

York Rd Kitchen

& Chocolate Bar

"Un-Chain Yourself"
Group Menus

Menu #1 \$25

Green Salad with Julienned Vegetables & Balsamic Vinaigrette (Vegan, GF)

Garlic & Herb Rotisserie Chicken, Fries & Jicama Slaw (GF)

Homemade Meatloaf with Garlic Smashed Potatoes & YRK Chocolate Gravy

Marguerita Pizza Roasted Tomato Sauce, Mozzarella, Fresh Basil (V)

Dark Chocolate Layered Cake with Raspberry Coulis

Menu #2 \$28

Green Salad with Julienned Vegetables & Balsamic Vinaigrette (Vegan, GF)

Daily Soup from Scratch (GF)

Garlic & Herb Rotisserie Chicken, Fries & Jicama Slaw (GF)

Cavatappi Bolognese, Homemade Pasta, Roasted Tomato, Meat Sauce, Asiago Cheese

**Dark Chocolate Layered Cake with Raspberry Coulis
Lemon Berry Parfait**

Menu #3 \$34

Daily Soup from Scratch (GF)

York Super Caesar Salad, Crisp Bacon, Balsamic Croutons & Asiago Cheese

Seared Atlantic Salmon, Quinoa, Lentil Salad, Warm Citrus Vinaigrette (GF)

Pan Roasted Pork Chop, Sweet Garlic Smashed Potatoes, Roasted Brussels Sprouts (GF)

Marguerita Pizza Roasted Tomato Sauce, Mozzarella, Fresh Basil (V)

**Callebaut Milk Chocolate Mousse (GF)
Dark Chocolate Fudge Cake
with Raspberry Coulis**

Fresh Brewed Coffee

Menu #4 \$38

Daily Soup from Scratch (GF)

**Crisp Dusted Calamari, Tomato Salsa, Basil Aioli
Pear & Pecan Salad, Mixed Greens, Candied Pecans, Blue Cheese, Poached Pears (V,GF)**

Gruyere & Ham Stuffed Chicken Breast, Rosemary Potatoes, Grainy Mustard Cream

Marguerita Pizza, Roasted Tomato Sauce, Mozzarella, Fresh Basil (V)

Cavatappi Bolognese, Homemade Pasta, Roasted Tomato, Meat Sauce, Asiago Cheese

Steak Frites (add \$6)

8oz NY Striploin, French Fries, Chocolate Gravy

**Layered Triple Chocolate Mousse (GF)
Lemon Chiffon Cake
with Berry Compote**

Fresh Brewed Coffee

Add Hors d'Oeuvres

\$7 per guests 3 pieces varied selection



Or Design Your Own Menu...

4 Courses \$33

Crisp Bread & Hummus on Table
One Soup or One Salad
Choice of Three Mains
One Dessert

5 Courses \$36

Crisp Bread & Hummus on Table
One Soup
One Salad
Choice of Three Mains
Choice of Two Desserts

Soups

Carrot & Ginger Soup (V, GF)
Potato, Bacon & Cheddar Soup (GF)
Tomato, Roasted Red Pepper & Lentil (V, GF)
Truffled Mushroom Cream (V, GF)
Roasted Butternut Squash (V, GF)
Parsnip & Pear with Blue Cheese (V, GF)

Most of our soups either are, or can be vegetarian – please let us know if you would like yours to be vegan friendly.

Salads

Roasted Garlic Caesar Salad with Crisp Bacon, Balsamic Croutons & Asiago Cheese
York Super Salad Blend, Raspberries, Sunflower Seeds & Shaved Cheese, House Citrus Vinaigrette (V,GF)
Green Salad with Julienned Vegetables, Cherry Tomatoes & Balsamic Vinaigrette (Vegan, GF)

Entrees

Garlic & Herb Rotisserie Chicken, Fries & Jicama Slaw (GF)
Seared Salmon Fillet, Quinoa Lentil Salad, Warm Citrus Vinaigrette (GF)
Braised Ontario Beef Roasted Garlic Smashed, Seasonal Veg (GF)
Homemade Meatloaf with Garlic Smashed Potatoes & YRK Chocolate Gravy
Oven Roasted Pork Chop, Sage Brown Butter, Roasted Potatoes & Brussels Sprouts (GF)
Roasted Red Pepper Pasta, Cherry Tomatoes, Asparagus, Arugula, Sun Dried Tomato Pesto, Shaved Cheese on Homemade Rotini (V)
Sesame Quinoa Brown Rice Bowl, Flash Fried Vegetables and Sliced Avocado (Vegan | GF)
Marguerita Pizza, Roasted Tomato Sauce, Mozzarella, Fresh Basil (V)
Cavatappi Bolognese, Homemade Pasta, Roasted Tomato, Meat Sauce, Asiago Cheese
Steak Frites (add \$6)
8oz NY Striploin, Garlic Smashed, Chocolate Gravy, Torpedo Fries
Gruyere & Ham Stuffed Chicken Breast, Rosemary Potatoes, Grainy Mustard Cream

Desserts

Layered Chocolate Torte with Raspberry Coulis
B52 Crème Caramel (GF)
Lemon Berry Parfait
Triple Chocolate Mousse (GF)
Pecan Caramel Brownie Cheesecake (GF)
Chocolate Platters (Served per table) Shared Chocolate Dessert
Treats with Fresh Fruit & Chocolate “Fondue”