



Take advantage of our beverage packages during your next event. Choose between several open bar options or a cash bar.

Open bar packages:
(priced per person/call for pricing)

- *Non-alcoholic beverages*
- *Wine/Beer/Soda*
- *House Liquor/Wine/Beer/Soda*
- *Deluxe Liquor/Wine/Beer/Soda*
- *Premium Liquor/Wine/Beer/Soda*



Located on 7 acres of park like setting, our venue can proudly host your ceremony and reception, as well as many other outdoor events.

We are conveniently located in Downtown Youngstown, near hotels and other

Schedule a visit today to begin customizing your next event!

(330) 707-4474



B&O Station Banquet Hall
530 Mahoning Avenue
Youngstown, OH 44502



B & O STATION BANQUET HALL

SERVICES & BANQUET MENU

HISTORICAL CHARM

BEAUTIFUL ARCHITECTURE

CUSTOMIZATION

FOR YOUR UNIQUE AND SPECIAL EVENT

(330) 707 - 4474
Manager@BanquetAtTheBNO.com
www.BanquetAtTheBNO.com

**Prices/items may change in fluctuating markets*
Subtotal subject to 20% service charge and 7.25%
State Sales Tax.*

PLEASE CONTACT FOR MENU PRICING

Linen Service Rates Include:

- White table skirts on buffet tables, gift table, and cake table
- Linen napkins & table linens (chair covers additional)
- Plate ware, silverware, glass water goblets

HORS D'OEUVRES

(25 PIECES)

STUFFED MUSHROOMS

4 Cheese blend with toasted garlic bread crumbs

TERIYAKI BEEF KABOBS

TERIYAKI CHICKEN KABOBS

CRISPY GRILLED CHICKEN WINGS

BEER BATTERED CHEESE CURDS

Serves 15-20 people

JUMBO SHRIMP COCKTAIL

MARKET
PRICE

PASTA

LINGUINE AND MEATBALLS

Roasted garlic red sauce.

STUFFED MASCARPONE SHELLS

Blend of cheeses and topped with roasted garlic red sauce.

CAVATELLI

Choice of roasted garlic red sauce or Peppadew cheese pink sauce.

SPINACH AND PANCETTA CAVATELLI

Tossed with roasted cherry tomatoes and shallots in a pink cheese sauce.

CORKSCREWS AND CHEESE

Four cheeses and toasted garlic bread crumbs.

CHICKEN

*CHICKEN MARSALA

Pan fried chicken medallions topped with cremini mushrooms, red peppers, sun dried tomatoes, and Marsala cream Sauce.

HERB CRUSTED IN BEURRE BLANC

Herb baked chicken topped with a lemon butter sauce.

CHICKEN FRANCAISE

Egg dipped, lightly sautéed chicken in a lemon butter and white wine sauce.

PARMESAN CRUSTED

Grilled chicken topped with parmesan cheese, sun dried tomatoes, and toasted garlic bread crumbs.

*STUFFED CHICKEN BREAST

Stuffed with Cornbread Stuffing and Drizzled with Lemon Sherry Cream

BEEF, SEAFOOD, PORK

*TENDERLOIN TIPS IN BORDELAISE

Onion and garlic marinated tenderloin simmered in in a red wine reduced demi glaze with caramelized mushrooms and onions .

CITRUS & HERB CRUSTED SALMON

Citrus marinated and herb crusted.

BOURBON GLAZED SALMON

Garlic, brown sugar, and Kentucky Bourbon marinated .

BAKED COD

Topped with a lemon butter sauce.

ITALIAN SAUSAGE AND PEPPERS

*BBQ BABY BACK RIBS

Award winning tender fall off the bone ribs in a slightly sweet and smoky BBQ (our secret recipe).

ACCOMPANIMENTS

SPRING MIX SALAD AND DINNER ROLLS

Choice of two dressings

ANGEL HAIR PASTA

GARLIC SMASHED POTATOES

Yukon Gold potatoes mashed with butter, sour cream, and garlic.

ROASTED YUKON POTATOES

BAKED TEMPURA BATTERED POTATOES

GRILLED GREEN BEANS

With sun dried tomatoes and shallots

CORN ON THE COB

Served with la crema and cheese

ITALIAN GREENS AND BEANS

LIME AND CILANTRO JASMINE RICE

CARVING STATIONS

GRILLED BEEF TENDERLOIN

Choice grade beef tenderloin served with Gorgonzola Cream, Black Cherry Reduction, or Mushroom Bordelaise.

ROASTED PRIME RIB

House made creamy horseradish and au jus.

ROASTED PORK TENDERLOIN

Center cut tenderloin served with creamy

Marsala wine sauce.

*Have something else in mind?
We have unlimited possibilities.
Additional pricing upon request.*