

# CATERING / YORKS CAFE



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## TEA / COFFEE / DAY DELEGATE

### TEA & COFFEE / 3<sup>25</sup> / PERSON

Selection of loose leaf teas and our own roasted filter coffee (min 6 people)

### TEA, COFFEE & HOUSE-BAKED CAKES / 4<sup>95</sup> / PERSON

Selection of loose leaf teas and our own roasted filter coffee, freshly baked pastries (am) or a selection of house baked cakes for afternoon bookings (min 6 people)

### DAY DELEGATE / 20<sup>00</sup> / PERSON

Perfect for meetings. Tea, coffee and pastries on arrival. Selection of freshly made sandwiches, fresh salads and fresh fruit, followed by tea, coffee and house baked cakes in the afternoon (min 6 people)

**SAMPLE SANDWICHES:** Salmon and Horseradish, Milano Salami and Pecorino, Avocado and bacon, Mozzarella and Caponata, Hummus and Falafel, Pastrami and Mustard.

## BUFFETS / SEATED MEALS

### HOT BUFFET / 20<sup>00</sup> / PERSON

Self-service style full-flavour hot buffet food, served with brown rice (or alternative) and a selection of chef's salads (min 15 people)

**SAMPLE HOT BUFFET:** HOUSE PULLED PORK / House-recipe slow cooked, succulent pulled pork shoulder, KOREAN BEEF CHILLI / Slow braised beef shin in a rich Korean spiced chilli sauce, BLACK BEAN CHILLI\* / Rich, smokey chilli w/ turtle beans, caramelised onions and peppers (Ve,G), JERK CHICKEN / Secret jerk marinated chicken 'heat and tang' your favourite new duo (G) SPICED CHICKPEA / A tiffin favourite, potato and chickpea curry (V)

### SHARING MENUS / 20<sup>00</sup> / PERSON

Seasonal sharing style menus ideal for a less formal meeting or get together. Including mezze style sharing boards with cakes to finish (15-100 people)

### 20 INCH PIZZA SHARING MENU / 12<sup>00</sup> / PERSON

Selection of our giant stone baked 20" sharing pizzas with flatbreads, salads, dips and olives (12-36 people)

**ADD /** craft beer selection for a total of 20.00/person

V Vegetarian      G Made w/gluten free ingredients  
Ve Vegan              D Made w/dairy free ingredients

## CANAPÉS / HOT

### CHICKEN SHAWARMA

Middle eastern style marinated chicken skewers

### BRAISED KOREAN CHILLI

A slow cooked rich Korean spiced beef shin

### SLOW COOKED PORK

Well seasoned, 12 hour slow cooked pork shoulder

### BOMBAY VEGGIE

Individual paneer pakoras, spiced and seasoned (V)

### KOFTA AND LABNEH

Beef kofta, gently spiced served on Zaatar rolled labneh

## CANAPÉS / COLD

### JAPANESE SMOKER

Smoked Salmon, steeped in fermented Pu-ehr Tea with wasabi mayonnaise (GF)

### GINGER TUNA

Sushi ginger with a soy spiced marinated tuna

### MEZZE

Falafel with homemade houmous made with roasted chickpeas (V)

### CHEVRE

Creamy goats cheese with red onion marmalade (V)

### RED PECORINO

Beetroot carpaccio w/pickled walnut and pecorino (V)

### CAPRESE

Roulade of mozzarella and basil pesto with San Marzano tomato (V,GF)

### "MEAT FOR A COFFEE DATE"

Parma ham wrapped around a coffee marinated date

### N'DUJA AND RICOTTA

Spiced N'duja with creamy ricotta