



PHILMONT COUNTRY CLUB
Est. 1906

Lunch Selections

Philmont's Luncheon Package Includes:

Choice of Soup or Salad Selection, Entrée and Dessert
Baskets of Banana Bread, Fresh Rolls & Mini Muffins, Coffee, Tea and Iced Tea Accompany Your Meal

Salads

Please Choose One of the Following:

Philmont Garden Salad

Fresh Garden Vegetables with Mixed Lettuces and Champagne Vinaigrette

Traditional Caesar Salad

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

Mesculin Field Greens

Dried Cranberries, Crushed Walnuts, Goat Cheese with Citrus Vinaigrette

Home Made Soups

Chilled Gazpacho with Crème Fraiche (Seasonal)

Tomato Bisque with Basil Crème Fraiche

Wild Mushroom Bisque

Home Made Chicken Noodle

Lobster Bisque with Salmon Caviar - \$2.00 Additional

Cold Salad Platters

Oriental Chicken Salad

Grilled Marinated Chicken served with Spinach and Asian Vegetable Salad with Toasted Almonds,
Cellophane Noodles in a Wonton Shell with Char Lee's Vinaigrette

\$20.95

Granny Smith Apple and Chicken Salad

Grilled Marinated Chicken tossed with Roquefort Cheese, Candied Walnuts, Red and Yellow Pear Tomatoes,
Sliced Apples, and Raspberry Vinaigrette

\$20.95

Grilled Chicken Caesar Salad

Crisp Romaine tossed with Reggiano Parmesan Cheese, Fresh Grilled Chicken,
House Made Croutons and Caesar Dressing
\$20.95

Seafood Caesar Salad

Crisp Romaine tossed with Grilled Shrimp, Sea Scallops and Philmont Crab Cake
\$24.95

Philmont's Crab Cake Salad

Field Greens, Edamame, Fennel, Pear Tomatoes and
Sherry Mustard Vinaigrette
\$24.95

Ranchero Steak Salad

Warm Grilled Skirt Steak with Assorted Greens, Monterey Jack Cheese, Cherry Tomatoes, Black Beans,
Chipotle Ranch Dressing and Topped with Blue Corn Tortilla Strips
\$22.95

Poached Salmon

Chilled Poached Salmon with Quinoa, English Cucumbers,
Pea Shoots and Lemon – Yogurt Dressing
\$21.95

Sesame Ahi Tuna

Seasoned Rare Sesame Tuna with Asian Vegetable Salad and Char Lee's Vinaigrette
\$23.95

Tuna Nicoise

Classic Mediterranean Salad of Fresh White Meat Tuna, Green Beans, New Potatoes, Hard
Boiled Eggs, Tomatoes and Kalamata Olives with Anchovy Caper Vinaigrette
\$21.95

Hot Entrees

Filet Mignon

Petit Filet with Burgundy Demi Glace, Garlic Mashed Potatoes and a Medley of Fresh Vegetables
\$29.95

Chicken Francaise

Boneless Breast of Chicken in a Parmesan Herb Crust with a Lemon Caper Sauce, Flavored Mashed
Potatoes and a Medley of Fresh Vegetables
\$22.95

Grilled Chicken Marsala

Boneless Breast of Chicken with Wild Mushroom Marsala Demi Glace and Saffron Rissotto Cake
\$22.95

Grilled Fillet of Salmon

Served with a Lemon Buerre Blanc, Rice Pilaf and a Medley of Fresh Vegetables
\$26.95

Philmont's Famous Crab Cake

Sautéed and Served with Remoulade Sauce, Flavored Mashed Potatoes and a Medley of Fresh Vegetables
\$28.95

Pasta Primavera

Penne Pasta with Assorted Fresh Seasonal Vegetables in a Light Lemon White Wine Sauce
\$20.95

Chilean Sea Bass

Pan Seared with Orange Hoisin Glaze, Wasabi Mashed Potatoes and Asian Vegetable Slaw
\$28.95

Desserts

Your Choice of One of the Desserts Listed Below is Included in the Prices for Your Luncheon

Philmont's Painted Plate

Fresh Sliced Fruit and Assorted Berries Served with a Chocolate Cup Filled with Your choice of Vanilla Ice Cream, Raspberry Sorbet, or White Chocolate Mousse on a Painted Plate of Raspberry and Chocolate Sauce

Apple 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, Pear and Raspberry Sorbet atop Assorted Seasonal Berries and Grapes with Shaved Dark and White Chocolate

Panna Cotta

A light Italian Custard flavored with Gran Marnier served with Macerated Strawberries

New York Style Cheese Cake

With Graham Cracker Crust and Raspberry Coulis

Mississippi Mud Pie

A cool Southern Chocolate Lovers Delight served with Whipped Cream and Chocolate Shavings

Triple Chocolate Cake

Moist Layers of Chocolate Cake served on a Painted Plate of Raspberry Sauce with Fresh Berries

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

Philmont's Afternoon Tea

Mirrored Display of Tea Sandwiches

(please choose four)

Goat Cheese and Watercress on Raisin Bread with Pecans
Proscuitto, Arugula, Goat Cheese and Fig on Black bread
Steamed Shrimp and Watercress with Tarragon Mayonnaise on French bread
Smoked Salmon Pinwheel with Lemon Chive Cream Cheese
Plum Tomato with Artichoke and Buffalo Mozzarella on Sun-Dried Tomato Basil Bread
Curried Egg Salad with Radish Sprouts on Whole Wheat Bread
Asian Chicken Salad with Snow Pea Shoots on Toasted Country White

Assorted Scones with Jams and Butter

Mirrored Display of Petit Pastries

Stem Strawberries with Powdered Sugar and Whipped Cream

Served Teas

A Variety of Assorted Gourmet Teas Presented to Each Guest
\$28.00

Add Both Salads for an Additional \$6.50 Per Person

Mache Salad

Tender Lamb's Lettuce, Marinated Shiitake Mushrooms,
Crumbled Goat Cheese and Herb Vinaigrette

AND

Tuna Nicoise

The Classic Mediterranean Salad of Fresh White Meat Tuna, Green Beans,
New Potatoes, Hard Boiled Egg, Tomatoes and Kalamata Olives
with Anchovy-Caper Vinaigrette

Minimum of 50 Guests

Maximum of 75 Guests

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

The Founder's Buffet

Full Salad Bar

Includes Flaked Tuna, Hard Boiled Eggs, Mushrooms, Vine Ripened Tomatoes, Crumbled Blue Cheese, Black Olives, Fresh Baked Croutons, Cucumbers, Julienned Carrots, Artichoke Hearts, Hearts of Palm and Baby Corn, with Assorted Regular and Low Fat Dressings

Banana Bread

White Meat Tuna and Chicken Salads with Assorted Bread and Rolls

Soup

Tomato Florentine, Mushroom Bisque or Chicken Noodle

Roasted Vegetable Platter

Roasted Marinated Zucchini Squash, Eggplant, Purple Onions, Portabella Mushrooms, Red, Yellow, and Green Peppers with Fresh Mozzarella

Penne Pasta Salad

Grilled Chicken Tossed with Penne Pasta, Sun Dried Tomatoes, Pine Nuts, Capers in Basil Vinaigrette

Fresh Fruit Tray and Assorted Cookies

To Include: Chocolate Chip, Oatmeal Raisin, and Peanut Butter

\$24.95

Includes Assorted Fresh Bread and Rolls with Butter and Coffee, Tea, Decaffeinated Coffee, Iced Tea

Additional Options

Carving Station

Fresh Roasted Turkey Breast and Flank Steak accompanied by Spicy Mustard and Horseradish Sauce with Assorted Bread & Rolls

\$9.00

Poached Salmon Display

Served with Cucumber Dill Sauce, Chopped Onions, Hard Boiled Egg and Capers

\$7.00

Omelet Bar

Our Uniformed Chef Will Create an Omelet of Your Guests' Design: Whole Eggs and Egg Whites Available with Onions, Tomatoes, Peppers, Mushrooms, Bacon, Cheddar Cheese, Broccoli and Fresh Spinach

\$6.50

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Philmont Trattoria

Pasta Station

prepared by chef

Assorted Fresh Baked Rolls
Traditional Caesar Salad with Parmesan Croutons

Cooked to Order:

Cheese Tortellini with Vodka Tomato Cream Sauce
Penne Pasta with Olive Oil, Garlic, Fresh Herbs and Baby Spinach
Assorted Gourmet Pizzas Displayed

Entrée Station

Carved Tenderloin of Beef Served with Au Jus and Horseradish Sauce
Chicken Breast Marsala

Chef's Fresh Vegetable and Potato DuJour

Dessert Station

Fresh Fruit Tray with Assorted Seasonal Berries
Fresh Baked Gourmet Cookies
Miniature Cannoli

Coffee, Tea, Decaffeinated Coffee, Iced Tea, Lemonade

\$30.95

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