



PHILMONT COUNTRY CLUB  
*Est. 1906*

**Philmont's FRIDAY EVENING Package**

**INCLUDES:**

Four Hour DELUXE Open Bar

Champagne Toast

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

Crudités with Dips Display

Choice of Salad and Entrée with Wedding Cake Served for Dessert

Beautifully Decorated Celebration Cake

Professional Maitre'd

Personal Bridal Attendant

Bridal Suite

Choice of Colored Floor Length Linens with Choice of Overlay or Runner and 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
Ceremony Set Up Fee	\$400 + 6% Sales Tax
Station Attendants	\$125 + 6% Sales Tax Each

**SECURITY IS REQUIRED ON ALL PARTIES WITH 35 CHILDREN OR MORE**

**Entrée Pricing Includes 21% 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  
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~**

Asian Chicken Salad in Wonton Cup  
Smoked Salmon Lavosh Rounds with Lemon – Chive Cream Cheese  
Petit Shrimp Remoulade in a Phyllo Cup  
Petite Deviled Eggs with Poached Salmon Salad

#### **~Crudit  and Dips Station~**

Beautifully Displayed Assorted Fresh Vegetables with Dips

## **Salads**

**(Please choose one)**

### **Traditional Caesar Salad**

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

### **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

### **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 + 21% 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 **\$ 95.00**

### **Balsamic Chicken:**

Marinated Balsamic French Chicken Breast atop Sweet Corn and Mushroom Sauté,  
Haricot Vert and Oven Roasted Tomato Mash **\$ 95.00**

### **Chicken Francaise:**

Boneless Breast of Chicken in a Parmesan and Herb Crust served with a  
Lemon Caper Sauce and Grilled Herb Polenta **\$ 95.00**

### **Chicken Marsala:**

Boneless Breast of Chicken with Wild Mushroom Demi- Glace and Saffron  
Risotto Cake **\$ 95.00**

### **Pretzel Crusted Tilapia:**

Sautéed Pretzel Crusted Tilapia Fillets Served with a Mustard Vin Sauce **\$90.00**

### **Grilled Atlantic Salmon Fillet:**

Charcoal Grilled Fillet of Salmon, served with Beaujolais Wine Sauce,  
Cucumber Noodles and Fresh Dill **\$ 99.00**

### **Red Snapper Fillet:**

Grilled Red Snapper Fillet with Grilled Fennel, Tomatoes and  
Capers **\$ 101.00**

### **Branzino Fillet:**

Cornmeal Coated Branzino Fillet, Basil Mashed Potatoes, Spicy  
Tomato Red Caper Sauce **\$ 105.00**

### **Crab Imperial Stuffed Flounder:**

Lemon Chive Beurre Blanc **\$ 105.00**

**Stuffed Atlantic Salmon:**

Oven Roasted Salmon Fillet with Artichoke – Crab Stuffing,  
Roasted Lemon Vinaigrette, Seasoned Crumb Topping **\$ 107.00**

**Philmont's Famous Crab Cakes:**

Sautéed and served with a Pommery Mustard Sauce **\$ 109.00**

**Roasted Prime Rib of Beef:**

Sliced and served with Au Jus **\$ 111.00**

**Grilled Filet Mignon:**

Eight Ounce Center Cut Filet Served with Caramelized Onions Croute  
and Burgundy Demi-Glace **\$113.00**

**Chef's Specialty Combination Plates**

**Chicken Francaise and Grilled Salmon**

with a Lemon Caper and Dill Sauce

**\$ 102.00**

**Chicken Francaise and Jumbo Lump Crab Cake**

with a Lemon Caper and Pommery Mustard Sauces

**\$ 108.00**

**Filet Mignon and Grilled Salmon**

with Peppercorn-Dijon and Beaujolais Wine Sauces

**\$ 109.00**

**Filet Mignon with Jumbo Lump Crab Cake**

with Cabernet Demi Glace and Pommery Mustard Sauces

**\$113.00**

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

**The Philmont FRIDAY 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 \$100.00 PER PERSON INCLUSIVE OF  
SERVICE CHARGE AND SALES TAX**

## **Desserts**

Your package includes a Slice of Your Wedding Cake on a Plate Painted with Chocolate and Raspberry Sauce and Served with a Fresh Fruit Garnish.

### **Triple Layer Chocolate Cake**

Three Decadent Layers of Enriched Chocolate Cake with Rich Creamy Frosting

### **Strawberry Shortcake**

Layers of Sponge Cake with Strawberry Filling and Whipped Cream Frosting

### **Tiramisu**

Traditional Italian Tiramisu Filled with Layered Zabaione and Coffee Cream Dusted with Cocoa Power

### **Red Velvet Cake**

Layered with Deep Chocolate Truffle Filling and Frosted with Tangy Cream Cheese Icing

### **Lemoncello Cake**

Three Layers of Moist White Cake with Lemon Cream Filling, Lemon Buttercream and White Chocolate Curls

### **New York Style Cheesecake**

Rich and Creamy Cheesecake with a Graham Cracker Crust Drizzled with Strawberry Sauce

## **Additional Dessert Suggestions:**

**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 + 21% 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 + 21% 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 + 21% Gratuity and 6% Tax**

**International Coffee Bar:** Regular and Decaffeinated Coffee, Gourmet Teas, Assorted Liqueurs to include: Amaretto, Bailey's Irish Cream, Crème de Cacao, Frangelico, 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 + 21 % Service Charge and 6% Sales Tax**



## **Philmont Bar Package**

### **Deluxe Bar**

#### **Vodka**

Tito's Vodka

#### **Gin**

Tanqueray Gin

#### **Tequila**

Cuervo Tequila

#### **Scotch**

Johnny Walker Red Scotch

#### **Bourbon**

Jack Daniel's Bourbon

#### **Whiskey**

Jim Beam Whisky

#### **Rum**

Bacardi Rum

Captain Morgan Rum

#### **Beer**

Coors Light

Miller Light

Amstel Light

Heineken

Yuengling

#### **Wine**

Sycamore Lane Chardonnay

Pinot Grigio

Cabernet, Merlot

White Zinfandel

Triple Sec, Apple Pucker, Bailey's Irish Cream Sweet and Dry Vermouth Mixers and Coke Products

## **Premium Bar**

### **Vodka**

Kettle One Vodka

Grey Goose Vodka

### **Gin**

Bombay Sapphire Gin

### **Tequila**

Patron

### **Scotch**

Johnny Walker Black Scotch

### **Bourbon**

Makers Mark Bourbon

### **Whiskey**

Crown Royal Whiskey

### **Rum**

Bacardi Rum

Myers Rum

### **Beer**

Coors Light

Miller Light

Amstel Light

Heineken

Yuengling

### **Wine**

Sycamore Lane Chardonnay

Pinot Grigio

Cabernet

Merlot

White Zinfandel

Triple Sec, Apple Pucker, Bailey's Irish Cream Sweet and Dry Vermouth Mixers and Coke Products

**Upgrade Your Deluxe Bar to Our Premium Bar for an Additional \$10.00 Per Person Plus 21% 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**

**\*21% GRATUITY WILL BE ADDED ON ALL BAR UPGRADES**

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

**Please Ask About Our Current Wine List to Upgrade Your Tableside Service of Wine Offered  
Throughout Your Meal.**

**Please Let Us Know if There is a Special Wine, Beer, or Spirit You Would Like to Make Your  
Celebration Even More Special.**

**Philmont Country Club is the Only Licensed Authority to Provide and Sell/ Serve Alcohol on  
the Premises.**