



PHILMONT COUNTRY CLUB  
*Est. 1906*

**PHILMONT'S UPGRADED STATIONS PACKAGE**

**INCLUDES:**

Five Hour **PREMIUM** Bar

Champagne Toast

Choice of **EIGHT** Unlimited Hot and Cold Butlered Hors d'Oeuvres

Crudités, Fruit and Cheese Display

Choice of **TWO** Action Stations

Choice of Salad, Stations 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.**

**PRICE: \$140.00 PER PERSON**

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

**(Friday Evening, Saturday Afternoon & Sunday Events -- Deduct \$10.00 per Person)**

**Select Eight of the Following Hors D'oeuvres**

## Served Continuously For One Full Hour

### *~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

## *Specialty Hors d'oeuvres*

Served Butler-Style and Are Priced Per Hundred Pieces

### *Cold Hors d'oeuvres*

Rosette of Scottish Smoked Salmon with American Caviar on Toasted Brioche	\$250.00
Petite Maine Lobster Rolls	\$350.00
Southwestern Mango Crab Stack	\$325.00
Blue Point Oysters Shooters with Bloody Mary Cocktail Sauce	\$200.00
Seared Beef Tenderloin with Boursin Cheese Mousse on Garlic Croute	\$200.00
Mediterranean Lamb and Feta Salad on Belgian Endive Leave	\$175.00
American Caviar on Buckwheat Blinis with Sour Cream	\$250.00
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce	\$350.00
Asian Tuna Tartar or Smoked Salmon Tartar in a Wonton Cone	\$250.00
Chipotle Rock Shrimp Salad in a Blue Corn Tortilla Cup	\$250.00
Vietnamese Vegetarian Summer Rolls with Soy Scallion Dipping Sauce	\$200.00

### *Hot Hors d'oeuvres*

Kobe Beef Sliders	\$225.00
Herb Roasted New Zealand Lamb Chops	\$400.00
French Onion Soup Spoons	\$175.00
House Made Kobe Beef Franks in a Blanket	\$225.00
Lamb Satay with Tamarind BBQ Sauce	\$175.00
Jumbo Mushrooms Stuffed with Crab Imperial	\$250.00
Clams Casino	\$225.00
Fried Oysters with Tarragon Mustard Sauce	\$225.00
Eggplant Crisps with Oven Roasted Tomatoes and Fresh Mozzarella	\$175.00
Shrimp Tempura with Sweet and Sour Sauce	\$275.00
Apple Wood Smoked Bacon wrapped Sea Scallops – Saffron Aioli	\$200.00
Petit Philmont Crab Cakes with Remoulade Sauce	\$275.00
Thai Shrimp Satay with Spicy Green Curry Sauce	\$275.00
Lobster Phyllo Rolls	\$250.00
Crispy Asparagus Straws with Lemon-Herb Crème Fraiche	\$175.00
Asian Spoons with Risotto Milanese and Duck Confit	\$250.00
Lobster Bisque Demi Tasse Cup	\$250.00

## Select Two from the Following Stations

### **Crudit , Fruit & Cheese Display**

Fresh Garden Vegetables Displayed with Assorted Dips  
Imported and Domestic Cheeses served with Grapes, Dried Fruits and Nuts

### **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

### **Gourmet Dip Bar**

Warm Baked Brie, Hot Crab Dip, Artichoke Dip, Spinach  
Dip, and Hummus - Accompanied by Pita Chips, Toasted Croutes and Assorted Crackers

### **Mediterranean Table**

Hummus, Baba Ganoush, Whipped Feta, Roasted Peppers, Israeli Cous Cous Salad, Olives, Tuna  
Niscoise, Moroccan Spiced Meatballs, Flavored Olive Oil and Assorted Flatbreads

### **Antipasto**

Fresh Mozzarella, Aged Provolone and Roasted Red Peppers, Italian Salamis, Marinated Olives,  
Roasted Mushrooms, Tomato Bruschetta with Crostini and Assorted Italian Breads

### **Mu Shoo Duck**

Shredded Cantonese Roasted Duck wrapped by Hand in an Oriental Pancake with  
Shiitake Mushrooms, Hoisin Sauce and Scallions

### **French Crepes**

Choice of Two:

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

### **Oriental Stir Fry**

Choice of Jumbo Shrimp, Chicken Breast or Sirloin of Beef tossed with Bell Peppers, Green  
Onions, Celery, Carrots, Bamboo Shoots, Water Chestnuts, Bok Choy accompanied by  
White Rice and Asian Sauces

## 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 Lamaze 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 Crispy Cellophane Noodles

### **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, Wonton Crisps, Firecracker Cashews 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**

## *Additional Stations:*

### **Caviar & Blinis**

Buckwheat Blinis Made to Order, Topped with Crème Fraiche,  
Domestic Black, Golden and Salmon Caviars

**ADD \$16.00 PER PERSON\***

### **Sushi Bar**

Hand Rolled Selection of Deluxe Sushi  
Served with Wasabi, Ginger and Soy Sauce

**ADD \$15.00 PER PERSON\***

**PRESENTED BY SUSHI CHEF ADD \$250.00 + 6% TAX**

### *Ice Sculptures*

Choose From One of Our House Favorites: Swans, Flower Basket, Sea Horse,  
Angel Fish, Cornucopia, Love Birds in a Heart, Vase, Shrimp Boat  
or Bring in Your Own Design.

**\$450.00 + 6% TAX**

### **Raw Seafood Bar**

A Full Assortment of Clams and Oysters on the Half Shell, Crab Claws and  
Jumbo Gulf Shrimp Displayed on Crushed Ice with Lemons and Cocktail Sauce

**ADD \$18.00 PER PERSON\***

**CLAM SHELL ICE CARVING FOR PRESENTING SEAFOOD BAR**

**\$450.00 + 6% TAX**

## *Entrée Stations:*

### **Carving Station**

Tenderloin of Beef Carved to Order  
Served with Horseradish Cream Sauce  
Grilled Asparagus with Lemon Butter Sauce

**TO ADD WHOLE RACK OF LAMB**  
**Served with Mint Jelly and Port Rosemary Demi-Glace**  
**ADD \$12.00 PER ADULT\***

### **Crab Cake Sauté and Grilled Salmon Station**

Philmont's Famous Crab Cakes Sautéed  
Served with a Trio of Sauces: Pommery Mustard Sauce, Remoulade and Cocktail Sauce  
Grilled Salmon Served in an Orange Hoisin Sauce  
Wasabi Cole Slaw and Chef's Asian Noodle Salad

**TO UPGRADE SALMON TO SEARED RARE AHI TUNA**  
**Served with Apple-Fennel Remoulade, Mango-Papaya Salsa and**  
**Spicy Soy Dipping Sauce**  
**ADD \$9.00 PER ADULT\***

**Select One of the Following:**

**Gourmet Wild Mushroom / Risotto Station**

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

OR

**Pasta Station**

Choose Two Pastas From Our House Favorites Listed Below:

Penne with Olive Oil, White Wine, Garlic, Lemon and Fresh Baby Spinach

Cheese Tortellini Alfredo with Sun Dried Tomatoes

Penne with Fresh Tomatoes, Basil and Garlic

Postage Stamp Cheese Ravioli with Brown Butter, Sage and Pine Nuts

Orecchiette with Broccoli Rabe and Miniature Meatballs

Gemelli with Spicy Puttanesca Sauce

Assorted White Pizzas

Grilled Vegetable and Fresh Mozzarella Display

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

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

OR

**Mashed Potato Bar**

Yukon Gold, Sweet and Peruvian Potatoes Served in Martini Glasses

Toppings to Include Brandy Demi Glaze, Cheddar Cheese, Chives, Sour Cream, Sautéed  
Mushrooms, Bacon, and Caramelized Onions



## **Select One Dessert:**

### **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 Tulle**

Vanilla Bean Ice Cream in a Crisp Tulle 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 Gran Marnier served with Macerated Strawberries

### **Key Lime Ice Box Cheese Cake**

With Graham Cracker Crust and Berry Coulis

### **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\***

### **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\***

### **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\***

## **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

**ADD \$8.00 PER PERSON**

**\$6.00 PER PERSON TO ADD TO PHILMONT'S SWEETS TABLE**

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

**(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 \$8.50 PER PERSON\***

**\$5.00 PER PERSON TO REPLACE SERVED DESSERT**

### **International Coffee Bar:**

Regular and Decaffeinated Coffee, Gourmet Teas, Assorted Liqueurs Whipped Cream, Cinnamon Sticks, Sugar Cubes, Chocolate Dipped Tea Spoons

**ADD \$7.00 PER PERSON**

**\*ADD 20% GRATUTY AND 6% TAX TO ALL UPGRADED ITEMS**

## PREMIERE 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.**