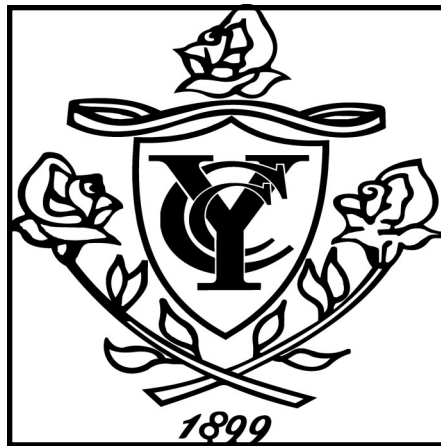


Country Club
of
York
Catering Menus



1400 Country Club Road
York, PA 17403
Clubhouse Phone: (717) 843-8078
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www.ccyork.org



MESSAGE TO OUR HONORED GUESTS

A rich history of tradition and excellence make the Country Club of York the perfect location for your next event. Whether you are hosting a golf outing, a casual business meeting, or a wedding, our goal is to make your next event an unforgettable affair. A beautiful atmosphere, delectable menus, and superior service come together to create a one of a kind experience.

~ GUIDELINES ~

Fees & Deposit *A deposit of \$20.00 per person is required to confirm a date. The deposit is non-refundable.*

Club Minimum *There is a 100 person minimum on Saturday nights for use of the Ballroom. If the minimum is not met, Room Rental Charges will be applied for the space.*

Payment *is due two weeks prior to the event. Additional costs will be billed at the end of the event.*

The Chef would like a preliminary count of guests attending 14 days prior to the event. The final guaranteed count is due 3 days prior. No allowance or credit will be extended if any less than the guaranteed number is in attendance. Any additional guests in attendance will be charged appropriately.

Split entrée choices will incur a per person surcharge of \$2.00 for two main courses and \$3.00 for 3 main courses. Member/Client shall be responsible for providing each guest with a color coded place card corresponding to entrée selection.

All prices are subject to change. Prices will be guaranteed upon request 30 days prior to the event.

Rental Information *All affairs are five hours from the start of the cocktail hour. The bar will close briefly while your guests are escorted to the dining room and will reopen during dinner. The bar will close 30 minutes prior to the end of the event.*

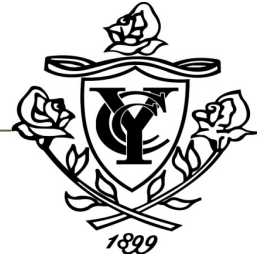
Should you choose to extend your event beyond the five hours; each additional hour will be charged at \$325.00 for extended labor plus any additional food and beverage costs.

We provide the space needed to comfortably accommodate the number of guests expected. Additional ly requested space will be charged accordingly.

Additional set up, breakdown or cleanup will be charged accordingly.

Dress Code Policy *The Country Club of York enforces a strong dress policy. Country Club attire is required. We do not permit jeans.*

PRIVATE ROOM OPTIONS



The 42,000 square foot Clubhouse was constructed in 1926 and is comprised of five private dining rooms, all available for private functions. Audio/Visual equipment and assistance is available for each location.

Ballroom

up to 300 guests

The ballroom is available for larger parties ranging up to 300 guests. It is a spacious room with central access to all areas on the main level of the clubhouse. A hard-wood dance floor is located in the center of the room. A portable stage is also available.

Old Lounge

up to 30 people

A room ideal for small dinner parties or hors d'oeuvres, this location can host parties of up to 30 people. A bar is available in this room, or it may sectioned off as desired. There is direct access to both the ballroom as well as the Vizzi Terrace.

Elmer Smith

up to 50 people

Named for one of the club's founders, this room is ideal for parties of up to 50 people. The windows provide a beautiful view of the side terrace and first tee. This room is available with direct access to the Main Lounge.

Main Lounge

up to 50 people

Featuring a dark wood décor and large windows overlooking the side terrace and grounds, this room houses the main bar of the clubhouse. Primarily used as a cocktail area for parties, this room can hold up to 50 guests.

Main Dining Room

up to 70 people

As the most formal dining room of the clubhouse, this room offers a scenic view of the surrounding countryside. This room can hold up to 70 people. A bar is also available for this location.

Red Room

up to 48 people

Deep red walls are the focal point of this room which is the perfect location for private parties of up to 48 people. With direct access to the Main Dining Room, this area can be opened up to provide more space for guests or sectioned off to create a more private atmosphere.



ADDITIONAL PRIVATE ROOMS

19th Hole

up to 60 people

The perfect ending to a round of golf, this casual dining area is located on the lower level of the club with access to the men's locker room as well as the South Lawn and Patio. Featuring it's own grill and bar, this area overlooks the club's tennis courts and scenic countryside.

Back Terrace

up to 150 people

The brick terrace located along the side of the clubhouse overlooking the scenic countryside leads to a larger open terrace set amidst the trees. This is a picturesque and ideal location for any function from cocktails and hors d'oeuvres to wedding receptions and dinner parties.

Pool

Perfect for casual summer parties, the pool area has two dining areas available and can host a variety of events. Features of this location include a zero entry pool, a covered seating area, and men's and women's locker rooms. A bar is also available upon request. Bartender fees do apply.



*For further information on booking and planning parties and events, please contact
Jennifer Bachman, the Director of Catering, at
(717) 843-8078, or via e-mail at jbachman@ccyork.org. She will be happy to assist
you in making your visions
become a reality.*



Buffet Menus

Breakfast Buffets

Continental Breakfast

\$9.95 per person

- ◆ *Bowl of Fresh Cut Fruit*
- ◆ *CCY Signature Sticky Buns*
- ◆ *Assorted Bagels*
With Cream Cheese, Butter and Preserves
- ◆ *Assorted Muffins*
- ◆ *Breakfast Pastries*

Early Bird

\$16.50 per person

- ◆ *Bowl of Freshly Cut Fruit*
- ◆ *CCY Signature Sticky Buns*
- ◆ *English Muffins*
With Butter and Preserves
- ◆ *Scrambled Eggs*
- ◆ *Choice of Bacon or Sausage*
- ◆ *Home Fried Potatoes*

Rise and Shine

\$18.75 per person

- ◆ *Bowl of Freshly Cut Fruit*
- ◆ *CCY Signature Sticky Buns*
- ◆ *Assorted Bagels*
With Cream Cheese, Butter and Preserves
- ◆ *Scrambled Eggs*
- ◆ *Bacon and Sausage*
- ◆ *Home Fried Potatoes*
- ◆ *Assorted Cereals and Milk*

Sunrise

\$24.00 per person

- ◆ *Fresh Fruit*
With Raspberry Whip
- ◆ *CCY Signature Sticky Buns*
- ◆ *Assorted Bagels and English Muffins*
With Cream Cheese, Butter and Preserves
- ◆ *Scrambled Eggs with Cheddar Cheese*
- ◆ *Bacon and Sausage*
- ◆ *Home Fried Potatoes*
- ◆ *Carved Ham*
- ◆ *Made to Order Omelet Station*

Additional Items

priced per person

- ◆ *Eggs Benedict* *\$4.95*
- ◆ *Made to Order Omelet Station* *\$5.25*
- ◆ *Carved Tenderloin* *Market Price*
- ◆ *Smoked Salmon Display* *\$3.50*

*Breakfast Buffets Include
Coffee, Tea, and Assorted Juices.*

Hors d'Oeuvres



Stationary Platters

Traditional Combination

Domestic and Imported Cheeses
With Sliced French Baguette and Assorted Crackers
Assorted Bite Size Fresh Fruit
With Raspberry Whip
Assorted Crudités
With Dill Sour Cream Dip
\$6.15 per person

Individual Platters

Domestic and Imported Cheeses with Sliced French Baguette
and Assorted Crackers
\$2.35 per person
Assorted Bite Size Fresh Fruit
With Raspberry Whip
\$2.10 per person.
Strawberry Tree
With Chocolate Fondue
(approximately 250 strawberries)
\$250.00 per display
Crudités with Dill Sour Cream Dip
\$2.10 per person
Hot Artichoke Or Spinach Dip
Served in a Bread Bowl with Baguettes and Assorted Crackers
\$2.50 per person

Seafood

Jumbo Shrimp Cocktail
\$2.75 per shrimp
Clams on the Half Shell
\$1.45 per piece
Oysters on the Half Shell
\$2.00 per piece
Smoked Salmon Display with Traditional Garnish
\$3.55 per person



Hors d'Oeuvres

Passed Selections

Poultry and Pork

- ◆ *Frankfurters En Croute* \$1.20
- ◆ *Pecan Chicken with Honey Mustard* \$1.95
- ◆ *Coconut Beer Battered Chicken* \$2.00
- ◆ *Chicken Satay with Coconut Curry* \$2.10
- ◆ *Melon Wrapped in Prosciutto* \$2.15

Vegetarian

- ◆ *Vegetable Egg Roll* \$1.45
- ◆ *Assorted Petite Quiche* \$1.55
- ◆ *Bruschetta* \$1.95
- ◆ *Spanakopita* \$1.95
- ◆ *Fig and Mascarpone Purses* \$2.05
- ◆ *Asparagus Wrapped in Phyllo* \$2.10
- ◆ *Mushroom Caps Florentine* \$2.15
- ◆ *Wild Mushroom Tarts* \$2.15
- ◆ *Brie and Raspberry Tarts* \$2.60

Beef and Lamb

- ◆ *Swedish Meatballs*
\$1.05
- ◆ *Cajun Seared Tenderloin Tips*
\$2.15
- ◆ *Sesame Beef Satay*
\$2.15
- ◆ *Sliced Filet with Gorgonzola on
Crostiti* \$2.50
- ◆ *Lollipop Lamb Chop*
\$3.55

Above items are priced per piece

Seafood

- ◆ *Clams Casino* \$1.75
- ◆ *Scallops Wrapped in Bacon* \$2.00
- ◆ *Beer Battered Shrimp* \$2.20
- ◆ *Maryland Style Miniature Crab Cakes* \$2.20
- ◆ *Crab Toast* \$2.45
- ◆ *Grilled Shrimp Bruschetta* \$2.50
- ◆ *Smoked Salmon Pinwheel* \$2.50
- ◆ *Cajun Seared Scallops* \$2.55
- ◆ *Crab and Brie Tarts* \$2.55
- ◆ *Tuna Tartar on Crispy Won Tons* \$2.70
- ◆ *Asian Bar-B-Que Scallops* \$2.75
with Coriander Pesto
- ◆ *Crab Puff with Andouille Sausage* \$2.70
- ◆ *Oysters Rockefeller* \$2.75
- ◆ *Crab Stuffed Mushroom Caps* \$2.80

Appetizers and Soups



Plated Appetizers

- ◆ *Season Fresh Fruit en Coupe* \$5.50
- ◆ *Jumbo Shrimp Cocktail* \$12.75
- 5 Jumbo Shrimp presented in a choice of
American, Asian, Caribbean, or Mexican Theme
- ◆ *Chef's Signature Dragon Blossom* \$13.25
- Colossal Shrimp, Crispy Won Ton, Chili, Wasabi, and Ponzu
- ◆ *Jumbo Lump Crab Martini* \$14.40
- ◆ *Scallop McAdam* \$5.50

Soups

Traditional Country Club Soups

- ◆ *Old Fashioned Vegetable* \$3.50
- ◆ *Bar-B-Que Chicken, Black Bean, and Bell Pepper* \$3.85
- ◆ *Southwestern Chicken* \$3.85
- ◆ *Chicken Cordon Bleu* \$3.85
- ◆ *Italian Tortellini* \$4.00
- ◆ *Baked French Onion* \$4.50
- ◆ *Consommé* \$6.35

Cream Soups

- ◆ *Asparagus* \$3.85
- ◆ *Cauliflower Parmesan* \$4.00
- ◆ *Potato Leek* \$4.00
- ◆ *Tomato* \$4.00

Chilled Soups

- ◆ *Gazpacho* \$4.15
- ◆ *Vichyssoise* \$4.45
- ◆ *Champagne Peach* \$5.25

Signature Seafood Soups

- ◆ *Manhattan Clam Chowder* \$4.50
- ◆ *Boston Clam Chowder* \$4.65
- ◆ *Snapper Soup* \$4.75
- ◆ *Maryland Crab* \$4.75
- ◆ *Crab and Sweet Corn Bisque* \$4.95
- ◆ *Cream of Crab* \$4.95
- ◆ *Lobster Bisque* \$7.15



Lunch Menu

Entrée Salads

◆ <i>Caesar Salad</i>	\$11.95
<i>Hearts of Romaine Lettuce Tossed with Croutons, Traditional Caesar Dressing, and Tomatoes</i>	
- add Cajun or Grilled Chicken, 4oz.	\$13.50
- add Cajun or Grilled Shrimp, 5 pieces	\$17.50
- add Cajun or Grilled Tenderloin Tips, 4oz.	\$17.50
◆ <i>Traditional Spinach Salad</i>	\$11.95
<i>Served with Hard Boiled Eggs and a Warm Bacon Dressing</i>	
- add Grilled Chicken, 4oz.	\$13.50
- add Grilled Shrimp, 5 pieces	\$17.50
- add Tenderloin Tips, 4oz.	\$17.50
◆ <i>Mexican Chicken Salad</i>	\$14.45
<i>Grilled Chicken Tossed with Lime-Herb Vinaigrette. Served with Peppers, Corn, Black Beans, Avocado, Tomato, Green Onions, Sunflower Seeds, Feta Cheese, and Olives on a Bed of Mixed Greens</i>	
◆ <i>Oriental Chicken Salad</i>	\$14.25
<i>Sesame Grilled Chicken Tossed with Oriental Vegetables and Ginger-Shiitake Vinaigrette. Served on Crisp Greens with Fried Noodles</i>	
◆ <i>Spinach Cobb Salad</i>	\$15.50
<i>Fresh Spinach with Shrimp, Roquefort Cheese Crumbles, Bacon Bits, Croutons, Tomato Wedges, and an Herb Vinaigrette</i>	
◆ <i>Grilled Shrimp Bruschetta</i>	\$17.50
<i>Freshly Diced Tomatoes Seasoned with Fresh Herbs and Garlic, Served on Freshly Toasted Rustic Crostini, and Topped with Five Grilled Shrimp</i>	

*All Entrée Salads are Served with Freshly Baked Rolls and Butter
as well as a choice of Coffee or Tea*

Lunch Menu



Lite Entrées

Quiche or Strata Served with Fresh Fruit

- ◆ *Lorraine* \$17.25
Bacon, Onion, and Swiss Cheese
 - ◆ *Vegetable* \$17.50
Seasonal Vegetables and Swiss Cheese
 - ◆ *Oscar* \$23.95
Crab, Asparagus, and Swiss Cheese
 - ◆ *Seafood* \$23.95
Crab, Scallops, Shrimp, and Swiss Cheese
-

Signature Crepes

- ◆ *Monte Cristo* \$17.50
Ham, Turkey, and Swiss Cheese with a Honey-Dijon Sauce
 - ◆ *Chicken Supreme* \$18.25
Diced Chicken Breast, Green Onions, and Rich Veloute Sauce
 - ◆ *Fruit De Mer (Fruit of the Sea)* \$23.95
Shrimp, Crab, and Scallops with Sauce American
-

Vegetarian Selections

- ◆ *Baked Vegetarian Lasagna* \$18.50
Sheets of Pasta Layered with Italian Cheese, Spinach, and Tomato Sauce
- ◆ *CCY Vegan Puff* \$20.75
*A Variety of Fresh Seasonal Vegetables Wrapped in Puff Pastry
And Baked until Golden Brown*
- ◆ *Stuffed Portabella* \$20.75
*Freshly Grilled Portabella Mushroom Stuffed with Marinated
Tomatoes, Fresh Mozzarella Cheese, then Baked Golden Brown
Served with Red Pepper Coulis and Balsamic Glaze*

*All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter,
the Chef's Choice of a Starch and Seasonal Vegetable,
as well as a choice of Coffee or Tea*



Lunch Menu

Additional Entrées

Poultry and Pork

- ◆ *Chicken Amandine* \$19.75
Lightly Breaded Chicken Breast with Toasted Almonds and Veloute Sauce
- ◆ *Chicken Swiss* \$19.75
*Boneless Chicken Breast Topped with a Slice of Ripe
Tomato and Swiss Cheese*
- ◆ *Chicken with Chives* \$19.95
*Boneless Chicken Breast Sautéed until Golden Brown and
Topped with a Fresh Chive Butter Sauce*
- ◆ *Pork Tenderloin with a Ginger-Pear Sauce* \$20.50
*Sliced Grilled Pork Tenderloin with a Port Wine, Fresh Ginger
and Pear Demi-Glace*
- ◆ *Chicken and Pears Trebbiano* \$21.95
*Boneless Chicken Breast Layered with Balsamic Glazed Pears,
Roasted Walnuts and Aged Provolone, and Poire William
and Honey Glace de Viande*
- ◆ *Mango Chicken* \$21.95
*Lightly Seasoned Poached Chicken Breast Served on a Pool
of Fresh Mango, Orange, and Onion Puree*
- ◆ *Chicken Piedmont* \$24.25
*Boneless Chicken Breast Sautéed with Truffles, Fresh Basil,
and Pistachios, Served with a Madeira Sauce*

*All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter,
the Chef's Choice of a Starch and Seasonal Vegetable,
as well as a choice of Coffee or Tea*

Lunch Menu



Additional Entrées

Seafood

- ◆ *Broiled Filet of Fresh Flounder* \$24.50
Served with a Fresh Chive Beurre Blanc
- ◆ *Grilled Atlantic Salmon* \$25.75
Brushed with Pesto and Topped with Red Bell Pepper
- ◆ *Signature CCY Jumbo Lump Crab Cake* \$30.75
One Jumbo Lump Crab Cake made with Special House Seasonings
- ◆ *Crab and Capellini* \$35.75
Jumbo Lump Crab and Capellini Pasta Tossed with Crème Fraîche, Dijon Mustard, Chives, Parmesan Cheese, Garlic, and Crushed Black Peppercorn
- ◆ *Crab Stuffed Flounder* \$36.85
Served with Dill Hollandaise

Beef

- ◆ *London Broil* \$18.95
4 oz. Sirloin Steak with Sauce Robert, a Rich Sauce Enhanced with White Wine and Sweet Onions
- ◆ *Tenderloin Tips and Fettuccini* \$26.95
6 oz. Cajun Seared Tenderloin Tips on a Bed of Fettuccini Alfredo
- ◆ *Petit Filet Mignon* \$30.50
4 oz. Filet with Bordelaise Sauce and Mushroom Cap

*All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter,
the Chef's Choice of a Starch and Seasonal Vegetable,
as well as a choice of Coffee or Tea*



Buffet Menus

Lunch Buffets

The Fairway

\$16.95 per person

~Soup and Salad~

- ◆ *Chef's Choice of Daily Soup*
- ◆ *Mixed Green Salad*
- ◆ *With Choice of Dressing*
- ◆ *Relish Tray*
- ◆ *~Hot and Cold Sandwiches~*
- ◆ *Sliced Roast Beef, Ham, and Turkey*
- ◆ *Sliced Swiss, Cheddar, and Provolone Cheeses*
- ◆ *Sliced Deli Breads*
- ◆ *Assorted Condiments*
- ◆ *Chef's Selection of Two Hot Sandwiches*
- ◆ *May include Buffalo Chicken, Philly Cheese Steak, French Dip, Reuben, Etc.*
- ◆ *Assorted Cookies*

The Country Club

\$26.95 per person

- ◆ *Freshly Baked Country Club Rolls*
- ◆ *Served with Fresh Butter*

~Salad Selections~

- ◆ *CCY Spinach Salad*
- ◆ *Chicken Salad*
- ◆ *Grilled Asparagus*
- ◆ *With Crumbled Feta Cheese and Marinated Tomatoes*

~Entrées~

- ◆ *Grilled Seasonal White Fish*
- ◆ *Crepes Monte Cristo*
- ◆ *With Ham, Turkey, and Swiss Cheese served in a Honey-Dijon Sauce*
- ◆ *Cheese Tortellini*
- ◆ *With Grilled Portobello and Artichoke in a Sun-Dried Tomato Cream Sauce*
- ◆ *Garden Vegetables*
- ◆ *Wild Rice or Roasted Potatoes*

~Desserts~

- ◆ *Fresh Fruit*
- ◆ *Brownies*
- ◆ *Freshly Baked Cookies*

The White Rose

\$35.00 per person

- ◆ *Freshly Baked Country Club Rolls*
- ◆ *Served with Fresh Butter*

~Salad Selections~

- ◆ *Caesar*
- ◆ *Grilled Vegetable Platter*
- ◆ *Sliced Mozzarella and Tomatoes*
- ◆ *With Olive Oil and Fresh Basil*

~Entrées~

- ◆ *Sliced London Broil*
- ◆ *With Sauce Robert*
- ◆ *Piedmont Chicken*
- ◆ *With Truffles, Fresh Basil, Pistachios, and Madeira Wine Sauce*
- ◆ *Broiled Flounder*
- ◆ *With Sauce American*
- ◆ *Garden Vegetables*
- ◆ *Wild Rice or Roasted Potatoes*

~Desserts~

- ◆ *Fresh Fruit*
- ◆ *Assorted Pies*
- ◆ *Freshly Baked Cookies*

Lunch Buffets Include Lemonade, Iced Tea, Coffee, and Assorted Hot Teas.

Dinner Menu



Entrée Selections

Signature Combinations

- ◆ *Chicken and Shrimp* \$28.50
*5 oz. Pan Roasted Chicken Breast and Three Grilled Jumbo Shrimp
Served with a Chive-Citrus Beurre Blanc Sauce*
- ◆ *Chicken and Crab Cake* \$38.75
5 oz Pan Roasted Chicken Breast and Single CCY Crab Cake
- ◆ *Chicken Swiss and Crab Cake* \$41.25
*5 oz. Chicken Breast Topped with a Slice of Fresh Tomato and
Swiss Cheese alongside a Single CCY Crab Cake*
- ◆ *Filet Mignon and Crab Cake* \$45.75
4 oz. Filet Mignon served alongside a Single CCY Crab Cake
- ◆ *Steak Diane and Colossal Stuffed Shrimp* \$55.95
4 oz. Tournedos of Beef Served with Stuffed Shrimp
- ◆ *Surf and Turf* \$62.25
4 oz. Filet Mignon with a 6 oz. Maine Lobster Tail

Vegetarian Selections

- ◆ *Baked Vegetarian Lasagna* \$24.50
Sheets of Pasta Layered with Italian Cheese, Spinach, and Tomato Sauce
- ◆ *CCY Vegan Puff* \$25.75
*A Variety of Fresh Seasonal Vegetables Wrapped in Puff Pastry
And Baked until Golden Brown*
- ◆ *Stuffed Portabella* \$25.75
Freshly Grilled Portabella Mushroom Stuffed with Marinated

*All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter,
the Chef's Choice of a Starch and Seasonal Vegetable,
as well as a choice of Coffee or Tea*



Dinner Menu

Entrée Selections

Poultry

- ◆ *Chicken Breast Stuffed with Apples and Brie* \$29.25
Served with Calvados Sauce
- ◆ *Stuffed Chicken Breast* \$29.25
Traditional Stuffing, Served in Natural Jus
- ◆ *Chicken Saltimbocca* \$29.50
Stuffed with Prosciutto and Mozzarella Cheese, Served with Madeira Wine Sauce
- ◆ *Chicken with Chives* \$29.95
Boneless Chicken Breast Sautéed until Golden Brown and Topped with a Fresh Chive Butter Sauce
- ◆ *Chicken Amandine* \$30.25
Lightly Breaded Chicken Breast with Toasted Almonds and Veloute Sauce
- ◆ *Chicken Swiss* \$30.95
Boneless Chicken Breast Topped with a Slice of Ripe Tomato and Swiss Cheese
- ◆ *Mango Chicken* \$31.25
Lightly Seasoned Poached Chicken Breast Served on a Pool of Fresh Mango, Orange, and Onion Puree
- ◆ *Chicken and Pears Trebbiano* \$32.95
Boneless Chicken Breast Layered with Balsamic Glazed Pears, Roasted Walnuts and Aged Provolone, Poire William and Honey Glace de Viande
- ◆ *Chicken Marsala* \$32.95
Boneless Chicken Breast Sautéed with Mushrooms and Served with a Rich Marsala Wine Sauce
- ◆ *Chicken Piedmont* \$34.25
Boneless Chicken Breast Sautéed with Truffles, Fresh Basil, and Pistachios, Served with a Madeira Sauce

All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter, the Chef's Choice of a Starch and Seasonal Vegetable, as well as a choice of Coffee or Tea

Dinner Menu



Entrée Selections

Duck, Pork, and Veal

- ◆ *Pork Tenderloin with Ginger-Pear Sauce* \$25.25
Sliced Grilled Pork Tenderloin with a Port Wine, Fresh Ginger and Pear Demi-Glace
- ◆ *Seared Duck Breast* \$28.25
Served with Classic Seasonal Fruit Sauce
- ◆ *Veal Piedmont* \$38.50
Medallions of Veal Tenderloin Sautéed with Truffles, Fresh Basil, and Pistachios and Served with a Madeira Sauce

Seafood

- ◆ *Broiled Filet of Fresh Flounder* \$29.00
Served with Fresh Chive Beurre Blanc
- ◆ *Grilled Atlantic Salmon* \$29.75
Brushed with Pesto and Topped with Red Bell Pepper
- ◆ *Colossal Stuffed Shrimp* \$39.75
4 oz. Jumbo Shrimp Stuffed with a 4 oz. CCY Crab Cake
- ◆ *Signature CCY Jumbo Lump Crab Cakes* \$39.95
Two Jumbo Lump Crab Cakes made with Special House Seasonings
- ◆ *Crab Stuffed Flounder* \$40.25
Served with Dill Hollandaise
- ◆ *Seafood Bliss* Market Price
Jumbo Shrimp, Diver Scallops, Petit Lobster Tail, CCY Crab Cake, and Fresh Fish du Jour. Served with Drawn Butter, Tartar Sauce, Cocktail Sauce and Fresh Lemon

All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter, the Chef's Choice of a Starch and Seasonal Vegetable, as well as a choice of Coffee or Tea



Dinner Menu

Entrée Selections

Beef and Lamb

◆ <i>London Broil</i>	<i>8 oz. Sirloin Steak with Sauce Robert, a Rich Sauce Enhanced with Sweet Onion and White Wine</i>	<i>\$29.45</i>
◆ <i>Prime Rib of Beef au Jus</i>	<i>12 oz. Regular Cut</i>	<i>\$41.25</i>
	<i>8 oz. Demi Cut</i>	<i>\$37.50</i>
◆ <i>Roast Strip Sirloin of Beef</i>	<i>Served with a Béarnaise Sauce</i>	<i>\$41.95</i>
◆ <i>Steak Diane</i>	<i>Tournedos of Beef Flambéed with Cognac and Served with a Light Dijon Sauce</i>	<i>\$42.75</i>
◆ <i>12 oz. New York Cut Sirloin</i>	<i>Served with a Béarnaise Sauce</i>	<i>\$43.75</i>
◆ <i>Filet Mignon</i>	<i>Served with a Béarnaise Sauce</i>	
	<i>10 oz. Filet</i>	<i>\$49.25</i>
	<i>8 oz. Filet</i>	<i>\$42.75</i>
	<i>6 oz. Filet</i>	<i>\$40.50</i>
	<i>4 oz. Filet</i>	<i>\$33.75</i>
◆ <i>Rack of Lamb</i>	<i>Served with a Rosemary Scented Bordelaise Sauce</i>	<i>Market Price</i>

*All Entrées are Served with Country Club Salad, Freshly Baked Rolls and Butter,
the Chef's Choice of a Starch and Seasonal Vegetable,
as well as a choice of Coffee or Tea*

Buffet Menus

Dinner Buffet Selections



♦ *The Feast*

- *Main Entrée*
- *Two Additional Entrée Selections*
- *Choice of Starch*
- *Choice of Vegetable*

♦ *Sweet Dreams*

- *Main Entrée*
- *One Additional Entrée Selection*
- *Choice of Starch*
- *Choice of Vegetable*
- *Display of Assorted Pies, Cakes, and Ice Cream*

Main Entrée Selections

Please select one main entrée from the following items. Price is determined by selection of Main Entrée

Option 1:

Baked York County Ham

with Raisin Sauce

Roast Turkey

with Giblet Gravy

London Broil

with Sauce Robert

\$37.95 per person

Option 2:

Leg of Lamb

with Rosemary Bordelaise

Roast Loin of Pork

with Ginger-Pear Sauce

\$42.95 per person

Option 3:

Roast Strip Sirloin of Beef au Jus

with Bordelaise Sauce

Rib Roast of Beef au Jus

with Horseradish Sauce

Roast Tenderloin of Beef

Choice of Béarnaise Sauce OR Port Wine Demi-Glace

\$53.95 per person

All of the Main Entrée Selections May Be Carved to Order in the Room Upon Request. There will be a \$75.00 Charge for this Service for Parties Under 50 people.



Buffet Menus

Additional Dinner Buffet Selections

Second Entrée Selections

~Chicken and Pork~

- ◆ *Asian Stir Fried Chicken with Oriental Vegetables*
- ◆ *Bar-B-Que Pork Spare Ribs*
- ◆ *Chicken and Pears Trebbiano*
Balsamic Glazed Chicken Layered with Pears and Aged Provolone Cheese
- ◆ *Chicken Elegante*
Sautéed Chicken Breast with Mushrooms and Tarragon Supreme Sauce
- ◆ *Chicken Saltimbocca*
- ◆ *Chicken Stuffed with Apples and Brie*
- ◆ *Chicken Swiss*
Chicken Breast Topped with Slices of Fresh Tomato and Swiss Cheese
- ◆ *Chicken with Chives*
Sautéed Chicken Breast with Fresh Chive Butter Sauce
- ◆ *Traditional Stuffed Chicken Breast*

~Seafood~

- ◆ *Broiled Flounder*
With Sauce American
- ◆ *Crab and Penne Primavera*
- ◆ *Crab Stuffed Flounder*
With Lemon-Chive Beurre Blanc
- ◆ *Crab Stuffed Salmon*
With Dill Hollandaise
- ◆ *Seafood Creole with Rice*
- ◆ *Seafood Newburg with Rice*
- ◆ *Shrimp and Penne with Fresh Tomato-Basil Sauce*
- ◆ *Shrimp and Tortellini with Vodka Sauce*
- ◆ *Signature CCY Crab Cake (1 per person)*

Starch Selections

- ◆ *Oven Roasted Potatoes*
- ◆ *Parsley Buttered Red Bliss Potatoes*
- ◆ *Rice Pilaf*
- ◆ *Signature Country Club Corn Pudding*
- ◆ *Twice Baked Potatoes*
- ◆ *Whipped Potatoes*
Prepared with Buttermilk, Cheddar, or Garlic

Vegetable Selections

- ◆ *Broccoli with Cheddar Sauce*
- ◆ *Buttered Green Beans*
- ◆ *Cauliflower with Cheddar Sauce*
- ◆ *Garden Peas with Pearl Onions*
- ◆ *Seasonal Vegetable Medley*

Dinner Buffets Include a Served Country Club Salad, Freshly Baked Rolls and Butter and Choice of Coffee or Tea.



Dessert Selections

Ice Cream Selections

<i>Ice Cream à la Mode</i>	\$1.35
<i>Add a Scoop of Your Favorite Flavor to Your Pie or Cake</i>	
<i>Parfait</i>	\$3.95
<i>Vanilla Ice Cream Layered with a Choice of Caramel or Chocolate Sauce</i>	
<i>Pecan Ball</i>	\$4.95
<i>Vanilla Ice Cream Rolled in Toasted Pecans, Topped with a Choice of Chocolate or Butterscotch Sauce</i>	
<i>Signature CCY Sundae</i>	\$4.95
<i>Vanilla Ice Cream Served with Hot Fudge Sauce and Garnished with Chocolate Curls and Fresh Whipped Cream</i>	
<i>Dolce Vita</i>	\$7.50
<i>Coffee Ice Cream Served with Kahlua</i>	

Cakes, Pies, and Other Sweet Treats

<i>Mousse in a Champagne Tulip Glass</i>	\$4.00
<i>Choice of Chocolate, Vanilla, or Raspberry</i>	
<i>Chocolate Shell Available at Additional Market Price Fee</i>	
<i>Carrot Cake</i>	\$4.95
<i>With Cream Cheese Frosting</i>	
<i>Coconut Cake</i>	\$4.95
<i>Key Lime Pie</i>	\$4.95
<i>Signature CCY Cheesecake</i>	\$4.95
<i>Soft Centered Chocolate Soufflé</i>	\$5.25
<i>Chocolate Fountain</i>	\$6.00
<i>Additional \$175.00 Rental Fee</i>	
<i>Flowing Gourmet Chocolate with Condiments for your Dipping Pleasure</i>	
<i>To Include Peanut Butter Pound Cake, Strawberries, Profiteroles, Pretzel Rods, Shortbread Cookies, and Marshmallows</i>	
<i>Viennese Table</i>	\$8.75
<i>A Beautiful Display of a Variety of Fancy Desserts and Petit Fours</i>	

**Our Pastry Chefs are also available to create personalized desserts upon request*



Additional Fees
Room Rental Fees

<i>Elmer Smith Room</i>	<i>\$200.00</i>
<i>Main Lounge</i>	<i>\$400.00</i>
<i>Wyndham Room</i>	<i>\$300.00</i>
<i>Old Lounge</i>	<i>\$200.00</i>
<i>Ballroom</i>	<i>\$750.00</i>
<i>19th Hole</i>	<i>\$200.00</i>

Miscellaneous

<i>Outdoor Event Set Up Fee</i>	<i>\$400.00</i>
<i>Extra Hour Fee</i>	<i>\$350.00</i>
<i>Piano</i>	<i>\$75.00</i>
<i>Coat Check</i>	<i>\$50.00</i>
<i>Locker Room Attendant</i>	<i>\$75.00</i>
<i>Table Mirrors</i>	<i>\$2.00/each</i>
<i>Hurricane Globe with Votive Candle and Greens</i>	<i>\$10.00/set</i>
<i>Television with VCR and DVD Player</i>	<i>\$50.00</i>
<i>LCD Projector</i>	<i>\$185.00</i>
<i>Bartender Fee (groups under 50 people)</i>	<i>\$100.00</i>
<i>Chair Covers</i>	<i>\$3.00/each</i>
<i>Fax Services</i>	<i>\$.75/page</i>
<i>Flip Chart with Markers</i>	<i>\$15.00</i>
<i>Photocopier Services</i>	<i>\$.25/page</i>
<i>Formal Linens (Gold Stripe or Pageantry)</i>	<i>\$10.00/table</i>
<i>Silver Chargers</i>	<i>\$1.00/each</i>
<i>Votive Candles</i>	<i>\$1.00/each</i>
<i>Specialty Custom Linens</i>	<i>Varies</i>