

York St Café

Catering menu

2019

yorkstonline.com

859-261-9675

Appetizers

Mediterranean Dips

Hummus, Tabbouleh and Baba
Ghanoush - served with Pita.

per pint 30.00

per quart 45.00

Spanakopita

A spinach and feta pastry.

per serving 4.50

House Smoked Salmon

Fresh Salmon, lightly
seasoned, and smoked on the
premises. Served with capers,
red onions, sour cream and
fresh baguette.

per lb 55.00

Veggies and Dip

Assorted fresh vegetables and
dip. 50.00.

Relish tray available

Cheese and Fruit Board

Assorted imported and
domestic cheeses and
seasonal fruits served with
baguette.

75.00 est. 25 -30 ppl

Baked Brie en Croute (1 kilo)

A wheel of Brie cheese,
wrapped in flaky puff pastry &
baked till it's golden brown,
served with fruit, slivered
almonds & baguette.

per item 100.00

Bare Brie

with fruit and baguette.

80.00

Meatballs

In bourbon sauce, or sweet chili
barbecue sauce.75 ea.

per 100 - 50.00

Shrimp Cocktail

Poached in pickling spices
Chilled, with choice of sauces
2.00 ea.

Apple turkey Brie bites

Brie cheese, cinnamon apples
& turkey toasted on baguette

1.50 ea.

Crisps

Flaky puff pastry squares.
2.00 ea. In groups of 20

Smoked salmon

Capers, onion, herbed creamy
cheese

BLT

Bacon, lettuce, tomatoes,
herbed creamy cheese

Toasties

Pita baked with topping of your
choice. 1.50 ea. In groups of 6.

Nashville hot chicken

Spicy grilled chicken, creamy blue
cheese, and diced onions

Toasty

Creamy spinach & artichoke hearts
with melted provolone cheese.

Atomic Turkey

Shirancha sauce, smoked
turkey, jalapenos, tomatos, onions,
pepperjack and cheddar

Hot Spinach Artichoke dip

A Classic favorite baked with
artichoke hearts, mayonnaise
and parmesan 90.00
Served with tortilla chips

Dirty Hummus

Hummus, topped with Sweet &
tangy sauce, onions, Black
olives, diced peppers, topped
with melted pepper-jack and
cheddar cheese.

85.00

Lynns Lil' Ham Samiches

Sweet and Rich. Baked golden
brown.
4.50 ea.

Asian Pork Tenderloin mini sandwich

served with a Hoisin sauce.
4.50 each sandwich

Brueschetta Classic

Fresh baguette topped with
pesto, tomatoes, , mozzarella
and parmesan.

Mushroom

a blend of shallots,
mushrooms, creamed cheese
toasted with parmesan and
provelone

Order by 16 pc increments.
16 pc 24.00

Entrees

All entrees served with fresh vegetables and roasted new potatoes

Pork Tenderloin

Marinated in soy, cilantro, cumin and garlic. Seared to perfection.
24.00

Beef Tenderloin

The finest cut of beef, served with chef's choice of sauces. Market price

Grilled Chicken Breast

prepared one of four ways;
Lightly seasoned and grilled.

Sautéed in a dijon mustard sauce.

delicate lemon artichoke cream sauce.

Amish style in a hard cider cream sauce. 23.00

Fresh Atlantic Salmon

grilled with lemon herb butter. 25.

BBQ

House made pulled pork, served with buns, fresh coleslaw, baked beans, and relish tray 20.00

Additional sides 3.00

Mac and cheese
Baked marinara pasta

Salads

Garden salad 5.00

Greek or Cherry with feta 7.00
(plated salad add 1.00)

Chicken Cherry Salad

Michigan dried cherries, mixed greens, chicken breast, feta, sunflower seeds and purple onion.
13.00

Greek Salad

Mixed greens, Kalamata olives, red onions, tomatoes, peppers, pepperoncinis and feta. Served with balsamic vinaigrette.
12.00

Pastas

Pasta is served with garden salad,

Mediterranean

Tossed in garlic, olive oil, fresh tomato and basil, capers, black olives and feta, and parmesan cheese.
20.00

Prima Vera

With fresh vegetables in a light cream sauce.
20.00

Pesto Pasta

Fresh pesto cream sauce 20.

Pasta Bar

Alfredo and Marinara sauces
Roasted vegetables 22.

Add to your pasta dish:

Grilled Chicken Breast
or meatballs 3.00
garlic bread 1.50 ea.
9 grain bread 1.00

Desserts

Cakes

Strawberry Buttermilk
Kentucky state fair,
Chocolate Raspberry,
Opera Cream, Lemon Coconut,
York Peppermint Patty
Old Fashioned chocolate
Cheesecakes & more. 60.00 each.

Butter rum pudding cake
Chocolate hazelnut flourless torte
40.ea

Brownie or Cookie Bar 3.00

These are a few of our many desserts. We are always open for your special requests!

Beverages

Coffee, tea, lemonade 2.00
Soda 2.50

Wine & Spirits

Liquor

Well 6.00
Call 7.50
Premium 8.00
Super Premium 9.50

Wine by the Bottle

Chardonnay
Pinot Grigio
Sauvignon blanc
Cabernet
Merlot
25.00

Champagne
and Special wines
available upon request

Domestic Beer 3.50
Imported & Premium Beers 4.00
Craft beer 6.00

General Information

Guests:

We request that you give us a final guest count four days prior to your party so that we may make final arrangements. If no final count is received, we will consider the number of guests originally indicated as the final count.

Pricing:

Prices may vary if substantial increases in food related costs occur.

Payment:

We prefer pre approved checks, Visa, MasterCard, American Express and Discover.

We ask that large parties instruct their guests to park in the lot at the left corner of 7th St. & York St..

2nd Floor Bar & 3rd Floor Gallery

\$300.00

Tuesday-Saturday
special requests may vary

Sunday rental of
the whole building.
*1st Floor Main Dinning
Room, Garden Patio, 2nd
Floor Bar & the 3rd Floor
Gallery.*

\$1000.00

\$100.00 per hour for room
without catering or staff
service.

Additional chairs, linen,
tables, plates, glasses ... etc.
are priced as needed.

\$400.00 room fee for
reserving the Garden Patio
on weekends; must meet a
minimum of \$1500.00.

Staff: \$150.00 per staff per 3
hour party. \$25.00 each
additional hour. Taxes are
6% of Food & Beverage

Deposit

A nonrefundable \$300.00
deposit is required to secure
the date of the event. A 50%
deposit, of the estimated
remaining balance, will be
required when final food
selection, date and other
arrangements are finalized.

Accommodations

The historical York Street
Cafe has several unique
spaces available for rental.

**The Third Floor Art
Gallery:** Offers a large
simple yet dramatic
atmosphere which may be
tailored to meet your specific
needs.

The Second Floor Bar:
Includes a unique antique
bar and festive theme
complete with stage and
sound system.

**York St. Cafe's Award Winning
Garden Patio:** Provides a
charming environment for all types
of gatherings during the warmer
seasons.

**The Historic Main Dinning
Room:** May be available for
special occasions.

Please review the
information enclosed and call
us with any questions, or to
set an appointment for a tour
call: 859-261-9675 or visit
betsy@yorkstonline.com