



BOX CATERING

SELECTIONS - BOX CATERING

WRAPS OR SANDWICHES

MEDIUM (12 PIECES*) \$80

LARGE (20 PIECES*) \$130

FRIED FALAFEL, MIXED PICKLES, HUMMUS, FETA AND TABOULI

ROASTED EGGPLANT, CAPSICUM, OLIVES, MIXED LEAF AND PESTO HUMMUS

SMOKED SALMON, ROCKET, DILL, CAPER AND LABNEH

PASTRAMI, SWISS CHEESE, SAUERKRAUT, PICKLES AND RUSSIAN SAUCE

PESTO CHICKEN, AVOCADO, SWISS CHEESE, ALFALFA, CUCUMBER AND DILL MAYO

PROSCIUTTO, BUFFALO CHEESE, TOMATO, PECORINO, DILL OIL AND MAYO

CHICKEN SCHNITZEL, ROMESCO, BUFFALO CHEESE, ROCKET AND TOMATO

MORTEDELLA, STRACCIATELLA, PESTO, ROCKET, TOMATO AND HONEY PISTACHIO

SALAMI, HAM, MORTEDELLA, TOMATO, LETTUCE, ONION, SWISS CHEESE, BALSAMIC, MAYO

CHICKEN, COS LETTUCE, RANCH, PINE NUT CRUMB, PECORNO, BOILED EGG

BRUSCHETTA (ON TOASTED BAGUETTE)

MEDIUM (12-14 PIECES*) \$70

LARGE (16-18 PIECES*) \$90

SMASHED AVO, POMEGRANATE, FETA, DUKKAH (VG OPTION)

ITALIAN TOMATO, SPANISH ONION, BASIL, BALSAMIC GLAZE (VG OPTION)

BUFFALO MOZZARELLA, TOMATO, BASIL AND DILL OIL

SMOKED SALMON, DILL, LABNEH

WHIPPED RICOTTA, STRAWBERRY, PEACH, HONEY, ALMOND

HOT CANAPES

WILD MUSHROOM ARANCINI - CRUMBED MIXED MUSHROOMS WITH MOZZARELLA CHEESE SMALL (10-12 PIECES) \$42 MEDIUM (26-28 PIECES) \$98

BEETROOT QUINOA FALAFEL (VG) - FRIED FALAFEL BITES WITH BEETROOT, FETA AND QUINOA SMALL (12-14 PIECES) \$49 MEDIUM (28-30 PIECES) \$105

HONEY HALLOUMI FRIES - FRIED HALLOUMI WITH HONEY, LEMON DRESSING AND POMEGRANATE SMALL (12-14 PIECES) \$56 MEDIUM (28-30 PIECES) \$120

SPANAKOPITA - FLAKY PASTRY PIE WITH SPINACH AND FETA SMALL (12-14 PIECES) \$42 MEDIUM (28-30 PIECES) \$90

LAMB CIGARS - MOROCCAN STYLE LAMB CIGARS WITH FETA AND SPICES SMALL (12-14 PIECES) \$56 MEDIUM (28-30 PIECES) \$120

EMPANADA - SPICED BEEF MINCE IN A SHORTCUT PASTRY SMALL (12-14 PIECES) \$42 MEDIUM (26-28 PIECES) \$90

PRAWN CUTLET- CRISPY PANKO CRUMBED PRAWN SMALL (12-14 PIECES) \$63 MEDIUM (28-30 PIECES) \$135

SPANISH CROQUETTES - CRUMBED TWO CHEESE CROQUETTES WITH BACON SMALL (12-14 PIECES) \$42 MEDIUM (28-30 PIECES) \$90

FRIED CHAT POTATOES (VG) - GOLDEN CRISPY CHATS WITH HOUSE ROSEMARY SEASONING SMALL (12-14 PIECES) \$14 MEDIUM (30-32 PIECES) \$32

KEFTEDES- TRADITIONAL BEEF GREEK MEATBALLS SMALL (14-16 PIECES) \$56 MEDIUM (30-32 PIECES) \$112



SALADS

MEDIUM (FEEDS 8-10 PEOPLE)

FATTOUSH - CUCUMBER, TOMATO, CAPSICUM, RED ONION, FRESH HERBS, CRISPY FLAT BREAD, BALSAMIC DRESSING \$45

AEGEAN SUNSET - BEETROOT, ROASTED PUMPKIN, QUINOA, MIXED LEAF, FETA, PINE NUTS, FRESH HERBS, LEMON VINAIGRETTE \$45

YIA MAS GREEK - TOMATO, CUCUMBER, RED ONION, CAPSICUM, OLIVES, FETA, OREGANO, LEMON OIL \$45

LOADED GREEN - FALAFEL, CHOPPED HERBS, CUCUMBER, POMEGRANATE, KALE, SUNFLOWER SEEDS, TAHINI AVO DRESSING, CRISPY TORTILLA CHIPS \$50

SMOKEY CHORIZO AND POTATO - CHORIZO, CRISPY POTATO, SPINACH, BLACKCURRANT, CASHEWS, SMOKEY CHIPOTLE DRESSING \$50

VEGETARIAN, VEGAN, GLUTEN FREE OPTION AVAILABLE

SLIDERS

MEDIUM (12-14 SLIDERS) \$110

LARGE (20-21 SLIDERS) \$180

SOUTHERN FRIED CHICKEN SLIDER- FRIED CHICKEN, AMERICAN CHEESE, PICKLES, SLAW, BURGER SAUCE

LAMB KOFTA SLIDER- KOFTA PATTY, PICKLED ONION, TOMATO, PROVOLONE CHEESE, GARLIC MAYO

PULLED PORK SLIDER- ROAST PORK WITH CRACKLING, SLAW, PICKLES, CHIPOTLE MAY

SKEWERS

SMALL (14-16 SKEWERS) \$88

MEDIUM (30-32 SKEWERS) \$176

LARGE (60-65 SKEWERS) \$358

CHICKEN SOUVLAKI

LAMB SOUVLAKI

PRAWN CHILLI SKEWER

HALLOUMI AND GRILLED VEGGIE SKEWER

GNOCCHI ROSA CUP

SMALL (9-10 CUPS) \$50 MEDIUM (14-15 CUPS) \$150 LARGE (25-27 CUPS) \$135

BIGGER DISHES

SERVED AS A ONE LARGE TRAY FOR SHARING

FEEDS 4-5

STICKY BRAISED BEEF WITH ROASTED VEGETABLES \$125

LAMB GYROS PITA- ROASTED LAMB, POTATO, TOMATO, RED ONION, TZATZIKI AND LEMON DRESSING SAUCE SERVED WITH PITA BREAD \$125

FEEDS 8-10

GREEK MEATBALLS WITH NAPOLITANA SAUCE, FETA, PARSLEY AND SEARED BREAD \$115

RICE PILAF WITH SPICES AND NUTS SERVED WITH CHOICE OF: SMASHED FALAFEL \$95 PULLED LEMON CHICKEN OR LAMB SHOULDER \$110

FEEDS 10-12

CREAMY PESTO PENNE WITH SUNDRIED TOMATO, PINE NUT AND SPINACH \$100

VODKA RIGATONI WITH BASIL AND RICOTTA \$100

RAVIOLI WITH CREAMY PUMPKIN AND SAGE \$105

CHICKEN AND PRAWN PAELLA \$115



SWEET

TARTS: TIRAMISU, PINK ROSE WATER, SALTED CHOCOLATE

SMALL (24 PIECES*) \$72 MEDIUM (48 PIECES*) \$144 **LARGE (92 PIECES*) \$276**

CUPCAKES: ROSE WATER, OREO AND LEMON MERINGUE

SMALL (9 PIECES*) \$36 MEDIUM (15 PIECES*) \$60 **LARGE (24 PIECES*) \$96**

MUFFIN: BLUEBERRY RICOTTA WALNUT, APPLE CINNAMON, NUTELLA, CHOC CHIP
MACADAMIA , BANANA HONEY COCONUT

SMALL (6 PIECES*) \$27 MEDIUM (12 PIECES*) \$54 **LARGE (21 PIECES*) \$95**

CHEESECAKE CUPS: BISCOFF, PISTACHIO OR VANILLA
YOGURT, GRANOLA AND BERRY CUP

FRUIT CUP WITH ASSORTED SEASONAL FRUIT

SMALL (9-10 CUPS) \$40 MEDIUM (14-15 CUPS) \$60 **LARGE (25-27 CUPS) \$108**



Yia Mas catering boxes are designed for sharing. Boxes are in SMALL, MEDIUM and LARGE sizes but can vary in amount depending on the menu food item.

The proposed piece numbers for each food item in each size box are approximation. However, Yia Mas will never provide less than the approximated serving number.

**DAIRY FREE, NUT FREE, GLUTEN FREE,
VEGETARIAN AND VEGAN OPTIONS ARE
AVAILABLE.**



HIGH TEA

CHOICE OF ONE HOUSE MADE CUPCAKE:
rose water, oreo and lemon meringue)

CHOICE OF TWO TARTS
tiramisu, pink rose water, salted chocolate

CHOICE OF TWO SUBSTANTIAL OPTIONS: (WRAP OR SANDWICH)
Smashed avocado, feta, pomegranate and dukkah bruschetta
Whipped ricotta, strawberry, fig, honey, almonds bruschetta
Fried falafel, mixed pickles, hummus, feta and tabouli
Roasted eggplant, capsicum, olives, mixed leaf and pesto hummus
Smoked salmon, rocket, dill, caper and labneh
Pastrami, swiss cheese, sauerkraut, pickles and russian sauce
Pesto chicken, avocado, swiss cheese, alfafa, cucumber and dill mayo
Prosciutto, buffalo cheese, tomato, pecorino, dill oil and mayo
Chicken schnitzel, romesco, buffalo cheese, rocket and tomato
Mortadella, Stracciatella, pesto, rocket, tomato and honey pistachio
Salami, ham, mortadella, tomato, lettuce, onion, swiss cheese,
balsamic, mayo
Chicken, cos lettuce, ranch, pine nut crumb, pecorino, boiled egg

SCONES SERVED WITH JAM AND CREAM
BANANA BREAD SERVED WITH BUTTER
ASSORTED QUICHE

\$30PP