

THE YOUNGSTOWN COUNTRY CLUB

Catering Menu 2025



1402 Country Club Dr.
Youngstown, OH 44505
330-759-1040

BREAKFAST SELECTIONS

BUFFET OPTIONS

Continental

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

14.00 PER PERSON

Breakfast Buffet

Assorted Muffins and Danish, Applewood Smoked Bacon, Maple Sausage, Scrambled Eggs, French Toast, Breakfast Potatoes, Orange Juice, Coffee and Hot Tea

23.00 PER PERSON

SIT DOWN OPTIONS

Chicken Crepes

Chicken Crepes topped with an herb cream sauce, Vegetable and Breakfast Potatoes

19.00

Quiche

Homemade Quiche, Fresh Fruit, Breakfast Potatoes

18.50

BREAKFAST ADDITIONS

Omelet Station

8.00 PER PERSON

Waffle Station

Assorted Toppings

7.00 PER PERSON

Fresh Seasonal Fruit

MARKET PRICE

Cheese Blintzes

Choice of Blueberry or Raspberry Sauce

7.00 PER PERSON

CHILLED APPETIZERS

Traditional Bruschetta

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

2.00 PER PIECE

Cheese and Crackers

Provolone, Swiss, Cheddar, Havarti

8.00 PER PERSON

Artisan Cheese Display

Specialty Gourmet Cheese

9.00 PER PERSON

Crudite

Carrots, Celery, Broccoli, Peppers,
Cauliflower, Ranch, Bleu Cheese

5.00 PER PERSON

Antipasto Display

Capicola, Sopressata, Prosciutto,
Sun-Dried Tomatoes, Olives, Extra

Virgin Olive Oil

MARKET PRICE

Ahi Tuna

Sesame-Crusted Ahi Tuna

MARKET PRICE

Prosciutto-Wrapped Melon

3.00 PER PIECE

Hot Peppers in Oil

Hot Peppers in Oil, Ciabatta Bread

15.00

(Serves 8-10)

Jumbo Shrimp Cocktail

Homemade Cocktail Sauce

MARKET PRICE

Hummus and Crudite

Hummus, Fresh Vegetables, Toasted Pita

8.00 PER PERSON

Fresh Fruit

Seasonal Fruit and Berries

MARKET PRICE

HOT APPETIZERS

Bacon-Wrapped Sea Scallops

Sea Scallops, Applewood Smoked Bacon
MARKET PRICE

Coconut Shrimp

Coconut-Breaded Gulf Shrimp, Thai Chili
4.50 PER PIECE

Beef Wellington

Homemade Filet wrapped in Puff Pastry
MARKET PRICE

Vegetable Egg Rolls

Thai Chili
3.00 PER PIECE

Sausage Stuffed Mushrooms

Button Mushrooms, Italian Sausage, Romano
3.00 PER PIECE

Arancini

Fried Risotto Balls, Rich Tomato Sauce
4.00 PER PIECE

Calamari

Fried Calamari, Thai Chili
7.00 PER PERSON

Greens and Beans

Sauteed Greens and Beans
5.00 PER PERSON

Clams Casino

4.00 PER PIECE

Crab Cakes

Mini Jumbo Lump Crab Cakes
MARKET PRICE

Chicken Satay

Peanut Dipping Sauce
5.00 PER PIECE

Lamb Chops

Grilled Lollipop Lamb
7.50 PER PIECE

Mini Quiche Tarts

2.75 PER PIECE

Wild Mushroom Purses

3.75 PER PIECE

Spanikopita

3.00 PER PIECE

Italian Greens

Italian Greens, Roasted Hot Pepper
5.00 PER PERSON

California Flatbread

Pesto, Grilled Chicken, Sun-Dried Tomatoes, Fresh
Mozzarella
4.50 PER PERSON

Margherita Flatbread

Fresh Tomatoes, Parmesan, Mozzarella
3.50 PER PERSON

PLATED SEAFOOD

Served with Mixed Greens Salad, Vegetable, Starch and Bread

Chilean Sea Bass

Kahlua-Marinated

MARKET PRICE

Walleye Francaise

Lake Erie Walleye, Lemon Wine Sauce

29.00

Salmon

Pistachio Crust

32.00

Sea Scallops

Drawn Butter

MARKET PRICE

Crab Cakes

Jumbo Lump Crab Cakes

MARKET PRICE

Lobster Tail

Drawn Butter

MARKET PRICE

Crab Stuffed Whitefish

27.00

PLATED CHICKEN

Served with Mixed Greens Salad, Vegetable, Starch and Bread

Chicken Marsala

Mushrooms, Marsala Wine Sauce

26.00

Chicken Francaise

Lemon Wine Sauce

26.00

Chicken Piccata

Mushrooms, Capers, Lemon Butter Wine Sauce

26.00

Chicken Parmigiana

Breaded Chicken, Provolone, Rich Tomato
Sauce, Penne. Served with salad only.

22.00

Garlic and Herb Chicken

Roasted Red Peppers, Garlic Herb Sauce, Angel

Hair

26.00

Chicken Bruschetta

Marinated Tomatoes, Garlic Basil, Mozzarella,
Extra Virgin Olive Oil

24.00

PLATED BEEF AND PORK

Served with Mixed Greens Salad, Vegetable, Starch and Bread

Filet Mignon

Choice of 6oz. or 8oz.

MARKET PRICE

New York Strip

Choice of 12oz. or 14oz.

MARKET PRICE

Surf and Turf

6oz. Filet Mignon, 4oz. Maine Lobster Tail

MARKET PRICE

Frenched Pork Chop

Apple Brandy Reduction

MARKET PRICE

Braised Short Rib

Creamy Risotto, Marsala Demi-Glace

MARKET PRICE

Rack of Lamb

Sweet Vermouth Demi-Glace

MARKET PRICE

Ribeye

Choice of 16oz. or 18oz.

MARKET PRICE

SALAD UPGRADES

The following salads can be offered as an upgrade to any plated entree.

Bitikar

Iceberg, Bleu Cheese Crumbles, Cauliflower,
Applewood Smoked Bacon, Bitikar Dressing

5.00

Hydroponic Bibb

Hydroponic Bibb, Red Onion, Cherry Tomatoes,
Parmesan, Champagne Vinaigrette

MARKET PRICE

Caprese

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic
Reduction, Extra Virgin Olive Oil

6.50

Vegetables

Vegetable Medley

Green Bean Almandine

Glazed Baby Carrots

Grilled Zucchini, Squash, Roasted Red Peppers

Broccoli and Cauliflower

Broccoli Hollandaise (Add 3.00)

Roasted Asparagus (Add 4.00)

Starch

Roasted Redskins

Baked Potato

Mashed Potatoes

Rice Pilaf

Wild Rice

Potato Au Gratin (Add 5.00)

Baked Sweet Potato (Add 3.00)

Twice Baked Potato (Add 5.00)

CREATE YOUR OWN DINNER BUFFET

All Buffets include Rolls with Butter. Minimum of 20 people. Priced per Person. Coffee, Hot Tea and Iced Tea are Included. Soda, Beer, Wine and Liquor are available for an additional cost.

Select Three or More

Beef and Pork

Roasted Sirloin of Beef, Pan Gravy MARKET PRICE

Roasted Glazed Ham MARKET PRICE

Roasted Porkloin, Sweet Vermouth Demi 9.00

Pork Tenderloin 11.00

Sausage, Peppers and Onions 7.00

Short Ribs 13.00

Steak Tips, Mushrooms, Pan Gravy MARKET PRICE

Carving Station Chef Attendant Fee of 75.00

Roasted Filet Mignon MARKET PRICE

Roasted Prime Rib MARKET PRICE

Roasted Prime Sirloin MARKET PRICE

Roasted Turkey Breast MARKET PRICE

Pasta

Cheese Tortellini, Pink Sauce 8.00

Penne Bolognese 8.00

Cavatelli Meatballs, Tomato Sauce 7.00

Cavatelli, Italian Greens, Hot Sausage, Aglio 9.00

Cheese Ravioli, Tomato Sauce 10.00

Stuffed Shells 9.00

Pasta and Clam Sauce 10.00

Salads

Mixed Greens 5.00

Caesar 4.50

Bitikar 4.50

Caprese 5.00

Seafood

Walleye Francaise 9.00

Baked Whitefish, Bread Crumbs 9.00

Stuffed Sole, Crabmeat 11.00

Pistachio Salmon 12.00

Roasted Salmon, Citrus Butter 11.00

Chicken

Francaise 9.00

Parmigiana 8.50

Marsala 9.00

Garlic and Herb 9.00

Piccata 9.00

Saltimbocca 10.50

Cacciatore 9.00

Milanese 9.00

Accompaniments

Crispy Redskins, Lemon, Parmesan 3.25

Mashed Potatoes 2.50

Potato Au Gratin 4.50

Roasted Redskins, Rosemary 2.25

Roasted Yukon Potatoes 2.5

Green Beans 2.75

Roasted Zucchini, Squash, Red Peppers 3.50

Broccoli and Cauliflower 3.50

Roasted Asparagus 4.50

Bacon Brussels Sprouts 4.00

Glazed Baby Carrots 4.25

Prices are subject to change. All applicable sales tax and a 20% administrative fee will be applied to all catered events. An 8% non-member fee will be applied to all non-member events.

COUNTRY CLUB PICNIC

38.00 PER PERSON

Served with Mixed Greens Salad and Bread

Slow Roasted Baby Back Ribs

Roasted Chicken

Baked Beans

Corn on the Cob

Homemade Pasta Salad

Coleslaw

GRILL AND CHILL

25.00 PER PERSON

Served with Mixed Greens Salad and Bread

Hamburger and Hot Dog Buns

Assorted Cheese

Lettuce, Tomato, Pickle and Onions

Ketchup, Mustard and Mayonnaise

Angus Burgers

All Beef Hot Dogs

Au Gratin Potatoes

Pasta Salad

PLATED LUNCHES

Served with Mixed Greens Salad and Bread

Chicken Salad Sandwich

Brioche Bun

15.00

Grilled Salmon

Lemon Cream Sauce, Chef's Vegetable

22.00

Filet Au Poivre

Peppercorn-seared Filet Medallions, Mushroom

Demi-Glace, Chef's Vegetables

28.00

Crab Cake

Jumbo Lump Crab Cake, Chef's Vegetable

MARKET PRICE

Chicken Bruschetta

Marinated Tomatoes, Garlic Basil, Mozzarella, Extra

Virgin Olive Oil, Chef's Vegetables

18.00

Chicken Francaise

Lemon Wine Sauce, Chef's Vegetable

19.00

Salmon Caesar Salad

Homemade Caesar, Grilled Salmon

22.00

Chef Salad

Romaine, Salami, Pepperoni, Provolone, Swiss, Red

Onion, Cherry Tomatoes

16.00

Prices are subject to change. All applicable sales tax and a 20% administrative fee will be applied to all catered events. An 8% non-member fee will be applied to all non-member events.

LUNCH BUFFETS

YCC DELI BOARD

Salami

Pepperoni

Turkey

Ham

American, Swiss, Provolone and Cheddar

Lettuce, Tomato, Onion and Pickle

White, Wheat and Rye Bread

Potato Salad

Coleslaw

MARKET PRICE

MARKET FRESH

Wedding Soup

Pasta Salad

Fruit Salad

Ham and Swiss Wrap

Turkey and Provolone Wrap

Veggie Wrap

23.00

*All wraps include lettuce and tomato

YCC CLASSIC

Mixed Greens Salad, Grilled Chicken, Penne

with Rich Tomato Sauce, Roasted Redskins,

Chef's Vegetables

22.00

BOXED LUNCHES

5 oz. Burger

Lettuce, Tomato, American
Cheese, Pickle
Bag of Chips
11.00

Assorted Wraps

Choice of:
Ham and Swiss
Turkey and Provolone
Veggie Wrap
Bag of Chips
13.00

*All wraps include lettuce and tomato

Hot Dog

All Beef Hot Dog
Bag of Chips
8.00

OPEN BAR PACKAGES

Minimum of 20 people. Priced per Person. Includes Liquor, Beer, House Wine, Soft Drinks, Mixers and Bartenders. Each additional Bartender is \$75.00 and will be based upon the number of guests. Cash Bar Available. Please see your Event Coordinator for Pricing. Ask your Event Coordinator about Customizing Your Bar, Adding Specialty Wines, Craft Beers or Signature Cocktail.
For Guests under the Age of 21, there will be a \$2.50 Charge per Guest.

PACKAGE RATES

CLASSIC

Pinnacle Vodka
Castillo Rum
New Amsterdam Gin
Jose Cuervo
Seagram's 7
Jim Beam
J & B
Malibu
Assorted Schnapps
Cabernet
Merlot
Chardonnay
Moscato
White Zinfandel
Miller Lite
Bud Light
Yuengling

26.00 PER PERSON FOR 3 HOURS

Add an Hour for 4.00 Per Person

PREMIUM

Tito's
Absolut
Bacardi Silver
Captain Morgan
Beefeater
Jose Cuervo
Jack Daniel's
Canadian Club
Jim Beam
Johnnie Walker Red
Malibu
Bailey's
Kahlua
Assorted Schnapps
Cabernet
Pinot Noir
Merlot
Chardonnay
Riesling
Pinot Grigio
Moscato
White Zinfandel
Miller Lite
Bud Light
Michelob Ultra
Heineken
Yuengling

29.00 PER PERSON FOR 3 HOURS

Add an Hour for 5.00 Per Person

EXCLUSIVE

Ketel One
Tito's
Grey Goose
Bacardi Silver
Captain Morgan
Tanqueray
Patron Silver
Crown Royal
Crown Royal Apple
Bulleit Bourbon
Jim Beam
Johnnie Walker Black
Malibu
Bailey's
Kahlua
Assorted Schnapps
Cabernet
Pinot Noir
Merlot
Chardonnay
Riesling
Pinot Grigio
Moscato
White Zinfandel
Miller Lite
Bud Light
Coors Light
Michelob Ultra
Heineken
Yuengling

32.00 PER PERSON FOR 3 HOURS

Add an Hour for 6.00 Per Person

Prices are subject to change. All applicable sales tax and a 20% administrative fee will be applied to all catered events. An 8% non-member fee will be applied to all non-member events.

YCC ROOM RENTALS

Our room rentals include: Tables, Chairs, Table Cloths (White or Ivory), and Napkin Color of your Choice. If you would like other table cloth colors, we can accommodate that for an additional charge.

Ballroom

1,000

Grand Hall

2,000

Terrace Room

500

East Lounge

450

Windsor Room

250

Grill Room

750

Pool Area

750

Club Room

500

We Would be Honored to Host Your Ceremony Overlooking the Golf Course!

750

(Does not Include the Cost of Chairs)

Cookie Plating, Setup and Tear Down Fee

350

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.

Prices are subject to change. All applicable sales tax and a 20% administrative fee will be applied to all catered events. An 8% non-member fee will be applied to all non-member events.