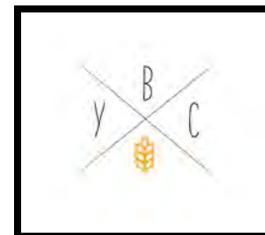


YBC BANQUETS

OFF-SITE PLATTERS
PRICED PER PERSON



SALADS

ANCIENT GRAIN SALAD \$5

ancient grain freekah, preserved lemon, green peas, fresh herbs, pickled fresno chilies, shallot, olive oil

SESAME NOODLE SALAD \$5

soba noodles, asian alaw, roasted mushrooms, toasted sesame seeds, peanuts, pickled jalapeno, sesame ginger dressing

GF ANTIPASTI \$5.5

gluten free fusili pasta, prosciutto, pickled red onion, olives, basil, pecorino cheese, garlic oil, pickled vinegar

GARDEN SALAD \$4

organic arcadian mixed greens, cucumber, cherry tomato, pickled shallot, toasted pepitas, cilantro ranch

FRUIT SALAD \$4.5

assortment of fresh fruits, fresh mint and basil

SANDOS

PBLT \$6

slow braised Falls Brand pork belly, lettuce, tomato, tomato, garlic mayo, on whole grain bread (substitute avocado for a vegetarian option!)

CHICKEN PESTO \$6

grilled organic chicken thigh, housemade pesto, mayonnaise, on toasted sourdough

TUSCAN CHICKEN \$6

grilled organic chicken thigh, pickled shallot, oven dried tomato, kale, kalamata olive tapenade, sriracha crema

SMOKED BRISKET \$7

smoked braised brisket, horseradish crème, caramelized onions, dill pickles on hoagie roll

ITALIAN VEGGIE \$5

Roasted Red Bell Pepper, Mozzarella, Green Olive Pesto, Saba, Arugula, Hoagie Roll

WRAPS

MOROCCAN LAMB \$7

housemade lamb sausage, herbed freekah, cucumber, roasted tomatoes, feta cheese, harissa yogurt in a whole wheat tortilla

AZTEC SHRIMP \$6

grilled shrimp, brown rice, black beans, sweet potato, jicama, radish, avocado, cilantro, housemade chimichurri

SUNSHINE WRAP \$6

Our most popular super bowl in a wrap! brown rice, grilled chicken thigh, tomato, cucumber, pickled red onion, soft boiled egg, avocado, cilantro ranch, whole wheat tortilla

"CHIPS" N DIPS

HUMMUS TRAY \$5

Chickpea or black bean hummus, grilled and pickled vegetables, housemade pita bread

HOUSEMADE RICOTTA \$5

lemon whipped ricotta, assortment of raw and pickled vegetables, housemade potato chips

SMOKED TROUT \$6

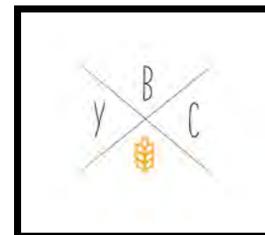
locally sourced Riverance Farms smoked trout mousse, crispy trout skin crackers, grilled crostini, whole grain crackers

VEGGIES & RANCH \$4

assortment of raw and grilled veggies, with our famous housemade cilantro ranch

YBC BANQUETS

OFF-SITE PLATTERS
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SIDES

ASPARAGUS \$5

roasted asparagus, preserved lemon, fennel crumbs, whole grain mustard vinaigrette, crème fraiche

BROCCOLINI \$5

grilled broccolini, lemon zest, chili flakes, chopped peanuts, sesame ginger sauce

CAULIFLOWER \$4.5

Smoked and roasted cauliflower, peperonata, mint, hazelnuts

POTATO SALAD \$4

with housemade pancetta, whole grain mustard

MAC N CHEESE \$4

whole grain elbows with our housemade cheese sauce topped with toasted breadcrumbs
*Gluten Free pasta available!

SWEETS

CHOCOLATE CHIP COOKIES \$2.5

our house favorite

TRAIL MIX COOKIES \$3.5

gluten free, vegan, sweetened only with maple syrup

FRESHLY BAKED SCONES \$3

assortment of our top selling flavors

CHOCOLATE CAKE \$5

smoked chocolate devils food cake, ganache, sweet vanilla labneh

MINI TARTS \$4

vanilla custard ginger tart with raspberry chia jam

ORDER INFO:

PLEASE CALL
(208) 731-9837
TO PLACE YOUR ORDER

ORDERS FOR CURBSIDE
PICKUP OR DELIVERY CAN
BE PLACED 9AM-1PM

ORDERS CAN BE PICKED UP
OR DELIVERED UNTIL
4:00PM

FREE DELIVERIES TO OUR
DOWNTOWN NEIGHBORS
WITHIN .5 MILE RADIUS

\$5 DELIVERY CHARGE WILL
APPLY TO ALL OTHER
DELIVERIES WITHIN 5 MILE
RADIUS

PAYMENTS FOR PLATTERS
MUST BE PROCESSED PRIOR
TO PICKUP OR DELIVERY