



PHILMONT COUNTRY CLUB

*Est. 1906*

***Philmont's Premium Buffet Wedding Package***

*Five Hour Premium Open Bar*

*Champagne Toast for all Guests*

*Cocktail Hour with Butlered & Buffet Style Hors d'ouerves*

*Signature Drink*

*Buffet Style Dinner*

*Elegant Wedding Cake*

*Professional Maitre'd*

*Well – Appointed Bridal Suite*

*Food Tasting for up to Six People*

*Private Outdoor Patio or Grand Foyer for Cocktails*

*Chiavari Chairs*

*Choice of Colored Floor Length Linens and Napkins to Coordinate with*

*Your Color Scheme*

*Votive Candles and Table Numbers*

*\$115.00 per person*

*All Taxes and Service Charges Included in the Per Person Pricing*

## **Bar Packages**

\*\*\*

### *Premium Bar*

*Absolut Vodka, Absolute Citron, Smirnoff, Tito's, Kettle One Vodka, Grey Goose Vodka, Tanqueray Gin, Beefeater, Jose Cuervo Gold Tequila, Bombay Sapphire Gin, Patron Tequila, Johnny Walker Black Scotch, Chivas Regal, Makers Mark Bourbon, Crown Royal Whiskey, Mount Gay, Cointreau, Courvoisier V.S., Frangelico, Johnny Walker Red Scotch, Dewar's, J&B, Cutty Sark, Jack Daniel's Bourbon, Seagram's VO, Seagram's 7, Southern Comfort, Jim Beam Whisky, Old Granddad Bacardi Rum, Captain Morgan Rum, Malibu, Triple Sec, Sour Apple Pucker, Bailey's Irish Cream Sweet and Dry Vermouth, Amaretto Di Saronno, Apricot Brandy, Christian Brothers Brandy, Crème De Cacao, Crème de Menthe, Midori, Peach Schnapps, Romana Sambuca, Coors Light, Miller Light, Corona, Heineken, Yuengling, One Craft Beer of your Choice, Chardonnay, Pinot Grigio, Cabernet, Merlot, White Zinfandel Pinot Noir, Moscato, Riesling*

## **Cocktail Hour**

\*\*\*

### **Decorative Platters**

#### **Choice of Two**

#### *Mediterranean Table*

*Hummus, Whipped Feta, Roasted Vegetable Medley, Olive Tapenade, Tuna Niçoise, Moroccan Spiced Meatballs, Flavored Olive Oil and Flatbreads*

#### *Antipasto*

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

#### *Poached and Smoked Salmon Station*

*Scottish Smoked Salmon and Poached Salmon*

*with Traditional Accompaniments, to include Chopped Egg, Capers, Onion, Cucumber Dill Sauce and Crostini*

#### *Crudité Display*

*Fresh Garden Vegetables Displayed with Assorted Dips*

#### *Artisan Cheeses Display*

*A Selection of Domestic and Imported Cheeses with Grapes, Assorted Crackers and Flatbreads*

## **Reception Station**

### **Choice of One**

#### *Mu Shu Duck*

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

#### *Risotto Station*

*Mushrooms Sautéed, Broccoli, Artichoke hearts, Peppers, Onions, Roasted Garlic, Slice Olives, Zucchini  
& Squash, Sundried Tomato, Spinach, Shallots, Parmesan Cheese, Goat Cheese,  
Butter White Wine and Fine Herbs accompanied by Saffron Risotto  
With Chef Attendant*

#### *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*

*Chef Attendant Optional*

#### *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 Chips and Salsa Fresca*

#### *Wok Station*

*Choice of Two: Shrimp Stir Fry, sweet and sour chicken or beef and broccoli  
Served with White or Brown Fried Rice served in Chinese boxes*

***Butler Passed Hors D' Oeuvres Selections***

***Choice of Six***

*Passed for One Full Hour*

***Hot Selections***

*Steamed Shu Mai with Soy Dipping Sauce*

*Open Faced Reuben Sandwiches*

*Miniature Philly Cheese Steaks*

*Grilled Brie and Granny Smith Apple Sandwiches*

*Chicken Satay with Peanut Sauce*

*Sweet and Sour Meatballs*

*All Beef Franks in a Blanket*

*Beef Satay with Thai Chili Lime Sauce*

*Spinach and Grecian Feta in Phyllo*

*Vegetable Spring Rolls with Sweet Chili Sauce*

*Wagyu Beef Burger with American Cheese and Grilled Onions*

*Sesame Chicken with Orange Ginger Sauce*

*Boursin and Spinach Stuffed Mushrooms*

*Lobster Arancini*

***Cold Selections***

*Asian Chicken Salad in Wonton Cup*

*Petit Shrimp Remoulade in a Phyllo Cup*

*Petite Deviled Eggs with Poached Salmon Salad*

*Ahi Tuna Tacos with House Citrus and Sesame Seeds*

*Caprese Kabobs with Balsamic Glaze*

**Dinner Service**

**\*\*\***

**Salads Choice of One Served**

*Traditional Caesar Salad*

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

*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 Wonton Crisps*

*Spinach and Strawberry Salad*

*Fresh Spinach, Strawberries, Goat Cheese, Cajun Walnuts and  
White Wine Vinaigrette*

*Salad Bouquet*

*Baby Arugula, Red Oak Lettuce, Sun Dried Cranberries, Toasted  
Pine Nuts and Raspberry Brie in Phyllo with Raspberry Vinaigrette  
Add \$3.00*

## **Buffet Dinner**

### **Entrees Choice of Two**

*Chicken Florentine*

*Chicken Marsala with mushroom and Marsala wine Demi-Glace*

*Chicken Bruschetta*

*Atlantic Salmon with an Orange Hoisin Glaze*

*Parmesan Crusted Tilapia with lemon white wine caper sauce*

*Philmont Crab Cakes with Pommery Mustard Sauce*

### **Carving Station Choice of Two:**

*Roasted Turkey, Pork Loin, Top Round, Prime Rib displayed  
with Petite Rolls, and Condiments*

### **Sides**

*Choice of one starch and one vegetable*

*Yukon Gold Mashed Potatoes*

*Herb Roasted Fingerling Potatoes*

*Potatoes Au Gratin*

*Brown Sugar Smashed Sweet Potatoes Wild*

*Rice Pilaf*

*Wild Mushroom Risotto*

*Haricot Verts*

*Bourbon Honey Glazed Carrots*

*Grilled Asparagus*

*Broccoli Gratin*

*Seasonal Vegetable Medley*

### **Dessert Station**

*Cake Served with Fresh Berries and Raspberry Drizzle*

***Dessert Enhancements***

***Philmont's Famous Butler Passed Desserts (Choice of 4)***

*Mini Chipwich Sandwiches*

*Assorted Mini Cones with Either Ice Cream or Sorbet*

*Mini Milkshakes*

*Caramel Apple Pops*

*Crème Brulee Spoons*

*Cheesecake Lollipops*

*Rice Pudding Shooters*

*Chocolate Mousse Shooters*

*Mini Brownie Sundaes*

*Fried Oreos*

*Mini Chocolate Covered Bananas*

*\$8.00 per person*

***Old Fashioned Sundae Bar***

*Chocolate, Vanilla and Strawberry Ice Cream*

*With all your favorite toppings – Hot Fudge, Chocolate Sauce,*

*Butterscotch, Raspberry Sauce, Chocolate Chips,*

*Oreo Cookie Crumbles, Mixed Sprinkles,*

*Cherries and Whipped Cream*

*\$6.00 per person*

**Late Night**

*Philly Station*

*Soft Pretzels, Tastykake® and a Bottle of Water*

*\$6.00 per person*

*Make-Your-Own Philly Cheesesteaks*

*Accompanied by Cheese Whiz, Sautéed Peppers & Onions*

*\$8.00 Per Person*

*Breakfast to Go*

*Assorted Bagels, Cream Cheese and Jelly, Fresh Fruit, and Granola Bar*

*Served with Hot Coffee to Go*

*\$6.00 per person*

**International Coffee Bar:**

*Regular and Decaffeinated Coffee, Gourmet Teas,*

*Assorted Liqueurs to include: Amaretto, Bailey's Irish Cream, Frangelico,*

*Kahlua, Sambuca, and Irish Whiskey.*

*Accompanied by: Whipped Cream, Cinnamon Sticks, Sugar Cubes,*

*\$8.00 per person*

**ADDITIONAL CELEBRATION FEES:**

\*\*\*

*Valet Parking (An Optional Service)*

*Up to 99 guests \$225*

*100 to 150 guests \$350*

*151 to 249 guests \$425*

*250 guests and over \$550*

*Coatroom Attendant \$125 + 6% Sales Tax*

*Ceremony \$1000 + 6% Sales Tax*

*Station Attendants \$125.00 + 6% Sales Tax Each*