



PHILMONT COUNTRY CLUB
Est. 1906

The Dinner Buffet

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

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

\$39.95 PER PERSON

20% SERVICE CHARGE AND 6% 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

