



CATERING MENU

Chicago



Indianapolis



Dallas



Fort Worth

855.EAT.YOLK ext.3
catering@eatyolk.com



@eatyolk | #eatyolk

eatyolk.com

Good Morning!

**Office and delivery hours:
Monday - Friday 7am-2pm CST
Inquire about weekend availability.**

To place an order
email catering@eatyolk.com
or call 773-236-2305.

To ensure quality and timeliness,
order must be placed
by 2pm for next day
delivery or pick up.
Monday orders must be placed
no later than 2pm Friday.


Delivery requires a minimum
of a \$100 order.
Delivery Fee: 10% of order subtotal
subject to change, subject to city.

In an effort to reduce our carbon footprint,
serving utensils, plates, bowls and plasticware
included by request only.

All prices subject to change

 spicy  vegetarian

We do not operate a "gluten free" or "nut free" kitchen
We do our best to accommodate allergies when possible.

 The Department of Public Health advises that consumption
of raw or undercooked foods of animal origin, such as beef,
eggs, fish, lamb, pork, poultry or shellfish, may result in an increased
risk of foodborne illness. Individuals with certain underlying health
conditions may be at higher risk and should consult their physician
or public health official for further information.

BAKERY

The Classic Continental

A selection of 3 fresh baked muffins, 3 cinnamon rolls, 3 toasted bagels, and 1 pan of fresh fruit | 55
No substitutions.

The Windy City Continental

A selection of 3 scones, 3 cinnamon rolls, 3 toasted bagels, 3 fresh baked muffins, and 1 pan of fruit. 1 gallon of fresh squeezed OJ and 1 box of our York Signature coffee or Tea | 100
No substitutions.

Fresh Baked Muffins

Half dozen assorted | 15

Cinnamon Rolls

Half dozen | 19

Bagels

Half dozen. Plain or everything | 12

Scones

Half dozen assorted | 16

Toast

Half dozen. White, wheat, multigrain, or rye | 5

English Muffins

Half dozen | 10

BEVERAGES

Coffee Box 96oz. Roasted exclusively for York. Regular or Decaf | 20

Hot Tea 96oz. 10 assorted Rishi tea bags and hot water. Honey and lemon | 18

Fresh Squeezed OJ gallon | 18

Fresh Squeezed Strawberry OJ gallon | 20

Grapefruit Juice quart | 5

Apple Juice half gallon | 6

Iced Tea gallon | 9

Milk gallon | 10

Bottled Water 16 oz still or sparkling | 2

CLASSIC

Pans serve approximately 10 people

Breakfast Combo

Pans of scrambled eggs, seasoned potatoes, fresh fruit, your choice of breakfast meat (20 pieces), and 10 slices of toast | 125

Steel Cut Oats

Served with brown sugar and raisins. pan | 50 cup | 4 add fresh berries, cinnamon apples, or bananas | 10

Farm House

Warm fresh biscuits. Topped with sausage gravy and scrambled eggs | 45

Yolk Berry Bliss

Greek yogurt topped with blueberries, blackberries, strawberries, granola, and drizzled with honey | 80

Scrambled Eggs | 32

add cheese | 6

Seasoned Potatoes | 32

Add green pepper & onion | 4

Fresh Cut Fruit | 32

Breakfast Meats 20 pieces | 24

Bacon, sausage, or turkey sausage

Whole Fruit

apple, banana, or orange | 1 each

BREAKFAST SANDWICHES

Quantity 5

Cheesy Egg

Two fried eggs, tomato, cheddar, pesto sauce, on a toasted bagel | 40

Bacon & Egg Sandwich

English muffin, scrambled eggs, bacon, american cheese | 35

Avocado & Egg White Sandwich

English muffin, scrambled egg whites, smashed avocado, swiss cheese | 35

SWEET SPECIALTIES

Pans serve approximately 10 people

Add fresh berries, cinnamon apples, bananas or Nutella | 10

Challah French Toast

Dusted with powdered sugar | 30

Cinnamon Roll French Toast

Dusted with powdered sugar | 44

Banana Nut Bread French Toast

Dusted with powdered sugar and topped with sliced bananas. Side of peanut butter | 42

Red Velvet French Toast

Dusted with powdered sugar and topped with sliced strawberries | 46

Crepes

Dusted with powdered sugar | 30

Nutella Crepes

Dusted with powdered sugar. Stuffed with Nutella and topped with sliced bananas, strawberries, crushed walnuts, and chocolate sauce | 46

CREATE YOUR OWN

Wraps | 45

5 wraps/10 halves

Scrambler or Skillet | 55

serves approx 10 people

(only 1 combination per pan)

Choose any 3 ingredients - each additional | 5

spinach, asparagus, zucchini, broccoli, smashed avocado, tomato, kale, onion, red onion, green onion, caramelized onion, mushroom, jalapeno, green pepper, red pepper, black beans, corn

cheddar, pepper jack, american, swiss, bleu, feta, mozzarella, goat cheese

bacon, turkey sausage, sausage, ham, chorizo

FAVORITES

Pans serve approximately 10 people

55 per pan, pick one

Countryside Skillet

Seasoned potatoes, bacon, ham, sausage, onion, mushroom, green pepper, cheddar. Topped with scrambled eggs. Side of country sausage gravy.

Santa Fe Frittata

Eggs, bacon, avocado, jalapeno, green onion and seasoned potatoes, scrambled together and baked. Topped with pepper jack, cheddar, swiss. Side of sour cream and salsa.

California

Smashed avocado, sauteed mushroom, garlic, swiss, tomato, cheddar, green onion. Side of sour cream.

Iron Man

Egg whites, mushroom, smashed avocado, tomato, onion, green pepper. Side of salsa.

Baby Kale

Sautéed baby kale, caramelized onion, tomato, goat cheese.

Green Eggs & Ham

Pesto, ham, swiss cheese.

El Torero

Chorizo, smashed avocado, tomato, pepper jack, cheddar. Side of sour cream and salsa.

The Works

Bacon, sausage, ham, mushroom, onion, tomato, cheddar.

Corned Beef Hash

House made corned beef, seasoned potatoes, green pepper and onion. Topped with scrambled eggs | 60

Chilaquiles

House made corn tortilla chips, salsa verde, avocado, pepper jack, red onion. Topped with scrambled eggs. Side of sour cream and salsa | 50
add chorizo | 10

Don't forget warming kits!

each kit holds two pans

Kit \$6 Includes 1 stand, 1 water pan, 1 fuel jar

Extras: Fuel Jar \$3 | Stand \$2 | Water Pan \$2

SALADS

Pans serve approximately 10 people

House

Mixed greens, tomato, cucumber, red onion.
Balsamic vinaigrette | 40

Portobello Cobb

Mixed greens, grilled portobello, bacon, avocado, tomato, alfalfa sprouts, hard boiled egg, cheddar, blue cheese crumbles. Ranch dressing | 62

Southwestern

Mixed greens, crispy buffalo chicken, tomatoes, corn, black beans, cheddar, tortilla strips. Bleu cheese dressing | 62

Citrus Blast

Mixed greens, grilled chicken, apples, avocado, pecans, raisins, mandarin oranges, dried cranberries, bleu cheese crumbles. Mango chardonnay vinaigrette | 65

Baby Kale

Shredded kale, blueberries, strawberries, quinoa, pecans, goat cheese, chicken breast. Blueberry pomegranate dressing | 65

SPECIALTY SANDWICHES

Quantity 5

BLT SMA

Wheat toast, smoked Bacon, Lettuce, Tomato, Swiss, Mayo, smashed Avocado | 50

Avalon Sunset

Grilled chicken breast, bacon, tomato, swiss, smashed avocado, toasted sourdough | 60

Corned Beef Reuben

Shaved corned beef, grilled rye, thousand island, sauerkraut, swiss | 65

Turkey available upon request.

Buffalo Wrap

Crispy buffalo chicken, romaine lettuce, tomato, bleu cheese dressing, tomato flatbread | 60

Yacht Club 4 clubs/quartered

A triple decker! Toasted sourdough, turkey, ham, bacon, smashed avocado, tomato, cheddar, romaine lettuce, mayonnaise | 60

DELI SANDWICHES

Sold individually | 9 each

Corned Beef & Swiss

Shaved corned beef, swiss, rye bread.

Turkey

Sliced turkey, american, lettuce, tomato, wheat bread.

Ham & Cheese

Smoked ham, swiss, lettuce, tomato, sourdough bread.

Tuna Salad

Tuna salad, lettuce, tomato, multigrain bread.

SIDES

Dill Pickle | 1.5 each
Quartered.

Potato Chips | 1 each

Chocolate Chunk Cookie | 2 each

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beep beep!



handling your huevos since 2006



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