

# *Talamore Bar & Bat Mitzvah Sit Down Dinner*

*Saturday 1:00 pm to 5:00 pm*

## *✧ 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*

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

## *✧ 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

## *✧ Entree ✧*

All Entree Choices include Appropriate Chef-selected Starch, Seasonal Vegetable & Dinner Rolls with Butter  
Select Select One Entree or One Duet Entree

### *Chicken Talamore*

Walnut-encrusted Boneless Breast of Chicken with Dijon Mustard Glaze

### *Salmon Florentine*

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

### *Beef Tournedos*

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

## *✧ Duets ✧*

### *Pollo e Pesca*

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

### *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

*~ Vegetarian Options ~*

*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

*~ Dessert ~*

Hand-crafted Occasion Cake sliced & served on a Raspberry Coulis-painted Plate and Assorted Desserts on Each Table  
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Tea

*~ Full Premium Brand Open Bar ~*

Premium Liquor, Beer, Wine, Champagne, Cordials, 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

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

# *Talamore Bar & Bat Mitzvah Enhancements*

## *~ Bar ~*

### *Deluxe Vodka*

Belvedere • Chopin • Grey Goose • Kettle One

### *Deluxe Scotch & Whiskey*

Johnnie Walker Red & Black • Glenlivet • Chivas Regal

### *Wine*

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

## *~ Mid-Stravaganza Buffet ~*

### *Butlered Hot Hors d'Oeuvres*

Select Three

Assorted Mini Quiche • Cheese Puffs • Chicken Fingers with Dipping Sauce

Traditional Pigs in Blankets • Coney Island Franks in Blankets • Miniature Deep Dish Pizzas • Traditional Egg Rolls

Mozzarella Sticks • Philly Cheese Steak Tarts • Pizza Bagels • Sesame Chicken Bites • Garlic Potato Puffs

### *Challah for Motzi*

### *Entree Buffet*

Select Three

Penne, Farfalle & Tortellini Pastas with Marinara & Alfredo Sauces • Miniature Burger Bites Station with Mini Rolls & Fries  
Taco & Chicken Fajitas Station with Baby Shrimp & Quesadillas • Mini Philly Chicken & Beef Cheese Steak Station with Fries  
Assorted Six Foot Hoagie Slices • Baked Ziti with Meatballs & Marinara • Chicken Tender Parmigiana • Bowtie Pasta Primavera

### *Dessert*

Assortment of Chef-selected Desserts placed on Each Table

### *Children's Soda Bar*

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 Bar & Bat Mitzvah package prices and may be subject to change prior to receipt of signed contract.

Cleanup fee of \$150 and Attendants are available at an additional cost. Minimums apply.