



PHILMONT COUNTRY CLUB

Est. 1906

Philmont's Deluxe Special Events Package

INCLUDES:

Four Hour DELUXE Open Bar

Choice of Five Unlimited Hot and Cold Butlered Hors d'Oeuvres

Crudites, Fruit and Cheese Display

Choice of Salad, Entrée and Dessert

Professional Maitre'd

Choice of Colored Floor Length Linens with Choice of Napkins to Coordinate with Your Color Scheme

Votive Candles and Table Numbers

ADDITIONAL CELEBRATION FEES:

Valet Parking (AN OPTIONAL SERVICE)

(up to 99 guests)	\$225
(100 – 150 guests)	\$350
(151 – 249 guests)	\$425
(250 guests and over)	\$550
Coatroom Attendant	\$125 + 6% Sales Tax
Station Attendants	\$125 + 6% Sales Tax Each

Entrée Pricing Includes 20% Service Charge and 6% Sales Tax

Hors D' Oeuvres Selections

Served Continuously For One Full Hour

Your Choice of Five:

~Hot Selections~

Steamed Shoamai with Soy Dipping Sauce
Miniature Reubens
Miniature Turkey Reubens
Crispy Calamari with Remoulade Sauce
Cajun Stuffed Mushrooms
Silver Dollar Mushrooms stuffed with Ratatouille
Chicken Satay with Peanut Dipping Sauce
Sweet and Sour Meatballs
Mini Franks in a Blanket
Beef Satay with Thai Chili Lime Sauce
Spinach and Cheese in Phyllo
Assorted Gourmet White Pizza
Blackened Chicken, Jack Cheese and Roasted Red Pepper Quesadillas
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Petit Potato Latkes with Sour Cream and Applesauce
Sesame Chicken with Orange Ginger Sauce
Tomato Bruschetta
Vegetable Tempura with Sweet Chili Dipping Sauce

~Cold Selections~

Belgian Endive Leaves with Goat Cheese, Dried Figs and Pecans
Asian Chicken Salad in Wonton Cup
Smoked Salmon Lavosh Rounds with Lemon – Chive Cream Cheese
Stuffed New Potatoes with Sour Cream, Golden Whitefish Caviar and Fresh Chervil
Petit Shrimp Remoulade in a Phyllo Cup
Petite Deviled Eggs with Poached Salmon Salad

~Crudite, Fruit & Cheese Display~

Baskets of Fresh Vegetables Displayed with Assorted Dips
Imported and Domestic Cheeses served with Grapes, Dried Fruit and Nuts

Salads

(PLEASE CHOOSE ONE)

Traditional Caesar Salad

Crisp Romaine Lettuce tossed with Classic Caesar Dressing and Reggiano Parmesan Cheese

Wedge Salad

Iceberg Lettuce, Roquefort Cheese, Apple Wood Smoked Bacon with Blue Cheese or
Lamaze Dressing

Philmont Garden Salad

Fresh Garden vegetables with Mixed Lettuces and Champagne Vinaigrette

Mesclun Field Green Salad

Mesclun Field Greens, Crumbled Goat Cheese, Sun Dried Cranberries, Toasted Almonds
and Raspberry Vinaigrette

Pacific Rim Salad

Baby Spinach and Asian Vegetables tossed with Char Lee's Vinaigrette, Topped with
Toasted Almonds and Crispy Cellophane Noodles

Baby Greens

Cucumber Cup of Baby Greens, Teardrop Tomatoes, Goat Cheese Mousse, Toasted
Walnuts and Champagne Mustard Vinaigrette

Asian Caesar Salad

Romaine Lettuce, Napa Cabbage, Red Cabbage, Wonton Crisps, Firecracker Cashews and
Sesame Ginger Caesar Dressing

Salad Bouquet

Baby Arugula, Red Oak Lettuce, Sun Dried Cranberries, Toasted Pine Nuts
and Raspberry Brie in Phyllo with Raspberry Vinaigrette

Upgrade Add \$3.00 + 20% Service Charge and 6% Sales Tax

Bibb Salad

Bibb and Red Oak Lettuce, Roasted Anjou Pears, Roquefort Cheese Mousse, Spiced Caramelized Pecans
and Mustard – Shallot Vinaigrette

Upgrade Add \$3.00 + 20% Service Charge and 6% Sales Tax

Entrees

If You Choose to Offer A Tableside Choice of 2 Entrees, the Higher Entree Price Will Prevail

Chicken Florentine:

Boneless Breast of Chicken filled with Spinach and Sun Dried Tomatoes served with Red Wine Reduction **\$80.00**

Balsamic Chicken:

Marinated Balsamic French Chicken Breast atop Sweet Corn and Mushroom Saute, Haricot Verte and Oven Roasted Tomato Mash **\$80.00**

Chicken Francaise:

Boneless Breast of Chicken in a Parmesan and Herb Crust served with a Lemon Caper Sauce and Grilled Herb Polenta **\$80.00**

Chicken Marsala:

Boneless Breast of Chicken with Wild Mushroom Demi- Glace and Saffron Risotto Cake **\$80.00**

Grilled Atlantic Salmon Fillet:

Charcoal Grilled Fillet of Salmon, served with Beaujolais Wine Sauce, Cucumber Noodles and Fresh Dill **\$80.00**

Red Snapper Fillet:

Grilled Red Snapper Fillet with Grilled Fennel, Tomatoes and Capers **\$86.00**

Branzino Fillet:

Cornmeal Coated Branzino Fillet, Basil Mashed Potatoes, Spicy Tomato Red Caper Sauce **\$90.00**

Crab Imperial Stuffed Flounder:

Lemon Chive Buerre Blanc **\$90.00**

Stuffed Atlantic Salmon:

Oven Roasted Salmon Fillet with Artichoke – Crab Stuffing, Roasted Lemon Vinaigrette, Seasoned Crumb Topping **\$92.00**

Philmont's Famous Crab Cakes:

Sautéed and served with a Pommery Mustard Sauce **\$96.00**

Roasted Prime Rib of Beef:

Sliced and served with Au Jus **\$99.00**

Grilled Filet Mignon:

Eight Ounce Center Cut Filet Served with Caramelized Onions Croute
and Burgundy Demi Glace **\$101.00**

Chef's Specialty Combination Plates

Chicken Francaise and Grilled Salmon

with a Lemon Caper and Dill Sauce

\$87.00

Chicken Francaise and Jumbo Lump Crab Cake

with a Lemon Caper and Pommery Mustard Sauces

\$93.00

Filet Mignon and Grilled Salmon

with Peppercorn-Dijon and Beaujolais Wine Sauces

\$95.00

Filet Mignon with Jumbo Lump Crab Cake

with Cabernet Demi Glace and Pommery Mustard Sauces

\$101.00

*All Entrée Selections Served with Fresh Vegetables
and Chef's Specialty Potatoes or Rice*

The Philmont Deluxe Package Buffet

Pasta Selections (choose 1):

Cheese Tortellini with Tomato Blush Sauce
Cheese Tortellini in Creamy Alfredo Sauce
Penne Pasta with Olive Oil, Garlic, Fresh Herbs and Baby Spinach
Penne Pasta with Marinara Sauce
Penne Pasta with Tomato Blush Sauce
Baked Ziti

Served with Garlic Bread

Entrée Selections:

Carved Prime Rib of Beef Served with Au Jus and Horseradish Sauce
(You may upgrade to **Beef Tenderloin** for an additional \$5.00 per person)

Select 1:

Chicken Marsala
Chicken Francaise
Chicken Florentine
Balsamic **Chicken**

Select 1:

Grilled Salmon in an Orange Hoisin Glaze
Grilled Salmon in a Lemon Dill Sauce
Flounder Florentine
Pretzel Crusted Tilapia with Mustard Vin Sauce
Chef's Fresh Vegetable and Potato Du Jour

**BUFFET PACKAGE PRICE IS \$90.00 PER PERSON INCLUSIVE OF
SERVICE CHARGE AND SALES TAX**

Desserts
(PLEASE CHOOSE ONE)

Philmont's Painted Plate: Fresh Sliced Fruit and Assorted Seasonal Berries Served with a Chocolate Cup Filled with Your Choice of White Chocolate Mousse, Vanilla Ice Cream or Raspberry Sorbet Accompanied by a Slice of Cake on a Painted Plate of Raspberry and Chocolate Sauce

Apples Tuille: Vanilla Bean Ice Cream in a Crisp Tuille Cup Topped with Warm Cinnamon Apples and Served with an English Custard Sauce

Trio of Sorbet: Chocolate, Lemon and Raspberry Sorbet atop Seasonal Berries and Grapes with Shaved Dark and White Chocolate

Panna Cotta

A light Italian Custard flavored with Grand Marnier served with Macerated Strawberries

Poached Pear: Anjou Pear simmered in Port Wine and Lemon Zest, filled with Soft Chocolate Ganache and Served with an English Custard Sauce

add \$4.00 per person + 20% Service Charge and 6% Sales Tax

Mini Profiteroles: Three Chocolate Dipped Mini Profiteroles Served with Macadamia Nut Ice Cream, Chocolate Fudge Ice Cream and White Chocolate Mousse with Chocolate Dipped Strawberry and Fresh Berries on a Painted Plate of Raspberry and Chocolate Sauce

add \$5.00 per person + 20% Service Charge and 6% Sales Tax

Philmont's Famous Sweet Table: A Beautifully Displayed Assortment of Miniature French Pastries, Fresh Fruit and Berries Arranged on Mirrors, Chocolate Mousse, Fresh Baked Cookies and Brownies, Chef's Choice of Specialty Cakes, Pies, Assorted Tarts, your Choice of Flambéed Cherries Jubilee or Bananas Foster served over Vanilla Ice Cream

Add \$10.00 per person + 20% Service Charge and 6% Sales Tax

Chocolate Fountain – Made from the Finest Belgium Chocolate – Our Special Recipe Provides Flawless Chocolate Flow, Included for Your Dipping Pleasure – Bananas, Pineapple, Whole Strawberries, Dipping Pretzels, Marshmallows, Pound Cake, Rice Krispy Treats, Vanilla Cream Puffs

A La Carte: \$8.00 per person + 20% Service Charge and 6% Sales Tax

Added to Philmont's Famous Sweets Table: \$6.00 per person + 20% Service Charge and 6% Sales Tax

****PHILMONT'S FAMOUS BUTLERED MINI DESSERTS****

(PLEASE CHOOSE FIVE)

S'mores
Mini Chipwich Sandwiches
Assorted Mini Cones with Either
Ice Cream or Sorbet
Mini Milkshakes
Caramel Apple Pops
Crème Brulee Spoons
Cheesecake Lollipops
Rice Pudding Shooters
Chocolate Mousse Shooters
Mini Brownie Sundaes
Fried Oreos
Mini Chocolate Covered Bananas

ADD \$8.00 PER PERSON + 20% Gratuity and 6% Tax
\$4.50 PER PERSON + 20% Gratuity and 6% Tax TO REPLACE SERVED DESSERT

International Coffee Bar: Regular and Decaffeinated Coffee, Gourmet Teas, Assorted Liqueurs to include: Amaretto, Bailey's Irish Cream, Crème de Cacao, Frangelica, Kahlua, Sambuca, and Irish Whiskey. Accompanied by: Whipped Cream, Cinnamon Sticks, Sugar Cubes, Chocolate Dipped Tea Spoons and Sugar Flower Sticks

\$5.00 per person + 20 % Service Charge and 6% Sales Tax

DELUXE BAR PACKAGE

Vodka

Svedka
Absolut Citron
Tito's
Absolut
Stolichnaya
Stolichnaya Razberi
Stolichnaya Ohranj
Stolichnaya Vanil

Gin

Beefeater
Tanqueray

Cordials

Amaretto Di Saronno
Apricot Brandy
Christian Brothers Brandy
Sour Apple Pucker
Caroline's Irish Cream
Crème De Cacao – White & Dark
Crème de Menthe – White & Green

Kamora

Midori

Peach Schnapps

Romana Sambuca

Triple Sec

Sweet and Dry Vermouth

Tequila

Jose Cuervo Gold

Champagne

Wycliff Brut

Scotch

Dewar's
Johnny Walker Red
J&B
Cutty Sark

Bourbon

Wild Turkey
Jim Beam
Old Granddad

Whiskey

Southern Comfort
Seagram's 7
Seagram's VO
Jack Daniels

Rum

Bacardi
Malibu
Captain Morgan

Beer

Coors Light
Miller Lite
Amstel Light
Heineken
Yeungling
Corona Extra
Corona Light

Wine

Sycamore Lane -
Chardonnay, Cabernet, Merlot,
White Zinfandel, Pinot Grigio, Pinot Noir
Canyon Road Moscato

PREMIUM BAR PACKAGE

Vodka

Svedka
Absolut
Absolut Citron
Stolichnaya
Stolichnaya Razberi
Stolichnaya Ohranj
Stolichnaya Vanil
Tito's
Ketel One
Grey Goose
Belvedere

Gin

Beefeater
Tanqueray
Bombay Sapphire

Cordials

Apricot Brandy
Cointreau
Amaretto Di Saronno
Christian Brothers Brandy
Sour Apple Pucker
Courvoisier V.S.
Bailey's Irish Cream
Crème De Cacao – White & Dark
Crème de Menthe – White & Green
Frangelico
Kahlua
Midori
Peach Schnapps
Cointreau
Romana Sambuca
Triple Sec
Sweet and Dry Vermouth

Tequila

Jose Cuervo Gold
Patron Silver

Champagne

Wycliff Brut

Scotch

Dewar's
J&B
Johnny Walker Red
Johnny Walker Black
Chivas Regal
Cutty Sark

Bourbon

Jim Beam
Old Grand Dad
Makers Mark

Whiskey

Southern Comfort
Seagram's 7
Crown Royal
Jack Daniels
Seagram's VO

Rum

Bacardi
Malibu
Captain Morgan
Mount Gay

Beer

Coors Light
Miller Lite
Amstel Light
Heineken
Yeungling
Corona Extra
Corona Light

Wine

Sycamore Lane
Chardonnay
Cabernet
Merlot
White Zinfandel
Pinot Grigio
Pinot Noir
Canyon Road Moscato

**Upgrade Your Deluxe Bar to Our Premium Bar for an Additional \$5.00 Per Person Plus
20% Gratuity**

UPGRADED MARTINI BAR PACKAGE

INCLUDES:

Cointreau, Godiva Chocolate Liqueur, Sour Apple Pucker, Belvedere, Grey Goose,
Ketel One, Absolut Citron, Stolichnaya Ohranj, Stolichnaya Vanil

ADD \$10.00 PER PERSON*

FLAVORED VODKA BAR

Experience our Different Flavors of Vodka Like You Never Have Before!
Served in Hollowed out Oranges, Lemons, and Limes.

ADD \$15.00 PER PERSON*

DECORATIVE ICE SCULPTURE

\$395.00 + 6% Sales Tax

ICE LUGES

\$395.00 + 6% Sales Tax

***20% GRATUITY WILL BE ADDED ON ALL BAR UPGRADES**

***AN ADDITIONAL BARTENDER IS REQUIRED FOR THE MARTINI AND FLAVORED
VODKA BARS @ \$125.00 + 6% TAX**