



PHILMONT COUNTRY CLUB
Est. 1906

Premier Package

INCLUDES:

Five Hour PREMIUM Open Bar

Champagne Toast

Choice of Two Action Stations

Choice of Eight Unlimited Hot and Cold Butlered Hors d'oeuvres

Crudités, Fruit and Cheese Display

Salad, Intermezzo, Entrée and Dessert

Professional Maitre'd

Personal Bridal Attendant

Bridal Suite

Choice of Colored Floor Length Linens 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 \$600 + 6% Sales Tax

Station Attendants \$125 + 6% Sales Tax Each

SECURITY IS REQUIRED ON ALL PARTIES WITH 35 CHILDREN OR MORE

Saturday Afternoon Affairs are Four (4) Hours in Length and Evening Affairs are Five (5) Hours.

Day Affairs Must End by 5:00 PM.

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

***Friday Evening, Saturday Afternoon & Sunday Events: Deduct \$10.00 per Person From the Entrée Pricing**

Hors D' Oeuvres Selections

Served Continuously For One Full Hour

Your Choice of Eight:

~Hot Selections~

Steamed Shaomai with Soy Dipping Sauce
Miniature Reubens
Miniature Turkey Reubens
Crispy Calamari Shooters with Remoulade Sauce
Cajun Stuffed Mushrooms
Ratatouille Stuffed Mushrooms
Chicken Satay with Peanut Dipping Sauce
Sweet and Sour Cocktail Meatballs
Cocktail Franks in a Blanket
Beef Satay with Thai Chili Lime Sauce
Portabella Fries with Roasted Garlic-Saffron Aioli
Spinach and Cheese in Phyllo
Assorted White Pizza
Blackened Chicken, Jack Cheese and Roasted Red Pepper Quesadillas
Blue Crabmeat, 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
Assorted Bruschetta
Vegetable Tempura with Sweet Chili Dipping Sauce

~Cold Selections~

Belgian Endive Leaves with Goat Cheese, Figs and Pecans
Asian Chicken Salad in Wonton Cup
Smoked Salmon Lavosh Rounds with Lemon-Chive Cream Cheese
New Potatoes with Sour Cream, American Caviar and Fresh Chervil
Petit Shrimp Remoulade in a Phyllo Cup
Petite Deviled Eggs with Poached Salmon Salad
Mini Tuna Tacos with Asian Vegetable Slaw, Wasabi Crema

~Crudit , Fruit & Cheese Display~

Baskets of Fresh Vegetables Displayed with Assorted Dips
Imported and Domestic Cheeses served with
Grapes, Dried Fruits, Flatbreads and Crackers

Your Choice of Two of the Following Stations:

Moo Shoo Duck

Stir Fried Shredded Roasted Duck wrapped by Hand in a Moo Shoo Pancake
with Shiitake Mushrooms, Hoisin Sauce and Scallions

Gourmet Wild Mushroom/Risotto Station

Shiitake, Button, Oyster, Crimini and Portabella Mushrooms Sautéed with Shallots,
White Wine and Fine Herbs accompanied by Saffron Risotto

Pasta Station

Choose Two Pastas From Our House Favorites Listed Below:

Penne with Spinach, Garlic, Lemon and Olive Oil
Cheese Tortellini Alfredo with Sun Dried Tomatoes
Penne with Grape Tomatoes, Arugula and Garlic Olive Oil
Postage Stamp Cheese Ravioli with Brown Butter, Sage and Pine Nuts
Orecchiette with Broccoli Rabe and Miniature Meatballs
Baked Shells with Pesto, Fresh Mozzarella and Tomato Meat Sauce
Gemelli with Spicy Puttanesca Sauce

Wild Mushroom Ravioli with Brandy Thyme Cream Sauce (\$2.00 additional)

Black Lobster Ravioli with Vodka Tomato Cream Sauce (\$3.50 additional)

Carving Station

Your Choice of Two Meats Carved to Order
Pastrami, Corned Beef, Roasted Turkey or London Broil
displayed with Petite Rolls, Cole Slaw, and Condiments
(Tenderloin of Beef Available for an Additional \$3.00 per person)

French Crepes

Choice of Two:

Chicken and Wild Mushrooms with Brandy Thyme Cream Sauce, Ratatouille and Ricotta,
Crab Imperial or Seafood Newburg

Fajita Station

Steamed Flour Tortillas Filled with Your Choice of Grilled Skirt Steak or Chicken,
Grilled Bell Peppers, Sweet Red Onions, Sour Cream, Shredded Lettuce, Cheddar
Cheese, Guacamole and Salsa Fresca

Ethnic Station

Chopped Liver Display, Pickled Beet and Red Onion Salad, Stuffed Cabbage, Falafel,
Potato Latkes with Sour Cream and Applesauce and Matzo Ball Soup

Mediterranean Table

Hummus, Baba Ganoush, Whipped Feta, Roasted Red Peppers, Israeli Cous Cous Salad,
Assorted Marinated Olives, Tuna Niscoise, Moroccan Spiced Meatballs, Assorted Flatbreads,
Pita Chips and Croutes

***There is a charge of \$125.00 + 6% Sales Tax for any ADDITIONAL Station Attendants
Needed**

Salads

(PLEASE CHOOSE ONE)

Traditional Caesar Salad

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

Baby Wedge Salad

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

Philmont Garden Salad

Fresh Garden Vegetables with Mixed Lettuces and Champagne Vinaigrette

Salad Bouquet

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

Pacific Rim Salad

Baby Spinach and Asian Vegetables tossed with Char Lee's Vinaigrette, Topped with
Toasted Almonds and Wonton Crisps

Bibb Salad

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

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, Crispy Cellophane Noodles,
Firecracker Peanuts and Sesame Ginger Caesar Dressing

Warm Goat Cheese and Beet Salad

Assorted Field Greens, Toasted Pecans and Scarlet Orange Vinaigrette
\$3.00 per person upgrade

Mâche Salad

Mâche Greens in a Crispy Wonton Cup with Boursin Cheese, Roma Apples,
Red Grape Tomatoes, Pine Nuts and Apple Vinaigrette
\$3.00 per person upgrade

Intermezzo

Butlered Sorbet presented in Asian spoons
Lemon, Raspberry, Mango

Entrees

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

Roast French Chicken Breast:

Mashed Balsamic Vinegar Sweet Potatoes **\$128.00**

Balsamic Chicken:

Marinated Balsamic French Chicken Breast over Shitake Mushrooms
And Balsamic Vinegar Butter Sauce **\$128.00**

Chicken Florentine

Boneless Breast of Chicken filled with Spinach, Wild Mushrooms
and Sun Dried Tomatoes served with Red Wine Reduction **\$128.00**

Chicken Schnitzel:

Panko Crusted Scallopine of Chicken served with a Lemon-Garlic Sauce **\$128.00**

Chicken Francaise:

Boneless Breast of Chicken in a Parmesan and Herb Crust served with a
Lemon Caper White Wine Sauce **\$128.00**

Chicken Marsala:

Boneless Breast of Chicken with Wild Mushroom and Marsala Wine Demi- Glace **\$128.00**

Grilled Atlantic Salmon Fillet:

Charcoal Grilled Fillet of Salmon, served with Beaujolais Wine Sauce,
Cucumber Noodles and Fresh Dill **\$134.00**

Pan Seared Atlantic Salmon:

Brushed with an Orange Hoisin Glaze **\$134.00**

Red Snapper Fillet:

Grilled Red Snapper Fillet with Grilled Fennel, Tomatoes and Capers **\$137.00**

Branzino Fillet:

Pan Seared Crispy Branzino Fillet, Lemon Caper Vinaigrette **\$137.00**

Crab Imperial Stuffed Flounder:

Lemon Chive Buerre Blanc **\$140.00**

Stuffed Atlantic Salmon:

Oven Roasted Salmon Fillet with Artichoke – Crab Stuffing,
Roasted Lemon Vinaigrette, Seasoned Crumb Topping **\$140.00**

Philmont's Famous Crab Cakes:

Jumbo Lump Crabmeat and Fresh Herbs Sautéed and served with a
Pommery Mustard Sauce **\$142.00**

Grilled Filet Mignon:

Eight Ounce Center Cut Filet served with Caramelized Onion Croute
and Burgundy Demi-Glace **\$145.00**

New York Strip Steak:

Ten Ounce Center Cut Prime Strip Steak with Garlic Herb Butter **\$149.00**

Grilled Veal Chop:

Grilled 12 Ounce Center Cut Veal Chop with Cannellini Beans and
Wild Mushroom Ragout **\$159.00**

Roast Rack of Lamb:

Rack of Lamb Coated with a Mustard Herb Crumb Coating, served with
Rosemary Demi-Glace **\$149.00**

Chef's Specialty Combination Plates

Chicken Francaise and Grilled Salmon
with a Lemon Caper and Dill Sauce
\$138.00

Chicken Francaise and Jumbo Lump Crab Cake
with Lemon Caper and Pommery Mustard Sauces
\$140.00

Filet Mignon and Grilled Salmon
with Peppercorn-Dijon and Beaujolais Wine Sauces
\$140.00

Filet Mignon and Chilean Sea Bass
with Burgundy Demi-Glace and Orange Hoisin Glaze
\$142.00

Filet Mignon with Jumbo Lump Crab Cake
with Cabernet Demi-Glace and Pommery Mustard Sauces
\$145.00

**All Entrée Selections Served with
Seasonal Fresh Vegetables and Potato Selections**

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 and 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 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

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

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

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**

**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.**