

YaYa's

EUROBISTRO



Private Events & Catering Menu

Event at YaYa's: 303-741-1110
Contact Jared Wall or Erin Calahan

Catering Options: Janey Hawley
jhawley@eatpbj.com | 720-724-5000

Welcome



... to YaYa's Euro Bistro in Denver. 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 several dining options, 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 Coordinators are happy to assist you in planning food for your next event.

Please contact our Event Coordinator for booking private events.

Cheers,

Your YaYa's Team

event spaces



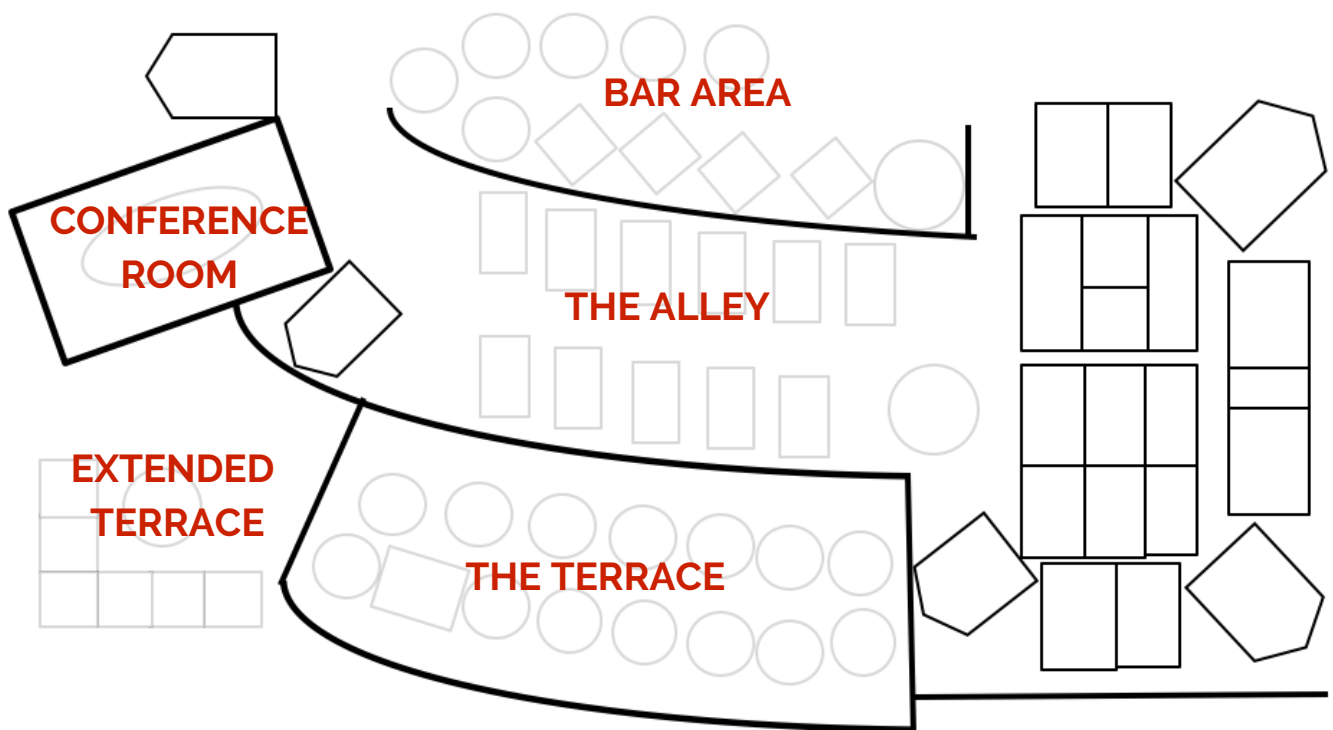
THE ALLEY ————— 50 seated | 60 standing

THE TERRACE ————— 70 seated | 75 standing

EXTENDED TERRACE ————— 20 seated | 25 standing

BAR AREA ————— 40 seated | 70 standing

CONFERENCE ROOM ————— 16 seated



platter menu



CALAMARI "FRITES" calamari, agro dolce sauce, gazpacho aioli ... 3 per person

YA YA'S FAMOUS HUMMUS house-made hummus, chili oil, grilled pita ... 2 per piece

CRAB CAKES honey saffron aioli, granny smith apple carrot, fennel slaw, toasted pecan ... 4.50 per piece

STUFFED MUSHROOMS ricotta cheese, spinach, italian sausage ... 2 per piece

BACON WRAPPED DATES gorgonzola stuffed ... 2.50 per piece

MINI BEEF TENDERLOIN SANDWICH with roasted tomato jam, sautéed wild mushrooms ... 5 per piece

CHILI LIME GRILLED SHRIMP SKEWERS (3 shrimp on each skewer) ... 5 per piece

BEEF CARPACCIO CROSTINI with cracked pepper, truffle oil ... 4.50 per piece

BRUSCHETTA creamed goat cheese, balsamic marinated tomatoes on crostini ... 2.50 per piece

CAPRESE SKEWERS mozzarella, basil, tomato, balsamic glaze ... 2 per piece

GRILLED CHICKEN SKEWER with an agrodolce sauce ... 2.30 per piece

CRUDITE platter with celery, carrots, buttermilk-parmesan dressing ... 1.70 per piece

MEATBALLS saffron tomato sauce ... 3 per piece

TRUFFLED MUSHROOM POTATO CUPS with goat cheese ... 2.25 per piece

CHOCOLATE COVERED STRAWBERRIES ... 2.50 per piece



dinner menu

THREE COURSES



COURSE 1 (SELECT TWO)

GREEK MARKET

mixed greens, citrus vinaigrette, feta, onion, tomato, olives, cucumber

CAESAR

romaine, parmesan, red peppers, croutons, creamy caesar dressing

KALE

curried cashews, fennel, red onion, manchego cheese, apricot vinaigrette

SPINACH

cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese

CHEF'S SOUP OF THE DAY

a fun daily selection using seasonal ingredients

YA YA'S HOUSE SOUP

pulled chicken, tomato broth, roasted vegetables, orzo

COURSE 3 (SELECT TWO)

MILK CHOCOLATE KAHLUA BREAD PUDDING

hot baked brioche bread pudding, caramel glaze, vanilla ice cream

PHYLLO-WRAPPED BROWNIE

chocolate ganache, raspberry coulis, crème anglaise, vanilla ice cream

SEASONAL SORBET

selection of a classic frozen favorite

VANILLA CRÈME BRULEE

seasonal fresh fruit, brown butter tuile

COURSE 2 (SELECT THREE)

DIVER SEA SCALLOPS creamy wild mushroom risotto, frisee, pickled shallot, pomegranate ... 52†*

YA YA'S BISTRO STEAK pomme frites, sauce vert watercress salad, veal demi ... 44†

TROUT AMANDINE Rocky Mountain trout, haricots verts, almonds, garlic couscous, brown butter ... 38

ROASTED ORGANIC CHICKEN crispy potatoes, roasted garlic, chilies, caper berries ... 39

PORK CHOP warm german potato salad, crispy brussels, honey butter, apple bourbon demi ... 47†

SHORT RIB curried squash puree, marble potato, charred carrot, broccolini, demi-glace, pepitas ... 49

SCOTTISH SALMON sauce romesco, bacon brussel sprout hash, marcona almonds...48†

FILET MIGNON beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts...53*†

SHRIMP ANGEL HAIR POMODORO sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil...41

SHORT RIB STROGANOFF house-made pasta, smoked onion, bleu cheese, mushroom cream ... 39

BOLOGNESE tomato, beef, lamb, bacon, herbs, smoked gouda, mozzarella, gemelli pasta ...33

BAKED LASAGNA Italian sausage, beef, fresh pasta, marinara, mozzarella, fresh ricotta, pine nuts...35

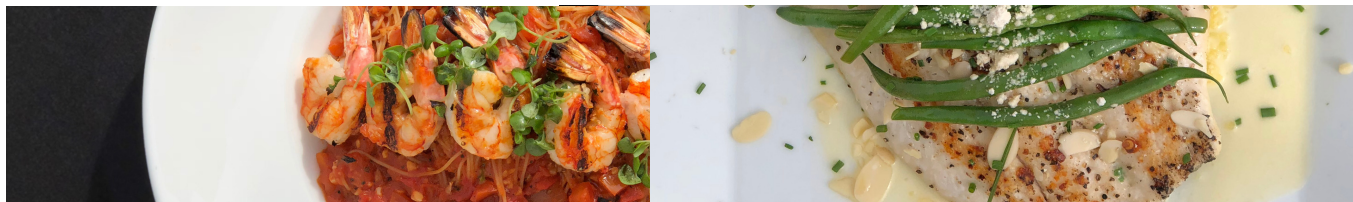
SURF & TURF beef tenderloin, cold water lobster tail chianti-gorgonzola sauce, potato puree, haricots verts...65*†

*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server

†These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

dinner menu

TWO COURSES



COURSE 1 (SELECT TWO)

GREEK MARKET

mixed greens, citrus vinaigrette, feta, onion, tomato, olives, cucumber

CAESAR

romaine, parmesan, red peppers, croutons, creamy caesar dressing

KALE

curried cashews, fennel, red onion, manchego cheese, apricot vinaigrette

SPINACH

cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese

CHEF'S SOUP OF THE DAY

a fun daily selection using seasonal ingredients

YA YA'S HOUSE SOUP

pulled chicken, tomato broth, roasted vegetables, orzo

COURSE 2 (SELECT THREE)

DIVER SEA SCALLOPS creamy wild mushroom risotto, frisee, pickled shallot, pomegranate ... 43†*

YA YA'S BISTRO STEAK pomme frites, sauce vert, watercress salad, veal demi ... 35†

TROUT AMANDINE Rocky Mountain trout, haricots verts, almonds, garlic couscous, brown butter ...29

ROASTED ORGANIC CHICKEN crispy potatoes, roasted garlic, chilies, caper berries ... 30

PORK CHOP warm german potato salad, crispy brussels, honey butter, apple bourbon demi ...38†

SHORT RIB curried squash puree, marble potato, charred carrot, broccolini, demi-glace, pepitas ... 41

SCOTTISH SALMON sauce romesco, bacon brussel sprout hash, marcona almonds ... 39†

FILET MIGNON beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ... 44*†

SHRIMP ANGEL HAIR POMODORO sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 32

SHORT RIB STROGANOFF house-made pasta, smoked onion, bleu cheese, & mushroom cream ... 31

BOLOGNESE tomato, beef, lamb, bacon, herbs, smoked gouda, mozzarella, gemelli pasta ...25

BAKED LASAGNA Italian sausage, beef, fresh pasta, marinara, mozzarella, fresh ricotta, pine nuts ... 26

SURF & TURF beef tenderloin, cold water lobster tail chianti-gorgonzola sauce, potato puree, haricots verts ... 56*†

*Indicates gluten free dishes, other items may be modified to be gluten free, please ask your server

†These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

lunch menu THREE COURSES



COURSE 1 (SELECT TWO)

GREEK MARKET

mixed greens, citrus vinaigrette, feta, onion, tomato, olives, cucumber

CAESAR

romaine, parmesan, red peppers, croutons, creamy caesar dressing

KALE

curried cashews, fennel, red onion, manchego cheese, apricot vinaigrette

SPINACH

cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese

CHEF'S SOUP OF THE DAY

a fun daily selection using seasonal ingredients

YA YA'S HOUSE SOUP

pulled chicken, tomato broth, roasted vegetables, orzo

COURSE 3 (SELECT TWO)

MILK CHOCOLATE KAHLUA BREAD PUDDING

hot baked brioche bread pudding, caramel glaze, vanilla ice cream

PHYLLO-WRAPPED BROWNIE

chocolate ganache, raspberry coulis, crème anglaise, vanilla ice cream

SEASONAL SORBET

selection of a classic frozen favorite

VANILLA CRÈME BRULEE

seasonal fresh fruit, brown butter tuile

COURSE 2 (SELECT THREE)

ROASTED BEET Rebel Farms arugula, oranges, goat cheese, roasted almonds, citrus vinaigrette... 25

GRILLED SALMON crispy potatoes, spiced walnuts, gorgonzola feta, bacon, cranberry vinaigrette... 33

FILET OF BEEF quinoa, almonds, onion, cucumber, tomato, red wine herb vinaigrette, parsley ... 33

BILL'S CHICKEN crispy chicken, egg, tomato, artichoke, cheese blend, honey mustard, balsamic vin... 28

ROASTED ORGANIC CHICKEN crispy potatoes, roasted garlic, chilies, caper berries ... 32

DUCK CONFIT chorizo cure, Anson Mills charred tomato polenta, tomatillo mostarda, swiss chard...31

TROUT AMANDINE Rocky Mountain trout, haricots verts, almonds, garlic couscous, brown butter ...33

FILET MIGNON beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ...32

ANGEL HAIR PASTA sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 28

BAKED LASAGNA Italian sausage, fresh pasta, beef marinara, mozzarella, fresh ricotta, pine nuts ... 29

ROASTED TENDERLOIN TIPS mushrooms, crispy onions, mozzarella, horseradish cream ...33

AHI TUNA SALAD SANDWICH Ahi tuna, harrisa aioli, celery, pickled shallot, carrot, focaccia...32

CAULIFLOWER "CHORIZO" WRAP Fresno chili peach jam, arugula, pickled shallot, avocado ...27

SMOKED TURKEY DIP baguette, arugula, caramelized onions, provolone, garlic aioli, au jus ...29

REUBEN corned beef, marble rye bread, sauerkraut, swiss cheese, Ya Ya's thousand island ...29

BACON BURGER gouda cheese, shaved red onion, tomato, lettuce, tomatillo mostarda ...31

SUMMIT CREEK LAMB BURGER Colorado lamb, sriracha, tzatziki, feta cheese, lettuce, tomato ...31

*our seasonal starch and seasonal veggie will be served as sides with entrees

lunch menu TWO COURSES



COURSE 1 (SELECT TWO)

GREEK MARKET

mixed greens, citrus vinaigrette, feta, onion, tomato, olives, cucumber

CAESAR

romaine, parmesan, red peppers, croutons, creamy caesar dressing

KALE

curried cashews, fennel, red onion, manchego cheese, apricot vinaigrette

SPINACH

cranberry-sage vinaigrette, spiced walnuts, cranberries, blue cheese

CHEF'S SOUP OF THE DAY

a fun daily selection using seasonal ingredients

YA YA'S HOUSE SOUP

pulled chicken, tomato broth, roasted vegetables, orzo



COURSE 2 (SELECT THREE)

ROASTED BEET Rebel Farms arugula, oranges, goat cheese, roasted almonds, citrus vinaigrette... 17

GRILLED SALMON crispy potatoes, spiced walnuts, gorgonzola, feta, bacon, cranberry vinaigrette... 25

FILET OF BEEF quinoa, almonds, onion, cucumber, tomato, red wine herb vinaigrette, parsley ... 25

BILL'S CHICKEN crispy chicken, egg, tomato, artichoke, cheese blend, honey mustard, balsamic vin... 21

ROASTED ORGANIC CHICKEN crispy potatoes, roasted garlic, chilies, caper berries ... 24

DUCK CONFIT chorizo cure, Anson Mills charred tomato polenta, tomatillo mostarda, swiss chard ...23

TROUT AMANDINE Rocky Mountain trout, haricots verts, almonds, garlic couscous, brown butter ...25

FILET MIGNON beef tenderloin, chianti-gorgonzola sauce, potato puree, haricots verts ...32

ANGEL HAIR PASTA sautéed Roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 21

BAKED LASAGNA Italian sausage, fresh pasta, beef marinara, mozzarella, fresh ricotta, pine nuts ... 22

ROASTED TENDERLOIN TIPS mushrooms, crispy onions, mozzarella, horseradish cream ...25

AHI TUNA SALAD SANDWICH Ahi tuna, harrisa aioli, celery, pickled shallot, carrot, focaccia...24

CAULIFLOWER "CHORIZO" WRAP Fresno chili peach jam, arugula, pickled shallot, avocado o...21

SMOKED TURKEY DIP baguette, arugula, caramelized onions, provolone, garlic aioli, au jus ...21

REUBEN corned beef, marble rye bread, sauerkraut, swiss cheese, YaYa's thousand island ...21

BACON BURGER gouda cheese, shaved red onion, tomato, lettuce, tomatillo mostarda ...23

SUMMIT CREEK LAMB BURGER Colorado lamb, sriracha tzatziki, feta cheese, lettuce, tomato ...23

*our seasonal starch and seasonal veggie will be served as sides with entrees

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.

Signature Cocktails are available for Private Events.

Private Room Information

PDR

A smaller room with seating for up to 16 guests. There is no minimum purchase for this room but we do require a min gratuity.

Banquet Areas

Please see map of restaurant on second page to select the correct space for your group.

We are happy to guide you through these options and give you a tour.

For Private Events at YaYa's Contact:

Jared Wall
jwall@eatpbj.com

Erin Calahan
erin@yayasdenver.com

For Offsite Catering Events

Janey Hawley
720-724-5000
jhawley@eatpbj.com



catering options

FALL

DENVER

2018

platter menu

PRICED BY THE DOZEN - 24 HOURS
NOTICE FOR DELIVERY

- Truffled mushroom potato cups with goat cheese* ... 28
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 ... 27
Mozzarella, basil wrapped tomato on a skewer with balsamic glaze* ... 27
Shrimp cocktail with traditional cocktail sauce* ... 32
Grilled chicken skewer with garam yogurt sauce* ... 12
Deviled egg topped with crispy prosciutto ... 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 romesco ... 32
Bacon wrapped dates stuffed with blue cheese* ... 32
Mini grilled cheese sandwich and tomato soup shooters ... 26
Seasonal meatball ... MP
Beef Rumaki, bacon wrapped beef tenderloin, gouda, pineapple jalapeno glaze ... 38
Tuscan chicken salad on crostini ... 28
Prawn skewers with Harissa aioli ... 24

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 ... 8 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, ranch dressing ... 2.50 per person

Hummus and Pita olives, chili oil & feta cheese ... 2 per person

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

Fruit Tray seasonal fruit items ... 4 per person

pizza & pizzettas

(INGREDIENTS CHANGE SEASONALLY)

PIZZA ~ 8 pieces of pizza

Pepperoni - with crimini mushrooms, roasted garlic cloves and marinara - \$14

Margherita - with mozzarella, fontina, provolone & goat cheese blend, tomato, balsamic onions and basil - \$14

Capicola - ricotta red sauce, kalamata olives, pepperoncini, red onion, pepperoni and capicola - \$16

PIZZETTA ~ 6 pieces per

Brushetta - basil pesto, roma tomatoes, fresh mozzarella, balsamic reduction - \$9

Duck - plum sauce, goat cheese, roasted fennel, arugula, pears - \$14

Chicken Marsala - 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

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 and iced tea
10 person minimum order - 24 hours notice for delivery

YaYa's Roasted Chicken crispy Yukon gold potatoes, roasted garlic, chilies, caper berries, kalamata olives and pan jus ... 19

Atlantic Salmon peas, shallots, spinach, haricot verts, garlic quinoa, citrus buerre blanc ... 23

Penne Pasta chicken, sweet peas, caramelized onion, gorgonzola cream cream ... 16

Baked Lasagna italian sausage, fresh pasta, beef marinara, ricotta, and italian cheeses ... 17

Vegetable Pasta penne pasta, basil pesto, spinach, tomatoes, squash, onion ... 13

Add chicken \$3 per person | Add shrimp \$5 per person

sandwich platters

\$16 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, Cauliflower Chorizo Wrap, Tenderloin Tips

Salad choices: Quinoa, Spinach, Greek or Caesar



salad platters

10 PERSON MINIMUM ORDER - 24 HOURS NOTICE
REQUIRED FOR DELIVERY - \$16 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, artichokes with honey mustard, balsamic vinaigrette

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

Greek Salad mixed greens, citrus vinaigrette, feta, onion, olives, tomato, cucumber, grilled chicken

Caesar Salad romaine, parmesan, red peppers, croutons, caesar dressing, grilled chicken

Vegetable Pasta penne pasta, basil pesto, spinach, tomatoes, squash, onion

Add chicken \$3 per person | Add shrimp \$5 per person

box lunch menu

\$15 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

Cauliflower Chorizo Wrap fresno chili peach jam, arugula, pickled shallot, avocado

Smoked Turkey Dip baguette, arugula, caramelized onions, provolone, garlic aioli, au jus

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, artichokes with honey mustard, balsamic vinaigrette

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

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

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

Janey Hawley

DIRECTOR OF CATERING

JHAWLEY@EATPBJ.COM | 720-724-5000

Yayas

EUROBISTRO

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eat to live. live to eat

