



PHILMONT COUNTRY CLUB
Est. 1906

ENHANCE YOUR COCKTAIL HOUR

Specialty Stations

Our Specialty Stations are Available at an Additional Charge as Listed Below, or May Be Substituted for a Station from the Premier Package with a Credit of \$5.00 Per Person towards an Upgraded Station.

Slider Station: Choice of three: Beef, Lamb, Chicken, Veal, Turkey or Baby Bellas on Brioche Rolls accompanied by House Cut Fries with a Variety of Toppings: Sriracha and Basil Ketchup, Chipotle Ranch, Creole Mustard, Caramelized Onions, Blue Cheese Crumbles, and Apple Wood Smoked Bacon \$13.95

Whole Rack of Lamb: Herb Roasted New Zealand Rack of Lamb, carved to order and Served with Mint Jelly and Port Rosemary Demi Glace \$12.00

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 \$15.00

Caviar & Blinis: Buckwheat Blinis Made to Order, Topped with Crème Fraiche Domestic Black, Golden and Salmon Caviars \$16.00

Sushi Bar: Hand Rolled Selection of Deluxe Sushi Served with Wasabi, Ginger and Soy Sauce \$15.00

SUSHI CHEF @ \$250.00 + 6% TAX

Crab Cake Sauté: Philmont's Famous Crab Cakes Sautéed and Served with a Trio of Sauces: Pommery Mustard Sauce, Remoulade and Cocktail Sauce \$12.00

Poached and Smoked Salmon: Presented on a Butcher Block with Traditional Accompaniments, to include Chopped Egg, Capers, Onion, Cucumber Dill Sauce and Pumpernickel Bread \$10.00

Gourmet Dip Bar: Warm Baked Brie, Hot Crab Dip, Artichoke Dip, Spinach Dip, and Hummus - Accompanied by Pita Chips, Toasted Croutes and Assorted Crackers \$8.00

Carved Seared Rare Tuna: Seared Rare Tuna, Carved to Order with Apple – Fennel Remoulade, Mango – Papaya Salsa and Spicy Soy Dipping Sauce \$12.00

Cheese Steak Sauté: Beef and Chicken Steak sautéed and served with a Variety of Toppings: Caramelized Onions, Mushrooms, Hot Peppers, Pickles, Provolone, Swiss and Cheese “Whiz” accompanied by Crispy Onion Ribbons \$9.00

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.

\$350.00 per carving

Ice Castle \$400.00

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
Bluepoint 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 Black Sesame Cone	\$250.00
Chipolte Rock Shrimp Salad in a 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
Applewood 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

All Per Person Pricing are Subject to 6% Sales Tax and 20% Service Charge.