

Yayas
EUROBISTRO

Banquet Menu

Yaya's

EUROBISTRO

****WE ARE AT A NEW LOCATION ****

7021 W. 135th St. Overland Park, KS 66223
Phone (913) 345-1111 Fax (913) 345-9920
www.yayaskc.com

Welcome to Ya Ya's Euro Bistro in Overland Park, Kansas. We have been serving guests for over 20 years and have relocated to a new building on the southeast corner of 135th & Metcalf Ave.

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 Ya Ya'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.

Ya Ya's has 4 private dining rooms at the new location, full service catering or delivery & set up.

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

Stacey Cowan
scowan@eatpbj.com

Private Room Information

PDR

Seats up to 12

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 in to 3 separate rooms with dividing walls.

Banquet 1

Seating for 18-20

Banquet 2

Seating for 20-25

Banquet 3

Seating for 14

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.

Hors d'oeuvres

priced by the dozen with a two dozen minimum order

- Truffled mushroom potato cups with goat cheese
\$24
- Smoked salmon on crostini with lemon crème fraîche and dill
\$30
- Petite crab cakes with lemon - herb aioli
\$36
- 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
- Beef carpaccio on crostini with goat cheese, truffle oil & arugula
\$30
- 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
\$28
- Deviled egg topped with caviar
\$24
- Spicy gazpacho shooter
\$15
- B.L.T crostini with apple wood smoked bacon, red wine vinaigrette and lemon aioli
\$24
- Smoked trout spinach crepe roulade with haricot verts & beet caviar
\$36
- Sliced duck breast, spiced jam and shaved manchego on toast round
\$36
- Bacon wrapped scallop with truffle honey
\$48
- Bacon wrapped shrimp with sweet chile sauce
\$32
- Bacon wrapped dates with spiced walnut
\$32
- Crudite cup with celery, bell peppers & carrots in ranch dressing
\$18
- Mini grilled cheese sandwich
\$24
- Beef & pork meatball
\$28
- Potato cups with bacon, cheddar and crème fraîche
\$24
- Arancini with risotto & mozzarella
\$24
- Peppered beef crudo on herb pumpernickel with horseradish crème
\$36

Prices are per dozen ~ minimum order 2 dozen.

Stationed Appetizers

Imported & Domestic Cheese Platter
assorted crackers, olive tapenade and grapes on the vine
\$5.00 per person

Marinated & Grilled Vegetable Platter served with baba ganoush
\$3.00 per person

Vegetable Crudite
Assorted raw vegetables with dill yogurt dipping sauce and ranch dressing
\$3.00 per person

Spinach & Artichoke Dip with pita
\$3.50 per person

Hummus and Pita with olives, chili oil & feta cheese
\$2.00 per person

Polenta
house-made duck confit, crimini mushrooms & balsamic jus
\$10 per order (each order feeds 2-3 people)

Mussels Vandouvan
Roasted garlic, pearl onions, curry cream, cilantro & Fresno chile
\$12 per order (each order feeds 2-3 people)

Fried Calamari with agrodolce
\$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)

Recommend ordering 5-6 different appetizers for a group of 15+

Pizza & Pizzettas

(ingredients change seasonally)

baked in our oak-fired brick oven ~ priced each
8 pieces per 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

Fennel sausage pizza with house-made fennel sausage, fresh ricotta, red onion & scallions 14

Black & Bleu pizza with blacked beef tenderloin, gorgonzola, oven-dried tomato & spinach 15

6 pieces per pizzetta

Bruschetta pizzetta with basil pesto, roma tomatoes, fresh mozzarella, balsamic reduction 7

Artichoke puree, fresh goat cheese, kale, caramelized onions, pine nuts 8

Fig & Prosciutto with apple cider fig jam, shaved prosciutto, triple cream brie, arugula 9

Chicken marsala flatbread with caramelized onions, mushrooms and thyme 9

Gluten free pizza available.....add \$4

Order a variety of pizzas or flatbreads and add a side salad for \$5 per person

Greek, Caesar or Spinach

Please select from one of the following pre-designed menu packages
or chef can help design a menu to fit your needs.

Lunch Packages

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

Lunch packages include entrée, dessert and an iced tea, soda or coffee and bread service
Price per person does not include tax or 20% service charge

Salad Package - \$20 per person

(choose 3 salads for your menu)

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 Salad
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

Kale with Salmon
grilled salmon, spiced crispy chick peas, pickled golden raisins, red onion, curried vinaigrette

Dessert
Vanilla Ice cream parfait

Add soup \$4.00 per person

Lunch package 1 - \$19 per person

(choose 3 for your menu)

Grilled Chicken Sandwich

thick slab bacon, cheddar, avocado aioli on ciabatta bun served with fries or 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

Garden Pita

baba-ganoush, mushrooms, red peppers, artichoke hearts, cheese, squash & oven-dried tomatoes on pita bread served with fries or a greek salad

Shaved Turkey Sandwich

provolone, bacon, avocado and bleu cheese aioli served with fries or a greek salad

Smoked Ham & Brie

Shaved smoked ham, triple cream brie, roasted grapes on ciabatta served with fries or greek salad

Tenderloin Tips Sandwich

mushrooms, crispy onions, roasted tomatoes, mozzarella, horseradish cream served with a greek salad or fries

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

Dessert

Vanilla ice cream parfait

Lunch package 2 - \$25 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3 entrees)
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

Trout Amandine
Troutdale farms trout, preserved lemon, beurre noisette, cauliflower puree,
haricots verts and toasted almonds

Dessert
Vanilla ice cream with berries

Lunch package 3 - \$32 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3 entrees)
Beef Tenderloin
grilled 6 oz filet, chianti-gorgonzola sauce, potato puree & seasonal vegetables

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

Fresh Atlantic Salmon
English peas, leeks, kale, wild rice and citrus beurre blanc

Dessert
Vanilla ice cream parfait

Banquet Dinner Packages

Dinner packages include an iced tea, soda or coffee and bread service

Dinner package 1 - \$39 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 2 entrees)
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 & egg

Flat Iron steak
grilled steak, pommes frites, red wine rosemary demi glace

Atlantic Salmon
English peas, leeks, kale, wild rice & citrus beurre blanc

Desserts (choose 1 for menu)
Phyllo brownie with vanilla ice cream

Seasonal chef desserts options are available.

Dinner package 2 - \$45 per person

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 3)
Beef Tenderloin
grilled 8 oz. filet, chianti-gorgonzola sauce, potato puree & haricots verts

Campo Lindo Farms Roasted Chicken
crispy potatoes, grilled red onions, roasted garlic, red chilies & caper berries

Fresh Atlantic Salmon
yukon bacon fries, peas, snow peas, leeks, kale and citrus beurre blanc

Braised Beef Short Rib
Bacon roasted Brussels sprout hearts, bubble & squeak tater tot & parsnip

Troutdale Farms Trout Amondine
preserved lemon, beurre noisette, cauliflower puree, haricot verts & toasted almonds

Sea Scallops
Saffron orzo, vegetables, crab, lemon butter, orange gastrique

Dessert (choose 1)
Phyllo brownie with vanilla ice cream

Seasonal chef desserts options are available.

Dinner package 3 - \$65 per person

Includes two hors d'oeuvre options

First (choose 2 salads)
Greek, Caesar or Spinach

Second (choose 4)
Scallops
seared sea scallops, saffron orzo with vegetables, crab, lemon butter and orange gastrique

Beef Tenderloin
grilled 8 oz. filet, chianti-gorgonzola sauce, potato puree & haricots verts

Fresh Atlantic Salmon
English peas, leeks, kale, wild rice & 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

Seasonal chef desserts options are available.

Menu items are subject to change due to seasonal availability
Customized buffet options available

Bar
Ya Ya'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.

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