



# PHILMONT COUNTRY CLUB

*Est. 1906*

## **The Champagne Brunch**

*Preset Baskets of Banana Bread, Rolls and Mini Muffins on Tables*

Champagne Toast  
Kipperd Salmon and Whitefish Salad Platter  
Whole Nova Scotia Salmon Displayed on Cutting Board  
Tomato, Cucumber, Onion Tray  
Assorted Sliced Cheese Tray – Sharp American, Muenster and Emmenthaler  
Assorted Fresh Bagels  
Hashbrown Potatoes  
Bacon and Breakfast Sausage  
Roasted Vegetable Platter with Fresh Mozzarella  
Mesculin Field Green Salad with Roquefort Cheese and Raspberry Vinaigrette  
Cheese Blintzes with Blueberry Topping and Sour Cream  
Cinnamon Challah French Toast with Warm Maple Syrup

### **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, Fresh Spinach

### **Waffle Station**

Waffles Hot Off the Skillet and Presented by a Uniformed Chef Before Your Guests' Eyes! Give a Personal Touch to Your Waffle by Adding Fresh: Whipped Cream, Warm Vermont Maple Syrup, Powdered Sugar, Fresh Strawberries and Blueberries, Chocolate Chips, Walnuts, Warm Apple Compote

### **Dessert Table**

Assorted Mini French Pastries  
Fresh Fruit and Berry Tray  
Fresh Baked Cookie Tray

**OR**

### **Served Painted Plate Dessert**

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 two Fresh Baked Cookies on a Painted Plate of Raspberry and Chocolate Sauce

Coffee, Tea, Decaffeinated Coffee, Iced Tea & Assorted Fruit Juices

**\$55.00 per person +6% Sales Tax + 20 % Gratuity**

Station Attendant Included in Package Price

## ***To Enhance Your Brunch***

### **Deluxe Waffle Station**

Waffles Hot Off the Skillet and Presented by a Uniformed Chef Before Your Guests' Eyes!  
Give a Personal Touch to Your Waffle by Adding Fresh: Whipped Cream, Warm Vermont Maple Syrup, Powdered Sugar, Fresh Strawberries and Blueberries, Chocolate Chips, Walnuts, Warm Apple Compote

### **Crepes Station**

A Thin French Pancake Filled with Seafood Newburg, Ratatouille and Ricotta, Chicken and Wild Mushrooms with a Brandy Thyme Cream Sauce

### **Gourmet Pancake Station**

Pancakes Hot Off the Skillet and Presented By a Uniformed Chef. Give a Personal Touch to Your Pancakes by Adding Fresh Strawberries and Blueberries, Chocolate Chips, Bananas, Walnuts, Warm Maple Syrup, Apple Cinnamon Compote

### **Carving Station**

Your Choice of Two Carved Meats: Corned Beef, Fresh Roasted Turkey, Pastrami, Flank Steak or Country Smoked Ham Displayed with Assorted Bread, Coleslaw and Condiments

Tenderloin of Beef available for \$3.00 additional

**Please Add \$7.00 Per Person For Each Station Added to Your Brunch Buffet**

**Station Attendants Required at \$75.00 each**