



333 East Las Olas Boulevard Fort Lauderdale, Florida 33301 www.yolorestaurant.com fax:954.524.3884/ph:954.525.9001



BRUNCH MENU / \$30.00

BRUNCH BITES

served family style

cinnamon buns banana pecan bread

FIRST COURSE

served family style; select one

szechuan calamari

garlic chili sauce / peanuts / sesame

mini ham sandwiches

cheddar sage biscuit / fresno pepper jelly

greek horiatiki salad vine ripe tomato / cucumber / feta / onion / kalamata olives

ENTREES

guest selection of one

brioche french toast

thick sliced / corn flake crust

scrambled eggs

asparagus / prosciutto / goat cheese

quiche lorraine

applewood smoked bacon / slow cooked onions / gruyere cheese / petite salad

greek vogurt & berries

homemade granola

SIDES

not included in package / additional \$3 pp per item

applewood smoked bacon | sausage links | home fries | creamy cheese grits

price includes soft drinks / iced tea / coffee







MENU 1 / \$22.95

1ST COURSE

creamy tomato soup

ENTREES choice of 1:

linguini

fresh tomato / garlic / basil / extra virgin olive oil

rotisserie chicken

marinated in crushed herbs / lemon / herb mash

chopped salad

seasonal veg / house vinaigrette

DESSERT

homemade carrot cake

walnuts / cream cheese frosting







MENU 2 / \$24.95

SALAD COURSE

mixed lettuces

sherry dijon vinaigrette / shaved onion / grape tomatoes

ENTREES choice of 1:

simply grilled salmon

seasonal vegetables

linguini

fresh tomato / garlic / basil / extra virgin olive oil

rotisserie chicken

marinated in crushed herbs / lemon / herb mash

DESSERT choice of 1:

homemade carrot cake

walnuts / cream cheese frosting

key lime pie

fresh whipped cream







MENU 3 / \$29.95

STARTER

served family style

szechuan calamari

garlic chili sauce / chopped peanuts / sesame

SALAD COURSE

mixed lettuces

sherry dijon vinaigrette / shaved onion / grape tomatoes

ENTREES choice of 1:

linguini

fresh tomato / garlic / basil / extra virgin olive oil

mahi mahi

simply grilled / seasonal vegetables

rotisserie chicken

marinated in crushed herbs / lemon / herb mash

DESSERT choice of 1:

homemade carrot cake

walnuts / cream cheese frosting

key lime pie

fresh whipped cream







MENU 1 / \$48.95

STARTERS

choice of two, served family style

meatballs / szechuan calamari / yolo chips fire roasted corn dip / shishito peppers tuna tar tar (\$5 additional per person) grilled artichokes (\$4.50 additional per person)

SALAD COURSE

mixed lettuces

sherry dijon vinaigrette / shaved onion / grape tomatoes

ENTREES choice of 1:

cedar roasted salmon

shallot fennel crusted / thyme / lemon / seasonal vegetable

linguini

fresh tomato / garlic / basil / extra virgin olive oil

rotisserie chicken

marinated in crushed herbs / lemon / herb mash

DESSERT choice of 1:

homemade carrot cake

walnuts / cream cheese frosting

key lime pie

fresh whipped cream







MENU 2 / \$52.95

STARTERS

choice of two, served family style

meatballs / szechuan calamari / yolo chips fire roasted corn dip / shishito peppers tuna tar tar (\$5 additional per person) grilled artichokes (\$4.50 additional per person)

SALAD COURSE choice of 1:

mixed lettuces

sherry dijon vinaigrette / shaved onion / grape tomatoes

caesar salad

prosciutto / parmesan cheese

ENTREES choice of 1:

oak grilled sirloin

served with potato gratin

cedar roasted salmon

shallot fennel crusted / thyme / lemon / seasonal vegetable

rotisserie chicken

marinated in crushed herbs / lemon / herb mash

DESSERT choice of 1:

homemade carrot cake / walnuts / cream cheese frosting key lime pie / fresh whipped cream







MENU 3 / \$62.95

STARTERS

choice of two, served family style

meatballs / szechuan calamari / yolo chips fire roasted corn dip / shishito peppers tuna tar tar (\$5 additional per person) grilled artichokes (\$4.50 additional per person)

SALAD COURSE choice of 1:

mixed lettuces

sherry dijon vinaigrette / shaved onion / grape tomatoes

chopped salad

seasonal vegetables / house vinaigrette

ENTREES choice of 1:

oak grilled filet

herb mash / seasonal vegetables

seared rare crusted tuna

shiitake-miso broth / baby bok choy / noodles

linguini

fresh tomato / garlic / basil / extra virgin olive oil

double-cut pork chop

BBQ-glazed / potato gratin

DESSERT choice of 1:

homemade carrot cake / walnuts / cream cheese frosting
key lime pie / fresh whipped cream
ice cream sandwich / chocolate / espresso cookie / nut crusted







Only available for private parties.

HAPPY HOUR*: Includes Well Liquors / Domestic & Exotic Beers / House Wines \$18 per person for 2 hours • each additional hour is \$7.00 per person

*Happy Hour Package is only available Monday through Friday between 4:00pm-7:00pm

BEER & WINE: Domestic & Exotic Beers / House Wines \$21 per person for 2 hours • Each additional hour is \$9.00 per person

LEVEL 1:

Includes Well Liquors, Domestic & Exotic Beers, House Wines \$27 per person for 2 hours • Each additional hour is \$11 per person

LEVEL 2

Includes Call Liquors, Domestic & Exotic Beers, House Wines \$29 per person for 2 hours • Each additional hour is \$12 per person

LEVEL 3:

Includes Premium Liquors, Domestic & Exotic Beers, House Wines \$31 per person for 2 hours • Each additional hour is \$13 per person

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

Packages exclude specialty drinks & shots.







PASS AROUNDS

Tomato Olive Crostini
Conch Fritter
Spanakopita
Portobello's
Asian Spiced Tuna
Spicy Grilled Shrimp
Mushroom Tartlet
Crab Mango Avocado Tostada
Skewered Beef
Ceviche Plantain

PRICED ON 2 HOURS OF SERVICE Pass Arounds Only Choose 6 items \$36.95 pp Coose 8 items \$43.95 pp Choose 10 items \$49.95 pp

PASTA STATION

Penne Pasta / Plum Tomato Sauce / Homemade Sausage \$4.00 pp

Bowtie Pasta / Mushroom Cream Sauce / Parmesan \$4.00 pp

Penne Pasta / Chicken / Olive Oil / Garlic / Tomato-Basil \$5.00 pp

CARVING STATIONS

Pork Loin - \$8.00 pp Prime Rib - \$10.00 pp Beef Tenderloin - \$13.00 pp

- * All served with rolls & an assortment of sauces
- * Carving Attendant Charge of \$100

20% service charge and 6% sales tax All items based on two hours of service Minimum 18 guests for Pass Arounds







COLD DISPLAYS

Cheese & Fruit Platter Small \$150 - 20-30 Guests Large \$250 - 40-50 Guests

Antipasto Platter

Prosciutto / Chorizo / Parmesan Cheese / Marinated Olives / Oak Grilled & Pickled Vegetables / Chick Peas 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 • All served with toasted Pita Small \$150 - 20-30 Guests Large \$250 - 40-50 Guests

Smoked Salmon Platter

Toasted Rye Points / Red Onion / Capers / Eggs Small \$210 - 20-30 Guests Large \$350 - 40-50 Guests

HOT DISPLAYS

Szechuan Calamari Garlic Chili Sauce / Sesame / Chopped Peanuts \$3.50 pp

Meatballs & Ricotta \$4.00 per meatball

Blue Cheese Dip

Special Blend of Maytag Blue Cheese / Bacon / Herbs / Served with Crusty Bread Small \$150 - 20-30 Guests Large \$300 - 40-50 Guests

Spanakopita

Mini Phyllo Pies / Spinach / Feta Cheese \$3.00 pp

Mini Rotisserie Chicken Sandwiches

Chicken / Arugula / Jack Cheese / Lemon Aioli Small \$120 - 20-30 Guests Large \$250 - 40-50 Guests

20% service charge and 6% sales tax All items based on two hours of service.



















