



York Rd Kitchen Menus

Group

Menu #1 \$25

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

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

or
Homemade Meatloaf with Garlic Smashed
Potatoes & YRK Chocolate Gravy

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

Dark Chocolate Layered Cake with
Raspberry Coulis

Menu #3 \$34

Daily Homemade Soup (GF)
or

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

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

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

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

Callebaut Milk Chocolate Mousse (GF)

or
Dark Chocolate Fudge Cake
Raspberry Coulis

Fresh Brewed Coffee

Menu #2 \$28

Green Salad with Garden Vegetables &
Balsamic Vinaigrette (Vegan, GF)
or
Daily Homemade Soup (GF)

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

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

Dark Chocolate Layered Cake with
Raspberry Coulis

or
Lemon Berry Parfait

Menu #4 \$38

Daily Homemade Soup (GF)

or
Crisp Calamari, Tomato Salsa, Basil Aioli
or

Pear & Pecan Salad, Greens, Candied Pecans,
Blue Cheese, Poached Pears (V, GF)

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

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

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

or
Steak Frites (add \$6)
10oz NY Striploin, Fries, Chocolate Gravy

Layered Triple Chocolate Mousse (GF)

or
Lemon Chiffon Cake with Berry Compote

Fresh Brewed Coffee

Or Design Your Own

4 Courses \$33

Crisp Bread & Hummus on Table
One Appetizer (Soup or 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

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

Most 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 Garden 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
- 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)
10oz NY Striploin, Fries, Chocolate Gravy, Torpedo Fries
- Gruyere & Ham Stuffed Chicken Breast, Rosemary Potatoes, Dijon Cream

Desserts

- Layered Chocolate Torte with Raspberry Coulis
- B52 Crème Caramel (GF)
- Lemon Berry Parfait
- Triple Chocolate Mousse (GF)
- Pecan Caramel Brownie Cheesecake (GF) (add \$1)
- Chocolate Platters
(Served per table) Shared Chocolate Dessert Treats with Fresh Fruit & Chocolate "Fondue"