



# MEETINGS

—○— AT —○—

*Philadelphia  
Country Club*



1890

# PHILADELPHIA COUNTRY CLUB

## *Private Dining & Catering Menus*

### **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 Certified Master Chef, Friedrich Gitzchner, 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           \$15 per Person

Lunch               \$25 per Person

Dinner             \$45 per Person

PCC does not permit any food or beverage to be brought into the Club for an outside entity.

Final Guest Counts are due 3 business days prior to your event date.

### **Audio Visual**

Podium & Wireless Microphone

Screen & LCD Projector

Laptop Computer

PolyCom Speaker Phone

Flip Chart

Table Top Microphone

Wireless Lavalier Microphone

Wireless Mouse/Slide Advancer

Portable Sound System

### **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 house white linen and matching 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 any flower arrangements or centerpieces to add the finishing touches to your event.

### **Additional Assistance**

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. Additional attendants are available to help complete your event at the prices listed below:

Valet

Coat Check

Restroom Attendant

Bartender

Chef Attendant





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# BREAKFAST AND BRUNCH

## *Continental Breakfast Buffet Selections*

### **Continental Breakfast**

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

### **Enhanced Continental Breakfast**

*Continental Breakfast with additional upgrade*  
Assorted Individual Yogurts and Granola Parfaits

### **Deluxe Continental Breakfast**

*Enhanced Continental Breakfast with additional upgrades*  
Smoked Salmon with Traditional Accompaniments  
Bagels, Cream Cheese and Seasonal Fruit Jam  
Warm Petite Sticky Buns  
Assorted Fruit and Butter Croissants

## *Breakfast Buffet Selections* (Minimum 20 Attendees)

### **Traditional Hot Breakfast Buffet**

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

### **Classic Breakfast Buffet**

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

### **Home-Style Breakfast Buffet**

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



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# BREAKFAST AND BRUNCH

## *Breakfast Enhancements*

Warm Petite Sticky Buns  
Buttermilk Biscuits  
Cinnamon French Toast, Fresh Berry Compote  
Breakfast Egg Strata

Corned Beef Hash  
Breakfast Quiche  
Cheese Blintzes, Blueberry Sauce

## *Breakfast Stations*

(Minimum 25 Attendees)

### **Omelet Station**

Accompaniments:

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

### **Waffle Station**

Accompaniments and Toppings:

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

### **New York Bagel Bar**

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

### **Breakfast Cereal Bar**

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

### **Country Table**

Assorted Cold Cuts, Speck and Cheeses  
Country Bread, Croissants, Baguette,  
Butter, Assorted Jams and Marmalade

## *Brunch Buffet Selections*

(Minimum 25 Attendees)

### **Brunch Buffet Menu**

PCC House Salad, Choice of Dressings  
Antipasto-Pasta Salad  
Tuna Salad Niçoise  
Tarragon Chicken Salad  
Seasonal Fresh Fruit and Berries  
Assorted Breads, Biscuits and Bagels  
Whipped Butter, Herb Oil, Cream Cheese  
Lancaster Farm Scrambled Eggs  
Crispy Bacon and Sausage Links  
Breakfast Potatoes  
Pancakes with Butter and Maple Syrup

Lemon-Thyme Marinated Grilled Chicken Breast  
Herb Crusted Baked Salmon, Lemon Butter Sauce  
Bouquet of Fresh Garden Vegetables  
Orange Juice, Cranberry Juice, Grapefruit Juice

Stationed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
Freshly Brewed Iced Tea (Upon Request)



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## MEETING BREAKS

### *Cookie Break*

*Choice of Three*

#### **Assorted Freshly Baked Cookies**

White Chocolate Macadamia, Coconut Macaroons, Chocolate Chip, Oatmeal Raisin, Peanut Butter  
Butter Cookie, Oatmeal-Butterscotch

#### **To include**

Whole Milk, Skim Milk, Chocolate Milk or Hot Chocolate

### *Ice Cream and Bars*

*Choice of Two*

#### **Assorted Philadelphia Bassets Ice Cream**

*Selection of Two Flavors*

Chocolate, Vanilla, Butter Pecan, Coffee

Brownies, Blondies, Rocky Road, Peanut Butter Bars

### *Strawberry Tree*

#### **Fresh Strawberries**

Assorted Dipping Sauces

Salty Caramel, White Chocolate or Hot Fudge

### *At the Movies*

Popcorn, Milk Duds, Jr Mints, Rasinettes,  
Soft Pretzels with mustard and Assorted Soda

### *Trail Mix Break*

Assorted Dried Fruits, Nuts, M&M's, Banana Chips, Yogurt Raisins and Granola  
Assorted Flavored Waters

### *Energy Break*

Individual Fruit Yogurts, Sliced Fresh Fruits and Berries,  
Variety of Granola Energy Bars and Assorted Power Drinks



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# LUNCH BUFFET

*Minimum of 25 Attendees*

## *The Corner Deli*

### **Greek Salad**

Cucumber, Tomato, Onion, Black Olives,  
Feta Cheese, Oregano Vinaigrette and Ranch Dressing

### **Conchiglie Pasta Salad**

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

### *Assorted Wraps and Sandwiches*

#### **Tavern Ham and Brie Cheese** on Baguette

**Oven Roasted Turkey Wrap**, Avocado, Romaine, Crisp Bacon, Arugula, Basil Pesto Mayo

**Pepper Crusted Roast Beef**, Hoagie Bread, Provolone Cheese, Horseradish Sauce

**Hummus-Grilled Vegetable Wrap**, Whole Wheat Tortilla

### **Fresh Sliced Fruit and Berries**

Honey Yogurt and Poppy Seed Dressing

### **Cookies, Brownies and Bars**

## *Southwest Table*

**Potato Salad**, Crisp Bacon, Egg, Scallions

**Apple Slaw**

**Spiced Watermelon-Heirloom Tomato Salad**

### **Mexican Caviar**

Roasted Corn, Pinto and Black Eye Beans, Bell Peppers, Onion, Celery, Cilantro

### **Barbecue Beef Brisket**

Chef's BBQ Sauce, Diced Sweet Onion, Sliced Pickles

Jalapeno-Cheddar Cheese Bread

### **Grilled Bacon Wrapped Shrimp**

Avocado-tomatillo Sauce

### **Chicken or Cheese Enchiladas**

**Refried Black Beans**

**Cilantro Rice**

**Tortilla & Plantain Chips**

**Pico de Gallo**, Guacamole, Sour Cream

**Coconut Tres Leches**, Almond Cookies, Mexican Flan and  
Churros



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# LUNCH BUFFET

*Minimum of 25 Attendees*

## *Sicilian Classico*

**Sliced Tomato, Buffalo Mozzarella-Basil Salad**  
Aged Balsamic, Extra Virgin Olive Oil

### **Caesar Salad**

Caesar Dressing, Garlic Croutons

**Chicken Piccata**, Lemon Caper Sauce

**Grilled Salmon** with Artichoke Caponata

**Angel Hair Pasta**, Garlic, Tomato, Basil, Parmesan Cheese

**Bouquetiere of Fresh Garden Vegetables**

**Cannoli, Biscotti, Florentines,**  
**Chocolate Amaretti Squares**

## *French Bistro*

### **Lyonnaise Salad**

Field greens, Cherry Tomato, Haricot Vert, Cooked Egg, Potatoes, Dijon Vinaigrette,  
Bacon Lardoons, Herb Croutons

### **Salad a la Cendrillon**

Celeriac, Truffles, Artichoke Bottoms, Apples, Asparagus, Roasted Walnut Vinaigrette,  
Almond Crusted Goat Chevre

### **Roasted Beet Salad**

**Chickpea and Carrot Salad**

**Soup du Jour**

### **Pate a la Maison**

Cornichon, Pickled Red Onion, Olive Tapenade, Coarse Grain Mustard  
Country Bread, Banquette and Brioche Melba

**Quiche** (*choice of one*) Lorraine, Spinach, Mushroom or Asparagus

**Caramelized Skate**, with Fennel, Onion Confit and Tapenade Sauce

**Herb Roasted Chicken – Mushroom Crepes**, Noilly Prat Sauce

**Provencale Vegetables**

### **Crème Caramel**

**Chocolate-Hazelnut Tart, Lemon Tart, Strawberry Napoleon**

*Stationed Coffee, Decaffeinated Coffee and Assorted Hot Teas*  
*Freshly Brewed Iced Tea (Upon Request)*



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# PLATED LUNCH

## *Cold Selections*

### **Grilled Chicken Caesar and Quiche**

Caesar Salad Topped with Grilled Chicken Breast, served with Crabmeat-broccoli Quiche

### **Nelly Salad**

Almond Crusted Flounder on Avocado-mushroom Rice and Field Greens, with Artichokes, Bell Peppers, Tomatoes, Feta Cheese, Caramelized Pecans, Balsamic, Extra Virgin Olive

### **Triple Salad Plate**

Chicken Salad, Tuna Salad, and Fresh Seasonal Fruit  
Shrimp Salad Available

### **Southwest Chicken Caesar**

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

### **Lone Star Salad**

Grilled Fajita Flat Iron Steak, Romaine, Watercress, Avocado, Orange Segments, Apple Slices and Crisp Pepper Bacon, Dressed with Caramelized Pecans and Chipotle Vinaigrette

### **Club Salad**

Fried Chicken Tenders on Tossed Greens, Carrots, Egg, Avocado, Crisp Bacon, Rustic Croutons, Honey Mustard Dressing

### **Mediterranean Shrimp Salad**

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

### **Asian Steak & Noodle Salad**

Marinated Filet, Mango, Avocado, Chopped Roasted Peanuts, Thai Dressing, Pancit Noodles

### **Rotisserie Chicken Salad**

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

### **Seafood Trio**

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

### **Seared Tuna Salad**

Asian Greens, Daikon Sprouts, Cilantro, Carrots, Red Cabbage, Dressed with Soy Ginger Vinaigrette and Crisp Rice Noodles

### **Blackened Salmon Salad**

Chopped Salad of Avocado, Tomato, Crisp Bacon, Cooked Egg, Blue Suede Cheese, Sherry Vinaigrette





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## PLATED LUNCH

### *Hot Selections*

#### **Chicken Piccata**

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

#### **Southwest Grilled Bone in Chicken Breast**

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

#### **Chicken and Mushrooms Crepes**

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

#### **Almond Chicken Fettuccine**

Stir Fried Chicken Tenders, Crisp Vegetables, Roasted Sliced Almonds  
Tossed in Asian Cream Sauce with Fettuccine

#### **Portobello Mushroom Piccata**

Lemon Caper Sauce, Angel Hair Pasta and Fresh Garden Vegetables

#### **Vegetable – Potato Torta**

Primavera Salad Dressed with Roasted Red Bell Pepper Vinaigrette and Parsnip Chips

#### **Alder Wood Blanket Salmon Fillet**

Fork Mashed Red Bliss Potatoes, Cucumber – Radish Compote

#### **Blackened Chilean Sea Bass**

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

#### **Southern Jumbo Lump Crab Cake**

Smoked Tomato Aioli, Herb Fennel Salad

#### **Grilled Bistro Steak**

Steak Butter, Three Tomato Relish, Macaire Potato Strudel

#### **Petit Filet Mignon**

Marchand de Vine Sauce, Grilled Polenta and Asparagus

#### **Sautéed Veal Tenderloin Tips**

with Morel Mushrooms, Ivory Sauce, Herb Spaetzle

#### **Veal Saltimbocca**

Sautéed Escalope's of Veal Stuffed with Sage  
and Sliced Prosciutto, Braised, Parmesan Risotto



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## DESSERT

### *Served Desserts*

Premium Ice Cream, Sorbet or Frozen Yogurt  
Assorted Sorbets topped with fresh berries  
Crème Brûlée with fresh berries and whipped cream  
Chocolate Pecan or Key Lime Pie  
Peach or Blackberry Cobbler with vanilla ice cream  
Warm White Chocolate Bread Pudding with Bourbon Sauce  
“Old Fashioned” Strawberry Shortcake  
Chocolate or Cappuccino Crème Brûlée  
Turtle Ice Cream Torte on Chocolate Sauce  
Warm Austrian Bread Pudding laced with chocolate sauce and brandy ice cream  
Mini Pecan Balls on chocolate and vanilla sauce, chantilly cream  
Espresso Bavarian, cappuccino sauce  
Crème Caramel, fresh seasonal berries  
Mocha Coupe in a Chocolate Florentine Shell, orange amaretto relish  
Chocolate Mousse with Cognac Cherries

### *Specialty Served Desserts*

#### **Painters Palette**

a Selection of Sorbets - Kiwi, Strawberry,  
Passion Fruit, Lime, Blackberry and Tequila on an  
almond cookie in the shape of a painter's palette  
with a chocolate cookie brush  
(Maximum 100)

#### **Fresh Peach or Apple Tarte Tartin**

Vanilla Bean Ice Cream

#### **Chocolate Sabayon Mousse Torte**

Godiva Anglaise and Raspberry Relish

#### **Warm Chocolate Truffle Cake**

Wild Turkey Ice Cream,  
Almond Cookie Wafer

#### **Banana-Chocolate Whiskey Cake**

with Vanilla, Raspberry, Chocolate and Caramel Sauces

#### **Coconut Tres Leches**

Chantilly Cream, Toasted Coconut

#### **Orange Trifle**

with Grand Marnier Marinated Strawberries  
Laced with Godiva Sabayon



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## DESSERT

### **Tiramisu**

Layers of Lady Fingers and Mascarpone Cream,  
Marinated with Rum and Espresso

### **Trio of Sorbets**

with Fresh Berries in Almond Cookie Cone

### **Individual French Soufflés**

choice of pear, chocolate, Grand Marnier,  
raspberry, passion fruit or lemon  
(Maximum 80)

### **Caramelized Pineapple Napoléon**

Flaky Puff Pastry, Chocolate Mousse,  
Pineapple Sorbet

### **Baked Alaska**

Vanilla, Chocolate and Strawberry Ice Cream,  
Covered with Meringue, Flambéed

### **Slice of Heaven**

Macerated Strawberries with Basil

### **Dessert Sampler**

Passion Fruit Cheese Cake, Chocolate Hazelnut  
Crunch Mousse Cake, Pistachio Crème Brûlée