



Yummy Creations

CORPORATE MENU

BREAKFAST

Continental Platter

Assorted pastries, muffins and bagels

\$55 (serves 8-10) | \$95 (serves 15-20)

Lox & Bagel Platter

Whipped cream cheese, tomatoes, red onion, capers - \$210 (serves 10-15)

Seasonal Fruit Platter - \$70 (serves 8-10) | \$90 (serves 12-15)

Pancake Tray - \$35 (serves 8-10)

French Toast Tray - \$35 (serves 8-10)

Vegetable Frittata Tray - \$80 (serves 8-10)

Frittata Lorraine Tray - \$85 (serves 8-10)

Breakfast Sausage Tray - \$40 (serves 10-12)

Maple-Glazed Bacon Tray - \$50 (serves 10-12, 20 strips)

Breakfast Burritos

\$15 each

Signature

Applewood smoked bacon, sausage, scrambled eggs, potatoes and cheese

Lite

Turkey sausage, egg whites and cheese

Traditional

Applewood smoked bacon, scrambled eggs and cheddar cheese

Vegan

Soyrizo, JUST scrambled eggs, bell pepper and potatoes

CORPORATE MENU

COLD LUNCH BUFFET

\$25 PER PERSON

MENU

- 2 Gourmet Sandwich Selections
- 2 Gourmet Wrap Selections
- 1 Green Salad Selection
- Seasonal Veggie Pasta
- Gourmet Bags of Chips
- Homemade Chocolate Chip Cookies
- Rocky Road Brownies

HOT LUNCH BUFFET

\$29 PER PERSON

MENU

- 2 Entree Selections
- 3 Homemade Side Selections
- Mixed Green Salad
- Homemade Chocolate Chip Cookies
- Rocky Road Brownies

Delivered cold buffet will include, platters, serving utensils, plates, napkins and cutlery.

INDIVIDUALLY BOXED MEALS

ONE DOZEN MINIMUM

COLD MEAL

\$22 each

Choice of sandwich or wrap + potato chips + cookie

Upgrade potato chips to broccoli salad or pasta salad - \$2.50

- Roasted turkey
- Ham
- Albacore tuna
- Roast beef
- Vegan

HOT MEAL

Starting at \$28 each

Add side salad - \$5

- Cilantro Lime Chicken, Arroz Verde, Honey Chipotle Carrots
- Teriyaki Chicken, Steamed Rice, Mixed Veggies
- Barbecue Chicken, Mac&Cheese, Roasted Veggies
- Vegan Bolognese, Penne Pasta, Roasted vegetables
- Stuffed Portobello, Mashed Potatoes, Roasted Vegetables
- Grilled Salmon, Herb Orzo, Braised Kale
- Grilled Flank Steak, Cous Cous, Grilled Asparagus

Yummy Creations

PRIVATE CHEF & CATERING SERVICES

@YummyCreationsLA

POLICIES

Delivery begins at \$25 for a 30 minute delivery window between 9AM-5PM with a \$400 food minimum, depending on location.

Disclaimer: Food suggested to be eaten immediately upon arrival or reheated.

Disposable chafing dishes with sternos are available for \$32 each
Credit cards are subject to 5% processing fee

Payments are non-refundable after food has been purchased.
Any refunds on cancellations due to extenuating circumstances will be considered on an individual basis and will be made solely at the discretion of Tasha Dorsey owner of Yummy Creations.

Email info@YummyCreations.net to place your order

THANK YOU FOR SUPPORTING
MY SMALL BUSINESS!

- Chef Tasha