

Yorpe 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
70.00

FRESH FRUIT DISPLAY
70.00

CHEESE AND CRACKER DISPLAY
BITES OF PEPPER JACK, CHEDDAR,
AND SWISS SERVED WITH A
MEDLEY OF CRACKERS
75.00

HOMEMADE TORTILLA CHIPS AND
SALSA
50.00

ANTIPASTO PLATTER
75.00

PINWHEELS
CHOICE OF FIESTA, HAM, TURKEY,
OR SUNDRIED TOMATO BASIL
65.00

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
100.00

SPINACH & ARTICHOKE DIP
SERVED WITH HOMEMADE
TORTILLA CHIPS
75.00

HOT BEEF QUESO DIP & CHIPS
65.00

BREADED MUSHROOMS
65.00

BREADED ZUCCHINI
65.00

BBQ COCKTAIL FRANKS
90.00

JALAPENO POPPERS
65.00

EGGROLLS
CHOICE OF
CHICKEN OR PORK
100.00

CHICKEN WINGS
CHOICE OF
BUFFALO OR BBQ, SERVED WITH
RANCH OR BLEU CHEESE
(90 WINGS)
150.00

*PRICES ARE SUBJECT TO CHANGE DUE TO PRODUCERS
AND MARKET VARIANCE
ITEMS ARE MADE TO ACCOMMODATE 30 PEOPLE

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 ARTICHOKE

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 **10.00**

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): BUSCH LIGHT, 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

