



# 2018 Catering Guide

**Country Club of York**

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(717) 843-8078 | [www.ccyork.org](http://www.ccyork.org)

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# *About the Country Club of York*

The Country Club of York has a long standing tradition of creating unforgettable events ranging from intimate to extravagant and from traditional to unexpected. Our team works closely with each host to guarantee a cherished memory with menu planning and coordination while allowing the freedom to create an affair that suits your personal tastes. All of our menus are customizable. Please contact our Director of Catering for more details.

The Country Club of York was founded in 1899, and has been at this location since the mid-1920's. A clubhouse of more than 48,000 square feet adorns the rolling hillsides of central Pennsylvania, giving visitors picturesque views into the distance.



The clubhouse itself was built in 1928 and has undergone two major renovations, the most recent having been completed in 2013. CCY features interior and exterior venues of all shapes and sizes, each with its own unique designs, décor, and vantage points.

We hope you will use this guide to help answer any questions you may have and we look forward to discussing your event with you very soon. A tour of the facility is available upon request.

*The Country Club of York*

## *Country Club of York Staff*

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## *Room Descriptions*



### *Grand Ballroom | Maximum Capacity: 300*

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.



### *Back Terrace | Maximum Capacity: 200*

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



## *Room Descriptions*



### *Wine Room | Maximum Capacity: 44*

This room is the perfect location for private parties of up to 44 people. With direct access to the Terrace Room, this area can be opened up to provide more space for guests or sectioned off to create a more private atmosphere.



### *Terrace Room | Maximum Capacity: 180*

Featuring a dark wood décor and large windows overlooking the countryside and grounds, this room has its own bar to accommodate your guests. Primarily used as a cocktail area or backup rain space, this room can hold up to 80 guests for a seated dinner and 180 for cocktails



## *Room Descriptions*



### *Old Lounge | Maximum Capacity: 30*

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 be sectioned off as desired. There is direct access to both the ballroom as well as a small terrace.



### *Elmer Smith Room | Maximum Capacity: 48*

Named for one of the club's founders, this room is ideal for parties of up to 48 people. The windows provide a beautiful view of the side terrace and first tee. A beautiful fireplace is the focal point of this room.



## *Room Descriptions*



### *Mixed Grille | Maximum Capacity: 80*

This casual dining area is located on the lower level of the club with access to the South Lawn and Patio. Featuring it's own bar, this area overlooks the club's tennis courts and 18th green. Great for hors d' oeuvres parties for 80 guests and perfect for seated dinners under 50 guests.



### *Pool | Maximum Capacity: 300*

Available seasonally, the pool is perfect for casual summer parties. 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.

# Breakfast & Breakouts

## All Breakfast Buffets Include Coffee, Tea, Cranberry, and Orange Juice

### **Beverage Station Only**

Coffee, Juice, & Water Station  
\$3.00 per person

### **Oatmeal Bar**

\$10.00 per person

Creamy Oatmeal and a Baked Apple  
Cinnamon Oatmeal with the following  
toppings to add:

- ◆ Pecans
- ◆ Peanut Butter
- ◆ Raisins
- ◆ Brown Sugar
- ◆ Chocolate Chips
- ◆ Strawberries
- ◆ Blueberries
- ◆ Honey
- ◆ Maple Syrup



### **Continental Breakfast**

\$11.00 per person

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

### **Early Bird**

\$17.00 per person

- ◆ Bowl of Freshly Cut Fruit
- ◆ CCY Signature Sticky Buns
- ◆ Breakfast Pastries
- ◆ Scrambled Eggs
- ◆ Bacon and Sausage
- ◆ Home Fried Potatoes

### **Rise and Shine**

\$19.00 per person

- ◆ Bowl of Freshly Cut Fruit
- ◆ CCY Signature Sticky Buns
- ◆ Breakfast Pastries
- ◆ Scrambled Eggs
- ◆ Bacon and Sausage
- ◆ Home Fried Potatoes
- ◆ French Toast or Buttermilk Pancakes

### **Sunrise**

**\*\*15 person minimum**

\$23.00 per person

- ◆ Fresh Fruit with Raspberry Whip
- ◆ CCY Signature Sticky Buns
- ◆ Breakfast Pastries
- ◆ Bacon and Sausage
- ◆ Home Fried Potatoes
- ◆ Fresh Waffles or Pancakes with Syrup
- Made to Order Omelet Station



# Lunch

Available from 11:00am -3:00pm

## Entrée Salads

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

<b>Caesar Salad</b>	<b>\$10.00</b>
Hearts of Romaine Lettuce Tossed with Croutons, Traditional Caesar Dressing, and Tomatoes	
<input type="checkbox"/> add Cajun or Grilled Chicken, 4 oz.	\$15.00
<input type="checkbox"/> add Cajun or Grilled Shrimp, 5 pieces	\$18.00
<input type="checkbox"/> add Salmon, 4 oz.	\$17.00
<b>Traditional Spinach Salad</b>	<b>\$11.00</b>
Served with Hard Boiled Eggs and a Warm Bacon Dressing	
<input type="checkbox"/> add Grilled Chicken, 4 oz.	\$16.00
<input type="checkbox"/> add Grilled Shrimp, 5 pieces	\$19.00
<input type="checkbox"/> add Salmon, 4 oz.	\$18.00
<b>Pecan Chicken Salad</b>	<b>\$17.00</b>
Pecan Crusted Chicken, Fresh Spring Greens, Mandarin Oranges, Sweet Glazed Pecans, and Crumbled Gorgonzola Cheese, Tossed in Honey Mustard Dressing	
<b>Tiki Island Salad</b>	<b>\$15.00</b>
Crispy Coconut Shrimp and Chopped Romaine Tossed with Mandarin Oranges, Ripe Mangoes, Pineapple, Toasted Almonds and Strawberries in Poppy Seed Dressing	
<b>Strawberry Romaine Salad</b>	<b>\$14.00</b>
Romaine Lettuce Topped with Fresh Strawberries, Candied Pecans and Tossed with Yogurt-Poppy Seed Dressing	
<b>Asian Salad</b>	<b>\$11.00</b>
Mixed Greens, Bamboo Shoots, Julienned Carrots and Peppers, Scallions, Crispy Wontons, and Sesame Ginger Vinaigrette	
<input type="checkbox"/> add Pulled Chicken, 4 oz.	\$16.00
<input type="checkbox"/> Add Seared Ahi Tuna	\$25.00

# Lunch

Available from 11:00am -3:00pm

## Side Salads

**CCY House Salad with Poppy Seed Dressing (included in lunch entrée price)**

- Caesar Salad with Traditional Caesar Dressing (add \$1 per person)
- Greek Salad (add \$1 per person)
- Strawberry Romaine Salad with Yogurt-Poppy Seed Dressing (add \$2 per person)
- Spinach, Candied Pecans, Cranberries, Feta Cheese, and Balsamic Vinaigrette (add \$2 per person)
- Beet and Goat Cheese Salad with Lemon Vinaigrette (add \$2 per person)
- Tomato and Mozzarella Salad with Olive Oil and Balsamic Vinegar (add \$2 per person)

## Lunch Entrees

Lunch Entrees Served with Side Salad, Rolls, and Chef's Choice of Vegetable and Starch

**Quiche** \$17.00  
Choice of Broccoli Cheddar, Lorraine, Cordon Bleu, or Asparagus and Brie. Served with Fresh Fruit \*\*must be preordered

**Quesadilla** \$17.00  
Choice of: Three Cheese Black Bean, Carne Asada, or Fiesta Chicken. Served with Fresh Fruit

**Summer Cottage** \$16.00  
A Scoop of Chicken Salad, Tuna Salad, and Egg Salad on a Bed of Lettuce with a Side of Fresh Fruit

**Soup and Sandwich** \$15.00  
Your Choice of a 1/2 Sandwich and Soup. Served with Chips -Ask us about the options!

**Chicken Amandine** \$18.00  
Lightly Breaded Chicken Breast with Toasted Almonds and Veloute Sauce

**CCY Jumbo Lump Crab Cake** \$27.00  
One 3.5 oz. Jumbo Lump Crab Cake made with Special House Seasonings

**Chicken Supreme Crepes** \$16.00  
Tender Chicken with Green Onion and Diced Carrots in a Velvety Supreme Sauce

**Additional Lunch Entrees available upon request**



# Lunch

Available from 11:00am -3:00pm

## Lunch Buffets

Includes Iced Tea, Coffee, and Assorted Hot Teas

### The Terrace

\$19.00 per person

“Make your Own Salad”

Romaine and Mixed Greens

Choice of 4 Dressings

Assorted Fresh Ingredient Toppings

Sliced Grilled Chicken

Chicken Salad and Tuna Salad

Cookies and Lemon Bars

### The Country Club

\$29.00 per person

Freshly Prepared Soup of the Day

CCY House Salad with a Selection of

Dressings

Caesar Salad

Freshly Baked Country Club Rolls

Fresh Fruit

Herb Grilled Chicken

Cheese Tortellini in a Tomato Cream Sauce

Garden Vegetables

Roasted Potatoes

### Desserts

Mini Cupcakes

Lemon Bars and Cream Puffs

### The Fairway

\$21.00 per person

Chef's Choice of Daily Soup

Mixed Green Salad with Choice of Dressing

Sliced Roast Beef, Ham, and Turkey

Sliced Swiss, Cheddar, and Provolone

Cheeses

Chicken Salad

Sliced Deli Breads

Assorted Condiments

Chef's Selection of Two Hot Sandwiches

Cookies and Brownies

### The Elmer Smith

\$36.00 per person

Caesar Salad

Strawberry Romaine Salad

Sliced Mozzarella and Tomatoes

Freshly Baked Country Club Rolls

Sliced London Broil with Sauce Robert

Chicken Milanese with Lemon Chive Butter

Sauce

Broiled Seafood Platter

Garden Vegetables

Parmesan Risotto

### Desserts

Brownie and Ice Cream Bar

# Hors d' Oeuvres

## Passed Hors d' Oeuvres

<input type="checkbox"/> Curried Chicken on Naan Bread	\$1.75	<input type="checkbox"/> Risotto Poppers	\$1.50
<input type="checkbox"/> Cheesesteak Egg Rolls	\$1.95	<input type="checkbox"/> Fresh Mozzarella, Tomatoes and Pesto Crostini	\$1.50
<input type="checkbox"/> Frankfurters en Croute	\$1.50	<input type="checkbox"/> Seared Ahi Tuna Wonton	\$2.25
<input type="checkbox"/> Sliced Filet Mignon with Horseradish Aioli	\$2.50	<input type="checkbox"/> Smoked Salmon Croustade	\$1.95
<input type="checkbox"/> Bourbon St. Scallops	\$2.25	<input type="checkbox"/> Falafel	\$1.50
<input type="checkbox"/> Asiago Stuffed Potatoes	\$1.50	<input type="checkbox"/> Mini Crab Cakes	\$3.00
<input type="checkbox"/> Coconut Shrimp with Orange Horseradish	\$2.25	<input type="checkbox"/> Lollipop Lamb Chops	\$3.55
<input type="checkbox"/> Assorted Mini Quiches	\$1.75	<input type="checkbox"/> Bruschetta	\$1.25
<input type="checkbox"/> Crab Dip Toast	\$1.95	<input type="checkbox"/> Duck Medallion with Cherry Chutney	\$1.95
<input type="checkbox"/> Cajun Seared Tenderloin Tips	\$2.25	<input type="checkbox"/> Corn Dusted Scallops with Tomato Jam	\$2.25
<input type="checkbox"/> Scallops Wrapped in Bacon	\$2.55	<input type="checkbox"/> Mini Potato and Cheese Pierogi	\$1.50
<input type="checkbox"/> Spring Roll with Dipping Sauce	\$1.25	<input type="checkbox"/> Shrimp Cocktail Shooter	\$2.50
<input type="checkbox"/> Sausage Stuffed Mushrooms	\$1.75		
<input type="checkbox"/> Swedish Meatballs	\$1.25		
<input type="checkbox"/> Reuben Egg Rolls	\$1.95		
<input type="checkbox"/> Beer Battered Chicken	\$1.50		
<input type="checkbox"/> Pecan Chicken with Honey Mustard	\$1.95		
<input type="checkbox"/> Spanakopita	\$1.75		
<input type="checkbox"/> Sesame Beef Satay	\$2.25		
<input type="checkbox"/> Crab Salad in Phyllo Cup	\$2.50		
<input type="checkbox"/> Samosa	\$1.75		
<input type="checkbox"/> Truffle BBQ Bacon	\$1.95		
<input type="checkbox"/> Mini Paninis	\$1.75		
<input type="checkbox"/> Coconut Chicken	\$1.75		
<input type="checkbox"/> Potstickers	\$1.95		
<input type="checkbox"/> Apricot and Brie Streudel	\$1.50		
<input type="checkbox"/> Spicy Crab Roll	\$2.00		
<input type="checkbox"/> Toasted Ravioli	\$1.50		
<input type="checkbox"/> Beef Wellington	\$2.50		





# Hors d' Oeuvres

## Stationary Hors d' Oeuvres and Stations

### Domestic and Imported Cheeses

With sliced French baguette and assorted crackers \$3.75 per person

### Assorted Bite Size Fresh Fruit

With raspberry whip \$3.50 per person

### Assorted Crudités

Seasonal vegetables served with dill sour cream dip \$3.25 per person

### Dip Duo

Served with Pita bread and house made chips

Select 2 of the following dips:  
\$4.50 per person

- Spinach and Artichoke
- Taco Cheese
- Buffalo Chicken
- Herbed Goat Cheese and Roasted Tomato
- Crab Dip
- Lemon Asiago with Sweet Potato Chips (cold)
- White Bean (cold)
- Southwestern Black Bean Salsa (cold)
- Avocado, Tomato, and Feta Salsa (cold)
- Roasted Corn Salsa (cold)
- Beer Cheese (cold)

### Bruschetta, Hummus & Tapenade Display

A variety of freshly baked breads with a selection of toppings such as traditional tomato bruschetta, roasted red pepper, pesto, and roasted garlic hummus marinated mushrooms, assorted olive tapenades, and parmesan cheese \$3.00 per person

### Jumbo Shrimp Cocktail

Served with cocktail sauce and sliced lemon \$125 per 50 pieces

### Smoked Salmon Display

With traditional garnishment of cream cheese, chopped hard boiled egg, capers & red onions, and toast points  
Serves 25-30 people \$125.00 per side

### Antipasto Display

Assorted olives, peppers, Italian cured meats and cheeses, grilled vegetables, and grilled flatbread \$9.95 per person

### Sushi Display

Assorted rolled Sushi to include spicy tuna rolls, California rolls, salmon rolls, spicy crab, vegetable rolls, served with pickled ginger wasabi and soy dipping sauces  
Price per 100 pieces: \$225.00

### Raw Bar

Fresh shucked oysters and clams, shrimp cocktail, and crab claws with appropriate condiments \$18.00 per person for one hour

# Hors d'Oeuvres

## Stations

Per person, per hour

### Risotto Bar **\$5.00 per person**

Select 3:

- Green Onion
- Creamy Fontina Cheese
- English Pea
- Butternut Squash
- BLT
- Short Rib (add \$2)
- Lobster and Smoked Gouda (add \$3)

### Carving Stations

- Turkey, Pork, or Ham \$9.00 per person
- Top Sirloin of Beef \$12.00 per person
- NY Strip Steak \$18.00 per person
- Tenderloin of Beef \$26.00 per person

All Carving Stations Include Hinged Slider Rolls, and Appropriate Sauces/Condiments

### Pasta Station **\$8.00 per person**

Select two pastas:

- Penne
- Toasted Ravioli
- Seasonal Ravioli
- Rigatoni
- Tortellini

Select two sauces:

- Marinara
- Vodka
- Pesto
- Alfredo

### Nacho Bar **\$6.00 per person**

Crispy Tortillas, Creamy Cheese Sauce, Ground Beef, and Assorted Toppings

Includes side of parmesan cheese and red pepper flakes. Other enhancements available upon request.





# First Course

## Side Salads

### CCY House Salad with Poppy Seed Dressing (included in dinner entrée price)

- Caesar Salad with Traditional Caesar Dressing (add \$1 per person)
- Greek Salad (add \$1 per person)
- CCY Classic– House Salad Enhanced with Bacon, Egg, and Croutons (add \$2 per person)
- Strawberry Romaine Salad with Yogurt Poppy Seed Dressing (add \$2 per person)
- Spinach, Candied Pecans, Cranberries, Feta Cheese, and Balsamic Vinaigrette (add \$2 per person)
- Beet and Goat Cheese Salad with Lemon Vinaigrette (add \$2 per person)
- Tomato and Mozzarella Salad with Olive Oil and Balsamic Vinegar (add \$2 per person)

## Soups

Zuppa Toscano	\$5.00	Old Fashioned Vegetable	\$5.00
Ham and Bean	\$5.00	Chicken Corn Chowder	\$5.00
Tomato Basil Bisque	\$5.00	Italian Tortellini	\$5.00
Cauliflower Asiago	\$5.00	New England or Manhattan Clam	\$6.00
Kenneth Square Mushroom	\$5.00	French Onion Gratin	\$6.00
Chile con Carne	\$6.00	Beef Barley	\$5.00
Crab and Corn Bisque	\$7.00	Traditional Gazpacho	\$5.00
Lobster Bisque	\$9.00	Broccoli and Cheddar	\$5.00

# Dinner

## Dinner Entrees

Dinner entrees served with side salad, rolls, and chef's choice of vegetable and starch

### Combination Entrees

<b>Chicken and Shrimp</b>	<b>\$30.00</b>
5 oz. Pan Roasted Chicken Breast and Three Grilled Jumbo Shrimp Served with a Chive-Citrus Beurre Blanc Sauce	
<b>Chicken Swiss and Crab Cake</b>	<b>\$40.00</b>
5 oz. Chicken Breast Baked with Ripe Tomato and Swiss Cheese in a Rich Supreme Sauce. Served with a Single CCY Crab Cake	
<b>Short Ribs and Sea Bass</b>	<b>\$40.00</b>
4 oz. Slow Braised Short Ribs and Roasted Chilean Sea Bass with Red Pepper Beurre Blanc	
<b>Filet Mignon and Crab Cake</b>	<b>\$48.00</b>
4 oz. Filet Mignon served alongside a Single CCY Crab Cake	
<b>Traditional Surf and Turf</b>	<b>\$63.00</b>
4 oz. Filet Mignon with a 6 oz. Maine Lobster Tail	

### Vegetarian and Vegan

<b>Seasonal Ravioli</b>	<b>\$24.00</b>
Served with a Brown Butter Sage Sauce	
<b>Stuffed Portabella</b>	<b>\$26.00</b>
With Sun Dried Tomato Risotto and Mascarpone Cheese	
<b>Eggplant Napoleon</b>	<b>\$26.00</b>
Layered Breaded Eggplant, Fresh Mozzarella and Tomatoes. Served with a Balsamic Glaze	
<b>Twice Baked Zucchini (Vegan)</b>	<b>\$27.00</b>
Zucchini Boat Stuffed with a Cous Cous and Vegetable Medley	
<b>Herb Crusted Cauliflower Steak (Vegan)</b>	<b>\$26.00</b>
With Tomato and Besn Ragout	

# *Dinner*

## **Dinner Entrees (continued)**

### **Poultry**

<b>Chicken Marsala</b>	\$26.00
Sautéed Chicken Breast with Mushrooms and Served with a Rich Marsala Wine Sauce	
<b>Chicken Romano</b>	\$27.00
Golden Crusted Chicken with a Zesty Banana Pepper Sauce	
<b>Moroccan Chicken</b>	\$27.00
Curry Flavored Chicken with Apple Chutney	
<b>Stuffed Chicken Breast</b>	\$26.00
Stuffed with Creamy Fontina Risotto Served with White Wine Sauce	
<b>Chicken Milanese</b>	\$27.00
Sautéed Parmesan Crusted Chicken Breast Served with a Lemon Beurre Blanc	
<b>Chicken Amandine</b>	\$27.00
Lightly Breaded Chicken Breast with Toasted Almonds and Supreme Sauce	
<b>Chicken Swiss</b>	\$25.00
Boneless Chicken Breast Topped with a Slice of Ripe Tomato and Swiss Cheese	
<b>Chicken &amp; Apples</b>	\$27.00
Sautéed Chicken Breast topped with Homemade Apple Jam and Brie Cheese	



# Dinner

## Dinner Entrees (continued)

### Beef

<b>Sirloin Steak</b>	\$28.00
8 oz. London Broil Style Beef with Sauce Robert	
<b>Ribeye</b>	\$35.00
12 oz. Served with a Compound Garlic Butter	
<b>Steak Au Poivre</b>	\$42.00
6 oz. Peppercorn Crusted Beef Tenderloin with Brandy Cream Sauce	
<b>12 oz. New York Strip Steak</b>	\$40.00
Served with a NY Style Steak Sauce	
<b>Filet Mignon</b> Served with a Béarnaise or Bordelaise Sauce	
8 oz. Filet	\$50.00
6 oz. Filet	\$40.00

### Pork, Duck, and Lamb

<b>Pork Loin with Ginger-Pear Sauce</b>	\$27.00
Sliced Grilled Pork with a Fresh Ginger and Pear Demi-Glace	
<b>Rosemary Pork Loin</b>	\$27.00
Grilled Sliced Pork Marinated in a Rosemary Honey Dijon Sauce and served with a Natural Jus	
<b>Seared Duck Breast</b>	\$30.00
Vidalia Onion Marmalade, Cherry Gastrique	
<b>Rack of Lamb</b>	\$35.00
Marinated in Olive Oil, Garlic, & Rosemary with a Red Wine Sauce	
<b>Double Cut Pork Chop</b>	\$33.00
Roasted Bone-In Pork Chop Marinated with Fresh Fennel	

# Dinner

## Dinner Entrees (continued)

### Fish & Seafood

<b>Sea Bass Masala</b>	<b>\$34.00</b>
Indian Inspired Sea Bass Served in a Coconut Red Curry Sauce	
<b>Grilled Atlantic Salmon</b>	<b>\$28.00</b>
Pesto Crusted and Topped with Red Bell Pepper	
<b>Crab Stuffed Shrimp</b>	<b>\$39.00</b>
Three Jumbo Shrimp Stuffed with a 3.5 oz. CCY Crab Cake	
<b>Cod Piccata</b>	<b>\$28.00</b>
Lemon Butter Caper Sauce	
<b>Shrimp Alfredo Primavera</b>	<b>\$28.00</b>
Creamy Fettuccini Alfredo Tossed with Fresh Vegetables and Topped with 5 Jumbo Shrimp	
<b>Signature CCY Jumbo Lump Crab Cakes</b>	
3.5 oz Jumbo Lump Crab Cakes made with Special House Seasonings	
Single	<b>\$27.00</b>
Double	<b>\$43.00</b>
<b>Maple and Walnut Crusted Salmon</b>	<b>\$28.00</b>
6 oz Salmon Fillet Topped with a Sweet Maple Crust	
<b>Scallops Au Gratin</b>	<b>\$29.00</b>
Diver Scallops, Rich Cheddar Cheese Sauce, and a Golden Bread Crumb Crust	
<b>Parmesan Swordfish</b>	<b>\$30.00</b>
Parmesan Crusted and served with a Lemon Beurre Blanc	

# Dinner Buffets

15 person minimum

## Wyndham Hills Buffet

Tossed Green Salad  
Caesar Salad

Carved Option  
Your choice of:

Roasted Turkey Served with Stuffing,  
Cranberry Relish & Gravy

OR

Carved York County Ham Served with  
CCY's Famous Corn Pudding

Seasonal Vegetable  
Whipped Potatoes  
Cheese Tortellini

Dessert

Assorted Club Made Cakes and Pies  
\$ 35.00 Per Person

## Donald Ross Buffet

CCY House Salad  
with Assorted Dressing  
Strawberry Romaine Salad  
with Yogurt-Poppy Seed Dressing

CCY Broiled Seafood Pan:  
Mussels, Scallops, Shrimp & Salmon

Chicken Milanese with Lemon Beurre  
Blanc

Chef's Choice of Fresh Vegetable  
and Starch

Carved Option  
Your Choice of:

Roast Pork Tenderloin  
with Ginger Pear Sauce

OR

London Broil with Sauce Robert

Dessert

Assorted Cakes and Pies  
with Vanilla Ice Cream.  
\$39.00 Per Person





# *Dinner Buffets*

*15 person minimum*

## **White Rose Buffet**

Served Salad Course  
CCY Salad with Poppy Seed Dressing  
Passed Rolls

CCY Crab Cakes

Carved Option  
Your Choice of:  
Roast Tenderloin of Beef

OR

Prime Rib Au Jus

Choice of one of the following:

Chicken and Apples  
Stuffed Chicken Breast  
Chicken Swiss

Chef's Choice of Vegetable & Starch

Dessert  
Club Made Assorted Seasonal Minis  
\$54.00 Per Person

## **Roma Buffet**

Caesar Salad  
Tomato Basil & Mozzarella Salad

Pasta Station  
Pasta Station To Include:  
Penne Pasta, Angel Hair Pasta,  
and Seasonal Ravioli

Vodka, Alfredo, and Marinara Sauces  
Grilled Chicken, Meatballs, and Shrimp

Red Pepper Flakes, Parmesan Cheese,  
and Garlic Bread

Chicken Milanese

Dessert  
Tiramisu And Cannolis  
\$33.00 Per Person



## Desserts

<b>Crème Brûlée</b>	<b>\$5.00</b>
Choice of Vanilla, White Chocolate, or Dark Chocolate. Seasonal Flavors also Available	
<b>Mousse in a Stemmed Glass</b>	<b>\$5.00</b>
Choice of Chocolate, Vanilla, or Raspberry	
<b>Profiterole Trio</b>	<b>\$6.00</b>
3 Cream Puffs Filled with Traditional Pastry Crème, Peanut Butter Mousse with Rich Ganache Coating, and Raspberry Mousse	
<b>Signature CCY Sundae</b>	<b>\$6.00</b>
Vanilla Ice Cream Served with Hot Fudge Sauce and Garnished with Chocolate Garnish and Fresh Whipped Cream	
<b>Tiramisu Trifle</b>	<b>\$6.00</b>
Ladyfingers Soaked in Coffee Liqueur, Mascarpone Filling, and Whipped Cream Layered to Perfection	
<b>Carrot Cake</b>	<b>\$6.00</b>
<b>Coconut Cake</b>	<b>\$6.00</b>
<b>Key Lime Pie</b>	<b>\$6.00</b>
<b>Fruit Pies (Apple, Blueberry, Cherry, Peach)</b>	<b>\$6.00</b>
<b>Cheesecake</b>	<b>\$6.00</b>
<b>Strawberry Shortcake</b>	<b>\$6.00</b>
<b>Mississippi Mud Pie</b>	<b>\$6.00</b>
<b>Mini Cupcake Trio— ask us about different flavors!</b>	<b>\$4.50</b>
<b>Sticky Toffee Pudding</b>	<b>\$6.00</b>
<b>Dark Chocolate Bread Pudding with Caramel Sauce</b>	<b>\$7.00</b>
<b>Viennese Table</b>	<b>\$10.95</b>
Includes five of the following selections: Lemon tart, chocolate dipped strawberries, assorted petit fours, mini cream puffs, mini éclair, miniature fruit tarts, Mississippi mud tarts, pecan squares, individual carrot cake, French macarons, key lime tarts.	
<b>Chocolate Fondue</b>	<b>\$7.00</b>
Strawberries, marshmallow, peanut butter pound cake, pretzel rods and shortbread cookies. (fountain rental available)	

## *Additional Information*

- The Country Club of York enforces a strict dress policy. We do not permit jeans.
- A deposit will be required to confirm a date. The deposit is non-refundable.
- All prices are subject to 6% sales tax and 21% service charge.
- Country Club of York sends invoices at the end of every month. You will be invoiced for your event at that time. Payment can be made by check or credit card.
- The Chef would like a preliminary count of guests attending 10 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.
- Choice entrée menus 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. CCY can provide this for \$1 per name card if desired.
- All prices are subject to change. Prices will be guaranteed once a function sheet has been produced and signed.
- A minimum guarantee may be required on Saturdays during the peak season.
- Country Club of York's liquor license requires all alcohol be purchased by the Club. If alcohol is found to be brought in by guests at your event, you could be subject to a \$500 fine.
- Additional set up, breakdown or cleanup will be charged accordingly.
- CCY Staff is not permitted to handle or receive gifts on behalf of the patron.



## *Frequently Asked Questions*

### **How do I book my event at the Club?**

Please contact our Director of Catering to finalize your booking.

### **Is there a room charge?**

There may be a charge depending on time of year and day of the week. Please contact the Director Catering to get more information.

### **Do we have to use your food?**

Yes. For your convenience, the Country Club of York will provide the food for your event to ensure the highest quality of product and service. Exceptions may be made for specialty desserts. Please contact the Director of Catering for more information.

### **Do you have to pay to park?**

The Country Club of York provides complimentary parking for your guests.

### **What is your alcohol policy?**

Country Club of York must supply all alcohol to comply with the regulations set forth by the Pennsylvania Liquor Control Board.

### **What deposit is required to secure our date?**

There is no deposit needed if you are a member of the Club. Non Members require a deposit based on the type and size of the event. Final payment is due two weeks prior to the event date.