





## **Christmas Lunch Catering**

MAIN OPTIONS: Turkey Cranberry Sandwich with cheese, Hot Turkey Sandwich, 5" Turkey Pot Pie, 1/3 lb

Classic Burger, Yo-Bones Beef Brisket Chili, BBQ Brisket Sandwich, BBQ Pulled Pork Sandwich, BBQ Pulled Chicken Sandwich, ½ Rack BBQ Ribs, Smokies in a bun or 2 pcs

of Chicken Tacos (add extra main - \$3.00 per person)

SIDE OPTIONS: Mashed Potatoes, Potato Wedges, Roasted Mini Potatoes, Roasted Brussel Sprouts,

Red Potato Salad, Yo-Bones Mac and Cheese, Buttermilk Cornbread, BBQ Pit Beans, Creamy Coleslaw, Caesar Salad or Seasonal Mixed Green Salad (add extra side -

\$3.00 per person)

**DRINK ADDITION:** \$2.00 per person - Assorted pop and water. Hot beverages are also available upon

request.

Group Size	2 types of mains, 2 sides and festive dessert	3 types of mains, 2 sides and festive dessert	3 types of mains, 3 sides and festive dessert
20-29 people	\$29	\$31	\$33
30-49 People	\$27	\$29	\$31
50-74 People	\$25	\$27	\$29
75-99 People	\$23	\$25	\$27
100 plus	\$21	\$23	\$25

- Guests will pick a single main dish and receive all the side dishes you decide on.
- Service time is 1- 1.5 hours, depending on the size of the group
- Vegetarian/vegan options (black bean burger or mushroom wellington) are available upon request.
- Plates, cutlery, napkins, and condiments are included.
- This menu includes a Christmas dessert platter (or boxes).
- Christmas Lunch service is available until 3 pm.
- Looking for hors d'oeuvres, charcuterie board or carving station? Please contact us for more options.



#### 4 Choices for your catering needs:

- We serve from the buffet table.
- We drop-off your meal in the disposable container for you and your guests to serve yourself.
- We drop-off or serve individually packaged lunches. There is a \$2.00 box fee.
- We serve from our food truck. There is a \$200 food truck on-site fee.

## **Christmas Dinner Catering**

MAIN OPTIONS: Traditional Oven-roasted Turkey with Turkey Gravy and Cranberry Sauce, Baked

Ham, Roast Beef, Vegetable Mushroom Wellington (V), 1/3 lb Classic Burger, BBQ Beef

Brisket, BBQ Pulled Pork, 1/3 Rack of BBQ Ribs, BBQ Pulled Chicken, BBQ Chicken

Thighs/Legs, Smokies in a bun and Cedar Plank Salmon (add extra main - \$3.00 per

person)

SIDE OPTIONS: Mashed Potatoes, Potato Wedges, Roasted Mini Potatoes, Roasted Brussel Sprouts,

Red Potato Salad, Yo-Bones Mac and Cheese, Buttermilk Cornbread, BBQ Pit Beans, Creamy Coleslaw, Caesar Salad or Seasonal Mixed Green Salad (add extra side -

\$3.00 per person)

**DRINK ADDITION:** \$2.00 per person - Assorted pop and water. Hot beverages are also available upon

request.

Group Size	2 types of mains, 2 sides and festive dessert	3 types of mains, 2 sides and festive dessert	3 types of mains, 3 sides and festive dessert
20-29 people	\$35	\$37	\$38
30-49 People	\$33	\$35	\$36
50-74 People	\$31	\$33	\$34
75-99 People	\$29	\$31	\$32
100 plus	\$27	\$29	\$30

- Guests will pick a single main dish and receive all the side dishes you decide on.
- Service time is 1- 1.5 hours, depending on the size of the group
- Vegetarian/vegan options (black bean burger or mushroom wellington) are available upon request.
- Plates, cutlery, napkins, and condiments are included.
- This menu includes a Christmas dessert platter (or boxes).
- Christmas dinner service is available from 3 pm.
- Looking for hors d'oeuvres, charcuterie board or carving station? Please contact us for more options.

#### **Classic Turkey Buffet**



\$36 per person (minimum 12 guests)

Carved Roasted Turkey and/ or Vegetable Mushroom Wellington (V), comes with Traditional Vegetarian Stuffing, Turkey Gravy, Cranberry Sauce, Roasted Root Vegetables, Seasonal Mixed Green Salad, Mashed Potatoes, Dinner Rolls with Butter and Festive dessert Plates

**Dietary restrictions:** We are committed to providing a welcoming dining experience for all guests, including those with dietary restrictions. We also accommodate allergies with prior notice. Although we take precautions to avoid cross-contamination, we cannot fully guarantee it.

**Taxes and Service Charges:** A 5% GST will be applied to all food, beverages, labour, and rentals. An 18% service charge (15% for drop-offs) applies to food and beverages, with 100% of it distributed to the team responsible for your event.

**Terms for payment of the event are the following:** Once your catering service request is finalized, an invoice will be issued through our system. A 50% deposit is required to confirm and reserve the event, with the remaining balance due on the day of the event.

**Cancellation:** If our services are cancelled 31 or more days before the event, 75% of the deposit will be refunded. For cancellations made 16 to 30 days before the event, 50% of the deposit will be refunded. No refund will be provided for cancellations made within 15 days of the event.



**Vegetable Antipasto**Marinated mushrooms, Kalamata olives, artichokes, marinated feta cheese, grilled

eggplant, red pepper, and hummus with sliced baguette and pita bread

Salmon Board Smoked & candied salmon and smoked salmon dip with pickled onions, capers and

lemon dill, cream cheese, and sliced fresh baguette

**Charcuterie Board** Artisan cured and dried meats, a variety of cheese, seasonal pickles, house-made

preserves, nuts, and dried fruits with sliced baguette and crackers

# Finger Foods

\$4-5 per serving

Party Sandwiches Assorted Sandwiches; 2 triangle pieces per serving - \$4

BBQ Meat Sliders Pulled chicken, pulled pork, beef brisket and black bean (V) sliders - \$5 each

Assorted Mini Tacos BBQ chicken, chipotle beef, curry chickpeas (V) - \$4 each

Cucumber Bites Smoked salmon, cream cheese, fresh dill; 2 pieces per serving - \$4

**Devilled Eggs** 2 pieces per serving - \$4

Cranberry Meatball Skewers - \$4

### Dessert Assortment

\$4 per serving

Festive Dessert Platter An assortment of Christmas cookies, squares

and Nanaimo bars

Fruit Platter A selection of fresh sliced fruit assortment

# Accompaniments

\$3 per serving

Yukon Gold Mashed Potatoes Apple, Raisin & Sage Stuffing

Herb Roasted Potatoes Oven-roasted Brussel Sprouts

Oven-roasted Yams Maple Glazed Carrots

#### **CARVING STATIONS**

Contact us for the pricing

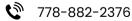
AAA top Sirloin with red wine demi glaze

Prime rib with red wine demi glaze

AAA BBQ beef brisket with Memphis style BBQ sauce

All carving stations include au jus, cranberry sauce, horseradish, mustard and dinner rolls

#### Contact us today to place your order



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