

EVENT MENUS



The Burning Tree

Since opening YOLO in 2008, we have adhered to the simple mantra that our name implies: "You Only Live Once." It has always been important to us for YOLO to be an integral part of downtown Fort Lauderdale and the community at large. As Las Olas has evolved, we felt it important that YOLO evolve with it. It is said that a Burning Tree in a dream symbolizes one's transformation and evolution. An individual or institution may only live once, but change should be embraced during that lifetime. Thank you for joining us as we change and continue to evolve.....as we strive to become the best version of ourselves. #YOLO.

For questions & information please contact us at events@yolorestaurant.com or call our corporate office at 954.525.9001

#PARTYATYOLO • www.yolorestaurant.com
333 East Las Olas Blvd • Fort Lauderdale, FL 33301

YOLO

THE CASUAL LUNCH

\$40 per person

STARTERS (CHOOSE 2 • Served Family Style) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

CRISPY ARTICHOKEs

Fried Hearts, Romesco, Lemon Aioli

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

MAINS (CHOOSE 3) _____

MAITRE D' GREENS SALAD WITH CHICKEN

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

ITALIAN CHOPPED SALAD WITH CHICKEN

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Fig Syrup

MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

SPICY SALUMI FLATBREAD

Tomato, Smoked Gouda, Charred Onion, Calabrian Honey Gastrique

ANGEL HAIR RUSTICO

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

OTOLOGY

THE BUSINESS LUNCH

\$48 per person

STARTERS (CHOOSE 3 • Served Family Style) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

CRISPY ARTICHOKEs

Fried Hearts, Romesco, Lemon Aioli

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

TUNA SASHIMI*

Aji Amarillo, Corn Relish, Ponzu

SMOKED MEATBALLS

YOLO BBQ Sauce

GROWN (CHOOSE 1 • Individually Plated) _____

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

MAINS (CHOOSE 3) _____

MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

SPICY SALUMI FLATBREAD

Tomato, Smoked Gouda, Charred Onion, Calabrian Honey Gastrique

ANGEL HAIR RUSTICO

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Escarole Gigande Bean Ragout, Yuzu Oreganata, Natural Jus

FILET 6oz

YOLO Steak Sauce

DESSERTS (CHOOSE 1 • Served Family Style) _____

DOUGHNUT HOLES • PETITE FOURS • CHOCOLATE CAKE

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

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DINNER THE YOLO EXPERIENCE

\$60 per person

STARTERS (CHOOSE 3 • Served Family Style) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

CRISPY ARTICHOKEs

Fried Hearts, Romesco, Lemon Aioli

SMOKED MEATBALLS

YOLO BBQ Sauce

MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

SECOND COURSE (CHOOSE 1) _____

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

ITALIAN CHOPPED SALAD

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Fig Syrup

ENTRÉES (CHOOSE 3) _____

ANGEL HAIR RUSTICO

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Escarole Gigande Bean Ragout, Yuzu Oreganata, Natural Jus

GARGANELLI ALLA VODKA

Vodka Sauce, Crispy Shallots, Pancetta, Chive

OAK GRILLED PORK TENDERLOIN

Celery Root Puree, Spicy Rapini, Ham Reduction

NY STRIP

YOLO Steak Sauce

SIDE NOTES (CHOOSE 2) _____

FRIES

HEIRLOOM TOMATOES

QUINOA "FRIED RICE"

TRUFFLE FRIES

SPICY RAPINI

MASH POTATOES

DESSERTS (CHOOSE 1) _____

DOUGHNUT HOLES • PETITE FOURS • CHOCOLATE CAKE



DINNER THE GOURMAND EXPERIENCE

\$70 per person

STARTERS (CHOOSE 3 • Served Family Style) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

SMOKED MEATBALLS

YOLO BBQ Sauce

SALMON TARTARE TACOS*

Avocado Crème, Kimchi Cucumbers, Wonton Shell

MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

CRISPY ARTICHOKEs

Fried Hearts, Romesco, Lemon Aioli

GROWN (CHOOSE 2) _____

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Crouton

ITALIAN CHOPPED SALAD

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Fig Syrup

ENTRÉES (CHOOSE 3) _____

ANGEL HAIR RUSTICO

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto,
Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Escarole Gigande Bean Ragout,
Yuzu Oreganata, Natural Jus

GARGANELLI ALLA VODKA

Vodka Sauce, Crispy Shallots, Pancetta, Chive

OAK GRILLED PORK TENDERLOIN

Celery Root Puree, Spicy Rapini, Ham Reduction

NY STRIP

YOLO Steak Sauce

SIDE NOTES

(CHOOSE 3)

FRIES

TRUFFLE FRIES

HEIRLOOM TOMATOES

SPICY RAPINI

QUINOA "FRIED RICE"

MASH POTATOES

FINGERLING BRAVAS

DESSERTS

(CHOOSE 2)

DOUGHNUT HOLES

PETITE FOURS

CHOCOLATE CAKE

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

YOLO

DINNER THE CONNOSEIUR EXPERIENCE

\$80 per person

STARTERS (CHOOSE 3 • Served Family Style)

MONKEY BREAD Za'atar, Tomato, Butter, Salt Crystals

SZECHUAN CALAMARI Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

SMOKED MEATBALLS YOLO BBQ Sauce

SALMON TARTARE TACOS* Avocado Crème, Kimchi Cucumbers, Wonton Shell

CRISPY ARTICHOKEs Fried Hearts, Romesco, Lemon Aioli

WAGYU STEAK TARTARE* Yuzu Caper Sauce, Crostino Toast, Arugula Aioli

TUNA SASHIMI* Aji Amarillo, Corn Relish, Ponzu

GROWN (CHOOSE 2)

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Crouton

ITALIAN CHOPPED SALAD

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Fig Syrup

AVOCADO SALAD

Fennel, Feta, Dukka, Mach & Watercress, Pickled Mango Vinaigrette

ENTRÉES (CHOOSE 4)

ANGEL HAIR RUSTICO

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Escarole Gigande Bean Ragout,
Yuzu Oreganata, Natural Jus

GARGANELLI ALLA VODKA

Vodka Sauce, Crispy Shallots, Pancetta, Chive

OAK GRILLED PORK TENDERLOIN

Celery Root Puree, Spicy Rapini, Ham Reduction

NY STRIP

YOLO Steak Sauce

WAGYU CHURRASCO 8oz

Chimichurri

MARKET FIN FISH

Simply Grilled

SIDE NOTES

(CHOOSE 4)

FRIES

TRUFFLE FRIES

HEIRLOOM TOMATOES

SPICY RAPINI

QUINOA "FRIED RICE"

MASH POTATOES

FINGERLING BRAVAS

DESSERTS

(CHOOSE 3)

DOUGHNUT HOLES

PETITE FOURS

CHOCOLATE CAKE

TIRAMISU

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

BRUNCH

\$40 per person

STARTERS (CHOOSE 3 • Served Family Style) _____

Add Option \$5 per person

CROISSANT AU CHOCOLAT

Belgian Chocolate Croissant

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

SMOKED MEATBALLS

YOLO BBQ Sauce

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

ENTRÉES (CHOOSE 3 • Served Family Style) _____

Add Option \$5 per person

SMOKED SALMON "BENEDICT" FLATBREAD*

Boiled Eggs, Hollandaise, Pickled Onion, Avocado, Chive, Caviar

FRUITY PEBBLES FRENCH TOAST

Anglaise Sauce, Berry & Chocolate Sauce

ROSE & BERRIES PARFAIT

Honey & Lime Yogurt, Berries, Quinoa Granola, Rose Water

EGGS BENEDICT*

Hollandaise, Prosciutto, English Muffin

STEAK & EGGS*

Manhattan-Cut NY Steak, Eggs, Fingerling Hash, Hollandaise

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

SIDE NOTES (CHOOSE 3 • Add Option \$5 per person) _____

EGGS (2) Any kind, one kind only

BACON

FINGERLING HASH

HEIRLOOM TOMATOES

SPICY RAPINI

DESSERTS (CHOOSE 2) _____

DOUGHNUT HOLES • PETITE FOURS • CHOCOLATE CAKE

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OLYMPIA

HORS D'OEUVRES & PASSED APPETIZERS

Minimum 3 items • Minimum Purchase of 75 of each item

PASSED

SHRIMP CEVICHE SPOONS

\$3.50ea

BEEF WELLINGTONS

\$4ea

SPICY TUNA TARTARE* & AVOCADO AIOLI IN CUCUMBER CUPS

\$4ea

CAPRESE SKEWERS

\$3.50ea

SZECHUAN CHICKEN LETTUCE WRAPS

\$3.50ea

BBQ MEATBALLS SLIDERS

\$4ea

STATIONS

PASTA STATION

TOMATO BUCATINI

\$6pp

CHICKEN PENNE ALLA VODKA

\$9pp

CARVING STATION

TUSCAN PORCHETTA

\$16pp

SMOKED BONELESS SHORT RIB

\$18pp

BEEF TENDERLOIN

\$22pp

OLY

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

COLD & HOT DISPLAYS

COLD DISPLAYS

CHEESE & FRUIT PLATTER

Small \$150 • 20-30 Guests
Large \$250 • 40-50 Guests

ANTIPASTO PLATTER

Prosciutto • Chorizo • Chick Peas
Parmesan Cheese • Marinated Olives
Oak Grilled & Pickled Vegetables
Small \$175 • 20-30 Guests
Large \$275 • 40-50 Guests

SHRIMP COCKTAIL

Lemon • Traditional Cocktail Sauce
\$250 Per 100 Pieces

TRIO OF HOMEMADE DIPS

Hummus • Whipped Feta
Roasted Eggplant-Tomato
Served with Toasted Pita
Small \$150 • 20-30 Guests
Large \$250 • 40-50 Guests

CRUDITÉ PLATTER

Assortment of Raw Vegetables
Homemade Ranch
Small \$99 • 20-30 Guests
Large \$150 • 40-50 Guests

HOT DISPLAYS

SMOKED MEATBALLS

Sides of Slaw, Pickles Buns & Yolo BBQ Sauce
\$4/meatball

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli
Small \$160 (20-30 guests)
Large \$220 (30-40 Guests)

TRUFFLE CHICKEN SANDWICHES

Chicken, Arugula, Spicy Rapini, Mahon Cheese, Truffle Aioli
\$5 ea Sandwich

VEGAN "QUESO" DIP

Impossible "Chorizo", Cashew, Turmeric "Cheese", Tortilla Chips
Small \$150 (20-30 guests)
Large \$300 (40-50 guests)

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BAR PACKAGES

HAPPY HOUR*

WELL SPIRITS • DOMESTIC & CRAFT BEERS

SOMMELIER SELECT WINES

\$23 per person for 2 hours • \$7 per person each additional hour

*Happy Hour Package is only available Monday through Friday from 4:30pm – 7:30pm

BEER & WINE

DOMESTIC & CRAFT BEERS • SOMMELIER SELECT WINES

\$23 per person for 2 hours • \$11 per person each additional hour

BRONZE

WELL SPIRITS • DOMESTIC & CRAFT BEERS

SOMMELIER SELECT WINES

\$30 per person for 2 hours • \$11 per person each additional hour

SILVER

PREMIUM SPIRITS • DOMESTIC & CRAFT BEERS

SOMMELIER SELECT WINES

\$33 per person for 2 hours • \$13 per person each additional hour

GOLD

PLATINUM SPIRITS • DOMESTIC & CRAFT BEERS

SOMMELIER SELECT WINES

\$36 per person for 2 hours • \$15 per person each additional hour

BAR ON CONSUMPTION

All beverages will be added to the master bill presented to the host.

All mixers are included in above pricing with the exception of Red Bull & Ginger Beer.

Packages exclude specialty drinks & shots.

All mixers are included in above pricing with the exception of Red Bull & Ginger Beer.

Packages exclude specialty drinks & shots.

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