

EUR BISTRO



















BANQUET & CATERING MENU

lunch & dinner

OVERLAND PARK, KS | 913-345-1111 WWW.YAYASKC.COM

Welcome



... to YaYa's Euro Bistro in Overland Park, Kansas. We have been serving guests for over 20 years.

The name Ya Ya means grandmother and is named after co-founder Paul Khoury's grandmother, who as the wife of an ambassador traveled to many European countries gathering ideas for her own special recipes.

Our food is simple, elegant and honest. The menu is inspired by a combination of American, Greek, French and Italian cuisines. Our commitment to freshness and quality is first and foremost, as we use the season's best offerings, and buy from local farmers and purveyors whenever possible.

The service team at YaYa's consistently aims to provide the best service and complete guest satisfaction. We're proud to be able to meet the special request of our guests whether it's food, beverage or a special setting.

YaYa's has 4 private dining rooms, full service catering and delivery & set-up.

So, get comfortable, settle in and let us treat you to a little YaYa's hospitality.

The following information can get you started and our Event Coordinator is happy to assist you in planning food for your next event.

Please contact our Event Coordinator for booking private events.



EVENT COORDINATOR

CLEE@EATPBJ.COM | 913-345-1111 | 913-345-9920 FAX

7021 W. 135TH STREET OVERLAND PARK, KS 66223

platter menu

PRICED BY THE DOZEN – 24 HOURS NOTICE FOR DELIVERY

Truffled mushroom potato cups with goat cheese* \$24

Cucumber on crostini with lemon crème fraiche and dill \$28

Petite crab cakes with lemon - herb aioli* \$38

Warm prosciutto & brie with truffle honey on crostini \$30

Mini beef tenderloin sandwiches with wild mushrooms & roasted tomato jam \$36

Spicy grilled shrimp with Thai chili sauce* \$32

Watermelon radish tacos filled with smoked turkey, fresh pesto, gala apples \$22

Bruschetta with creamy goat cheese, tomato salad & basil \$24

Mozzarella, basil wrapped tomato on a skewer with balsamic glaze* \$24

Shrimp cocktail with traditional cocktail sauce* \$32

Grilled chicken skewer with Thai peanut sauce* \$12

Deviled egg topped with caviar \$24

B.L.T. crostini with applewood smoked bacon, red wine vinaigrette and lemon aioli \$24

Bacon wrapped scallop with truffle honey* \$48

Bacon wrapped shrimp with sweet chili sauce \$32

Bacon wrapped dates with spiced walnut* \$32

Mini grilled cheese sandwich \$24

Beef & pork meatball \$24

Potato cups with bacon, cheddar and crème fraiche \$24

Beef Rumaki - bacon wrapped beef tenderloin with jack cheese & pineapple jalapeno glaze \$36

Tuscan chicken salad on crostini \$28

stationed appetizers

WE RECOMMEND ORDERING 5-6 DIFFERENT APPETIZERS FOR A GROUP OF 15+

Imported & Domestic Cheese Platter Assorted crackers, olive tapenade and grapes on the vine \$6 per person

Marinated & Grilled Vegetable Platter Served with baba ganoush \$3 per person

Spinach & Artichoke Dip with pita \$2.50 per person

Vegetable Crudite Assorted raw vegetables with dill yogurt dipping sauce and ranch dressing \$2.50 per person

Hummus and Pita Olives, chili oil & feta cheese \$2 per person

Fried Calamari with lemon aioli & gazpacho \$10 per order (each order feeds 2-3 people)

Herb Potato Gnocchi Roasted chicken, gorgonzola cream, spinach, spiced walnuts \$10 per order (each order feeds 2-3 people)

pizza É pizzettas

(INGREDIENTS CHANGE SEASONALLY)

Baked in our oak-fired brick oven 8 pieces of pizza

Pepperoni pizza - with crimini mushrooms, roasted garlic cloves and marinara - \$13

Margherita pizza - with mozzarella, fontina, provolone & goat cheese blend, tomato, balsamic onions and basil - \$13

Black & Bleu pizza - blackened beef tenderloin, gorgonzola, oven-dried tomato & spinach - \$15

6 pieces per pizzetta

Brushetta pizzetta - basil pesto, roma tomatoes, fresh mozzarella, balsamic reduction - \$8

Prosciutto, gorgonzola, pear jam, fuji apples, lavender honey - \$14

Chicken Marsala flatbread - caramelized onions, mushrooms and thyme - \$10

Gluten free crust available

Order a variety of pizzas or flatbreads and add a side salad for \$5 per person - Greek, Caesar or Spinach







Lunch Catering

Let YaYa's bring the same great quality of food and service to your next event at your home, office or favorite venue. We are a full service catering company and serve everything from hot lunches, light or heavy hors d'oeuvres for a cocktail reception, buffets and plated dinners.

lunch buffet selections

PRICED PER PERSON

Includes one choice of side salad, bread and baba ganoush and a platter of baked cookies and brownies. Premium assorted desserts available for an additional \$3 per person.

Served with soda, iced tea and coffee.

10 person minimum order - 24 hours notice for delivery Delivered hot and ready to serve in disposable containers. Includes disposable plates, silverware and napkin.

YaYa's Roasted Chicken Crispy Yukon gold potatoes, roasted garlic, chilies, caper berries, kalamata olives and pan jus \$17

Atlantic Salmon Peas, leeks, spinach, haricot verts, garlic quinoa, citrus buerre blanc \$21

Penne Pasta Chicken, sweet peas, caramelized onion, bacon, black pepper cream \$15

Baked Lasagna Italian sausage, fresh pasta, beef marinara, ricotta, and italian cheeses \$17

Vegetable Pasta Penne pasta, basil pesto, spinach, tomatoes, squash, onion \$12 Add chicken \$3 per person Add shrimp \$5 per person

sandwich platters

\$15 PER PERSON - 10 PERSON MINIMUM ORDER - 24 HOURS NOTICE FOR DELIVERY

A platter of assorted sandwiches (up to 3 different), choice of one accompaniment salad and a platter of cookies or brownies

Sandwich choices: Roasted Turkey, Italian Sandwich, Garden Pita, Tenderloin Tips

Salad choices: Quinoa, spinach, greek or caesar







salad platters

10 PERSON MINIMUM ORDER - 24 HOURS NOTICE REQUIRED FOR DELIVERY - \$15 PER PERSON

Our signature salads are served as a large portion. Choose one salad - served with bread and cookies or brownies.

Bill's Chicken Salad Crispy chicken, mixed greens, avocado, egg, tomato, cheese and artichokes with honey mustard and balsamic vinaigrette

Cobb Salad Romaine, grilled chicken, bacon, tomato, gorgonzola, avocado, egg, radish, onion, and buttermilk dressing

Greek Salad Mixed greens, citrus vinaigrette, feta, onion, olives, tomato and cucumber (add grilled chicken)

Caesar Salad Romaine, parmesan, red peppers, croutons and caesar dressing (add grilled chicken)

Vegetable Pasta Penne pasta, basil pesto, spinach, tomatoes, squash, onion \$12 Add chicken \$3 per person Add shrimp \$5 per person

box lunch menu

\$13 PER PERSON - 10 PERSON MINIMUM ORDER 24 HOURS NOTICE FOR DELIVERY APPRECIATED

Served with chips and a cookie or brownie.

Italian Sandwich Salami, pepperoni, provolone, tomato arugula, peppadew, harissa aioli

CBS Sandwich

Grilled chicken breast, thick slab bacon, cheddar, avocado aioli, brioche

Roasted Turkey Fresh roasted turkey, provolone, bacon, avocado and bleu cheese aioli on ciabatta bun

Tenderloin Tips Grilled tenderloin, horseradish cream, tomato jam, mushrooms, fried onions, YaYa's three cheese

Bill's Chicken Salad Crispy chicken, mixed greens, avocado, egg, tomato, cheese and artichokes with honey mustard and balsamic vinaigrette

Cobb Salad Romaine, grilled chicken, bacon, tomato, gorgonzola, avocado, egg, radish, onion, and buttermilk dressing

Greek Salad Mixed greens, citrus vinaigrette, feta, onion, olives, tomato and cucumber (add grilled chicken)

Caesar Salad Romaine, parmesan, red peppers, croutons and caesar dressing (add grilled chicken)

Banquet Lunch Packages

Available for events from 11:00 to 3:00 pm

salad package

\$21 PER PERSON (CHOOSE 3 SALADS FOR YOUR MENU) ADD SOUP \$4 PER PERSON

Salmon Salad Mixed greens, crispy potatoes, spiced walnuts, bacon, gorgonzola, feta and cranberry vinaigrette

Flat Iron Steak Salad Quinoa tabbouleh, almonds, cucumber, peppadews and red wine oregano vinaigrette

Bill's Chicken Salad Crispy chicken, mixed greens, avocado, egg, tomato, cheese and artichokes with honey mustard and balsamic vinaigrette

Grilled Chicken Caesar Grilled chicken, romaine, parmesan, red peppers, croutons and caesar dressing

Cobb Salad Romaine, grilled chicken, bacon, tomato, gorgonzola, avocado, egg, radish, onion, and buttermilk dressing

Greek Salad with Chicken Grilled chicken, feta cheese, onions, olives, tomato, cucumber and citrus vinaigrette

Roasted Beet Salad with Chicken Arugula oranges, goat cheese, roasted almonds, citrus vinaigrette, grilled chicken

Dessert Chocolate brownie served with raspberry coulis and vanilla ice cream Lunch packages include entrée, dessert and an iced tea, soda or coffee and bread service. Price per person does not include tax or service charge

Don't see something you really want? We have a full scratch kitchen and can create something special for you! All prices are subject to change based on availability. (*) denotes gluten free items, but most items may be modified to be gluten free upon request.

Please email all inquiries to Casey Lee at clee@eatpbj.com







plated lunch packages

All plated lunch packages will receive complimentary bread service.





Plated Lunch Package 1 \$19 per person

Choose 3 for your menu

Italian Sandwich

Salami, pepperoni, provolone, tomato, arugula, peppadew, harissa aioli served with a greek salad

Lasagna

Italian sausage, fresh pasta, beef marinara, mozzarella and fresh ricotta

Penne Carbonara

Roasted chicken, sweet peas, caramelized onions, bacon and black pepper cream & egg

Pasta Primavera

Penne pasta, basil pesto, spinach, tomatoes, squash, onion

Shaved Turkey Sandwich

Provolone, bacon, avocado and bleu cheese aioli served with a greek salad

Tenderloin Tips Sandwich

Mushrooms, crispy onions, roasted tomato jam, mozzarella, horseradish cream served with a greek salad

Add an Entrée salad from previous page (Salmon salad ♂ Steak salad - add \$1 per person)

Dessert

Chocolate brownie served with raspberry coulis and vanilla ice cream

Plated Lunch Package 2 \$25 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3 entrées)

Campo Lindo Farms Roasted Chicken

Crispy potatoes, grilled red onions, roasted garlic, red chilies & caper berries

Penne Carbonara

Roasted chicken, sweet peas, caramelized onion, bacon, black pepper cream and egg

Lasagna

Italian sausage, fresh pasta, beef marinara, mozzarella and fresh ricotta

Atlantic Salmon

Peas, leeks, spinach, haricot verts, garlic quinoa, citrus buerre blanc

Dessert

Chocolate brownie served with raspberry coulis and vanilla ice cream

Plated Lunch Package 2 \$34 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3 entrées)

Beef Tenderloin

Grilled 6 oz. filet, chiantigorgonzola sauce, potato puree & haricot verts

Sea Scallops

Saffron orzo, vegetables, crab, lemon butter and orange gastrique

Campo Lindo Farms Roasted Chicken

Crispy potatoes, grilled red onions, roasted garlic, red chilies & caper berries

Atlantic Salmon

English peas, leeks, kale, wild rice and citrus beurre blanc

Dessert

Chocolate brownie served with raspberry coulis and vanilla ice cream

plated dinner packages

All plated lunch packages will receive complimentary bread service.





Dinner Package 1 \$38 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3 entrées)

Campo Lindo Farms Roasted Chicken

Crispy potatoes, grilled red onions, roasted garlic, red chilies & caper berries

Lasagna

Italian sausage, fresh pasta, beef marinara, mozzarella and fresh ricotta

Penne Carbonara

Roasted chicken, sweet peas, caramelized onion, bacon, black pepper cream and egg

Flat Iron Steak

Grilled steak, fresh asparagus, crispy garlic and rosemary potatoes with red win demi glace

Atlantic Salmon

Peas, leeks, spinach, haricot verts, garlic quinoa, citrus beurre blanc

Dessert (choose 1)

Phyllo brownie with vanilla ice cream or Dessert Sampler

Dinner Package 2 \$48 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3 entrées)

Beef Tenderloin

Grilled 8 oz. filet, chiantigorgonzola sauce, potato puree & haricot verts

Campo Lindo

Farms Roasted Chicken

Crispy potatoes, grilled red onions, roasted garlic, red chilies & caper berries

Atlantic Salmon

English peas, leeks, kale, wild rice and citrus beurre blanc

Braised Beef Short Rib

Red wine, potato puree, seasonal vegetables

Shrimp Risotto

Blackened shrimp, crispy prosciutto, garlic cream, parmesan, seasonal vegetables

Sea Scallops

Saffron orzo, vegetables, crab, lemon butter and orange gastrique

Dessert (choose 1)

Phyllo brownie with vanilla ice cream or Dessert Sampler

Dinner Package 3 \$65 per person (includes two hors d'oeurve options)

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 4 entrées)

Sea Scallops

Seared sea scallops, saffron orzo with vegetables, crab, lemon butter and orange gastrique

Braised Beef Short Rib

Red wine, potato puree, seasonal vegetables

Beef Tenderloin

Grilled 8 oz. filet, chiantigorgonzola sauce, potato puree & haricot verts

Atlantic Salmon

English peas, leeks, kale, wild rice and citrus beurre blanc

Campo Lindo Farms Roasted Chicken

Crispy potatoes, grilled red onions, roasted garlic, red chilies & caper berries

Dessert (choose 1)

Phyllo brownie with vanilla ice cream or Dessert Sampler

Bar

YaYa's offers a wide variety of beer, wine and spirits.

Charges are based on consumption.

It is recommended for your bar options to be selected one week prior to your event to confirm availability.

Private Room Information

PDR

A smaller room with seating for up to 12 guests with a minimum of 6 guests. There is no minimum purchase for this room.

Banquet Room

Full Room - Seats up to 70 people. This room can be divided into 3 separate rooms with dividing walls. Each room has a food & beverage minimum purchase depending on the time and size of the group. A limited menu, package or buffet is requested for parties of 15 or more.

Please email all inquiries to Casey Lee at clee@eatpbj.com









event notes



(913) 345-1111 7021 W 135th Street Overland Park, KS 66223

eat to live. live to eat





