

Talamore Brunch Buffets

❧ Traditional Brunch Buffet ❧

Appetizer Displays

Sliced Fresh Seasonal Fruit with Yogurt Sauce
Smoked Salmon Tray with Tomatoes, Capers & Red Onion

Bread Display

Bagels • Croissants • Danish • Muffins
Assorted Cream Cheese Spreads, Preserves & Butters

Belgian Waffle Station

Belgian Waffles Fresh from the Iron
served with Maple Syrup, Fruit Compote & Whipped Cream

*Omelet Station**

Individually Made-to-order
Swiss Cheese • Cheddar Cheese • Peppers • Onions • Mushrooms • Tomatoes
Ham • Crisp Bacon • Pork Sausage
Home Fried Potatoes

Entrees & Accompaniments

Grilled Salmon with Chardonnay Beurre Blanc
Chicken Marsala
Chef-selected Starch & Seasonal Vegetable
Dinner Rolls & Butter

Pastry Table

Brownies
Chocolate Mousse
Cookies
New York-style Cheesecake
Seasonal Fruit Pie
Triple Chocolate Cake
Warm Apple Cobbler

Beverage Station

Three Assorted Fruit Juices • Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

Stations Brunch Buffet

Appetizer Displays

Imported & Domestic Cheeses, Crudités, Fresh Fruit, Crackers & Assorted Dips
Smoked Salmon Tray with Tomatoes, Capers & Red Onion

Bread Display

Croissants • Muffins • Bagels • Danish
Assorted Cream Cheese Spreads, Preserves & Butters

Salads

Three Seasonal Composed Salads
Tossed Field Greens with Assorted Dressings

Belgian Waffle Station

Belgian Waffles Fresh from the Iron
served with Maple Syrup, Fruit Compote & Whipped Cream

*Omelet Station**

Individually Made-to-order
Swiss Cheese • Cheddar Cheese • Peppers • Onions • Mushrooms • Tomatoes
Ham • Crisp Bacon • Pork Sausage
Home-fried Potatoes

Entrees & Accompaniments

Eggs Benedict
Seafood Newburg over Rice
Chicken Chasseur
Chef-selected Starch & Seasonal Vegetable
Dinner Rolls & Butter

Pastry Table

Brownies
Chocolate Mousse
Cookies
New York-style Cheesecake
Seasonal Fruit Pie
Triple Chocolate Cake
Warm Apple Cobbler

Beverage Station

Three Assorted Fruit Juices • Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

❧ Kosher-Style Brunch Buffet ❧

Appetizers

Imported & Domestic Cheeses, Crudités, Fresh Fruit, Crackers & Assorted Dips

Bread Display

Bagels • Croissants • Danish • Muffins
Assorted Cream Cheese Spreads, Preserves & Butters

Salads & Displays

Three Seasonal Composed Salads
Tossed Field Greens with Assorted Dressings
Smoked Salmon Tray with Tomatoes, Capers & Red Onion
Whole-stuffed Whitefish & Whitefish Salad
Gravlax Tray with Dill Creme Fraiche (Additional Fee)

Belgian Waffle Station

Belgian Waffles Fresh from the Iron
served with Maple Syrup, Fruit Compote & Whipped Cream

*Omelet Station**

Individually Made-to-order
Swiss Cheese • Cheddar Cheese • Peppers • Onions • Mushrooms • Tomatoes
Turkey Sausage
Home-fried Potatoes

Entrees & Accompaniments

Cheese Blintzes with Fruit Toppings
Eggs Florentine
Grilled Salmon in Chardonnay Beurre Blanc
Chef's Choice Seasonal Vegetable & Starch
Dinner Rolls & Butter

Pastry Table

Brownies
Chocolate Mousse
Cookies
New York-style Cheesecake
Seasonal Fruit Pie
Triple Chocolate Cake
Warm Apple Cobbler

Beverage Station

Three Assorted Fruit Juices • Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

Brunch Buffet Enhancements

❧ Brunch Open Bar ❧

Mimosas • Bloody Marys • Screwdrivers
Cabernet • Champagne • Chardonnay • Merlot • Pinot Grigio • White Zinfandel
Talamore features Pepsi Mixers & Soft Drinks

❧ Wine ❧

House Wines

*Additional types of Wine and Premium Wines are available.
Please ask an Event Specialist for a Wine List.*

❧ Toasts ❧

Sparkling Cider • House Champagne • Korbel Champagne

❧ Punch ❧

Non-alcoholic Sparkling Punch • Champagne Punch

❧ Carving Stations ❧*

All include Chef-selected Starch & Seasonal Vegetable, Dinner Rolls & Butter
Golden Roasted Breast of Turkey served with House-made Gravy & Cranberry Sauce
Oven-roasted Top Round of Beef served with au Jus & Fresh Grated Horseradish
Baked Smoked Virginia Ham with a Honey Mustard Glaze served with English Mustard

Add a Cash Bar, Tab Bar or Full Open Bar.

***Additional fees apply for required attendant(s).**

Attendants for other stations are optional and available at an additional cost.

Prices are effective for events held through 12/31/2011, are per person, except where noted, and do not include 6% sales tax and 20% gratuity. Pricing will increase 3% for all events held on or after 1/1/2012.

Enhancement prices are in conjunction with established Brunch Buffet menu prices.

Prices may be subject to change prior to receipt of signed contract.

Minimums apply.

Fees apply for extended time, subject to availability.