

Philadelphia Country Club

PRIVATE DINING MENUS



1890

Philadelphia Country Club

PRIVATE DINING & CATERING

Our Team

From the planning through the execution your event is in great hands with our PCC team! Our dedicated Catering Team will make sure no detail goes overlooked. Our Culinary Team, led by Chef David Gilbert, will make your meals memorable and unique.

Event Guidelines

Food Minimums

A minimum per person purchase of food is required to host an event in a private event room.

Breakfast	\$16 per Person
Lunch	\$25 per Person
Dinner	\$50 per Person

PCC does not permit any food or beverage to be brought into the Club for a private event. Final guest counts are due three business days prior to your event date. Pricing listed does not include PA state sales tax and service charge.

Room Rental & Audio Visual

Podium & Wireless Microphone	Complimentary
LCD Projector & Screen	\$150.00
Laptop Computer	\$100.00
Conference Phone	\$50.00
Flip Chart	\$30.00
Wireless Microphone	\$50.00
Wireless Lavalier Microphone	\$50.00
Wireless Mouse/Slide Advancer	\$50.00
Portable Sound System	\$100.00

Décor & Linens

Make your event unique! Let our team of Catering Team help you design an event that is distinctively you. Included in all events is our floor-length house white linen and napkins. For an additional cost, we can enhance the experience by upgrading the linens to varying colors and patterns. Additionally, we are able to coordinate and order flower arrangements and/or centerpieces to add the finishing touches to your event.

Additional Services

Because sometimes you just need an extra hand! Let PCC's highly trained professionals take care of all your needs throughout your time at the Club. Please note that one bartender per 50 guests is required.

Valet	\$80.00/Attendant
Coat Check	\$80.00/Attendant
Restroom Attendant	\$80.00/Attendant
Bartender	\$100.00/Attendant
Chef Attendant	\$100.00/Attendant



Philadelphia Country Club

BREAKFAST & BRUNCH

Continental Breakfast Selections

Continental Breakfast | \$16

Homemade Breakfast Pastries & Petite Muffins
Fresh Seasonal Fruit Bowl
Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Teas

Enhanced Continental Breakfast | \$20

Continental Breakfast with Additional Upgrades
Assorted Individual Flavored Yogurts & Granola Parfaits

Deluxe Continental Breakfast | \$30

Enhanced Continental Breakfast with Additional Upgrades
Smoked Salmon with Traditional Accompaniments
Bagels, Cream Cheese & Seasonal Fruit Jam
Warm Petite Sticky Buns & Croissants

Breakfast Selections

Minimum 20 Guests

Traditional Hot Breakfast | \$29

Homemade Breakfast Pastries
Seasonal Fresh Fruit Bowl
Scrambled Farm Fresh Eggs
Crispy Bacon & Sausage Links
Roasted Breakfast Potatoes
Orange Juice, Cranberry Juice,
Grapefruit Juice
Freshly Brewed Regular and
Decaffeinated Coffee &
Specialty Teas

Classic Breakfast | \$32

Homemade Breakfast Pastries
Seasonal Fresh Fruit Bowl
Traditional Eggs Benedict
Crispy Bacon & Sausage Links
Lyonnaise Breakfast Potatoes
Orange Juice, Cranberry Juice,
Grapefruit Juice
Freshly Brewed Regular and
Decaffeinated Coffee &
Specialty Teas

Home-Style Breakfast | \$37

Homemade Breakfast Pastries
Seasonal Fresh Fruit Bowl
Breakfast Burrito with Chorizo
Buttermilk Pancakes
Crispy Bacon & Sausage Links
Roasted Breakfast Potatoes
Orange Juice, Cranberry Juice,
Grapefruit Juice
Freshly Brewed Regular and
Decaffeinated Coffee &
Specialty Teas

Prices Do Not Include 6% PA State Sales Tax & 22% Service Charge

Philadelphia Country Club

BREAKFAST & BRUNCH

Breakfast Enhancements

Corned Beef Hash | \$10

Buttermilk Biscuits | \$3

Breakfast Quiche | \$8

Warm Petite Sticky Buns | \$4

Cinnamon French Toast | \$8
Fresh Berry Compote

Breakfast Egg Strata | \$8

Breakfast Stations

Minimum 25 Guests

Chef Attendant Required

Omelet Station | \$18

Accompaniments:

Diced Tomato, Spinach, Bell Peppers,
Asparagus, Mushrooms, Onions, Ham,
Crisp Bacon, Sausage, Cheddar, Feta Cheese,
Jack Cheese

Waffle or Buttermilk Pancake Station | \$15

Accompaniments & Toppings:

Chopped Pecans, Blueberries, Cranberries,
Chocolate Chips, Whipped Cream, Salted Caramel,
Strawberry Sauce, Bananas & Marshmallows

New York Bagel Bar | \$17

Assorted Bagels, Sliced Tomato, Capers &
Red Onion, Philadelphia Cream Cheese,
Smoked Salmon or Lox

Breakfast Cereal Bar | \$12

Cheerios, Rice Krispies, Corn Flakes, Fruit Loops,
Cocoa Puffs, Raisin Bran, Special K,
House Made Granola, Whole Milk, Skim Milk,
Plain Yogurt, Dried Fruit

Country Table | \$20

Assorted Cold Cuts, Speck & Cheeses
Country Bread, Croissants, Baguettes,
Butter, Assorted Jams & Marmalades

Brunch | \$65

Minimum 25 Guests

PCC House Salad
Assorted Dressings

Tarragon Chicken Salad

Tuna Salad Niçoise

Antipasto Salad

Assorted Breads,
Biscuits & Bagels
Whipped Butter, Herb Oil &
Cream Cheese

Lancaster Farm
Scrambled Eggs

Crispy Bacon &
Sausage Links

Breakfast Potatoes

Pancakes
Butter & Maple Syrup

Lemon-Thyme Marinated
Grilled Chicken Breast

Herb Crusted
Baked Salmon
Lemon Butter Sauce

Bouquetière of
Fresh Garden Vegetables

Fresh Fruit & Berries

Philadelphia Country Club

BREAKFAST & BRUNCH

Plated Brunch Selections

Includes Freshly Brewed Coffee & Tea, Breakfast Breads & Pastries, Butter & Assorted Jams

Appetizers

Fresh Fruit & Berries | \$12.50
Poppy Seed Dressing

House Smoked Salmon | \$16
Traditional Condiments, Melba Toast

Tomato Caprese | \$14
Buffalo Mozzarella & Basil

Beverage Stations

Bloody Mary Station | \$12
Major Peter's Bloody Mary Mix,
House-Made Avocado Siracha Bloody Mary
Mix, Celery Sticks, Blue Cheese
Stuffed Olives, Crispy Bacon Strips,
Assorted Hot Sauces,
Smoked Paprika Salt & Celery Salt

Mimosa Station | \$8
House-Squeezed Orange &
Grapefruit Juice, Pineapple Juice,
Cranberry Juice, Peach Purée,
Assorted Berries & Citrus Fruits

Coffee & Tea Station | \$6
Freshly Brewed Regular and Decaffeinated
Coffee & Assorted Specialty Teas

Entrées

House-Made Quiche
Crabmeat & Broccoli | \$29
Country Ham, Mushrooms & Artichokes | \$25

Stuffed French Crepes
Assorted Seafood | \$27
Chicken & Mushrooms | \$25

Cajun Eggs | \$24
Poached Eggs on Tasso Ham,
Grilled Herb Brioche, Creole Hollandaise

Eggs Sardou | \$26
Sautéed Spinach in Artichoke Bottoms,
Poached Eggs, Spicy Cajun Hollandaise

Classic Benedict | \$23
Two Poached Eggs, Toasted English Muffin,
Shaved Ham, Hollandaise Sauce

Seafood Benedict | \$27
Poached Eggs, Southern Seafood Cakes,
Roasted Red Pepper Hollandaise

Benedict Combo | \$27
One Poached Egg, Toasted English Muffin,
Shaved Ham, Hollandaise
Choice of Grilled Salmon, Herb Roasted Chicken
or Bistro Steak

Seafood Frittata | \$27
Shrimp, Crawfish, Oysters & Crabmeat,
Roasted Red Pepper Sauce

Mediterranean Frittata | \$23
Fresh Forest Mushrooms, Artichokes,
Summer Squash, Red Peppers, Leeks, Potatoes
& Montrachet Cheese



Philadelphia Country Club

LUNCH

Lunch Buffet Selections

Minimum of 25 Attendees

The Corner Deli | \$30

Greek Salad

Cucumbers, Tomatoes, Onions,
Black Olives, Feta Cheese,
Oregano Vinaigrette & Ranch Dressing

Conchiglie Pasta Salad

English Peas, Grated Cheddar,
Celery, Prosciutto,
Pepper Cream Dressing

Fresh Sliced Fruit & Berries

Honey Yogurt & Poppy Seed Dressing
Cookies, Brownies & Bars

Assorted Wraps & Sandwiches:

Tavern Ham & Brie Cheese
on Baguette

Oven Roasted Turkey Wrap

Avocado, Romaine, Crisp Bacon, Arugula,
Basil Pesto Mayo, Flour Tortilla

Pepper Crusted Roast Beef

Hoagie Bread, Provolone Cheese,
Horseradish Cream Sauce

Hummus &

Grilled Vegetable Wrap
Whole Wheat Tortilla

Sicilian Classico | \$35

Sliced Tomato,

Buffalo Mozzarella & Basil Salad
Aged Balsamic, Extra Virgin Olive Oil

Caesar Salad

Caesar Dressing, Garlic Croutons

Bouquetière of Fresh
Garden Vegetables

Cannoli, Biscotti, Florentines & Chocolate Amaretti Squares

Chicken Piccata

Lemon Caper Sauce

Grilled Salmon

Artichoke Caponata

Angel Hair Pasta

Garlic, Tomato, Basil &
Parmesan Cheese

Prices Do Not Include 6% PA State Sales Tax & 22% Service Charge



Philadelphia Country Club

LUNCH

Lunch Buffet Selections

Minimum of 25 Guests

Southwest Table | \$36

Tortilla & Plantain Chips
Pico de Gallo, Guacamole, Sour Cream

Potato Salad
Crisp Bacon, Egg, Scallions

Apple Slaw

Spiced Watermelon & Heirloom Tomato Salad

Mexican Caviar
Roasted Corn, Pinto & Black Eye Beans, Bell Peppers, Onion, Celery, Cilantro

Barbecue Beef Brisket
Chef's Barbecue Sauce, Diced Sweet Onion, Sliced Pickles,
Jalapeño-Cheddar Cheese Bread

Grilled Bacon-Wrapped Shrimp
Avocado-Tomatillo Sauce

Enchiladas
Choice of Chicken or Cheese

Refried Black Beans & Cilantro Rice

Coconut Tres Leches, Almond Cookies,
Mexican Flan & Churros



Philadelphia Country Club

LUNCH

Plated Cold Lunch Selections

Chicken & Beef

Grilled Chicken Caesar Salad & Quiche | \$28

Caesar Salad Topped with
Grilled Chicken Breast, Served with
Crabmeat-Broccoli Quiche

Southwest Chicken Caesar Salad | \$28

Hearts of Romaine, Black Beans, Grilled Kernel Corn,
Cotija Cheese, Southwest Caesar Dressing,
Spiced Pumpkin Seeds,
Grilled Fajita Marinated Chicken

Lone Star Salad | \$36

Grilled Fajita Wagyu Flank Steak, Romaine,
Watercress, Avocado, Orange Segments,
Apple Slices, Crisp Pepper Bacon,
Caramelized Pecans & Chipotle Vinaigrette

Asian Steak & Noodle Salad | \$36

Marinated Wagyu Flank Steak, Mango, Avocado,
Chopped Roasted Peanuts, Thai Dressing,
Pancit Noodles

Seafood

Seafood Trio | \$34

Crab-Avocado Salad, Sauce Aurora,
Hot Smoked Salmon, Fennel-Oil Emulsion,
Poached Shrimp, Thai Cocktail Sauce, Black
Sesame Rice Crackers

Seared Tuna Salad | \$34

Asian Greens, Daikon Sprouts,
Cilantro, Carrots, Red Cabbage,
Soy Ginger Vinaigrette &
Crisp Rice Noodles

Blackened Salmon Salad | \$27

Chopped Salad of Avocado, Tomatoes,
Crisp Bacon, Cooked Eggs,
Blue Suede Cheese, Sherry Vinaigrette

Nelly Salad | \$28

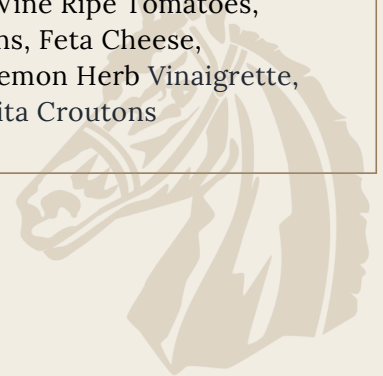
Almond Crusted Flounder on Avocado-
Mushroom Rice, Field Greens, Artichokes,
Bell Peppers, Tomatoes, Feta Cheese,
Caramelized Pecans, Balsamic Vinegar &
Extra Virgin Olive Oil

Triple Salad Plate | \$26

Chicken Salad, Tuna Salad & Fresh Seasonal Fruit
Shrimp Salad Substitute Additional \$9

Mediterranean Shrimp Salad | \$29

Broiled Shrimp, Vine Ripe Tomatoes,
Green Onions, Feta Cheese,
Romaine Lettuce, Lemon Herb Vinaigrette,
Zaatar Pita Croutons



Philadelphia Country Club

LUNCH

Plated Hot Lunch Selections

Seafood

Alder Wood Blanket Salmon Fillet | \$29

Fork-Mashed Red Bliss Potatoes, Cucumber-Radish Compote

Blackened Chilean Sea Bass | MKT

Ragout of Cannellini Beans, Barley, Mushroom & Red Bell Peppers, Shaved Parmesan Cheese

Southern Jumbo Lump Crab Cake | \$36

Smoked Tomato Aioli, Herb Fennel Salad

Chicken, Beef & Veal

Chicken Piccata | \$26

Lemon Caper Sauce, Angel Hair Pasta,
Bouquetière of Fresh Garden Vegetables

Petit Filet Mignon | \$38

Marchand de Vin Sauce,
Macaire Potato & Grilled Asparagus

Southwest Grilled Bone in
Chicken Breast | \$28

Corn Pudding, Chipotle Cream Sauce,
Tomato Relish, Grilled Chayote Squash

Grilled Bistro Steak | \$32

Steak Butter, Three Tomato Relish,
Hand Cut Truffle Fries

Chicken & Mushroom Crepes | \$25

Diced Chicken & Sautéed Mushrooms
Folded into Thin French Pancakes,
Laced with Noilly Prat Sauce, Mixed Vegetables

Veal Saltimbocca | \$32

Veal Escalopes Stuffed with Sage &
Sliced Prosciutto, Braised, Parmesan Risotto



Philadelphia Country Club

HORS D'OEUVRES

Stationed Hors d'oeuvres

Classic Selections

Artisan Cheese Display | \$17
Local & Imported Cheeses,
Truffle Honey, Caramelized Pecans,
Fresh Fruit

Mezze Display | \$14
Hummus, Baba Ganoush, Tzatziki, Tabouli,
Stuffed Grapes Leaves, Olives,
Pickled Vegetables, Pita Bread

Home Made Charcuterie | \$18
Pâté, Galantine, Sausage
& Assorted Accompaniments

New Mexico Chili Con Queso | \$10
Fire Roasted Salsa,
Guacamole, Tortilla Chips

Antipasto | \$19
Salumi, Italian Cheeses, Olives, Herb
Oil, Assorted Salad, Bread Display

Assorted Dips | \$10
Smoked Salmon, Sun-Dried Tomato,
Cannellini Bean, Lavash, Ciabatta Bread

Seafood Selections

Ceviche Sampler | \$18
Ahi Tuna Poke, Azteca Scallop & Peruvian
Snapper Ceviche

Hot Smoked Salmon Display | \$17
Tarragon-Lemon Remoulade,
Pumpnickel Melba

Shrimp & Crab Campechana | \$18
Avocado & Tortilla Chips

Poached Salmon | \$17
Fennel Emulsion, Potato Blinis

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Philadelphia Country Club
HORS D'OEUVRES

**Passed Hors d'oeuvres
Cold Selections**

Tarragon Chicken Salad
Tahitian Roasted Pear

Vietnamese Chicken Spring Roll
Sweet Chili Dipping Sauce

Vietnamese Vegetable Spring Roll
Sweet Chili Dipping Sauce

Duck Liver Parfait
Harvest Melba

Sesame Crusted Sushi Tuna
Soy Wasabi Sauce

Salmon Pastrami Roulade
Potato, Fennel-Olive Torte

Tomato, Basil-Shrimp Bruschetta

Hot Smoked Salmon Bruschetta
Caramelized Fennel

Spicy Tuna Tartar
Ponzu Sauce

Smoked Salmon Spiedini
Sauce Gribiche

Stuffed Piquillo Pepper
Calasparra Rice

Smoked Chicken Caesar
Lettuce Wrap
Spiced Pepitas

Spiced Watermelon &
Grape Tomato Skewer
Sweet Chili Dipping Sauce

Chilled Tomato-Basil Shooter

Chevre-Red Onion Marmalade Crostini

Curried Devil Egg

Country Pâté Crostini
Black Currant Chutney

Hot & Cold Passed Hors d'oeuvres

\$40.00 for Five Selections per Hour, \$8.00 for Each Additional Selection

Any Passed Hors d'oeuvre May Be Made into a Stationary Display for \$10.00 per Item

Philadelphia Country Club
HORS D'OEUVRES

Passed Hors d'oeuvres
Hot Selections

Korean Beef Skewers
Spiced Cucumber

Swedish Meatballs
Porcini Mushroom Sauce

Barbecue Beef Brisket Wrapped
Pork Loin

Italian Meatballs
Roasted Tomato Sauce

Petite Philly Cheesesteaks
Spicy Ketchup

Pork Spring Rolls
Sweet Chili Dipping Sauce

Pork Pot Stickers
Dumpling Dipping Sauce

Merguez Sausage Stuffed Mushrooms
Lemon Crème Fraîche

Chorizo Sausage Empanadas
Avocado Cream

Pigs-in-a-Blanket
Mustard, Ketchup

Lamb Kofta
Cucumber Raita

Spinach-Feta Spanakopita

Grilled Faux Dove
Stuffed Chicken Breast, Jack Cheese, & Jalapeño
wrapped in Bacon & Barbeque Sauce

Chicken Satay
Spicy Peanut Sauce

Pecan-Crusted Chicken Nuggets
Honey Mustard Sauce

Seafood Rangoons
Sweet Chili Dipping Sauce

Petite Crab Cakes
Smoked Tomato Aioli

Shrimp Wontons
Sesame Soy Sauce

Hot Smoked Salmon
Fennel Remoulade

Seafood Cakes
Cajun Remoulade

Apple Smoked Bacon-Wrapped Scallops

Smoked Pepper Trout
Apple-Red Onion Relish

Spinach-Black Olives Quiche

Parmesan Crusted Asparagus
Pesto Dipping Sauce

Mushroom Arancini
Stuffed with Robiola Bosina, Lemon Aioli

Hot & Cold Passed Hors d'oeuvres

\$40.00 for Five Selections per Hour, \$8.00 for Each Additional Selection

Any Passed Hors d'oeuvre May Be Made into a Stationary Display for \$10.00 per Item



Philadelphia Country Club
HORS D'OEUVRES

Action Stations

*For the Following Stations, a Charge of \$100 per Chef Applies
Pricing Assumes Station is Accompanied by Additional Hors d'oeuvres*

Mexican Street Taco Station | \$26

Tacos Prepared to Order, Choice of Yellow or Blue Corn Tortillas

Barbacoa Braised Beef Taco

Pastor Adobo Pork & Grilled Pineapple Taco

Baja Fried Fish Taco

Fajita Chicken with Sautéed Peppers & Onions

Nopales Cactus & Avocado Taco

Assorted Condiments

Fire Roasted Salsa, Avocado-Tomatillo Sauce, Crema, Pico de Gallo

Cholula Sauce, Diced Jalapeño, Shredded Lettuce, Lime Wedges

New Mexico Chili Con Queso

Tortilla Chips

Chinese Dumpling Station | \$25

*A Selection of Steamed Dumplings Prepared
by our Dumpling Chef*

Shrimp, Pork & Chicken Dumplings

*Dumpling Dipping Sauce,
Chinese Mustard, Chili Oil, Soy Sauce*

Vegetable Spring Rolls

Crab Rangoon

Barbecue Station | \$34

*Barbecue Beef Brisket,
Sausage & Pork Ribs*

*Chef's Barbecue Sauce,
Jalapeño-Cheddar Cheese Bread,
Diced Onion, Sliced Pickles & Jalapeños*

Potato Salad

Coleslaw



Philadelphia Country Club

HORS D'OEUVRES

Action Stations

*For the Following Stations, a Charge of \$100 per Chef Applies
Pricing Assumes Station is Accompanied by Additional Hors d'oeuvres*

Italian Station | \$30

Choice of Pasta

Spinach-Ricotta Tortellini,
Chitarra Pasta, Farfalle Pasta

Choice of Sauce

Marinara, Alfredo or
White Clam Sauce

Choice of Toppings

Sautéed Mushrooms, English Peas, Artichokes, Capers, Sun-Dried Tomatoes,
Spinach, Crisp Pancetta, Meatballs, Shrimp, Basil Pesto,
Grated Parmesan Cheese, Red Pepper Flakes

Caesar Salad

Garlic Croutons, Shaved Parmesan

Heirloom Tomato, Buffalo Mozzarella-Basil Salad

Aged Balsamic Vinegar, Extra Virgin Olive Oil

Foccacia, Lavash, Fennel Breadsticks & Herb Oil

Sushi Station | \$55

Sushi & Sashimi Prepared by our Sushi Chef

Tuna, Hamachi, Salmon,
Yellow Tail, Sweet Eel, Shrimp, Spicy Tuna Tartare

Wasabi, Pickled Ginger, Soy Sauce, Spicy Ponzu Sauce

Seaweed Salad

Edamame

Octopus Salad

Sea Urchin Mousse
Ginger Gelée & Cucumber Pearls



Philadelphia Country Club

HORS D'OEUVRES

Action Stations

*For the Following Stations, a Charge of \$100 per Chef Applies
Pricing Assumes Station is Accompanied by Additional Hors d'oeuvres*

Asian Stir Fry Station | \$28

Choice of Chicken, Beef or Shrimp Stir Fry

Chinese Vegetables, Steamed or Fried Rice
Assorted Sauces

Chow Mein Noodles

Fortune Cookies

For an Additional Charge of \$5.00 Each

Hot & Sour Soup or Wonton Soup

Chinese Eggrolls
Choice of Vegetable, Chicken, Seafood & Pork

Barbecue Pork or Peking Duck
Mandarin Pancakes

Indian Station | \$34

Curried Shrimp & Lamb Vindaloo

Cucumber Salad &
Onion Salad

Naan (Indian Bread)
Raita, Tamarind &
Cilantro Dipping Sauce

Peas Pulao
Fragrant Basmati Rice

Saag Paneer
Creamed Spinach with Paneer Cheese

Roasted Cauliflower Curry



Philadelphia Country Club

DINNER

Appetizers

Cold Selections

Chou Fleur Panna Cotta | \$14
Trout Caviar

Sesame Crusted Tuna | \$19
Soy-Wasabi Sauce, Avocado, Scallions,
Black Sesame Crackers

Hot Smoked Salmon | \$16
Coarse Grain Mustard, Fried Caper Blossoms,
Fingerling Potatoes, Artichokes & Black Truffle

Jumbo Shrimp Cocktail | \$18
Horseradish Cocktail Sauce, Lemon

House Made Duck Prosciutto | \$15
Compressed Melon, Arugula, Balsamic Glaze,
Extra Virgin Olive Oil

Duck Liver Parfait | \$16
Frisée Salad, Pickled Vegetables,
Sauce Cumberland, Brioche Toast

Hot Selections

Pistachio Crusted Scallop | \$21
Lemon Butter Sage, Pea Greens

Petite Crab Cakes | \$24
Smoked Tomato Aioli, Fennel-Orange Salad

Fried Oysters | \$15
Spanish Chorizo Succotash

Miso Seared Salmon | \$16
Thai Cucumber Salad

Roasted Butternut Squash Ravioli | \$14
Sage Cream Sauce, Crisp Pancetta

Grilled Bacon-Wrapped Shrimp &
Lump Crab Cake | \$15
Sauce Gribiche, Vegetable Salsa, Purple Potato Wafer

Prices Do Not Include 6% PA State Sales Tax & 22% Service Charge



Philadelphia Country Club

DINNER

Soups

Cold Selections

Chilled Tomato-Basil Soup | \$12
Petite Fontina Grilled Cheese Sandwich

Vichyssoise | \$10
Leek & Potato Garnish

Gazpacho Andalouse | \$11
Rustic Crouton, Celery-Olive Skewer

Peach-Champagne Martini | \$12
Ginger Cream, Shiso

HOT SELECTIONS

Soup du Jour | \$10
Chef's Daily Selections

Roasted Butternut Squash Bisque | \$12
Mushroom-Gruyère Crostini

Crab, Poblano & Corn Chowder | \$13
Black Pepper Profiteroles

Lobster Bisque en Croûte | \$14
Flambéed Lobster Morsels



Philadelphia Country Club

DINNER

SALADS

House Garden Salad | \$12

Herb Balsamic Vinaigrette

Classic Caesar Salad | \$12

Garlic Croutons, Parmesan Cheese

Bibb, Avocado & Pink Grapefruit | \$14

Champagne Vinaigrette

Radicchio, Arugula & Watercress | \$14

Orange Segments, Caramelized Walnuts, Stilton Cheese, Port Vinaigrette

Bibb, Romaine & Watercress | \$14

Orange Segments, Citrus Vinaigrette

Baby Kale Salad | \$14

Apples, Feta Cheese, Dried Cranberries, Grapes, Cipollini Onions,
Satay Dressing, Toasted Peanuts

Primavera Salad | \$14

Field Greens, Marinated Artichokes, Roasted Red Peppers, Capers, Grilled Portobello Mushrooms,
Gorgonzola Cheese, Aged Balsamic Vinegar, Extra Virgin Olive Oil

Steak House Wedge | \$14

Chopped Egg, Tomatoes, Blue Cheese, Scallions, Crispy Bacon,
Blue Cheese Dressing, Balsamic Glaze

Roasted Beet, Arugula-Radish Salad | \$14

Pesto Croutons, Shaved Parmesan, Compressed Apples

Warm Goat Cheese Salad | \$15

Almond Crusted Goat Cheese, Red Wine Poached Pear, Raspberries, Baby Spinach,
Raspberry Vinaigrette



Philadelphia Country Club

DINNER

Plated Selections

Chicken & Duck Selections

Almond Crusted Chicken Breast | \$31
Stuffed with Sautéed Spinach & Brie Cheese

Chicken Wellington | \$36
Stuffed with Mushroom Duxelle,
Puff Pastry, Madeira Sauce

Chicken Breast Chasseur | \$31
Forest Mushroom Sauce

Glazed Chicken Breast on
Creamy Polenta | \$31
Marsala Sauce, Saga Blue Cheese,
Prosciutto Crisp

Herb Roasted Game Hen | \$34
Foie Gras Mushroom Bread Pudding, Truffle Jus

Lemon-Thyme Grilled
Chicken Breast | \$30
Lemon Butter Sauce

Seared Honey Brined Duck Breast | \$37
Cherry-Port Gastric, Parsnip Chips

Beef & Veal Selections

Slow Roasted
Beef Tenderloin | \$48
Sauce Cabernet, Caramelized Onion

Hickory Wood Roasted Prime Rib Eye of
Beef Au Jus | \$45
Horseradish Sour Cream

Beef Wellington | \$48
Wrapped in Mushroom Duxelle-Foie Gras
Forcemeat, Puff Pastry, Madeira Sauce

Grilled 8oz. Filet Mignon | \$56
Béarnaise Sauce

Tournedos of Beef Rossini | \$58
Two Petite Filet Mignons on Toasted Brioche,
Sautéed Foie Gras, Sliced Truffle, Sauce Madeira

Sautéed Veal Medallions | \$52
Morel Mushroom Sauce

Grilled Brined Veal Chop | \$54
Roasted Apples, Horseradish Cider Sauce

Lamb Selections

Seared Lamb Loin & Foie Gras | \$59
Spinach-Pancetta Crust, Port Wine Sauce

Grilled Double Lamb Chops | \$58
Minted Rosemary Sauce

All Entrees Served with Chef's Selection of Fresh Vegetables & Freshly Baked Rolls



Philadelphia Country Club

DINNER

Plated Selections

Fish & Seafood Selections

Gulf Seafood Cioppino | \$38
Shrimp, Fish, Scallops, Crabmeat,
Crawfish, Andouille, Smoked Tomato Aioli

Grilled Salmon | \$36
Artichoke Caponata

Sautéed Gulf Red Snapper | \$39
Broiled Lemon, Caper Tapenade

Rainbow Trout Grenobloise | \$34
Sautéed, Lemon-Caper Sauce, Rice Pilaf

Grilled Mahi-Mahi | \$37
Mango Salsa

Vegetarian Selections

Thai Vegetables Curry | \$27
Coconut Rice, Grilled Tofu,
Crisp Purple Basil

Shiitake & Cashew Black Bean
Vegan Stir-Fry | \$27
Sliced Scallions, Crisp Bean Curd

Roasted Cauliflower | \$26
Coconut Curry Sauce, Naan Bread,
Onion Chutney

Mushroom Risotto | \$29
Grilled Trumpet Royal Mushrooms,
Micro Greens, Parmesan Cheese

Vegan Eggplant Parmesan | \$27
Baked with Tomato Sauce, Vegan Ricotta &
Mozzarella Cheese, Basil Chiffonade

Combination Selections

4 oz. Filet Mignon with Choice of:

Southern Jumbo Lump Crab Cake | \$62
Chive Hollandaise

Grilled Salmon | \$48
Sautéed Mushrooms, Artichokes, Capers

Grilled Apple Smoked Bacon-Wrapped Shrimp | \$49
Pineapple Salsa

Pistachio Crusted Scallops | \$48
Lemon Butter Sauce

Airline Roasted Chicken Breast | \$44
Porcini Mushroom Sauce

All Entrees Served with Chef's Selection of Fresh Vegetables & Freshly Baked Rolls



Philadelphia Country Club

DINNER

Dinner Buffet Selections

Minimum of 25 Guests

An Additional \$25.00 Per Person is Added for Buffets Less Than 25 Guests

Soups

Soup Du Jour Chef's Selection	Chilled Tomato-Basil Soup Herb Croutons
Lemon, Coconut & Chicken Soup Forbidden Rice, Cilantro	Crab, Poblano & Corn Chowder

Salads

House Garden Salad Herb Balsamic Vinaigrette	Couscous Salad Cucumber, Tomato, Scallions, Kalamata Olives, Mint, Basil, Toasted Almond Slivers, Golden Raisins, Lemon Juice, Extra Virgin Olive Oil	Roasted Beet & Citrus Salad Grapefruit, Oranges, Avocado, Blood Orange Vinaigrette
Caesar Salad Dressed with Caesar Dressing, Croutons, Shaven Parmesan	Baby Kale Salad Apples, Feta Cheese, Dried Cranberries, Grapes, Cipollini Onions, Satay Dressing, Toasted Peanuts	Tomato, Buffalo Mozzarella & Basil Salad Extra Virgin Olive Oil, Aged Balsamic Vinegar
Grilled Radicchio & Arugula Salad Roasted Pears, Stilton Cheese, Pecan Vinaigrette, Balsamic Reduction	Southwest Caesar Salad Hearts of Romaine, Black Beans, Roasted Kernel Corn, Cotija Cheese, Spiced Pumpkin Seeds, Southwest Caesar Dressing	Bullitt Wedge Salad Blue Cheese, Chopped Eggs, Tomatoes, Blue Cheese Dressing, Balsamic Glaze
Red Quinoa, Mango & Pineapple Salad Roasted Red Bell Peppers, Toasted Almonds, Feta Cheese, Soy-Ginger Vinaigrette		Bibb, Avocado & Pink Grapefruit Salad Champagne Vinaigrette

\$65.00
Selection of
Two Salads
Two Entrées
Two Vegetable
Two Starch
Three Petite Desserts

\$90.00
Selection of
Three Salads
One Soup
Two Entrées
Two Vegetable
Two Starch
Four Petite Desserts

\$110.00
Selection of
Three Salads
One Soup
Three Entrées
Three Vegetable
Three Starch
Five Petite Desserts

Each Additional Soup or Salad is \$8.00 Per Person

Philadelphia Country Club

DINNER

Dinner Buffet Selections

Minimum of 25 Attendees

An Additional \$25.00 Per Person is Added for Buffets Less Than 25 Guests

Starches

Fork-Smashed Potatoes	Fondant Potatoes	Brown Rice Pilaf
Baked Sweet Potatoes	Angel Hair Pasta Garlic, Tomato, Basil, Parmesan Cheese	Wild Rice Pilaf
Oven Roasted Fingerling Potatoes	Penne Pasta	Savory Rice
Macaire Potato Sour Cream, Cheddar Cheese, Scallion, Crisp Bacon	Mac & Cheese Cheddar Cheese Grits	Creamy Polenta Quinoa

Vegetables

Haricot Verts	Carrot Vichy	Vegetable Succotash
Grilled Squash	Sautéed Mushrooms	Braised Cabbage
Baked Cauliflower	Roasted Harvest Vegetables	Ratatouille
Fresh Garden Vegetables	Broccoli	Fried Brussels Sprouts
Grilled Marinated Vegetables	Asparagus	Lemon Aioli

Entrées

Chicken Piccata Lemon Caper Sauce	Sautéed Rainbow Trout Agrodolce	Braised Beef Short Ribs Gremolata
Chicken Breast Chasseur Forest Mushroom Sauce	Seafood Cioppino Smoked Tomato Aioli, Grilled Ciabatta Bread	Vegan Eggplant Parmesan Baked with Tomato Sauce, Vegan Ricotta & Mozzarella Cheese, Basil Chiffonade
Grilled Korean Chicken Thighs Korean Barbecue Sauce	Tuscan Broiled Salmon Lemon Butter Sauce	Roasted Cauliflower Coconut Curry Sauce, Onion Chutney
Herb Crusted Confit Duck Legs Cherry-Balsamic Glaze	Blackened Mahi Mahi Green Tomato-Avocado Salsa	Shitake & Cashew Black Bean Vegan Stir-Fry Sliced Scallions, Crisp Bean Curd
Herb Roasted Game Hen Truffle Jus	Sautéed Pork Medallions "Normandy" Calvados Cream Sauce	
Caramelized Sea Bass Fillet Green Tomato-Avocado Salsa	Sautéed Beef Tips Calvados Cream Sauce	

Philadelphia Country Club

DINNER

Dinner Buffet Selections

Petite Desserts

French Pastries

Lemon Meringue Tartlets
Fresh Fruit Tartlets
Vanilla Crème Puffs
Macarons
Chocolate Eclairs
Financiers
Madeleines

Homemade Cookies

White Chocolate Macadamia
Chocolate Chip
Oatmeal Raisin
Peanut Butter
Oreo
M&M

Mexican

Churros
Petite Tres Leches
Conachas

Italian

Cannoli
Florentines
Amoretti Tartlets
Italian Wedding Cookies

American

S'mores Mason Jars
Red Velvet Oreo Cheesecake Mason Jars
Turtle Cheesecake
Rocky Road Brownie
Fudge Brownie
Lemon Bars
Bourbon Pecan Tartlets
Chocolate-Hazelnut Squares



Philadelphia Country Club

DINNER

Dinner Station Selections

Flatbread Station | \$21

Select Any Three

Caramelized Fennel & Onion
Stilton Cheese

Tomato, Basil &
Buffalo Mozzarella

Philly Steak
Choice of Steak or Chicken
Provolone, Hot Peppers

Smoked Salmon
Crème Fraîche, Red Onions, Capers

Buffalo Chicken
Blue Cheese & Celery

Grilled Seafood
Baja Vegetable Slaw, Queso Fresco

Macaroni & Cheese
Braised Short Ribs, Arugula

Barbecue Beef
Barbecue Sauce, Sweet Onion,
Dill Pickles & Pickled Jalapeño

Tailgate Station | \$25

Guacamole, Fire Roasted Salsa,
New Mexico Chili Con Queso
Plantain & Tortilla Chips

Buffalo Chicken Wings
Carrot & Celery Sticks, Ranch & Blue Cheese Dip

Faux Dove
Grilled Stuffed Chicken Breast with Jack Cheese & Jalapeño,
Wrapped in Apple Smoked Bacon, Barbecue Sauce

Bratwurst
Pretzel Rolls, Sauerkraut, German Mustard



Philadelphia Country Club

DINNER

Dinner Station Selections

Chilled Seafood Station

Displayed on Ice, per 100 Pieces

Jumbo Shrimp (16/20ct) | \$400

Jonah Crab Claws | \$500

Shucked Oysters | \$450

Alaskan King Crab Legs | MKT

Half Baby Lobster Tail | MKT

French Fry Station | \$14

Hand Cut Fries

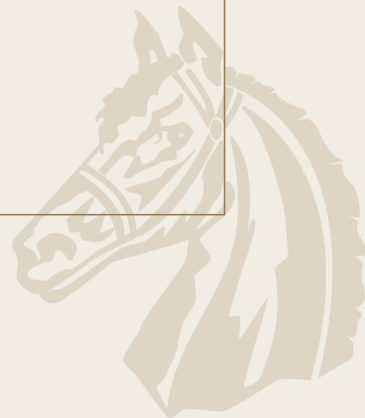
Waffle Fries

Sweet Potato Fries

Tater Tots

Assorted Dipping Sauces

Amazon Sauce, Mango Ketchup, Ranch, Blue Cheese



Philadelphia Country Club

DINNER

Dinner Action Station Selections

For the following stations, a charge of \$100 per chef applies

Carving Station

Herb Roasted Beef Tenderloin | \$38

Five Pepper Crusted Strip Loin of Beef | \$34

Smoked Slow Roasted Rib Eye of Beef | \$34

Top Round of Beef | \$21

Turkey Breast | \$19

Honey-Thyme Glazed Country Ham | \$17

Cajun Pork Loin | \$19
Stuffed with Andouille

Pasta Station | \$22

Choice of Two Pastas
Cavatelli, Farfalle, Rigatoni, Fettuccine,
Ravioli, Tortellini

Assorted Sauces
Marinara, Alfredo, Basil Pesto

Assorted Toppings
Peas, Artichokes, Mushrooms,
Bell Peppers, Tomatoes,
Grated Parmesan Cheese,
Red Pepper Flakes

Fennel Bread Sticks,
Lavash, Focaccia, Herb Oil

Risotto Martini Station | \$19

Selection of Assorted Toppings

Sautéed Mushrooms,
Basil Pesto, Grilled Asparagus,
Sun-Dried Tomatoes,
Peas, Roasted Butternut Squash,
Pancetta, Italian Sausage,
Grated Parmesan Cheese

Mashed Potato Station | \$14

Chive Mashed
Yukon Gold
Red Skin &
Whipped Sweet Potatoes

Chef's Choice of
Assorted Toppings & Sauces



Philadelphia Country Club

DINNER

Dinner Action Station Selections

For the following stations, a charge of \$100 per chef applies

Ice Cream Mountain | \$15

Choice of Two Ice Cream Flavors
Chef's Choice of Assorted Toppings & Sauces

French Crepe Station | \$16

Thin French Pancakes
Chef's Choice of Assorted Toppings & Sauces

Flambéed Berries Station | \$18

Basil, Salt & Black Pepper
Olive Oil Cake, Chantilly Cream



Philadelphia Country Club

DESSERT

Served Dessert Selections

Premium Ice Cream, Sorbet or
Frozen Yogurt | \$10
Cookie Wafer

Assorted Sorbets | \$12
with Fresh Berries

Vanilla Panna Cotta | \$12
Seasonal Fruit Compote,
Chantilly Cream, Biscotti

Chocolate Pecan Pie | \$10

Lemon Meringue Tart | \$12
Basil Sorbet & Fresh Berries

Flourless Chocolate Cake | \$13
Strawberries, Chantilly Cream,
Almond Nougatine

Tres Leches | \$11
Chantilly Cream & Cajeta Caramel

Classic Crème Brûlée | \$11
Fresh Berries & Whipped Cream

“Old Fashioned” Strawberry
Shortcake | \$12

Warm Apple Crumble | \$12
Dulce de Leche Ice Cream,
Apple Chip

Key Lime Pie | \$10

Warm Blueberry Cobbler | \$12
Vanilla Ice Cream

New York Style Cheesecake | \$12
Strawberry Topping &
Chantilly Cream

Chestnut Rum Cake | \$11
Sous Vide Apples, Caramel

Specialty Selections

Slice of Heaven | \$12
Vanilla Sponge Cake, Meringue,
Strawberry Jam, Chantilly Cream,
Macerated Strawberries with Basil

Chocolate Cake | \$14
Milk Chocolate-Caramel Mousse,
Whipped Passionfruit Ganache

Warm Chocolate Truffle Cake | \$14
Crème Fraîche Ice Cream, Raspberry Sauce

Baked Alaska | \$16
Vanilla, Chocolate & Strawberry Ice Cream, Covered with Meringue, Flambéed

Pear Belle Helene “Reimagined” | \$16
Ginger Sous Vide Pears,
Almond Dacquoise Chocolate Crèmeux,
Whipped Almond Ganache, Pear Gel

Tiramisu | \$14
Layers of Lady Fingers & Mascarpone Cream,
Marinated with Rum & Espresso

Chocolate Sabayon Mousse | \$14
Cognac Cherries & Chantilly Cream

Prices Do Not Include 6% PA State Sales Tax & 22% Service Charge

Philadelphia Country Club
CELEBRATORY CAKES

Build your Own Cake Selections

Choose the Cake Flavor, Filling & Size

Sizes

6" Round Cake | \$30
Serves 6-8

8" Round Cake | \$45
Serves 10-12

10" Round Cake | \$60
Serves 14-16

12" Round Cake | \$75
Serves 18-24

Half Sheet Cake | \$125
Serves 50-75

Full Sheet Cake | \$250
Serves 100-125

Cakes Flavors

Chocolate

Vanilla

Marble

Red Velvet

Lemon

Orange

Almond

Peanut Butter

Buttercreams

Vanilla

Chocolate

Raspberry

Strawberry

Salted Caramel

Cream Cheese

Nutella Cream

Whipped Vanilla Cream

**Fillings
Mousses**

White Chocolate

Dark Chocolate

Milk Chocolate

Caramel Milk Chocolate

Raspberry

Passion Fruit

Lemon

Mocha

Curds & Jams

Raspberry jam

Apricot Jam

Strawberry Jam

Lemon Curd

*Additional Charge for Fondant-Covered Cakes
Custom Gluten Free, Nut Free & Vegan Cakes are Available Upon Request.*



Philadelphia Country Club CELEBRATORY CAKES

Specialty Cake Selections

Flavors

Raspberry Lemon Cake

Vanilla Chiffon Cake,
Lemon Buttercream, Raspberry Jam,
Fresh Raspberries

Chocolate Mousse Cake

Chocolate Cake, Chocolate Mousse,
Chocolate Glaze

Mocha Cake

Chocolate Fudge Cake, Mocha Buttercream

Salted Caramel Chocolate Cake

Chocolate Cake, Chocolate Buttercream
& Salted Caramel Buttercream

S'Mores Cake

Chocolate Fudge Cake, Chocolate Cremeux,
Graham Cracker Crumbles, Marshmallow Fluff

Carrot Cake

Traditional Carrot Cake,
Cream Cheese Icing

Red Velvet Cake

Red Cocoa Cake, Cream Cheese Icing

Italian Cream Cake

Pecan & Coconut Cake, Cream Cheese Icing

German Chocolate Cake

Chocolate Cake, Coconut-Pecan Icing

Strawberry Shortcake

Vanilla Pound Cake, Strawberry Jam,
Whipped Vanilla Cream, Vanilla Buttercream

Vanilla New York Cheesecake

Graham Cracker Crust

Raspberry Mousse Cake

Chiffon Cake, Raspberry Mousse,
Pink Glaze

Oreo New York Cheesecake

Pricing

6" Round Cake | \$45

Serves 6-8

8" Round Cake | \$60

Serves 10-12

10" Round Cake | \$75

Serves 14-16



Philadelphia Country Club

CELEBRATORY CAKES

Cupcakes

\$36 per Dozen

Piped Buttercream Icing & Topped with Sprinkles
Add a Color Scheme Décor for an Additional \$4.00

Cake Flavors

Vanilla
Chocolate
Red Velvet
Peanut Butter
Confetti Sprinkles

Icing Flavors

Vanilla
Chocolate
Cream Cheese
Peanut Butter
Confetti Sprinkles

Specialty Cupcakes

\$48 per Dozen

Custom Creation
Choice of:
Cake, Filling, Icing &
Color Scheme

Cookies & Cream
Chocolate Cake,
Oreo Filling,
Oreo Buttercream

Lemon-Blueberry
Lemon Cake,
Blueberry Filling,
Lemon Cream Cheese
Icing

Carrot Cake
Carrot Cake,
Cream Cheese
Filling,
Cream Cheese Icing

Cake Pops

\$36 per Dozen

Coated in Choice of Milk or
White Chocolate

Vanilla
Chocolate
Red Velvet
Peanut Butter
Confetti Sprinkles

Cookie Cakes

8" Round Cake | \$30

Piped Buttercream Icing Décor

Chocolate Chip
Cookies & Cream
Sugar
Peanut Butter
Confetti Sprinkles



Philadelphia Country Club

BEVERAGES

Mercury Package

Beer

Coors Light
Yuengling
Heineken
Michelob Ultra

Wine

PCC Private Label:
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Marquis de la Tour,
Sparkling Wine

Liquor

Boardroom Vodka
Bombay Dry Gin
Jim Beam Bourbon
El Jimador Tequila
Dewar's Scotch
Bacardi Rum
Seagrams VO

\$25.00 FOR 2-HOUR BAR
\$7.00 FOR EVERY HOUR
THEREAFTER

Centennial Package

Beer

Coors Light
Yuengling
Heineken
Michelob Ultra
Lagunitas IPA
Blue Moon

Wine

PCC Private Label:
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Marquis de la Tour,
Sparkling Wine
Mahu Sauvignon Blanc
Folk Tree Pinot Noir

Liquor

Titos Vodka
Beefeater Gin
Maker's Mark
El Jimador Tequila
Johnnie Walker Red
Captain Morgan Rum
Bacardi Rum
Crown Royal

\$28.00 FOR 2-HOUR BAR
\$8.00 FOR EVERY HOUR
THEREAFTER

Spring Mill Package

Beer

Coors Light
Yuengling
Heineken
Michelob Ultra
Lagunitas IPA
Blue Moon

Wine

PCC Private Label:
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Marquis de la Tour,
Sparkling Wine
Mahu Sauvignon Blanc
Folk Tree Pinot Noir

Liquor

Grey Goose &
Ketel One Vodka
Bombay Sapphire Gin
Knob Creek Bourbon
Casamigos Tequila
Glenlivet 12 Scotch
Johnnie Walker Black
Captain Morgan Rum
Goslings Black Seal Rum
Chivas Regal Scotch
Crown Royal

\$31.00 FOR 2-HOUR BAR
\$9.00 FOR EVERY HOUR
THEREAFTER

Additional Package Enhancements Available upon Request
Prices Do Not Include 6% PA State Sales Tax & 22% Service Charge



Philadelphia Country Club BEVERAGES

Package Enhancement Selections

Specialty Cocktail Selections | \$2

Add One Specialty Cocktail to Any Bar Package

Cucumber Smash

Rum, Cucumber, Lime, Ginger

Raspberry Agave

Tequila, Raspberry, Mint, Lemon

Gladwyne 75

Gin, Rosemary Syrup, Lemon, Prosecco

Palmer Martini

House-Infused Unsweetened Tea Vodka,
Mint, Lemon

Mercury Mule

Stoli O Vodka, Pomegranate Juice, Lime,
Ginger Beer

The Spring Mill

Gin, Rosemary Syrup, Pink Grapefruit,
Elderflower Liqueur

Mimosa Bar | \$8

House-Squeezed Orange & Grapefruit Juice,
Pineapple Juice, Cranberry Juice,
Peach Purée,
Assorted Berries & Citrus Fruit

Bloody Mary Bar | \$12

Major Peter's Bloody Mary Mix, House-Made
Avocado Siracha Bloody Mary Mix,
Celery Sticks, Blue Cheese Stuffed Olives,
Crispy Bacon Strips,
Assorted Hot Sauces,
Smoked Paprika Salt & Celery Salt

Cordials Package | \$5

Disaronno Originale Amaretto, Bailey's Irish Cream,
Drambuie Liqueur, Frangelico Hazelnut Liqueur,
Grand Marnier Orange Liqueur, Kahlua Coffee Liqueur & Sambuca Anise Liqueur

