

*York Country Club*  
*Event Packages*

*HORS D'OEUVRES*

*BUFFET*

*SIDES*

*BUFFET PACKAGES*

*DESSERT TABLE*

*BAR & BEVERAGE*



# Hors d'oeuvres

## COLD ITEMS

FRESH VEGGIE DISPLAY  
SERVED WITH RANCH DIP  
**65.00**

FRESH FRUIT DISPLAY  
**65.00**

CHEESE AND CRACKER DISPLAY  
BITES OF PEPPER JACK, CHEDDAR,  
AND SWISS SERVED WITH A  
MEDLEY OF CRACKERS  
**70.00**

HOMEMADE TORTILLA CHIPS AND  
SALSA  
**50.00**

ANTIPASTO PLATTER  
**75.00**

PINWHEELS  
CHOICE OF FIESTA, HAM, TURKEY,  
OR SUNDRIED TOMATO BASIL  
**60.00**

BRUSCHETTA  
WITH TOASTED BAGUETTE  
**60.00**

SHRIMP COCKTAIL  
WITH TANGY COCKTAIL SAUCE  
**MARKET PRICE**

SMOKED SALMON  
WITH CREAM CHEESE SPREAD  
**MARKET PRICE**



## HOT ITEMS

MEATBALLS  
CHOICE OF  
BBQ, BOURBON, OR SWEDISH  
**70.00**

SPINACH & ARTICHOKE DIP  
SERVED WITH HOMEMADE  
TORTILLA CHIPS  
**75.00**

HOT BEEF QUESO DIP & CHIPS  
**60.00**

BREADED MUSHROOMS  
**65.00**

BREADED ZUCCHINI  
**65.00**

BBQ COCKTAIL FRANKS  
**70.00**

JALAPENO POPPERS  
**65.00**

EGGROLLS  
CHOICE OF  
CHICKEN OR PORK  
**70.00**

CHICKEN WINGS  
CHOICE OF  
BUFFALO OR BBQ, SERVED WITH  
RANCH OR BLEU CHEESE  
**70.00**

# Buffet Menu

ALL BUFFETS ARE SERVED WITH DINNER ROLLS WITH BUTTER, FRESH BREWED COFFEE, ICED TEA, AND WATER SERVICE. MINIMUM OF 20 PEOPLE REQUIRED

ONE ENTRÉE 17.00

CHOICE OF HOUSE OR CEASER SALAD  
CHOICE OF TWO SIDES

TWO ENTRÉES 19.00

CHOICE OF HOUSE OR CEASER SALAD  
CHOICE OF TWO SIDES

## CARVING BOARD SELECTIONS

PRIME RIB (ADD 7.00PP) SERVED WITH AU JUS AND CREAMY HORSERADISH

ROASTED BEEF TENDERLOIN (ADD 5.00PP)

ROAST BEEF-SLOW ROASTED, SERVED WITH CREAMY HORSERADISH

HONEY GLAZED HAM

ROASTED PORK LOIN

ROASTED TURKEY

## CHICKEN AND SEAFOOD SELECTIONS

CHICKEN FLORENTINE-LIGHTLY FLOURED CHICKEN BREAST, SAUTÉED IN A BUTTERY WHITE WINE SAUCE WITH A BLEND OF MELTED CHEESE, SPINACH, AND ARTICHOKES

CHICKEN MARSALA-SAUTÉED CHICKEN BREAST WITH MUSHROOMS IN A SWEET MARSALA SAUCE

CHICKEN CORDON BLEU-CHICKEN BREAST STUFFED WITH HAM SWISS CHEESE, WRAPPED IN BACON

CHICKEN PARMESAN-BREADED CHICKEN BREAST TOPPED WITH MARINARA AND MOZZARELLA

SPINACH AND RICOTTA STUFFED CHICKEN-CHICKEN BREAST STUFFED WITH RICOTTA, PARMESAN, AND SPINACH

BASIL PESTO STUFFED CHICKEN-CHICKEN BREAST STUFFED WITH RICOTTA, PARMESAN, AND SPINACH, WRAPPED IN BACON

GRILLED SHRIMP (ADD 2.00 PP)- GULF SHRIMP PEELED AND GRILLED, LIGHTLY SEASONED AND BRUSHED WITH GARLIC LEMON BUTTER

JUMBO FRIED SHRIMP (ADD 2.00 PP)- GULF SHRIMP BATTERED AND FRIED, SERVED WITH ZESTY COCKTAIL SAUCE



# Sides

BAKED POTATO  
AU GRATIN POTATOES  
TWICE BAKED POTATO  
MASHED POTATOES  
ROASTED RED POTATOES  
RICE PILAF  
CALIFORNIA BLEND  
GARLIC ROASTED ASPARAGUS  
GREEN BEAN ALMONDINE  
GREEN BEANS WITH BACON AND ONION  
BUTTERED SWEET CORN  
CORN O'BRIEN  
HONEY DILL CARROTS

## DRESSING CHOICES

RANCH  
BLEU CHEESE  
1000 ISLAND  
DORTHY LYNCH  
ITALIAN  
CEASAR  
RASPBERRY VINAIGRETTE  
BALSAMIC VINAIGRETTE



# Buffet Packages

LUNCH ON THE GO-COLD CUT SANDWICH, CHOICE OF HAM, TURKEY, OR ROAST BEEF, AMERICAN OR SWISS CHEESE, CHIPS, AND A CANDY BAR **11.00**

ALL AMERICAN BUFFET-GRILLED BURGERS & BRATWURSTS; INCLUDES AMERICAN, OR SWISS CHEESE, LETTUCE, TOMATO, ONION, PICKLE, MUSTARD AND KETCHUP. CHOICE OF TWO SIDES **13.00**

TACO BUFFET-HARD & SOFT SHELL TACOS WITH TACO MEAT AND ASSORTED FIXINGS. INCLUDES SPANISH RICE, REFRIED BEANS, AND HOMEMADE TORTILLA CHIPS AND SALSA **12.00**

BUILD YOUR OWN SANDWICH BUFFET-CHOICE OF ASSORTED DELI MEATS OF TURKEY, HAM, AND ROAST BEEF. AMERICAN AND SWISS CHEESES, WHITE, WHEAT, & MARBLE RYE BREADS. INCLUDES LETTUCE, TOMATO, ONION, MAYO, AND MUSTARD. CHOICE OF TWO SIDES **12.00**

ITALIAN BUFFET-SPAGHETTI NOODLES WITH MEAT SAUCE & FETTUCINE ALFREDO. INCLUDES CEASER OR HOUSE SALAD AND GARLIC BREAD **13.00**

BARBEQUE SANDWICH BUFFET-CHOICE OF PULLED PORK, CHICKEN BREAST, OR BEEF BRISKET TOSSED WITH SWEET BABY RAYS BBQ SAUCE. CHOICE OF TWO SIDES **15.00**

SOUTHERN FRIED -ASSORTED FRIED CHICKEN, SERVED WITH COLESLAW, MASHED POTATOES AND GRAVY, AND BUTTERMILK BISCUITS **15.00**

## SIDES

FRESH FRUIT  
COTTAGE CHEESE  
POTATO SALAD  
BAKED BEANS  
COLESLAW  
HOMEMADE CHIPS  
ITALIAN PASTA SALAD  
HOUSE SALAD



# Dessert Table

## NY CHEESECAKE 6.00

CHOICE OF STRAWBERRY, CHERRY, OR BLUEBERRY

## SPECIALTY CHEESECAKE 8.00

CHOICE OF TURTLE, WHITE CHOCOLATE RASPBERRY, OR CARAMEL BROWNIE

## ASSORTED DESSERT BARS 3.50

## PIES 5.00

CHOICE OF CHERRY, APPLE CRUMB, PECAN, PUMPKIN, OR KEY LIME

## COOKIES BY THE DOZEN

CLASSIC - SUGAR, CHOCOLATE CHIP, SNICKERDOODLE, PEANUT BUTTER,  
OATMEAL RAISIN **10.00**

GOURMET - MONSTER, CANDY BAR, TRIPLE CHOCOLATE CHIP **15.00**

## CAKES 6.00

TRIPLE CHOCOLATE OR CARROT



# Bar & Beverage Service

HOSTED BAR: THE DURATION OF A HOSTED BAR IS ENTIRELY UP TO YOUR DISCRETION- IT MAY BE FOR 30 MINUTES, ONE HOUR, THROUGHOUT DINNER SERVICE, OR FOR THE ENTIRE EVENT. YOU MAY CHOOSE TO HOST SELECT BEVERAGES OR A COMPLETELY HOSTED BAR

## BEER

BEER KEGS (MAXIMUM OF 3): BUD LIGHT, MILLER LIGHT, COORS LIGHT 450  
CANNED DOMESTIC BEER: 3.00 AND UP  
DOMESTIC BOTTLED BEER: 3.75 AND UP

## WINE

HOUSE WINE BY THE GLASS 5.00  
BY THE BOTTLE MARKET PRICE

## MIXED DRINKS

WELL 3.75 AND UP  
BY THE BOTTLE MARKET PRICE

## CHAMPAGNE

COOKS 25.00  
MARTINI & ROSSI 40.00

## FEES

CORKING FEE 10.00 PER BOTTLE  
CAKE CUTTING FEE 50.00

