

# *The Talamore Formal Wedding*

## *~ Cocktail Hour ~*

### *Stationed Hors d' Oeuvres*

Cold Hors d' Oeuvres Display with Imported & Domestic Cheeses, Crudités, Fresh Fruit, Crackers & Assorted Dips

### *Butlered Hors d' Oeuvres*

Select a Total of Five

#### *Hot*

Mini Monte Cristo Sandwiches • Andouille Sausage Purses • Vegetable & Herb-stuffed Mushrooms • Pot Stickers  
Asparagus Roll-ups • Traditional Egg Rolls • Cocktail Spring Rolls • Assorted Mini Quiche • Wild Mushroom Tarts  
Traditional Pigs in a Blanket • Coney Island Franks in Blankets • Zucchini & Tomato in Phyllo • Chicken Saté with Peanut Sauce  
Philly Cheese Steak Tarts • Spanakopita • Garlic Potato Puffs

#### *Cold*

Horseradish Cheese-stuffed Celery Sticks • Belgian Endive with Shrimp  
Cucumber Rounds with Smoked Salmon Mousse • Blue Cheese-stuffed Strawberries • Prosciutto-wrapped Mozzarella

## *~ Champagne Toast ~*

### *~ Appetizer ~*

Select One

Roasted Tomato Soup with Basil Crouton • Italian Wedding Soup • Cream of Potato Soup with a Garlic Potato Crisp  
Caesar Salad with Garlic Croutons • Seasonal Mixed Greens with Sherry Shallot Vinaigrette  
Boston & Red Leaf Lettuce Salad with Toasted Almonds, Mandarin Orange Sections & Raspberry Vinaigrette

### *~ Intermezzo ~*

Lemon Sorbet with Basil Chiffonnade

### *~ Entree ~*

All Entree Choices include Appropriate Chef-selected Starch, Seasonal Vegetable & Dinner Rolls with Butter  
Select Two Entrees from Any Category

#### *~ Poultry 1 ~*

##### *Chicken Champignon*

Seared Boneless Breast of Chicken with Sliced Mushrooms & White Wine Sauce

##### *Chicken Talamore*

Walnut-encrusted Boneless Breast of Chicken with Dijon Mustard Glaze

##### *Chicken Napoleon*

Baked Spinach & Panini-layered Boneless Chicken Breast with Sun-dried Tomato Cream

##### *Chicken Amore*

Artichoke & Sun-dried Tomato-stuffed Boneless Breast of Chicken with Roasted Garlic & Basil Beurre Blanc

❧ *Poultry 2* ❧

*Chicken Julia*

Seared Chicken Breast & Grilled Skewered Shrimp with Mushroom White Wine Glaze

❧ *Seafood 1* ❧

*Sole Imperial*

Filet of Sole with Shrimp, Scallop & Crab Mousse Stuffing & Lemon Beurre Blanc

*Tilapia Neptune*

Pan-seared Filet of Tilapia with Tomato Concasse & a Crab & Lobster Cream Sauce

❧ *Seafood 2* ❧

*Salmon Florentine*

Pan-seared, Potato-crusted Filet of Salmon over Spinach with Tomato Basil Coulis

*Oriental Salmon*

Asian-style Lacquered Filet of Salmon with Sesame Seeds, Panko Crumbs & Ginger Sake Sauce

*Salmon Citron*

Pan-seared Filet of Salmon with a Citrus & Balsamic Glaze

❧ *Seafood 3* ❧

*Snapper au Beurre*

Seared Red Snapper Filet with Oven-roasted Tomato Compote & Chive Butter

*Grouper Champagne*

Pan-sautéed Grouper in Champagne Caviar Cream Sauce with Crispy Leeks

*Chilean Sea Bass Supreme*

Roasted Herb-crusting Chilean Sea Bass with a Roasted Tomato Butter Sauce

❧ *Meats 1* ❧

*Harvest Pork Tenderloin*

Seared Pork Tenderloin with a Bacon & Apple Ragout topped with Riesling Sauce

*Gorgonzola Steak*

Choice Sirloin Steak grilled & topped with Gorgonzola Cheese & Port Wine Reduction

*Beef Journeidos*

Seared Filet of Beef Tenderloin on Brioche topped with Melted Leeks & Port Wine Reduction

❧ *Meats 2* ❧

*Filet Porto*

Grilled Filet of Beef Tenderloin with Port Wine Syrup & Frizzled Leeks

*Filet Champignon*

Grilled Filet Mignon with a Wild Mushroom Blend & Béarnaise

*Filet Boursin*

Pepper-crusting Filet Mignon stuffed with Boursin, wrapped in Bacon & topped with Bordelaise

### Meats 3

#### Veal Florentine

Sautéed Veal Medallions topped with Spinach, Tomato, Mozzarella & Mushroom Jus

#### Cote de Veau

Herb-crusted Veal Chop with Roasted Shallots & Rosemary Glaze

#### Rack of Lamb Moutarde

Mustard & Herb-crusted Rack of Lamb with Minted Lamb Jus

### Vegetarian

#### Portabella Napoleon

Portabella layered with Baby Spinach, Roasted Red Peppers & Fresh Mozzarella drizzled with Pesto Oil & Red Pepper Coulis

#### Risotto Torta

Risotto Cake topped with Grilled Asparagus, Roasted Eggplant & Tomato Chutney

#### Eggplant Parmigiana

Eggplant Rounds layered with Yellow & Red Vine-ripened Tomatoes topped with a Parmesan Crisp & Roasted Garlic Oil

### Duets 1

#### Pollo e Pesca

Seared Boneless Breast of Chicken with Red Onion Vinaigrette & Salmon Medallions in a Light Lemon Sabayon

### Duets 2

#### Land & Sea

Grilled Petite Filet Mignon with Béarnaise & Skewered Grilled Jumbo Shrimp with Tomato Herb Butter

#### Surf & Turf

Grilled Petite Filet Mignon with Balsamic Cream & 6-ounce Crab Cake with Frizzled Leeks

#### Boeuf & Coquille

Grilled Filet Mignon with a Shallot Cognac Sauce & Seared Scallops with a Lemon Grass Glaze

#### Terre & Mer

Sautéed Veal Medallions in Wild Mushroom Jus & Nicoise-style Striped Bass with Garlic Spinach

### Dessert

Hand-crafted Wedding Cake sliced & served on a Raspberry Coulis-painted Plate • Columbian Coffee, Decaffeinated Coffee & Tea

### Full Premium Brand Open Bar

Premium Liquor, Beer, Wine, Champagne, Cordials, Mixers & Soft Drinks available throughout the Cocktail Hour & Reception  
Absolut • Amaretto di Saronno • Apple Pucker • B & B • Bacardi Rum • Bailey's • Beefeaters • Captain Morgan Rum • Courvoisier  
Crème de Cassis • Crème de Menthe • Cuervo Tequila • Dewars • Drambuie • Grand Marnier • J & B • Jack Daniels • Kahlua  
Malibu Rum • Midori • Old Grand Dad • Peach Schnapps • Sambuca • Seagrams 7 • Seagrams VO • Smirnoff  
Southern Comfort • Tanqueray • Triple Sec • Domestic & Imported Beer • Cabernet • Champagne • Chardonnay • Merlot  
Pinot Grigio • White Zinfandel • Talamore features Pepsi Mixers & Soft Drinks

Beer selections vary according to room. Attendants are available at an additional cost. Minimums apply.

723 Talamore Drive, Ambler, PA 19002 • (215) 641-1300, Option 2 • [www.TalamorePA.com](http://www.TalamorePA.com)