

*Youngstown Country Club*  
*2020 Banquet Catering Guide*



*1420 Country Club Drive*  
*Youngstown, Ohio 44505*  
*(330) 759 1040*



# Breakfast Selections

## BREAKFAST OPTIONS

### **Continental**

*Assorted Danish, Muffins, Fresh Fruit and Chilled Orange Juice, Coffee and Hot Tea*  
10.00

### **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*  
15.00

### **Breakfast Buffet**

*Muffins and Assorted Danish, Apple Wood Smoked Bacon, Maple Sausage, English Style Scrambled Eggs, French Toast with Syrup, Breakfast Potatoes, Sliced Fresh Fruit, Chilled Orange Juice, Coffee and Hot Tea*  
21.00

## Breakfast Additions

### Omelet Station

5.00

### Waffle Station with Assorted Toppings

5.00

### Fresh Squeezed Florida Orange Juice

2.25

*Prices are subject to change. Applicable sales tax and a 20% administrative fee will be applied to all catered events.*





# Chilled Appetizer Selection

## **Jumbo Gulf Shrimp**

House Made Cocktail Sauce and Fresh Lemon  
Market Price

## **Seasonal Oysters on the Half Shell**

Served with lemons, cocktail sauce, mignonette. Ask the Chef for which Variety of Oysters, depending on time of year. Market Price

## **Traditional Bruschetta**

Seasonal Tomatoes, Red Onion, Fresh Herbs, Olive Oil and Toasted Baguette  
3.00

## **Hummus and Crudité Display**

Traditional, Roasted Red Pepper and Kalamata Olive Hummus with Seasonal Fresh Vegetables and Toasted Pita  
7.50

## **Caprese Toast**

Sun-Dried Tomato, Mozzarella, and Fresh Basil on Toasted Bread  
3.00

## **Crab Hoelzel**

Jumbo Lump Crab, Black Pepper Vinaigrette, Fresh Tarragon  
Market Price

## **Salmon Mousse**

Served on Rye Toast with crispy capers 4.00

## **Prosciutto Wrapped Asparagus**

Jumbo Asparagus wrapped with Prosciutto and Balsamic Reduction  
5.50

## **Assorted Cheese and Cracker Display**

Includes Mozzarella, Pecorino Romano, Havarti, Gouda, Cheddar and Dijon Mustard  
4.00

Ask our Chef what specialty cheeses are available, both Domestic and International, if ordered two weeks before your event. Please not price per person could change.

## **Vegetable Crudité Display**

Carrots, Celery, Broccoli, Seasonal Peppers and Cauliflower served with Ranch and Blue Cheese Dressing  
4.25

## **Fresh Fruit Display**

Seasonal Sliced Fruit and Berries 5.00

## **Anti-Pasta Display**

Capicola, Sopressata, Prosciutto, Sun-Dried Tomatoes, Assorted Olives, Baguette Bread and Extra Virgin Olive Oil  
7.00

## **Premier Anti-Pasto Display**

Prosciutto, Sopressata, Prosciutto, Black Truffle Romano, Condio D.O.C., Goat Cheese, Castelvetro Olives, Oil Cured Black Olives, Sun Dried Tomatoes, Grissini and Baguette  
15.00

## **Smoked Salmon Display**

Traditional Smoked Salmon or Salmon "Pastrami" with Chopped Red Onion, Egg, Capers, Cream Cheese and Toast  
10.00



# Hot Appetizer Selection

All Items Are Priced Per Piece Unless Stated Otherwise

## **Curry Spiced Scallop**

*Mango Sauce Seasonal Market Price*

## **Blackened Scallop**

*Blackend Scallop served with citrus creme fraiche  
Market Price*

## **Bacon Wrapped Diver Scallop**

*Diver Scallop wrapped in Thick-Cut Apple Wood  
Smoked Bacon  
Seasonal Market Price*

## **Sautéed Cherry Stone Clams**

*Shallot, Garlic, Fresh Herb and White Wine  
Market price with a minimum of 20 guests*

## **Oyster Rockefeller**

*Baked oysters with shallot, garlic, fennel, spinach,  
panko, butter Market Price*

## **Coconut Shrimp**

*Breaded Gulf Shrimp with Thai Chili Glaze 4.00*

## **Maryland Crab Stuffed Shrimp**

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

## **Maryland Mini Crab Cake**

*Traditional tartar sauce or Red Pepper Remoulade  
4.00*

## **Charbroiled Lamb Chop**

*Grilled lollipop lamb Chop Marinated with Garlic,  
Herbs and Olive Oil. Served with Mint Chimi  
Churri 8.00*

## **Greek Style Lamb Chop**

*Charbroiled Lamb Chop with Goat Cheese and  
Oregano Roasted Cherry Tomato 8.00*

## **House Made Beef Wellington**

*Hand-Cut and Seared Filet Mignon of Beef wrapped  
in Puff Pastry  
4.00*

## **Grilled Chicken Skewer**

*Marinated Chicken, Cherry Tomato, Seasonal  
Pepper, Smoked Red Onion, White Balsamic  
Reduction  
4.00*

## **Vegetable Egg Roll**

*Mini Egg Rolls served with Thai Chili Glaze, 3.00*

## **Sausage Stuffed Mushroom**

*Button Mushrooms stuffed with House Made Italian  
Sausage and Romano Cheese  
3.00*

## **Fried Arancini**

*Fried Sicilian Risotto Balls with Fresh Pesto  
4.00*

## **Seared to Order Ahi Tuna Action Station**

*Sushi Grade Ahi Tuna with Thai Chili Glaze,  
Wasabi, Teriyaki and Pickled Ginger  
Market Price*

## **Goat Cheese and Fig Flatbread**

*Roasted Figs, California Goat Cheese, and Balsamic  
Reduction  
3.00*

## **Chicken Caprese Flatbread**

*Sun-Dried Tomato Pesto, Buffalo Mozzarella,  
Seasonal Basil and Grilled Chicken  
3.00*

## **Greek Chicken Flatbread**

*Feta Cheese, Kalamata Olives, Roasted Red Pepper,  
Cherry Tomato, Spinach and Grilled Chicken  
3.00*

## **Southwest Steak Flatbread**

*Marinated Flank Steak, Caramelized Onion,  
Avocado, Jalapeno and Pepper Jack Cheese  
4.50*

## **Vegan Flatbread**

*Roasted Tomato, Spinach, Caramelized Onion  
3.00*



## PLATED SEAFOOD OPTIONS

*All Entrees include our house Mixed Greens Salad, and Bread Service. All Entrees are displayed with Chef's Choice of Vegetable and Starch. All entrees can be modified to your liking*

### **Pan Roasted Sea Bass**

*Israeli Couscous, with roasted red peppers, caramelized onions, roasted tomatoes served with an arugula pesto sauce  
Market Price*

### **Bronzed Fillet of Wild Caught Halibut**

*Roasted tomato Risotto, Grilled Asparagus Medley, Lemon Beurre Blanc  
Market Price*

### **Lake Erie Walleye**

*Basmati Rice, Haricot Vert, Toasted Almonds, Frangelico Beurre Blanc  
Market Price*

### **Grilled Fillet of Salmon**

*Wild Rice Pilaf, Asparagus Medley, Tri- Colored Carrots, Lemon White Wine cream sauce  
29.00*

### **Jamaican Jerk Salmon**

*Pineapple Basmati Rice, Apple Wood Smoked Julienned Vegetables, Mango Salsa  
31.00*

### **Maryland Crab Cakes**

*Two Crab Cakes with Crispy smashed red potatoes, Grilled Asparagus Medley, lemon herb aioli  
Market Price*

### **Cajun Spiced Maryland Crab Cakes**

*Créole Style Basmati Rice, Roasted Tri-Colored Carrots, Lime Beurre Blanc Market Price*

### **Butter Poached Maine Lobster Tail**

*Whipped Potatoes, Grilled Asparagus Medley, Lemon Butter  
Market Price*

## PLATED CHICKEN OPTIONS

*All Entrees include our house Mixed Greens Salad, and Bread Service. 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 Couscous and Seasonal Julienned Vegetables with Fresh Basil Emulsion  
30.00*

### **Chicken Bruschetta**

*Sauteed Chicken over Lemon-Parmesan Risotto, Grilled Asparagus, Traditional Bruschetta Salsa and Saffron-White Balsamic Reduction  
25.00*

### **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  
25.00*

### **Chicken Marsala**

*Sauteed Chicken Breast with Traditional Marsala Sauce, Whipped Potatoes, Julienne Carrots and Asparagus Medley  
25.00*

### **Chicken Piccata**

*Sauteed Chicken Breast with Crispy Capers, Lemon Sherry Cream, Whipped Potatoes, Julienne Carrots and Asparagus Medley  
25.00*

### **Coq au Vin**

*Burgundy Braised Chicken, Marrow Bean Cassoulet, Haricot Vert, Roasted Shallot and Pinot Noir Demi-Glace  
30.00*

### **Slow Roasted Half Chicken**

*Roasted Lemon Pepper Fingerling Potatoes, Roasted Cauliflower and broccoli  
23.00*



## PLATED BEEF AND PORK OPTIONS

*All Entrees include our house Mixed Greens Salad, and Bread Service. All Entrees are displayed with Chef's Choice of Vegetable and Starch. All entree's can be modified to your liking*

### **Grilled Filet Mignon**

*Whipped Potatoes, Grilled Asparagus Medley, Tri Colored Carrots, Caramelized Shallot Demi-Glace*  
6oz: 36.00; 8oz: 39.00

### **Grilled Prime New York Strip**

*Vermont White Cheddar Twice Baked Potato, Tri Colored Carrots, Crispy Fried Shallots, Béarnaise Sauce*  
12oz: 39.00; 14oz: 43.00

### **Surf and Turf**

*Charbroiled Petite Filet Mignon, Petit Maryland Crab Cake, Maine Lobster Risotto, Asparagus Medley, Béarnaise Sauce*  
Market Price

### **Saltimbocca Stuffed Pork Loin**

*White Pepper and Fennel Encrusted Pork Loin with a Prosciutto, Aged Provolone and Sage Stuffing over Whipped Potatoes, Tri-Colored Carrots and Roasted Tomato Demi-Glace*  
25.00

### **Charbroiled Fourteen Ounce Pork Chop**

*Whipped Potatoes, Green Beans, Spiced Apple Chutney*  
26.00

### **Pork Tenderloin Au Poivre**

*Black Pepper Encrusted Pork Tenderloin, Haricot Vert and Cognac Cream Sauce*  
28.00

## SALAD UPGRADES

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

### **Poached Pear Salad**

*Spiced Red Wine d'Anjou Pear, Spiced Walnut, Goat Cheese, Arugula, red wine vinaigrette*  
7.00

### **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, Cherry Tomato, grated Parmesan cheese, Champagne Vinaigrette*  
Seasonal Price

### **Apple and Dried Cherry Salad**

*Chopped Iceberg, Romaine, Spring Mix, Seasonal Apples, Dried Cranberries, Candied Walnuts, Celery, Poppy seed Vinaigrette*  
5.00

### **Caprese Salad**

*Heirloom Tomatoes, Buffalo Mozzarella, 25 Year Balsamic Reduction, Basil Vinaigrette*  
4.00



## SUPREME STARCH AND VEGETABLE OPTIONS

### **Cheddar Twice Baked Potato**

3.00

### **Lobster Risotto**

*Made with Whole Maine Lobster*  
Seasonal Market Price

### **Root Vegetable Hash**

*Diced Sweet Potato, Yukon Gold Potato, USDA  
Organic Carrot, Parsnip and Turnip*  
3.00

### **Italian Romanesco**

*Parmesan Encrusted*  
Seasonal Market Price

### **Prosciutto Wrapped Asparagus**

*Green Asparagus Wrapped in Prosciutto and  
Roasted Cherry Tomato*  
5.50

### **Grilled Vegetables**

*Grilled Zucchini, Squash, Peppers, Red Onion*

## 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 ONE OF THE FOLLOWING

### **Piccata Style Fillet of Atlantic Cod**

*Baked Cod with a Lemon-Caper Sauce and Roasted  
Tomato*

### **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-Glace*

## 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**

*Tri-Colored Carrots, Zucchini, Squash and Seasonal  
Peppers*

### **Roasted Root Vegetables**

*Brussels Sprout, Parsnip, Turnip, USDA Organic  
Carrot*

**\$29.00 PER PERSON**

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



## COUNTRY CLUB PICNIC 28.00 PER PERSON

Slow Roasted Baby Back Ribs  
*House Made BBQ Sauce*

Southern Fried Chicken

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

Add 7.00 per person to the Country Club Picnic

Chef Manned - \$20.00 Per Person

Self Serve - \$16.00 Per Person

### **Beverage Station**

Soda, Pink Lemonade, Fresh Brewed Iced Tea, Water  
4.00

### **Chef Attended Pasta Station**

*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*

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

19.00-21.00 Per person





## DONALD ROSS BUFFET

### 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 ONE OF THE FOLLOWING

#### **Piccata Style Fillet of Atlantic Cod**

*Baked Cod with a Lemon-Caper Sauce and Roasted Tomato*

#### **Walnut Encrusted Fillet of Flounder**

*Lemon White Wine 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

Cheesy Risotto

Wild Rice Pilaf

Whipped Yukon Gold Potatoes

Rigatoni Marinara

### CHOOSE ONE VEGETABLE

#### **Charbroiled Asparagus Medley**

*Green Asparagus, Roasted Red Pepper, Tri-Colored Carrots*

#### **Green Beans Almandine**

*Green Beans Sautéed with shallots, garlic, Frangelico and Toasted Almonds*

#### **Broccoli Medley**

*Steamed Broccoli with Julienne Carrots and Roasted Cauliflower*

#### **Julienne Vegetables**

*Tri-Colored Carrots, Zucchini, Squash and Seasonal Peppers*

#### **Roasted Root Vegetables**

*Brussels Sprout, Parsnip, Turnip, Carrots*

**\$41.00 per person**

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





## LUNCH SELECTIONS

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

### **Chicken Salad Sandwich**

*Chicken salad with toasted walnuts, dried cranberries, diced apples served on a brioche bun*  
14.00

### **Petite Fillet of Salmon**

*Parmesan Risotto, Grilled Asparagus, lemon cream sauce*  
17.50

### **Filet Mignon Au Poivre**

*Black Pepper Encrusted Petite Filet Mignon with Whipped Potatoes, Roasted Asparagus and Cognac Cream Sauce*  
25.00

### **Maryland Style Crab Cake**

*Crispy Lemon Potatoes, Roasted Asparagus, Fresh Herb Remoulade*  
Market Price

### **Grilled Chicken Bruschetta**

*Basil-Parmesan Risotto, Asparagus Traditional Bruschetta Salsa, Balsamic Reduction*  
16.50

### **French Dip**

*Shaved Beef on a French Baguette with Melted Provolone. Served with a Side of Au Jus* 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, Pepperoni*  
12.00

### **Salmon Caesar Salad**

*Petite Fillet of Salmon over our House Caesar Salad with Roasted Cherry Tomato*  
16.00

### **Baby Spinach and Feta Chicken Salad**

*Charbroiled Chicken, Baby Spinach Toasted Almonds, Celery, Red Onion, Feta, Sun-Dried Cherries, Greek Vinaigrette*  
14.00

## **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 or Pasta Salad, Cole Slaw, Seasonal Fruit Salad, Chips and Chef's Choice of Cookie*

### **Beverage Station**

*Iced Tea, Pink Lemonade and Citrus Infused Water*  
\$20.00 Per Person



# *Y & C Bar Pricing*

*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 your events coordinator two weeks prior to your event. Each event includes one complimentary bartender.*

*Each additional bartender is \$75.00 and will be based upon the number of guests. For guests under the age of 21, there will be a \$2.50 charge per guest for sodas and juices.*

## **CLASSIC BAR**

**\$21 Per Person for a Three Hour Bar**  
*Add an hour for \$2 per person*

## **PREMIUM BAR**

**\$23 per Person for a Three Hour Bar**  
*Add an hour for \$3 per person*

## **EXCLUSIVE BAR**

**\$25 Per Person for Three Hour Bar**  
*Add an hour for \$4.50 per person*

*Please note our pricing is adjusted for weddings.*

1898



# *YCC Room Rentals*

*Our Room Rentals include: tables, chairs, table clothes (black, white, Ivory), napkin color of your choice.  
If you would like other table clothe colors we can accommodate that for a additional charge.*

**Ball Room**

\$750

**Grand Hall**

\$1500

**Terrace Room**

\$500

**East Lounge**

\$450

**Windsor Room**

\$250

**Grill Room**

\$750

**Pool Area**

\$750

**Club Room**

\$200

**Hold you ceremony over looking the golf course!**

*We would be honored to host your ceremony on the golf course.*

\$100

*Plus the cost of chairs*

**Note From the Staff at YCC**

*Thank you for your consideration in holding your event with us. We look forward to planning your special day.  
Please note if there is something you have in mind for your day that is not listed in this guide we would be  
happy to accommodate to the best of our abilities.*

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