

EVENT MENUS



The Burning Tree

Since opening YOLO in 2008, we have adhered to the simple mantra that our name implies: "You Only Live Once." It has always been important to us for YOLO to be an integral part of downtown Fort Lauderdale and the community at large. As Las Olas has evolved, we felt it important that YOLO evolve with it. It is said that a Burning Tree in a dream symbolizes one's transformation and evolution. An individual or institution may only live once, but change should be embraced during that lifetime. Thank you for joining us as we change and continue to evolve....as we strive to become the best version of ourselves. #YOLO.

For questions & information please contact us at events@yolorestaurant.com or call our corporate office at 954.525.9001

#PARTYATYOLO • www.yolorestaurant.com
333 East Las Olas Blvd • Fort Lauderdale, FL 33301

YOLO
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YOLO

THE CASUAL LUNCH

\$40 per person

STARTERS (CHOOSE 2 • Served Family Style) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

FRIED BABY ARTICHOKES

Sundried Tomato Cream, Saffron Aioli

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

MAINS (CHOOSE 3 • Individually Plated) _____

MAITRE D' GREENS SALAD WITH CHICKEN

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

ITALIAN CHOPPED SALAD WITH CHICKEN

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Balsamic Glaze

ARTISANAL MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

ARTISANAL SPICY SALUMI FLATBREAD

Tomato, Smoked Gouda, Charred Onion, Calabrian Honey Gastrique

ANGEL HAIR RUSTICO PASTA

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

OLY

THE BUSINESS LUNCH

\$48 per person

STARTERS (CHOOSE 3 • Served Family Style) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

FRIED BABY ARTICHOKES

Sundried Tomato Cream, Saffron Aioli

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

TUNA SASHIMI*

Aji Amarillo, Corn Relish, Ponzu

SMOKED MEATBALLS

YOLO BBQ Sauce

GROWN (CHOOSE 1 • Individually Plated) _____

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

MAINS (CHOOSE 3 • Individually Plated) _____

ARTISANAL MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

ARTISANAL SPICY SALUMI FLATBREAD

Tomato, Smoked Gouda, Charred Onion, Calabrian Honey Gastrique

ANGEL HAIR RUSTICO PASTA

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus

FILET 6oz

YOLO Steak Sauce

DESSERTS (CHOOSE 1 • Served Family Style) _____

DOUGHNUT HOLES • PETITE FOURS • CHOCOLATE CAKE

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

LOOKY

DINNER THE YOLO EXPERIENCE

\$60 per person • Served Family Style

STARTERS (CHOOSE 3) _____

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

FRIED BABY ARTICHOKES

Sundried Tomato Cream, Saffron Aioli

SMOKED MEATBALLS

YOLO BBQ Sauce

ARTISANAL MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

SECOND COURSE (CHOOSE 1) _____

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

ITALIAN CHOPPED SALAD

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Balsamic Glaze

ENTRÉES (CHOOSE 3) _____

ANGEL HAIR RUSTICO PASTA

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus

GARGANELLI ALLA VODKA

Vodka Sauce, Crispy Shallots, Pancetta, Chive

OAK GRILLED PORK TENDERLOIN

Celery Root Puree, Garlicky Greens, Ham Reduction

NY STRIP

YOLO Steak Sauce

SIDE NOTES (CHOOSE 2) _____

FRIES

TRUFFLE FRIES

HEIRLOOM TOMATOES

MASH POTATOES

GRILLED ASPARAGUS

DESSERTS (CHOOSE 1) _____

DOUGHNUT HOLES • PETITE FOURS • CHOCOLATE CAKE



DINNER THE GOURMAND EXPERIENCE

\$70 per person • Served Family Style

STARTERS (CHOOSE 3)

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

SMOKED MEATBALLS

YOLO BBQ Sauce

SPICY SALMON TARTARE TACOS*

Avocado, Bourbon Shoyu, Sweet Soy, Nibs, Wonton Shell

ARTISANAL MARGHERITA FLATBREAD

Mozzarella, Tomato, Basil

FRIED BABY ARTICHOKES

Sundried Tomato Cream, Saffron Aioli

GROWN (CHOOSE 2)

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Crouton

ITALIAN CHOPPED SALAD

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Balsamic Syrup

ENTRÉES (CHOOSE 3)

ANGEL HAIR RUSTICO PASTA

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto,
Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Gigande Bean & Escarole Ragout,
Yuzu Oreganata, Natural Jus

GARGANELLI ALLA VODKA

Vodka Sauce, Crispy Shallots, Pancetta, Chive

OAK GRILLED PORK TENDERLOIN

Celery Root Puree, Garlicky Greens, Ham Reduction

NY STRIP

YOLO Steak Sauce

SIDE NOTES

(CHOOSE 3)

FRIES

TRUFFLE FRIES

HEIRLOOM TOMATOES

GRILLED ASPARAGUS

MASH POTATOES

DESSERTS

(CHOOSE 2)

DOUGHNUT HOLES

PETITE FOURS

CHOCOLATE CAKE

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.



DINNER THE CONNOSEIUR EXPERIENCE

\$80 per person • Served Family Style

STARTERS (CHOOSE 3)

MONKEY BREAD Za'atar, Tomato, Butter, Salt Crystals

SZECHUAN CALAMARI Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

SMOKED MEATBALLS YOLO BBQ Sauce

SPICY SALMON TARTARE TACOS* Avocado, Bourbon Shoyu, Sweet Soy, Nibs, Wonton Shell

FRIED BABY ARTICHOKEs Sundried Tomato Cream, Saffron Aioli

WAGYU STEAK TARTARE* Yuzu Caper Sauce, Crostino Toast, Arugula Aioli

TUNA SASHIMI* Aji Amarillo, Corn Relish, Ponzu

GROWN (CHOOSE 2)

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Crouton

ITALIAN CHOPPED SALAD

Seasonal Vegetables, Mozzarella, Gigande Beans, Lemon Vinaigrette, Balsamic Syrup

AVOCADO SALAD

Fennel, Feta, Dukka, Mache & Watercress, Pickled Mango Vinaigrette

ENTRÉES (CHOOSE 4)

ANGEL HAIR RUSTICO PASTA

Garlic, Tomato, Basil, Olive Oil

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

ROASTED FREEBIRDS FARM CHICKEN

Gigande Bean & Escarole Ragout, Yuzu Oreganata, Natural Jus

GARGANELLI ALLA VODKA

Vodka Sauce, Crispy Shallots, Pancetta, Chive

OAK GRILLED PORK TENDERLOIN

Celery Root Puree, Garlicky Greens, Ham Reduction

NY STRIP

YOLO Steak Sauce

WAGYU CHURRASCO 8oz

Chimichurri

MARKET FIN FISH

Simply Grilled

Add Lobster Hollandaise to any Entrée +\$10 pp

SIDE NOTES

(CHOOSE 4)

FRIES

TRUFFLE FRIES

HEIRLOOM TOMATOES

GRILLED ASPARAGUS

CREAMED CORN

MASH POTATOES

DESSERTS

(CHOOSE 3)

DOUGHNUT HOLES

PETITE FOURS

CHOCOLATE CAKE

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

BRUNCH

\$40 per person • Served Family Style

STARTERS (CHOOSE 3)

Add Option \$5 per person

CROISSANT AU CHOCOLAT

Belgian Chocolate Croissants

MONKEY BREAD

Za'atar, Tomato, Butter, Salt Crystals

SMOKED MEATBALLS

YOLO BBQ Sauce

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli

MAITRE D' GREENS SALAD

Sundried Tomato Crema, Pickled Shallot, White Balsamic Vinaigrette, Croutons

KALE CAESAR

Black Truffle Caesar, Parmesan, Endive, Crispy Malanga

ENTRÉES (CHOOSE 3)

Add Option \$5 per person

SMOKED SALMON "BENEDICT" FLATBREAD*

Boiled Eggs, Hollandaise, Pickled Onion, Avocado, Chive, Caviar

TRADITIONAL FRENCH TOAST

Maple Syrup

ROSE & BERRIES PARFAIT

Honey & Lime Yogurt, Berries, Quinoa Granola, Rose Water

EGGS BENEDICT*

Hollandaise, Prosciutto, English Muffin, Baby Arugula

STEAK & EGGS*

Manhattan-Cut NY Steak, Eggs, Fingerling Hash, Hollandaise

ASIAGO SALMON

Fregola Pearls, Arugula Pesto, Sundried Tomato Cream

SIDE NOTES (CHOOSE 3 • Add Option \$5 per person)

FINGERLING HASH

BACON

GRILLED ASPARAGUS

HEIRLOOM TOMATOES

DESSERTS (CHOOSE 2)

DOUGHNUT HOLES • PETITE FOURS • CHOCOLATE CAKE

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OLYMPIA

HORS D'OEUVRES & PASSED APPETIZERS

PASSED (Minimum 3 items • Minimum purchase 75 of each item)_____

SHRIMP CEVICHE SPOONS

\$3.50ea

BEEF WELLINGTONS

\$4ea

SPICY TUNA TARTARE* & AVOCADO PURÉE SPOONS

\$4ea

CHICKEN SATAY SKEWERS

Spicy Thai Peanut Sauce

\$3.50ea

PIGS IN A BLANKET

Truffle Ketchup

\$2.50ea

MINI BEEF EMPANADA

\$3.50ea

SPANAKOPITA

Cilantro Tahini

\$3.50ea

CARVING STATION (Minimum 25 people)_____

Carving Assistant required \$150

Comes with Assorted Sauces & Dinner Rolls

RIBEYE

30-35 ppl average

\$455

BEEF TENDERLOIN

15-18 ppl average

\$385

LOOK

COLD & HOT DISPLAYS

COLD DISPLAYS (Minimum 25 people)

CHEESE & FRUIT PLATTER

\$5.50pp

ANTIPASTO PLATTER

Prosciutto • Chorizo • Chick Peas
Parmesan Cheese • Marinated Olives
Oak Grilled & Pickled Vegetables
\$6.50pp

SHRIMP COCKTAIL

Lemon • Traditional Cocktail Sauce
\$300 Per 100 Pieces

TRIO OF HOMEMADE DIPS

Hummus • Whipped Feta
Roasted Eggplant-Tomato
Served with Toasted Pita
(No Substitutions)
\$4.50pp
+ ADD VEGETABLES \$2pp

CRUDITÉ PLATTER

Assortment of Raw Vegetables
Homemade Ranch
\$4pp

HOT DISPLAYS

SMOKED MEATBALLS

Sides of Slaw, Pickles Buns & Yolo BBQ Sauce
\$5/meatball

SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame, Miso Aioli
Small \$190 (20-30 guests) • Large \$260 (30-40 Guests)

VEGAN "QUESO" DIP

Impossible "Chorizo", Cashew, Turmeric "Cheese", Tortilla Chips
Small \$150 (20-30 guests) • Large \$300 (40-50 guests)

FUSILLI CARBONARA

Prosciutto, Peas, Parmesan
\$12pp
+ ADD CHICKEN \$4pp

PENNE PRIMAVERA

Olives, Roasted Vegetables, Tomato, Pecorino
\$12pp
+ ADD CHICKEN \$4pp

MARGHERITA FLATBREAD

(8 pc) \$18ea

MUSHROOM FLATBREAD

(8 pc) \$18ea

ASIAGO SALMON

Fregola Pearls in Arugula Pesto
\$20pp

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BAR PACKAGES

All mixers are included in the pricing with the **exception** of Red Bull & Ginger Beer. Packages **exclude** specialty drinks & shots.

HAPPY HOUR*

WELL SPIRITS • DOMESTIC & CRAFT BEERS

HOUSE SELECT WINES

\$23 per person for 2 hours • \$7 per person each additional hour

*Happy Hour Package is only available Monday through Friday from 4pm – 7pm

BEER & WINE

DOMESTIC & CRAFT BEERS • HOUSE SELECT WINES

\$23 per person for 2 hours • \$11 per person each additional hour

BRONZE

WELL SPIRITS • DOMESTIC & CRAFT BEERS

HOUSE SELECT WINES

\$30 per person for 2 hours • \$11 per person each additional hour

SILVER

PREMIUM SPIRITS • DOMESTIC & CRAFT BEERS

HOUSE SELECT WINES

\$33 per person for 2 hours • \$13 per person each additional hour

GOLD

PLATINUM SPIRITS • DOMESTIC & CRAFT BEERS

HOUSE SELECT WINES

\$36 per person for 2 hours • \$15 per person each additional hour

BAR ON CONSUMPTION

All beverages will be added to the master bill presented to the host.

All mixers are included in above pricing with the **exception** of Red Bull & Ginger Beer.

Packages **exclude** specialty drinks & shots.

