



# PHILMONT COUNTRY CLUB

*Est. 1906*

## *Hors D' Oeuvres Selections*

Served Continuously For One Full Hour

### *~Hot Selections~*

- Steamed Shu mai with Soy Dipping Sauce
- Miniature Reubens
- Miniature Turkey Reubens
- 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
- Portabella Fries with Roasted Garlic Aioli
- Spinach and Cheese in Phyllo
- Assorted Gourmet White Pizza
- Blackened Chicken, Jack Cheese and Roasted Red Pepper Quesadillas
- Lump 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
- Mixed 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
- Stuffed 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

4 Selections or under	\$3.50 per selection per person
5 Selections	\$16.95 per person
6 Selections	\$17.95 per person
7 Selections	\$18.95 per person
8 Selections	\$19.95 per person

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

## *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 Black Sesame Cone	\$250.00
Chipotle 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
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

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## *Cocktail Reception Stations*

Prices are based on a one hour reception with a minimum of two stations or a one and a half dinner reception with a minimum of three stations.

### *~Decorative Platters and Displays~*

#### **Crudite, Fruit & Cheese Display**

Fresh Garden Vegetables Displayed with Assorted Dips  
Imported and Domestic Cheeses served with Grapes, Dried Fruits and Nuts  
\$7.00

#### **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  
\$7.00

#### **Gourmet Dip Bar**

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

#### **Poached and Smoked Salmon Station**

Scottish Smoked Salmon and Poached Salmon  
with Traditional Accompaniments, to include Chopped Egg, Capers, Onion,  
Cucumber Dill Sauce and Pumpernickel Bread  
\$10.00

#### **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  
\$8.00

#### **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

#### **Antipasto**

Fresh Mozzarella, Aged Provolone and Roasted Red Peppers, Italian Salamis, Marinated Olives,  
Roasted Mushrooms, Tomato Bruschetta with Crostini and Assorted Italian Breads  
\$7.00

#### **Slider Station**

(Choice of three)

Beef, Lamb, Chicken, Turkey, Veal, 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

*~Action Stations~*

There will be a \$100.00 attendant charge per station.

**Mu Shu Duck**

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

\$9.00

**Gourmet Wild Mushroom / Risotto Station**

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

\$9.00

**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

\$7.00

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

\$9.50

(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

\$9.50

**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

\$9.00

**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

**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 Presented by Sushi Chef  
Served with Wasabi, Ginger and Soy Sauce  
\$15.00

**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

**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

**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  
Chicken \$8.00 • Beef \$9.00 • Shrimp \$10.00

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***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.  
\$375.00 per carving + 6% Sales Tax  
Ice Castle \$400.00 + 6% Sales Tax