be ordered in quantities of 5 if added onto an existing order of 10 or more regular entrees

STARCHES

Au Gratin Potatoes (V) • Garlic Mashed Red Potatoes (GF, V) • Mashed Potatoes & Gravy (V)
Mashed Sweet Potatoes (GF, V) • Rice Pilaf (GF) • Traditional Herbed Stuffing (V)

VEGETABLES

Buttered Kernel Corn (GF, V, VE) • Glazed Baby Carrots (GF, V, VE) • Steamed Broccoli (GF, V, VE)
Steamed Green Beans (GF, V, VE) • Vegetable Medley (GF, V, VE)



pomegranate glazed salmon

BUILD YOUR OWN BARS

10 guest minimum per selection

These selections add some fun to your meal. Everyone gets to make it "their way"

LOADED POTATO BAR | 11.95

Jumbo Idaho baked potatoes served with sour cream, real bacon bits, cheddar cheese, sour cream, green onion and butter.

CHOOSE ONE: Garden salad, dinner roll & butter, broccoli & cheese soup or hearty beef chili

CHILI BAR | 9.95

Our delectable and unique chili offerings are great year-round! Served with dinner rolls, butter, crackers, cheddar cheese, sour cream, and tortilla chips Add a second chili +3.00

CHOOSE FROM

MOM'S CHILI

Traditional ground beef chili with kidney beans, tomatoes, green peppers, onions and just enough seasonings. (GF)

WHITE CHICKEN CHILI

Chicken, green chilis, fresh cilantro red pepper, and white beans in a white/chicken stock base.

VEGETARIAN CHILI

Kidney, pinto and black beans with corn, red bell peppers and Poblano peppers in a seasoned blend of organic tomatoes, herbs and spices. (GF, V, VE)

SOUTH OF THE BORDER | 11.95

Olé! Tacos served with seasoned ground beef, shredded chicken breast, lettuce, diced tomatoes, black olives, onion, salsa, guacamole, sour cream and shredded Wisconsin cheddar cheese. Served with Mexican rice, refried beans, flour tortillas, and hard shells

SOUTHERN BBQ | 9.95

Includes one Kaiser bun per person and sliced onions, dill pickles and pickled jalapenos

CHOOSE ONE: Pulled BBQ pork, Pulled BBQ chicken, Yola's Sloppy Joe

CHOOSE ONE SIDE: BBQ beans, mac n cheese, creamy coleslaw, potato salad, Slide thick-cut homemade chips

WISCO MAC + CHEESE BAR | 10.95

cavatappi pasta in a creamy béchamel sauce, blended with Wisconsin cheddar, parmesan and Monterey jack cheeses

CHOOSE ONE: Pulled pork, diced chicken, sliced hot dogs

Toppings on the Side: Jalapeno, crumbled bacon, diced tomatoes, panko bread crumbs, BBQ, and buffalo sauce

All 3 Meats add + 2.00pp

VIVA ITALIA | 9.95

Served with classic Caesar salad, Caesar and balsamic vinaigrette dressings, Parmesan cheese, and garlic bread sticks

CHOOSE TWO PASTAS: Cavatappi, farfalle, cheese tortellini, penne, gluten-free penne (add +1.50)

CHOOSE TWO MEATS: Italian herb diced chicken breast, Italian sausage, meatballs, sautéed fresh veggies

CHOOSE TWO SAUCES: Alfredo, Bolognese, creamy pesto, marinara

YOLA'S HOMEMADE LASAGNA | HALF PAN 50.00 serves 10-12 / FULL PAN 100.00 serves 20-24

Choose from: Homemade Beef and Ricotta Lasagna or Vegetarian Lasagna

DESSERTS

10 guest minimum per selection

ASSORTED "JUMBO" GOURMET COOKIE PLATTER | 1.95

Yola's famous homemade cookies made with premium ingredients, available in chocolate chip GF (+.50), chocolate chip, chocolate nemesis, oatmeal raisin, peanut butter GF (+.50), peanut butter chocolate chip & snickerdoodle

ASSORTED GOURMET DESSERT BAR PLATTER | 2.95

English Toffee, Flourless Chocolate Brownie GF, Salted Caramel, Vegan Brownie V

ASSORTED GOURMET COOKIE & DESSERT BAR PLATTER | 2.50

Assorted gourmet cookies and dessert bar triangles garnished with fresh strawberries

ASSORTED MINI BUNDT CAKE PLATTER | 3.50

Chocolate • Classic Vanilla • Red Velvet • Carrot Cake



mini bundt cake platter

BEVERAGES

INDIVIDUAL BEVERAGES

All individual beverages will be delivered chilled.
If needed, please order a bag of ice.

ASSORTED CANNED SODAS | 1.50ea

BOTTLED WATER

spring water | 1.50ea

sparkling water | 1.95ea

FLAVORED CANNED SELTZERS | 1.75ea

WISCO SPARKLES | 2.25ea

lemon, lime

INDIVIDUAL BOTTLED FRUIT JUICE | 2.25ea

apple, orange

BOTTLED ICED TEAS | 1.95ea

NESSALLA KOMBUCHA. | 3.95ea

blueberry, juniper rose, lemongrass ginger

14 oz MILK BOTTLES | 1.95ea

skim, 2%, chocolate

BAG OF ICE | 3.95ea

BEVERAGES BY THE GALLON

All beverages by the gallon will be delivered in labeled beverage containers and include cups & ice.

CITRUS FRUIT PUNCH | 17.95

FRUIT INFUSED WATER | 14.95

Choose from: Cucumber Mint, Lemon or Strawberry Basil

ICE WATER | 9.95

ISLAND ROSE PREMIUM LEMONADE | 17.95

FRUIT JUICE | 17.95

Choose from: Apple, Cranberry or Orange

TWO LEAVES & A BUD ORGANIC ICED TEA | 17.95

Choose from: Black (Unsweetened) or Hibiscus Berry





yola's 16 -hour cold brew

COFFEE & TEA SERVICE

All bulk hot beverages will be served in 2.5 or 5 gallon labeled insulated beverage containers commonly referred to as "Cambros". Cambros will keep your beverages hot for up to 4 hours or more.

FAIR TRADE ORGANIC SINGLE ORIGIN COFFEE REGULAR OR DECAF

includes cream, sweeteners, stirrers, cups

96oz traveler box (12 people) | 19.95

2.5 gallons (50 people) | 49.95

5 gallons (100 people) | 99.95

COLD BREW COFFEE

Our popular cold brew recipe is brewed in-house for 16 hours with coffee beans specially roasted by UP Coffee Roasters in Minneapolis, MN. Our cold brew offers a highly caffeinated coffee drink with smooth, deep chocolatey flavors.

includes cream, sweeteners, stirrers, cups & ice

2.5 gallons (50 people) | 124.95

5 gallons (100 people) | 249.95

ORGANIC TWO LEAVES & A BUD HOT TEA

assorted teas, herbal teas and hot water

includes cream, sweeteners, stirrers, cups

96oz traveler box (12 people) | 19.95

2.5 gallons (50 people). | 49.95

5 gallons (100 people) | 99.95

BEVERAGE BARS

50 guest minimum per selection

PREMIUM COFFEE BAR | 175.00

- 50 Servings Total of Regular and Decaf Coffees
- Cream, Sweeteners, Stirrers, Cups
- Set Up and Tear Down
- Assorted Monin Flavored Syrups & Hollander Chocolate Sauce, Rock Sugar Swizzle Sticks & Whipped Cream

HOT CHOCOLATE BAR | 295.00 + GRATUITY

- 2 Baristas
- Up to 2 Hours of Service
- 50 Servings
- Cups, Napkins, and Lids
- Set Up and Tear Down
- Full Hot Chocolate Menu w/ Flavors
- Toppings: caramel sauce, crushed peppermint sticks, grated cinnamon,
- mini-marshmallows & sprinkles
- Additional Servings – 4.00 each

SMOOTHIE BAR | 295.00 + GRATUITY

- 2 Baristas
- Up to 2 Hours of Service
- 50 Servings
- Cups, Napkins, and Lids
- Set Up and Tear Down
- Choose two flavors: Mango Tropics, Pina Colada, Strawberry, Wild Berry
- * Additional Servings – 4.00 each

ADD ONS:

Additional Service Time - 25.00/hour per barista

Additional Barista - 25.00/hour (Required with 100+ people)

YOLA'S CATERING POLICIES & ORDERING GUIDELINES

HOURS OF OPERATION

We deliver breakfast, lunch, and dinner Monday – Friday from 6:00 am to 6:00 pm. Other times and weekend deliveries may be arranged with advance notice and may incur an additional fee.

NOTICE

24 hours' notice is required for cold food orders and 48 hours' notice is required for hot food orders. While we cannot guarantee our availability for orders requested with less than our required notice, we will do our best to accommodate you! If we are able to accommodate the order, a 20% rush fee will be added onto your invoice. Monday orders must be confirmed by 12pm on the Wednesday prior.

HOW TO ORDER

BY PHONE: Call (608) 571-3841 and speak to a catering representative.

BY EMAIL: catering@yolascafe.com

ONLINE: YolasCafe.com

DELIVERY INFORMATION

250.00 minimum order for free local delivery within a 25-mile radius of our business location. A 25.00 delivery fee will be applied to all orders under 250.00. For deliveries that are outside our normal area, we charge a mileage fee of .60 per mile. For events over 20 miles outside of our normal area, we also charge a personnel fee of 24.95 per hour for each staff member for the time spent traveling to the event location.

ORDER MINIMUMS

Monday through Friday we are happy to accommodate food & beverage orders that are over 100.00 pretax and delivery and are for at least 10 guests. A 350.00 minimum order is

requested for Saturday delivery service. Sunday delivery & pickup service is subject to availability plus a 20% service fee.

PRESENTATION & SETUP

Chilled and room temperature food is presented on black plastic ware. Hot food is delivered in disposable pans. Wire chafing racks and sternos are available for 10.00 per set. At your request, we will gladly set up your order gratis.

PAYMENT TERMS

Full payment is due prior to delivery or at time of pickup. Corporate charge accounts are welcome. Payment terms are net 30. Custom invoicing is available and can be organized by cost centers or purchase order numbers. Yola's Catering accepts corporate checks, ACH, VISA, MasterCard, Discover and AMEX.

PRICING AND TAXES

Unless otherwise noted, prices are on a per person basis. All costs are subject to applicable Wisconsin sales tax. Prices subject to change, based on market conditions.

GRATUITIES

We do not automatically include gratuity. We work with numerous corporations and public entities who all have different regulations with regards to tipping, and our goal is to be as accommodating as possible in all aspects. Our delivery staff is well trained and professional, and always appreciates gratuity, but it is not expected. Should you feel our staff earned gratuity, any amount is appreciated, but clients typically leave between 10-20%.

DEPOSITS

We ask for a 50% deposit to confirm a catering order in excess of 1,000.00. Final payment is due prior to or on the day of the event.

CANCELLATIONS & CHANGES

All changes, including menu modifications and guest counts, are required no later than 3 business days prior to your event and must be confirmed by a member of our staff. We will always do our best to accommodate your needs with shorter notice, but please be aware that some menu items require 48 – 72 hours' notice for changes. We hope that the need to cancel your event does not arise, however if it should, please note that 50% of the food total will be charged if cancellations are made with less than 48 hours' notice and 100% of the food total will be charged if cancellations are made with less than 24 hours' notice. Items are not returnable.

FOOD ALLERGIES

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, and wheat regularly. If food allergies exist, please speak to a member of our catering staff about available options. We are able to provide gluten-free bread and/or gluten-free pasta as substitutions for an additional fee.

RETRIEVABLE ITEMS

Retrievable items such as beverage dispensers, hot beverage Cambro's, soup kettles and other pieces of café equipment are picked up the next day or upon the conclusion of your event. The client is responsible for lost, damaged, or broken pieces.

SERVICE STAFF

Our team is available to prepare your waffles, pour your coffee, serve your breakfast or lunch or help in any way! They are available at a rate of 25.00 per hour per staff person, accrued from the time they arrive at your event until they return to our business location. All serviced events have an 18% service charge on all food and beverage provided.



yola's
CATERING

494 Commerce Dr. • Madison WI 53719 • (608) 827-5800