

Talamore Bar & Bat Mitzvah Buffet Dinner

~ 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 • 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

~ Dinner Buffet ~

Select Three Entrees within One Buffet

All Dinner Buffets include Appropriate Chef-selected Starch, Seasonal Vegetable & Dinner Rolls with Butter

The Oak

Manicotti with Tomato Sauce & Mozzarella Cheese • Breast of Turkey with Pan Gravy & Stuffing
Roulade of Sole with Julienne Vegetables • Chicken Champignon in Mushroom Cream Sauce
Sliced Top Round of Beef au Jus • Fusilli Alfredo with Sun-dried Tomatoes, Spinach & Peppers

The Carriage House

Walnut-crusted Boneless Chicken Breast in Tarragon Dijon Cream Sauce
Broiled Salmon with Lemon Dill Sauce • Sliced Strip Steak with Green & Red Peppers
Seared Boneless Chicken Breast with Spinach, Mushrooms & Asiago Cream

The Pinehurst

*Veal Scaloppini • Mixed Seafood in Tomato Basil Sauce • Tortellini with Shrimp & Parmesan Cream Sauce
Seared Tilapia with Lobster Cream Sauce • Seared Boneless Chicken Breast with Crab, Asparagus Tips & Lemon Cream
Beef Tips Tenderloin with Mushroom & Port Wine Demi Glacé*

The Talamore

*Prime Rib of Beef au Jus • Seafood Newburg over Rice
Sautéed Veal Medallions with Roasted Vegetables • Chicken Louise with Shrimp & Mushrooms
Seared Red Snapper with Oven Roasted Tomato Compote*

~ Dessert ~

*Hand-crafted Occasion Cake sliced & served on a Raspberry Coulis-painted Plate
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Tea*

~ Full Premium Open Bar ~

*A Selection of Premium Liquor, Beer, Wine, Champagne, Cordials,
Assorted Mixers & Soft Drinks available throughout the Event*

*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*

Attendants are available at an additional cost.

Beer selections vary according to room.

Minimums apply.