

Build Your Own Buffet Menu

Hors Oeuvres Menu

All Hors Oeuvres Are Served Stationed.

Served Cold

- Imported & Domestic Cheese And Charcuterie-Fig Jam
- Seasonal Garden Vegetable Crudité Served With Dill And Herb Dip
- Fresh Fruit And Berries
- Fruit Salsa With Cinnamon Pita
- Summer Lemon Gazpacho Shooters
- 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
- 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
- Blt Endive Bites, Garlic Aioli Drizzle
- Mini Shrimp Tacos With Homemade Slaw, Lime Crema
- Old Bay Crab Salad Stuffed Endive Cup
- Ricotta Toasts With Strawberries, Basil, And Honey
- Prosciutto Wrapped Pears With Bleu Chees And Balsamic Drizzle
- Chicken Caesar Sticks
- Goat Cheese 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



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
- Cheese Burger Skewers
- Soft Pretzel Display With Honey Stoneground Mustard, Cheese Sauce
- Italian Meatball Bites With House Vodka Sauce
- Pot Stickers With Ginger Soy
- 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
- 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



Create Your Own Dinner Buffet Menu

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
- Black Bean And Sweet Potato Tacos
- Rice, Raisin, And Caramelized Red Onion Stuffed Peppers With Honey Orange Glaze



Chicken Entrées

- Lemon-White Wine Chicken
- Creamy Chicken Picatta
- Apricot Glazed Chicken With Fresh Rosemary
- Grilled Chicken With Maple Honey And Bacon
- Fig And Caramelized Red Onion Grilled Chicken
- Blackened Chicken-Creamy Avocado Sauce
- Pesto Chicken Pasta-Fresh Tomato, Parmesan, Basil
- Balsamic Marinated Chicken-Fresh Mozzarella, Tomato, Basil
- Adobo Marinated Grilled Chicken Tacos
- Tajin Chicken Fajitas
- Chicken With Mushroom And Wine Sauce
- Tuscan Chicken-Sundried Tomato Cream Sauce
- Chipotle BBQ Chicken
- Herb Rubbed Chicken With Lemon-Basil Cream
- Greek Grilled Chicken With Fresh Avocado, Feta, And Cucumber
- Teriyaki Chicken-Fresh Pineapple Salsa
- Cajun Chicken Pasta
- Lemon And Parmesan Chicken Salad Sliders
- 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
- Italian Braised Pork-Balsamic And Basil Sauce, Garlic Aioli, Slider Rolls
- Grilled Baby Back Ribs
- Rosemary And Garlic London Broil-Aus Jus
- Charred Pork Tenderloin-Sautéed Peppers And Onions
- Asian Pork Tacos-Hoisin Aioli, Sautéed Asian Slaw, Radish, Siracha Drizzle
- Chorizo And Black Bean Tacos
- Bahn Mi Tacos-Picked Cucumber, Onion, And Carrots
- Barbeque Pot Roast
- Marinated Flank Steak
- Beef Kebabs-Garlic And Herb Rub
- NY Strip Tacos-Green Onion Chimichurri, Chipotle Aioli
- 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
- 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
- Asian Soy And Ginger Beef Roast
- Herb Roasted Beef Tenderloin-Choice Of: Stone Ground Mustard Sauce, Red Wine Demi, Cognac Cream Sauce, Bleu Cheese Butter
- 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
- Brown Sugar Dusted Salmon-Preserved Lemon Buerre Blanc
- Lobster Ravioli-Tomato Cream
- Garlic, Lemon, And Butter Shrimp
- Roasted Red Pepper And Squash Shrimp Penne
- Crispy Blackened Shrimp Tacos-Carrot And Red Cabbage 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- Balsamic
- 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, Maple Vinaigrette
- Tomato And Goat Cheese Salad-Fresh Herbs
- Apple And Feta Salad -Candied Pecans, Red Onion, Orange 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
- 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
- Truffle Red Potatoes
- Cilantro Lime Rice
- Coconut And Black Bean Rice
- Smoked Gouda Penne With Roasted Vegetables
- Penne With Homemade Marinara
- The Yard Fettuccini
- 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
- 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
- Cauliflower With Lemon Tahini

- 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
- Cucumber, Tomato, And Grilled Haloumi Salad-Chili Honey Drizzle



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