



TCC 2024-2025 EVENT CATERING GUIDE



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• OPEN BAR PACKAGES •

*Minimum of 20 people. Priced per person.
Soft drinks, mixers, & bartenders are included.*

• PACKAGE RATES •

| TWO HOURS | | THREE HOURS | | FOUR HOURS | | FIVE HOURS | |
|-------------|------|-------------|------|-------------|------|-------------|------|
| PLATINUM | \$27 | PLATINUM | \$31 | PLATINUM | \$37 | PLATINUM | \$44 |
| GOLD | \$24 | GOLD | \$28 | GOLD | \$33 | GOLD | \$39 |
| SILVER | \$21 | SILVER | \$25 | SILVER | \$29 | SILVER | \$34 |
| BEER & WINE | \$20 | BEER & WINE | \$23 | BEER & WINE | \$25 | BEER & WINE | \$29 |

BEER & WINE

Miller Lite
Budweiser
Bud Light
Coors Light
Michelob Ultra
Yuengling
Assorted Hard Seltzers
•••
Cabernet Sauvignon
Pinot Noir
Merlot
Chardonnay
Sauvignon Blanc
Pinot Grigio
Moscato
Riesling

SILVER

INCLUDES BEER & WINE
PACKAGE AND
HOUSE LIQUOR

•••
Vodka
Rum
Gin
Tequila
Whiskey
Bourbon
Scotch
Schnapps
Liqueurs

GOLD

INCLUDES BEER & WINE
PACKAGE

•••
Tito's Handmade Vodka
Absolut
Bacardi Silver
Captain Morgan
Beefeater
Jose Cuervo Gold
Jack Daniels
Canadian Club
Jim Beam
Dewars
Malibu
Bailey's
Kahlua

PLATINUM

INCLUDES BEER & WINE
PACKAGE

•••
Tito's Handmade Vodka
Ketel One
Grey Goose
Bacardi Silver
Captain Morgan
Tanqueray
Casamigos
Jose Cuervo Gold
Jack Daniels
Crown Royal
Crown Royal Apple
Crown Royal Peach
Jim Beam
Maker's Mark
Woodford Reserve
Dewars
Malibu
Bailey's
Kahlua

CHAMPAGNE TOASTS

HOUSE CHAMPAGNE.....\$23 per bottle

MIMOSA BAR

HOUSE CHAMPAGNE.....\$4 per person plus \$23 per bottle
assorted juices & berries

NON - ALCOHOLIC BEVERAGES

UNLIMITED SOFT DRINKS.....\$3.25 per person

ASK OUR SALES AND EVENT COORDINATOR ABOUT CUSTOMIZING YOUR EXPERIENCE!
upgraded wine selections • tableside wine service • specialty champagne selections for the bride and groom
signature cocktails and mocktails • upgrade your liquor selections • craft beers available

sales tax and gratuity not included.

• BREAKFAST •

Minimum of 20 people. Priced per person.
Includes Juices, House Blend Coffee, Dark Roast Decaffeinated Coffee, Hot Tea & Iced Tea
All buffets include toast

THE CONTINENTAL \$11

gourmet pastries and muffins with sliced fresh fruit display

RISE & SHINE \$14

scrambled eggs, applewood smoked bacon, sausage links, o'brien potatoes, breakfast pastries and croissants

COUNTRY CLUB BRUNCH \$18

smoked salmon platter, croissants, bagels & spreads, cheese blintz with fresh whipped cream & strawberry or blueberry topping

B U I L D Y O U R O W N

MAIN

- \$3 Scrambled Eggs
- \$4 Three Cheese Scrambled Eggs
- \$5 Mediterranean Scrambled Eggs with Feta & Spinach
- \$8 Signature Omelet
choose up to three toppings
- \$8 Ham, Egg, & Cheese on an English Muffin
- \$8 Bacon, Egg, & Smoked Gouda Melt on a Bagel
- \$8 Southwest Sausage & Egg Scramble Burrito
- \$8 Asparagus & Mushroom Frittata
- \$6 Bacon & Swiss Quiche
- \$9 French Toast Casserole

SUNRISE STATIONS

- \$10 Chef-Attended Omelet Station
*includes your choice of five toppings
Chef Attendant fee \$125 per Chef applies*
 - \$1 EACH ADDITIONAL TOPPING
bacon, ham, sausage, spinach, bell peppers, mushrooms, tomato, onion, cheddar, or mozzarella
 - \$10 Belgian Waffle or Cheese Blintz Bar
includes fresh whipped cream & pure maple syrup
- ENHANCE WITH:
*chocolate chips, strawberry topping, bananas, blueberry topping \$1
fresh seasonal berries \$4*

BREAKFAST ENHANCEMENTS

- \$4 Sausage Gravy & Biscuits
- \$3 Country Grits
- \$3 O'Brien Potatoes
- \$3 Shredded Hashbrown Potatoes
- \$3 Pork Sausage
patty or link
- \$3 Pork Bacon
- \$2 Turkey Sausage Links
- \$2 Turkey Bacon
- \$3 Berry Yogurt Parfait
- \$3 Mini Danish
- \$4 Scones
- \$3 Mini Muffins
lemon curd, apple, chocolate hazelnut
- \$8 Sliced Fruit Display
- \$2 Toast
- \$5 Fruit Salad
- \$6 Oatmeal
sliced almonds, strawberries, brown sugar, maple syrup



Upgrade to plated & presented for \$5 per person.

• HORS D'OEUVRES •

Minimum of 20 people. Priced per person.

DISPLAY STATIONS

SWEET & SAVORY FONDUE BAR \$4

choose sweet milk chocolate or savory white cheddar

SWEET DIPPERS \$2 each

bananas
strawberries
marshmallows
rice crispy treats
graham crackers
pound cake

SAVORY DIPPERS \$2 each

soft pretzels
seasonal vegetable display
house-made kettle chips

SEAFOOD EXTRAVAGANZA \$18

colossal shrimp cocktail shooters, hot mussels in white wine garlic sauce, grilled paesano bread

CHIPS & DIPS \$2

CHOOSE YOUR CHIP:

corn tortilla chips
pita bread
house-made kettle chips

CHOOSE YOUR DIP:

\$4 buffalo chicken
\$3 hot queso
\$2 salsa roja
\$3 roasted garlic hummus
\$2 french onion dip

CHARCUTERIE SPREAD \$12

assorted italian meats, domestic & imported cheeses, garlic & herb cheese spread, marcona almonds, spiced olives, club hot peppers in oil, crostinis, assorted crackers

MEDITERRANEAN GLENDI \$12

roasted garlic hummus, house-made whipped feta, grilled paesano bread, pita bread, traditional grape leaves, spicy rosemary olives



• HORS D'OEUVRES •

Minimum of 20 orders. Priced per piece unless otherwise noted.

COLD HORS D'OEUVRES

- \$2 Classic Deviled Eggs**
enhance to garlic chip, pimento cheese, or candied bacon for \$1
- \$3 Colossal Shrimp Cocktail**
classic or grilled with fresh lemon wedges & house-made cocktail sauce
- \$4 Fruit Skewer**
- \$6 Antipasto Skewers**
with balsamic glaze
- \$2 Bruschetta Crostini**
tomatoes, parmigiana, shallots, fresh basil, balsamic glaze
- \$5 Fresh Seasonal Vegetables**
with french onion dip or house-made hummus
- \$6 Tuna Tataki with Pineapple Soy Sauce Relish**
- \$3 Texas Caviar on Tostada Chip**
- \$5 Crab Salad on Rye Crostini**
- \$3 Avocado Toast Point**
with everything bagel seasoning
- \$6 Bloody Mary Bay Scallop Shooter**
- \$15 California Sushi Roll**
six pieces, king crab, avocado, cucumber
- \$15 Crunchy Tuna Sushi Roll**
six pieces, ahi tuna, cucumber, avocado
- \$20 King Kong Sushi Roll**
six pieces, filet mignon, lobster, cucumber



BUTLER SERVICE

We provide white gloved butler service for \$50 per passed hors d'oeuvre

HOT HORS D'OEUVRES

- \$7 Chicken & Waffle Slider**
- \$7 Nashville Chicken Slider**
- \$4 Classic Burger Slider**
- \$4 Pulled Pork Slider**
- \$5 Mini Crab Cake**
- \$3 Bacon Wrapped Water Chestnuts**
with red wine soy sauce reduction
- \$3 Chicken Satay**
with sake pickled cucumbers & peanut sauce
- \$6 Steak Satay**
with sake pickled cucumbers & peanut sauce
- \$3 Vegetable Egg Rolls**
with sweet chili dip
- \$2 Vegetable or Chicken Potstickers**
with soy glaze
- \$7 Lamb Lollipops**
char grilled with ladolemono
- \$3 Mozzarella Pomodoro Arancini**
- \$3 Porcini Mushroom Marsala Arancini**
- \$3 Spanakopita**
- \$2 Traditional or Vegetarian Grape Leave**
- \$4 Crab Stuffed Mushrooms**
- \$3 Sausage Stuffed Mushrooms**
- \$3 Spinach Stuffed Mushrooms**
- \$2 Cocktail Meatballs**
your choice of beurre rouge, pomodoro, or barbecue sauce

SMALL BITES

- \$2 Chicken Tender**
with your choice of barbecue, honey mustard, or ranch
- \$2 Chicken Wing**
*dry cajun, dry ranch, dry barbecue
buffalo, spicy ranch, barbecue, garlic parmesan, teriyaki*
- \$5 Personal Naan Pizza**
cheese, pepperoni, sausage, or white house
- \$2 Mac & Cheese Fritters**
- \$3 Chicken Taquitos**
with house-made salsa & guacamole
- \$3 Half Moon Fried Mozzarella**
with pomodoro sauce
- \$4 Tater Tots (per person)**
*Enhance with house-made cheese sauce \$1 per person
Make it loaded \$4 per person*
- \$4 Nacho Bar (per person)**
*corn tortilla chips, shredded lettuce, tomato, onion,
sour cream, house-made salsa, house-made cheese sauce
Add Chicken \$4 per person
Add Steak \$9 per person*
- \$5 Bavarian Pretzel Bites (per person)**
with house-made cheese sauce

• THEMED BUFFETS •

*Minimum of 20 people. Priced per person.
House Blend Coffee, Dark Roast Decaffeinated Coffee, Hot Tea & Iced Tea are included.*

FAR EAST \$15

sweet & sour tempura chicken, jasmine rice or fried rice, stir fry vegetables, egg rolls, fortune cookies

TEX MEX \$21

corn tortilla chips, guacamole, house-made salsa, build your own fajita bar with steak & chicken, assorted accompaniments, fire roasted elote corn salad

TAILGATER \$14

mini franks en croute with lager dijon dip, barbecue pulled pork on sweet hawaiian rolls, chicken wings with choice of two flavors (barbecue, buffalo, sweet thai chili, or golden garlic, carrots & celery with ranch or bleu cheese

SUMMER PICNIC \$18

st. louis barbecue ribs, dry rubbed barbecue chicken quarters, house-made macaroni & cheese, choice of pasta salad or potato salad, classic coleslaw, corn muffins

BACKYARD COOKOUT \$16

prime steak hamburgers, all beef hot dogs, assorted cheeses, lettuce, tomatoes, onions, pickles, sauces & spreads, pasta salad, potato salad, house-made kettle chips

A TASTE OF ITALY \$20

choice of pasta (traditional alfredo, aglio e olio, or house-made pomodoro), caesar salad, choice of chicken entrée (chicken parmigiana, chicken marsala, or chicken francaise) italian greens

A DIP INTO THE MEDITERRANEAN \$21

hummus & pita, chopped romaine salad, quartered & roasted lemon herb chicken, lemon potatoes, traditional greek briam (roasted vegetables in olive oil & tomato sauce)



sales tax and gratuity not included.

• CLASSIC BUFFETS •

*Minimum of 20 people. Priced per person.
House Blend Coffee, Dark Roast Decaffeinated Coffee, Hot Tea & Iced Tea are included.
All buffets include one salad, one vegetable, one starch, bread & butter for \$14 per person.
Select a minimum of 2 entrées.*

BEEF & PORK

- \$15 Red Wine Glazed & Braised Short Rib**
with buttermilk fried shallots & au jus
- \$MP Grilled Ribeye**
with red wine demi & charred onion jam
- \$MP Chimichurri Strip Steak**
with red onion & fig marmalade
- \$MP Seared Tenderloin**
with red wine demi glace & fire roasted cipollini onions
- \$MP Slow Roasted Prime Rib**
with horseradish cream sauce & au jus
- \$9 Italian Sausage & Peppers**
pomodoro & onions
- \$9 Rosemary Garlic Pork Tenderloin**
dijon butter crusted

CHICKEN

- \$7 Chicken Marsala**
with peas and wild mushrooms
- \$7 Chicken Francaise**
with lemon butter herb sauce
- \$7 Chicken Parmesan**
with mozzarella and pomodoro
- \$9 Chicken Alouette**
with garlic & herb cheese & sherry wine cream sauce
- \$9 Mediterranean Quartered Chicken**
oregano, black pepper rub, grilled lemon

SEAFOOD

- \$14 Pistachio Crusted Salmon**
with lemon beurre blanc
- \$9 White Fish Francaise**
with lemon butter herb sauce
- \$9 Baked Cod**
herb crusted

PASTA

CHOOSE ONE :

- \$5 Penne, Orecchiette, Farfalle, or Rigatoni**
- \$1 Upgrade to Cheese Tortellini**

CHOOSE SAUCE :

- House-Made Pomodoro Sauce**
- Traditional Alfredo Sauce**
- Tito's Handmade Vodka Sauce**
- Arrabbiata**
- Aglio E Olio**
- Fresh Pesto**

- \$3 Upgrade to our House-Made Bolognese Sauce**
- \$3 Upgrade to our Cacio E Pepe Sauce**

ADD ONS :

- \$3 Meatballs**
- \$5 Grilled Chicken**
- \$6 Crispy Chicken**
- \$12 Ribeye Tips**
- \$8 Sautéed Shrimp**
- \$2 Roasted Primavera Seasonal Vegetables**



• ACCOMPANIMENTS •

VEGETABLES

Seasonal Vegetable Medley

Sautéed Baby Carrots

Roasted Broccolini

Garlic Green Beans

Italian Greens

+\$2

Grilled Asparagus

+\$2



STARCHES

Rice Pilaf

Whipped Yukon Gold Potatoes

Garlic & Herb Roasted Baby Red Potatoes

Au Gratin Potatoes

+\$2

Classic or Pesto Risotto

+\$2



• SALADS •

TRADITIONAL CAESAR

romaine, shaved parmigiana, caesar dressing, anchovies

CHOPPED ROMAINE

grape tomatoes, cucumber, green onion, dill, oil & vinegar

ROASTED TOMATO & FRESH MOZZARELLA

micro greens, parmesan chip, balsamic glaze, basil purée

+\$2

VILLAGE SALAD

tomato, cucumber, onion, bell pepper, kalamata olives, feta, oregano, oil & vinegar dressing

+\$2

MIXED GREENS

arcadian mix, shaved carrot curls, cucumber, cherry, olives, choice of dressing

+\$2

THE WEDGE

baby iceberg, bacon, red onion, bleu cheese crumbles, roasted tomatoes, ranch & italian dressing

+\$2



• PLATED & PRESENTED •

Minimum of 20 people. Priced per person.

Each signature entrée includes choice of chopped romaine salad or caesar salad, choice of 1 vegetable & 1 starch, with bread & butter unless otherwise noted.

House Blend Coffee, Dark Roast Decaffeinated Coffee, Hot Tea & Iced Tea are included.

A \$1 per person upcharge will apply in the event more than two entrée selections are made.

BEEF

- \$35 Braised Beef Short Rib**
red wine reduction
- \$38 Petite Filet Mignon**
5 ounce, red wine demi glace
- \$MP Surf & Turf**
petite filet mignon & your choice of a 4 ounce lobster tail or grilled shrimp

CHICKEN

- \$24 Tuscan Chicken**
creamy spinach & tomato sauce, parmesan
- \$23 Chicken Scallopini**
buttery, lemon-white wine sauce
- \$25 Mediterranean Quartered Chicken**
oregano, black pepper rub, grilled lemon

SEAFOOD

- \$29 Aegean Salmon**
spinach, tomatoes, feta, kalamata olives
- \$25 Golden Seared White Fish**
herb butter sauce
- \$31 Olive Oil Poached Halibut**
prosecco sauce
- \$33 Brown Butter Scallops**
garlic, fresh herb

VEGETARIAN

served with choice of chopped romaine or caesar salad

- \$19 Eggplant Parmesan**
served with penne pomodoro
- \$18 Pasta Primavera**
penne with seasonal vegetable medley & choice of sauce
- \$19 Vegetarian Terrine**
baked vegetable stack with mushroom bolognese



• DELI •

Minimum of 20 people.

A LA CARTE SANDWICHES

FULL/HALF priced per item.

- \$11/\$6 Italian Grinder**
ham, salami, pepperoni, provolone, banana pepper relish, pesto aioli, hoagie roll
- \$11/\$6 Chicken Parmesan**
crispy chicken cutlet, house-made pomodoro sauce, mozzarella, hoagie roll
- \$13/\$7 French Dip**
swiss, roasted garlic aioli, hoagie roll
- \$11/\$6 Chicken & Greens**
italian greens, roasted red peppers, pepper aioli, brioche bun
- \$12/\$6 Cod Sandwich**
beer battered or blackened, lettuce, tomato, tartar sauce, hoagie roll
- \$13/\$7 Nashville Chicken**
crispy fried, hot & smoky spice blend, smoked gouda spread, brioche bun
- \$11/\$6 TCC Club**
ham, turkey, bacon, swiss, lettuce, tomato, mustard aioli, italian bread

DELI EXTRAS

priced per person.

- \$4 House-Made Kettle Chips**
- \$4 French Fries**
- \$4 Seasonal Pasta Salad**
- \$4 Seasonal Potato Salad**
- \$6 Triple Cheese Macaroni & Cheese**
- \$6 Mixed Greens Salad**
- \$6 Traditional Caesar Salad**
- \$6 Chopped Romaine Salad**
- \$4 Seasonal Vegetable Medley**
- \$4 Vinegar or Creamy Coleslaw**
- \$4 Fruit Salad**
- \$8 Soup De Jour**

BOXED LUNCHESES

*Our boxed lunches are the perfect solution for a hassle-free, delicious meal on-the-go!
Each lunch is carefully packed with a freshly made sandwich or wrap, paired with your choice of side, fresh fruit, and a bottled water.*

Ideal for meetings, golf outings, or any event where individual servings are preferred.

Choose from a variety of options to satisfy different tastes and dietary needs, including vegetarian, gluten-free, and more.

pricing varies based on menu selections

MEGA HOAGIE BAR

A mouthwatering spread of 16-inch hoagies, all sliced into perfect, pieces.

*Each sandwich boasts its own unique flavor—classic Italian grinder with savory meats and cheeses, tangy chicken parmesan, & freshly sliced roast beef.
There's something for everyone & this includes house-made kettle chips, fruit salad*

\$20 per person



• SUGAR RUSH •

Priced per item unless otherwise noted.

CAKES & PIES

- \$8 Layered Chocolate Sponge Cake
- \$8 Italian Almond Sponge Cake
- \$8 Coconut Cream Pie
- \$8 Seasonal New York Style Cheesecake

COOKIES & CONFECTIONS

- \$3 Cheesecake Pops
- \$3 Cake Pops
- \$3 Lemon Bars
- \$3 Blondie Bars
- \$3 Chocolate Brownies
- \$3 Gourmet "MONSTER" Cookies
- \$3 Chocolate Truffles
- \$1 Chocolate Peanut Butter Buckeyes

FLAMING BANANA BAR

Chef-Attended bananas foster station, with ripe bananas sautéed in brown sugar, butter, cinnamon, and rum—flambéed to perfection & topped over vanilla bean ice cream. This irresistible treat combines a touch of drama with a deliciously rich flavor that will leave your guests craving more. It's the perfect interactive dessert experience for your event!

\$8 per person

Chef-Attendant fee of \$125 per chef applies.

