

*Youngstown Country  
Club*



Banquet and  
Catering Guide

1402 COUNTRY CLUB DRIVE  
YOUNGSTOWN, OHIO  
44505  
(330) 759 1040



# *Policies and Procedures*

## **CLUB AVAILABILITY**

The Youngstown Country Club's priority is to service the needs and activities general membership. All special catered events are subject to availability as dictated by member's preferred usage schedule. All events must be approved by and coordinated with the General Manager and Board of Directors.

## **BANQUET AND MEETING ROOMS**

Banquet and meeting rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees,

The Youngstown Country Club reserves the right to re-assign the banquet or meeting room accordingly. The Club reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements and last minute changes.

## **MENU SELECTIONS**

The following menus are meant to be a guide and our Chef welcomes the opportunity to create a special menu for your event. In order to ensure the availability of all chosen items, your menu selection must be submitted to the Food and Beverage Director four (4) weeks prior to the function date. No food or beverage may be brought onto the club premises at any time with the exception of a wedding cake and wedding cookies. A cake-cutting and cookie traying fee of \$1.00 per guest will be applied for weddings.

## **SET MENUS**

Parties less than twenty (20) may order from our a la carte menu. Predetermined limited menus are required for any party of twenty thirty (20-30) guests. An event of over 30 guests may choose buffet or plated entree items from this Catering Guide.



# BANQUET MENU PRICING

Pricing is subject to change based on seasonal market availability. All items outlined in the banquet menu are subject to change 30 days prior to the event. Event prices will be subject to the current Sales Tax and an Administration Fee of 20% that covers basic linen colors, event set up and tear down, valet service and event staffing. Guests will have the option to leave a tip for the serving staff beyond these fees.

## GUARANTEES

The estimated number of guests is due three (3) weeks prior to the scheduled event. The final guarantee of guests must be given five (5) business days prior to the function. It will not be permitted to lower the guarantee within the 5-day period. If no final guarantee is received, we will consider the estimated number to be the correct and guaranteed number. You will be billed for the guaranteed number of guests or the actual number in attendance, whichever is higher.

## DEPOSIT PROCEDURE

Room reservations are confirmed upon the receipt of a deposit. All deposits are non-refundable, non-transferable and will be applied to the final event invoice. The deposit schedule is as follows:

UNDER 50 GUESTS.....	\$250.00
51-99 GUESTS.....	\$500.00
100+ GUESTS .....	\$1000.00
\$1000.00 DUE 6 (SIX) MONTHS PRIOR TO EVENT	
\$1000.00 DUE 3 (THREE) MONTHS PRIOR TO EVENT	
\$1000.00 DUE 1 (ONE) MONTH PRIOR TO EVENT	
\$1000.00 DUE 14 (FOURTEEN) DAYS PRIOR TO EVENT	



## **PAYMENT**

Acceptable forms of payment are cash, check or credit card. The Youngstown Country Club reserves the right to bill for any damages incurred during the event. Payment is required to be made at the conclusion of your event. A facility rental fee of \$1,000 is applied to any event that requires closing the main floor of our club during the off season, which is October through March. If your event requires YCC to close the first floor during peak season, April through September, the rental fee is \$2,000. If you do wish to use a credit card, there will be a 3.5 % Processing Fee added to the total amount.

## **DRESS ATTIRE**

Unless special dress has been authorized by the General Manager, guests must be properly dressed for the occasion. No jeans, hats, t shirts, frayed clothing items or sneakers are permitted. All shirts must have a collar and be tucked in at all times.

## **LIQUOR**

Under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises. The Youngstown Country Club enforces a "no shot" policy. The Youngstown Country Club reserves the right to discontinue bar service to any guest at any time.

## **SECURITY**

Security is required for any event over 100 guests and will be charged to the event at a rate of \$50.00 per hour.

## **SMOKING**

The Youngstown Country Club is a non-smoking facility according to Ohio State Law. We do offer designated outdoor areas for smoking but do not permit indoor smoking of any type.



# *Breakfast Options*

## **CONTINENTAL**

Assorted Danish, Muffins, Fresh Fruit and Chilled Orange Juice, Coffee and Hot Tea

9.95

## **SMOKED SALMON AND BAGEL PLATTER**

Mini Bagels served with Smoked Salmon, Shaved Red Onions, Sliced Tomatoes and Cream Cheese with Chilled Orange Juice, Coffee and Hot Tea

8.95

## **BREAKFAST BUFFET**

Muffins and Assorted Danish, Apple Wood Smoked Bacon, Country Smoked Sausage, English Style Scrambled Eggs, French Toast with Ohio Maple Syrup, Breakfast Potatoes, Sliced Fresh Fruit, Chilled Orange Juice, Coffee and Hot Tea

15.95

## **BREAKFAST ADDITIONS**

### **OMELET STATION**

3.95

### **CHICKEN FRANÇAIS AND SEASONAL VEGETABLE**

5.95

### **WAFFLE STATION WITH ASSORTED TOPPINGS**

3.50

### **FRESH SQUEEZED FLORIDA ORANGE JUICE**

2.25

*IV*



## *Chilled Hors D'oeuvres*

### **JUMBO GULF SHRIMP**

House Made Cocktail Sauce and  
Fresh Lemon

3.95

### **SEASONAL OYSTERS ON THE HALF SHELL**

Ask Chef for which Variety of  
Oysters are in peak season and  
proper accompaniments

3.25

### **TRADITIONAL BRUSCHETTA**

Seasonal Tomatoes, Red Onion,  
Fresh Herbs, Olive Oil and  
Toasted Baguette

2.25

### **BUILD YOUR OWN BRUSCHETTA**

Traditional, Greek Olive and  
Sicilian Caponata Bruschetta  
with Toasted Baguette and  
Grilled Flatbread

4.75 per person

### **HUMMUS AND CRUDITÉ DISPLAY**

Traditional, Spicy Roasted Red  
Pepper and Kalamata Olive  
Hummus with Seasonal Fresh  
Vegetables and Toasted Pita

6.75 per person

### **CAPRESE TOAST**

Sun-Dried Tomato, Buffalo  
Mozzarella, and Fresh Basil on  
Toasted Focaccia

2.75

### **CRAB HOELZEL**

Jumbo Lump Crab, Black Pepper  
Vinaigrette, Fresh Tarragon

3.50

### **SALMON MOUSSE ON RYE TOAST**

Caper and Pea Tendril Garnish

2.50

### **FOIE GRAS MOUSSE**

In Pastry Tart with Smoked  
Blueberry Compote

7.25



## PROSCIUTTO WRAPPED ASPARAGUS

Jumbo Asparagus wrapped with Prosciutto Di Parma and 25 Year Balsamic Reduction

3.25

## ASSORTED CHEESE AND CRACKER DISPLAY

Includes Gorgonzola, Mozzarella, Pecorino Romano, Havarti, Gouda, Cheddar and Dijon Mustard

\$5.25

Ask our Chef what specialty cheeses are available, both Domestic and International, if ordered two weeks before your event.

## VEGETABLE CRUDITÉ DISPLAY

USDA Organic Carrots, Celery, Broccoli, Seasonal Peppers and Cauliflower with Your Choice of Ranch, French, or Crème Fraiche

\$4.25

## FRESH FRUIT DISPLAY

Seasonal Sliced Fruit and Berries

4.95

## INDIVIDUAL FRUIT SKEWERS

\$2.25 per piece

## ANTI-PASTO DISPLAY

Capicola, Sopressata, Prosciutto, Roasted Garlic, Sun-Dried Tomatoes, Assorted Olives, Focaccia Bread and Extra Virgin Olive Oil

\$6.50

## PREMIER ANTI-PASTO DISPLAY

Prosciutto Di Parma, Air Dried Filet Mignon, Fennel Cured Sopressata, Muscovy Duck Prosciutto, Black Truffle Romano, Condio D.O.C., Mimolette, Humbolt Fog Goat Cheese, Castelvetrano Olives, Oil Cured Black Olives, Sun Dried Tomatoes, Grissini

14.50

## SMOKED SALMON DISPLAY

Traditional Smoked Salmon or Salmon "Pastrami" with Chopped Red Onion, Egg, Caper Cream Cheese and Toast

9



# *Hot Hors D'oeuvres*

*All Items Are Priced Per Piece Unless Stated Otherwise*

## **BACON WRAPPED DIVER SCALLOP**

Diver Scallop wrapped in Thick  
Cut Apple Wood Smoked Bacon  
with a Black Pepper Glaze

4.25

## **CURRY SPICED DIVER SCALLOP**

Mango Emulsion

3.75

## **BLACKENED DIVER SCALLOP**

Smoked Serrano Pepper Rubbed  
Scallop with an Orange Créole  
Reduction

3.75

## **SAUTÉED CHERRY STONE CLAMS**

Shallot, Garlic, Fresh Herb and  
White Wine

\$9.75 per guest with a minimum of 20 guests VII

## **ROMAN STYLE BAKED OYSTER**

Rome Point Oysters with  
Prosciutto, Apple Wood Smoked  
Shrimp, Pecorino Romano  
Cheese and Herb Breadcrumbs

4.25 Based On Availability

## **COCONUT SHRIMP**

Hand Breaded Gulf Shrimp with  
Thai Chili Glaze

3.75

## **MARYLAND CRAB STUFFED SHRIMP**

House Maryland Crab Stuffing  
and Jumbo Gulf Shrimp with  
Fried Capers and Charred  
Lemon

4.50

## **RHODE ISLAND MUSSELS**

Provençal Style with Fresh Herbs  
and Wine or Cleveland Style  
with Market Garden IPA and  
Orange

4.75 per guest with a minimum of 20 guests





## MARYLAND MINI CRAB CAKE

Cornichon Aioli or Red Pepper Remoulade

4.25

## CHARBROILED COLORADO LAMB CHOP

Served with Wild Mushroom  
Bordelaise Sauce or Grain  
Mustard Demi-Glace

3.75

## GREEK STYLE LAMB CHOP

Charbroiled Lamb Chop with Goat  
Cheese and Oregano Roasted  
Cherry Tomato with a Mint Demi-  
Glace

4

## HOUSE MADE BEEF WELLINGTON

Hand-Cut and Seared Filet  
Mignon of Beef wrapped in Puff  
Pastry with Sauce Béarnaise

3.75

## CHICKEN CORDON BLEU

Hand Breaded Fried Chicken,  
Apple Wood Smoked Ham, Swiss  
and Dijon on Bamboo

3.5

## GRILLED CHICKEN SKEWER

Marinated Chicken, Cherry  
Tomato, Seasonal Pepper,  
Smoked Red Onion, White  
Balsamic Reduction

3.25

## VEGETABLE EGG ROLL

Mini Egg Rolls served with Thai  
Chili Glaze, Wasabi Aioli or  
Sirarchia Teriyaki

2

## SAUSAGE STUFFED MUSHROOM

Large White Mushrooms stuffed  
with House Made Italian  
Sausage and Romano Cheese

3

## PISTACHIO PESTO ARANCINI

Fried Sicilian Risotto Balls with  
Fresh Pesto

2



## SEARED TO ORDER AHI TUNA ACTION STATION

Sushi Grade Ahi Tuna with Thai Chili Glaze, Wasabi Aioli, Sirarchia Teriyaki, Pickled Ginger and Crispy Rice Noodles

13.95 per person

### GOAT CHEESE AND FIG FLATBREAD

Roasted Figs, California Goat Cheese, Prosciutto and Balsamic Reduction

2.25

### CHICKEN CAPRESE FLATBREAD

Sun-Dried Tomato Pesto, Buffalo Mozzarella, Seasonal Basil and Grilled Chicken

2.25

### GREEK CHICKEN FLATBREAD

Feta Cheese, Marinated Greek Olives, Roasted Red Pepper, Cherry Tomato, Spinach and Grilled Chicken

2.25

### SMOKED SHRIMP FLATBREAD

Apple Wood Smoked Shrimp, Fried Capers, Cherry Tomato, Lemon Cream Sauce and Asiago Cheese

3.75

### SOUTHWEST STEAK FLATBREAD

Marinated Flank Steak, Caramelized Onion, Avocado, Jalapeno and Pepper Jack Cheese

3.25

### VEGAN CHICKEN FLATBREAD

Roasted Tomato, Avocado, Spinach, Caramelized Onion

2.75



# *Plated Seafood Options*

*All Entrees include our house Mixed Greens Salad, Bread Service and Choice of sides. All Entrees are displayed with Chef's Choice of Vegetable and Starch*

## **PAN ROASTED SEA BASS**

Carrot-Harissa Couscous,  
Julienne Zucchini with Mint,  
Toasted Pine Nut Caponata,  
Blood Orange Agrodolce

35.75

## **BRONZED FILLET OF WILD CAUGHT HALIBUT**

Saffron Risotto, Charbroiled  
Asparagus Medley, Meyer Lemon  
Beurre Blanc

Market Price

## **LAKE ERIE WALLEYE**

Basmati Rice, Haricot Vert,  
Toasted Almonds, Frangelico

Beurre Blanc

Market Price

## **CHARBROILED FILLET OF ORA KING SALMON**

Minnesota Wild Rice Pilaf,  
Asparagus Medley, Julienne USDA  
Organic Carrots, Meyer Lemon  
Beurre Blanc

29

## **JAMAICAN JERK ORA KING SALMON**

Pineapple Basmati Rice, Apple  
Wood Smoked Julienned  
Vegetables, Mango Salsa

31

## **MARYLAND CRAB CAKES**

Two Crab Cakes with Crispy  
Parsley Potatoes, Grilled  
Asparagus Medley, Cornichon  
Saffron Aioli

34

## **CAJUN SPICED MARYLAND CRAB CAKES**

Créole Style Basmati Rice,  
Smoked USDA Organic Carrots,  
Lime-Champagne Beurre Blanc

34

## **BUTTER POACHED MAINE LOBSTER TAIL**

Black Truffle Whipped Potatoes,  
Charbroiled Asparagus Medley,  
Frangelico Butter

38

X



# *Plated Chicken Options*

*All Entrees include our house Mixed Greens Salad, Bread Service and Choice of sides. All Entrees are displayed with Chef's Choice of Vegetable and Starch*

## **FETA ENCRUSTED CHICKEN BREAST**

Charbroiled Chicken topped with Spinach, Cherry Tomato, Shallot, Black Olive and Feta over Carrot Harissa Couscous and Seasonal Julienned Vegetables with Fresh Mint Emulsion

24

## **CHICKEN BRUSCHETTA**

Sauteed Chicken over Lemon Parmesan Risotto, Grilled Asparagus, Traditional Bruschetta Salsa and Saffron White Balsamic Reduction

23

## **BRIER HILL CHICKEN**

Charbroiled Chicken topped with Buffalo Mozzarella, Prosciutto di Param, YCC Hot Peppers, Roasted Red Peppers and 25 Year Balsamic Reduction over Sun Dried Tomato Risotto and Frangelico Green Beans

24.75

## **CHICKEN MARSALA**

Sauteed Chicken Breast with Traditional Marsala Sauce, Whipped Potatoes, Julienne Carrots and Asparagus Medley

23

## **CHICKEN PICCATA**

Sauteed Chicken Breast with Crispy Capers, Lemon-Sherry Cream, Whipped Potatoes, Julienne Carrots and Asparagus Medley

23

## **COQ AU VIN**

Burgundy Braised Chicken, Marrow Bean Cassoulet, Haricot Vert, Roasted Shallot and Pinot Noir Demi-Glace

24

## **SLOW ROASTED HALF CHICKEN**

Roasted Lemon Pepper Fingerling Potatoes, Steamed Broccoli, Roasted Cauliflower

22



# *Plated Beef and Pork Options*

*All Entrees include our house Mixed Greens Salad, Bread Service and Choice of sides. All Entrees are displayed with Chef's Choice of Vegetable and Starch*

## **CHARBROILED EIGHT OUNCE FILET MIGNON**

Whipped Potatoes, Charbroiled  
Asparagus Medley, Julienne USDA  
Organic Carrots, Roasted Shallot  
Demi-Glace

35

## **CHARBROILED FOURTEEN OUNCE USDA PRIME NEW YORK STRIP**

Vermont White Cheddar Twice  
Baked Potato, Apple Wood Smoked  
USDA Organic Carrots, Crispy  
Potato Strips, Béarnaise Sauce

39

## **SURF AND TURF**

Charbroiled Six Ounce Filet  
Mignon, Petit Maryland Crab  
Cake, Maine Lobster Risotto,  
Asparagus Medley, Béarnaise  
Sauce

44

## **SALTIMBOCCA STUFFED PORK LOIN**

White Pepper and Fennel  
Encrusted Pork Loin with a  
Prosciutto, Aged Provolone and  
Sage Stuffing over Whipped  
Potatoes, Roasted USDA Organic  
Carrots and Roasted Tomato  
Demi-Glace

23

## **CHARBROILED FOURTEEN OUNCE PORK CHOP**

Whipped Potatoes, Green Beans,  
Julienne USDA Organic Carrots,  
Dijon and Port Wine Demi-Glace

26

## **PORK TENDERLOIN AU POIVRE**

Black Pepper Encrusted Pork  
Tenderloin over Marrow Bean  
Cassoulet, Haricot Vert and  
Cognac Cream Sauce

24



# *Salad Upgrades*

*The following salads can be offered as an upgrade to any plated entrée selection.*

## **POACHED PEAR SALAD**

Port Wine Poached d'Anjou Pear, Spiced Walnut, Wisconsin Blue Cheese, Spring Greens, Champagne-Sicilian Tangerine Vinaigrette

4.5

## **BITIKAR SALAD**

Chopped Romaine and Iceberg, Wisconsin Blue Cheese, Cauliflower, Apple Wood Smoked Bacon, Bitikar Dressing

3.5

## **HYDROPONIC BIBB LETTUCE SALAD**

Shaved Red Onion, Roasted Cherry Tomato, Cucumber, Hearts of Palm, Champagne Vinaigrette

3

## **APPLE AND DRIED CHERRY SALAD**

Chopped Iceberg and Romaine, Spring Mix, Seasonal Apples, Sun Dried Cherry, Candied Walnuts, Celery, Poppyseed Vinaigrette

3

## **CAPRESE SALAD**

Heirloom Tomatoes, Buffalo Mozzarella, 25 Year Balsamic Reduction, Basil Vinaigrette

3.5



# Supreme Starch and Vegetable Options

## HASSELBACK STYLE HAWAIIAN BLUE POTATO

2.5

**ROOT VEGETABLE HASH**  
Diced Sweet Potato, Yukon Gold  
Potato, USDA Organic Carrot,  
Parsnip and Turnip

1.5

## VERMONT CHEDDAR TWICE BAKED POTATO

1.5

**APPLE WOOD SMOKED  
DUCK CASSOULET**  
House Smoked Muscovy Duck and  
Traditional French Cassoulet

3

## BLACK TRUFFLE WHIPPED POTATOES

Piedmont Black Truffle

4

## ITALIAN ROMANESCO

Parmesan Encrusted

2.5

## MAINE LOBSTER RISOTTO

Made with Whole Maine Lobster  
and Saffron

4.5

## PROSCIUTTO WRAPPED ASPARAGUS

Green and White Asparagus  
Wrapped in Prosciutto with  
Walnut Pesto and Roasted  
Cherry Tomato

3



# *Buffet Selections*

## Traditional Youngstown Buffet

### **YCC HOUSE SALAD BAR**

Chopped Romaine and Mixed Baby Lettuces with Black Olive, Cucumber, Red Onion, Tomato and Your Choice of Dressing

Choose Two of the Following

### **BAKED FILLET OF ORANGE ROUGHY**

Charonnay and Orange Beurre  
Blanc with Charred Lemon

### **PICCATA STYLE FILLET OF ATLANTIC COD**

Baked Cod with a Lemon-Caper  
Sauce and Roasted Tomato

### **PRETZEL ENCRUSTED FILLET OF TILAPIA**

Dijon Cream-Fresh Thyme Cream  
Sauce

### **CHICKEN MARSALA**

Sauteed Chicken with  
Traditional Marsala Sauce

### **CHICKEN FRANCAISE**

Egg and Romano Battered  
Chicken Breast in a Lemon-Herb  
Sauce

### **CHICKEN BRUSCHETTA**

Sauteed Chicken with Fresh  
Tomato Salsa and 25 Year  
Balsamic Reduction

### **STUFFED PORK LOIN**

Traditional Stuffed Pork Loin  
with a Roasted Tomato Demi-  
Glaze





## Choose One Vegetable

### **GREEN BEANS**

#### **ALMANDINE**

Green Beans Sautéed with  
Frangelico and Toasted Almonds

### **BROCCOLI MEDLEY**

Steamed Broccoli with Julienne  
Carrots and Roasted Cauliflower

### **JULIENNE VEGETABLES**

USDA Organic Carrots,  
Zucchini, Squash and Seasonal  
Peppers

### **ROASTED ROOT VEGETABLES**

Brussels Sprout, Parsnip, Turnip,  
USDA Organic Carrot

**\$24.95 per person**

*Prices are subject to change depending on food sales market.*

## *Buffet Selections*

### **Country Club Picnic**

### **GRILLED VEGETABLE DISPLAY**

Charbroiled Zucchini, Squash, Eggplant and Seasonal Peppers



**SLOW ROASTED ST. LOUIS  
STYLE RIBS**

House Made BBQ Sauce

**SOUTHERN FRIED  
CHICKEN**

Sixteen Spice Blend

**CORN ON THE COB**

**TRADITIONAL BAKED  
BEANS**

**PASTA SALAD**

**COLE SLAW**

**Fresh From The Grill**

*Grill Station Includes Hot Dog and Hamburger Buns, Cheddar Cheese, Provolone Cheese, Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard, Diced Onion, Relish and Mayo*

**USDA PRIME HAMBURGERS**

**ALL BEEF HOT DOGS**

**Beverage Station**

**ASSORTED CANS OF SODA, PINK LEMONADE, FRESH  
BREWED ICED TEA, CITRUS AND HERB INFUSED WATER**



\$34.95 per person

*Prices are subject to change depending on food sales market.*

## *Buffet Selections*

### Donald Ross Buffet

#### **SEASONAL VEGETABLE CRUDITÉS AND YCC BAR TRAYS**

Raw Vegetable Display with Buttermilk Ranch, Youngstown Club Cheese Spread, Crackers and Roasted Peanuts

#### **YCC HOUSE SALAD BAR**

Chopped Romaine and Mixed Baby Lettuces with Black Olive, Cucumber, Red Onion, Tomato and Your Choice of Dressing

### Choose One Carving Option

#### **ROASTED TOP ROUND OF BEEF**

Au Jus and Horseradish Cream

#### **SLOW ROASTED PORK LOIN**

Dijon Mustard and Horseradish Cream

#### **BLACK PEPPER SIRLOIN**

Dijon Mustard and Horseradish Cream



## Choose Two of the Following

### **BAKED FILLET OF ORANGE ROUGHY**

Charonnay and Orange Beurre  
Blanc with Charred Lemon

### **PICCATA STYLE FILLET OF ATLANTIC COD**

Baked Cod with a Lemon-Caper  
Sauce and Roasted Tomato

### **PRETZEL ENCRUSTED FILLET OF TILAPIA**

Dijon Cream-Fresh Thyme Cream  
Sauce

### **CHICKEN MARSALA**

Sauteed Chicken with  
Traditional Marsala Sauce

### **CHICKEN FRANCAISE**

Egg and Romano Battered  
Chicken Breast in a Lemon-Herb  
Sauce

### **CHICKEN BRUSCHETTA**

Sauteed Chicken with Fresh  
Tomato Salsa and 25 Year  
Balsamic Reduction

## Choose One Starch

### **SAFFRON AND HERB RISOTTO**

### **WHIPPED YUKON GOLD POTATOES**

### **WILD RICE PILAF**

### **RIGATONI MARINARA**

### **ROASTED FINGERLING POTATOES**



# Choose One Vegetable

## **CHARBROILED**

### **ASPARAGUS MEDLEY**

Green Asparagus, Roasted Red Pepper, Julienne USDA Organic Carrot

### **GREEN BEANS**

#### **ALMANDINE**

Green Beans Sautéed with Frangelico and Toasted Almonds

### **BROCCOLI MEDLEY**

Steamed Broccoli with Julienne Carrots and Roasted Cauliflower

## **JULIENNE VEGETABLES**

USDA Organic Carrots, Zucchini, Squash and Seasonal Peppers

## **ROASTED ROOT**

### **VEGETABLES**

Brussels Sprout, Parsnip, Turnip, USDA Organic Carrot

**\$33.95 per person**

*Prices are subject to change depending on food sales market.*



## Chef Attended Pasta Station

*Add the YCC House Salad Bar and Bread Service for \$4.95  
per person*

### **PENNE AND FETTUCCINE WITH MARINARA, ALFREDO, OIL AND GARLIC OR A LA VODKA**

Caramelized Onion, Roasted Cherry Tomato, Baby Spinach, YCC Hot Peppers, Roasted Red Pepper, Roasted Garlic, Pesto, Black Olive, Mushroom, House Made Sausage and Grilled Chicken

**15.95 per person**

## Plated Lunch Selections

*All Lunch Entrées Include Bread Service and are served with a Petite House Salad or Tomato-Dill Bisque*

### **CHICKEN CRÊPE**

House Made Chestnut Flour Crêpe with a Roasted Chicken, Celery and Onion Filling with Julienne USDA Organic Carrot and Chicken

Velouté

**14.75**

### **PETITE FILLET OF ORA KING SALMON**

Saffron Risotto, Julienne USDA Organic Carrots, Valencia Orange Reduction

**17.50**

### **FILET MIGNON AU POIVRE**

Black Pepper Encrusted Petite Filet Mignon with a Tarragon Potato Cake, Roasted Asparagus and Cognac Cream Sauce

**19**

### **MARYLAND STYLE CRAB CAKE**

Crispy Lemon Potatoes, Roasted Asparagus, Fresh Herb Remoulade

**19**

XI



## GRILLED CHICKEN BRUSCHETTA

Basil-Parmesan Risotto, Julienne USDA Organic Carrots, Traditional  
Bruschetta Salsa, 25 Year Balsamic Reduction

16.50

## HOT LUCILLE

Fire Roasted Turkey, American  
Cheese Sauce, White Toast,  
Apple Wood Smoked Bacon

13.75

## "PASTRAMI STYLE" SMOKED SALMON CROISSANT

Arugula, Caramelized Onions,  
Dill Aioli with Fresh Fruit

15.50

## ITALIAN CHEF SALAD

Chopped Romaine, Provolone,  
Roasted Red Pepper, Banana  
Peppers, Marinated Red Onion,  
Genoa Salami, Capicola,  
Margharita Pepperoni, Fresh  
Herb Vinaigrette

12

## SALMON CAESAR SALAD

Petite Fillet of Ora King Salmon  
over our House Caesar Salad  
with Roasted Cherry Tomato

16

## SEASONAL APPLE AND SMOKED BLUE CHEESE CHICKEN SALAD SALAD

Charbroiled Chicken, Mixed  
Greens, Spiced Walnuts, Celery,  
Red Onion, Apple Wood Smoked  
Blue Cheese, Poppy Seed  
Vinaigrette

14.25

## BABY SPINACH AND FETA CHICKEN SALAD

Charbroiled Chicken, Baby  
Spinach Toasted Almonds,  
Celery, Red Onion, Feta, Sun  
Dried Cherries, Greek  
Vinaigrette

14



# Deli Style Lunch

## **ASSORTED DELI MEATS AND BREAD**

Salami, Capicola, Roasted Turkey, Fire Roasted Ham, Bologna  
American, Swiss, Provolone, Cheddar, Pepper Jack, White, Wheat, and  
Deli Rye

## **ASSORTED COLD SALADS**

YCC Salad Bar, Pasta Salad, Cole Slaw, Seasonal Fruit Salad, Chips and  
Chef's Choice of Cookie

## **BEVERAGE STATION**

Iced Tea, Pink Lemonade and Citrus Infused Water

**17.95 PER PERSON**





## Event Bar Packages

*We consider each individual open bar package as a way to set your event apart from others with a unique selection of spirits, beer and wine. The pricing below is based on traditional selections for each category, but we welcome you to customize the bar to your liking. Each bar includes a specialty drink menu to be planned out with the Food and Beverage Director two weeks prior to your event.*

### *Premium Level Bar*

**\$25 PER PERSON FOR THREE HOURS**

Each Additional Hour is \$4.5 per person

### *Call Level Bar*

**\$21 PER PERSON FOR THREE HOURS**

Each Additional Hour is \$3

### *Well Level Bar*

**\$19 PER PERSON FOR THREE HOURS**

Each Additional Hour is \$2.5



# *Additional Considerations*

## **AUDIO VISUAL EQUIPMENT**

The Youngstown Country Club is pleased to offer the following AV equipment for your event.

LCD Projector and Projection Screen \$75.00/day Podium with Microphone N/C

Any additional cost incurred by the Youngstown Country Club for audio and visual equipment needed for your event will be added to your total amount.

## **MUSICAL GROUPS**

We request that the host be careful when selecting their musicians. Consideration must be given to the size of the group and sound equipment to be used. Musicians must be made aware that the Club Management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set-up, and electrical hook-ups. All musical groups must be set up at least one hour before the event is due to start.

## **VENDOR MEALS**

If you would like to purchase meals for your vendors (members of the band, photographer, etc.) please make arrangements with the Food and Beverage Director prior to the event. Please remember that you and your vendors are not permitted to bring food and/or beverages into our facilities or onto our property at any time.



## **SPECIAL DECORATIONS**

Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior entry posts and/or exterior lamp posts is prohibited. Items may not be attached to any stationary wall, floor, window, or ceiling.

Throwing birdseed, rice, confetti, flower petals, etc. at a wedding reception or any other function is not permitted.

Storage areas for vendor supplies will be determined by the General Manager. Flowers, decorations, cake supplies, gifts, etc. that are provided by the host of a function, must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.

## **LOST AND FOUND**

The Youngstown Country Club will not be liable for the loss, theft or breakage of any article(s) or merchandise left in the facilities prior to, or after your event.

## **MEETING ROOMS**

Meetings that do not purchase a minimum of \$500.00 of food and beverages will be assessed a room fee of \$150.00 for each 3 hour period of use.

## **ON SITE CEREMONIES**

Wedding Ceremonies may be performed at the Youngstown Country Club. YCC will provide white garden chairs for the event, a beverage station for the wedding guests, an area for the Bride to prepare for the ceremony, access to the golf course for pictures and valet service for all guests attending.

\$950

XVI