

Talamore Stations

❧ Salad Bar ❧

Traditional Caesar Salad & Talamore Salad Bar Combination

Crispy Romaine Lettuce
Creamy Caesar Dressing • Croutons • Grated Parmesan Cheese

Seasonal Greens
Tomatoes • Cucumbers • Carrots • Onions • Bacon
Cheese • Olives • Egg • Radishes • Croutons
Sherry Shallot Vinaigrette • Ranch Dressing • Russian Dressing

❧ Pasta Stations ❧

Penne & Roasted Vegetables sautéed with Garlic & Basil
Fusilli Alfredo with Sun-dried Tomatoes, Spinach & Roasted Peppers in Asiago Cream Sauce
Sautéed Ricotta-filled Tri-color Tortellini with Sun-dried Tomatoes, Spinach & Asiago Cheese Sauce
Penne & Seared Chicken in Roasted Tomato Carbonara

❧ Oriental Stir Fry ❧

Marinated Strips of Boneless Chicken Breast & Sliced Marinated Flank Steak
stir-fried with Onions, Peppers, Celery, Carrots, Bok Choy,
Straw Mushrooms, Water Chestnuts, Broccoli & Bean Sprouts
in a Sweet Soy Sauce
served with Steamed White Rice

❧ Seafood Raw Bar ❧

Jumbo Shrimp, Clams-on-the-Half-Shell, Clams-on-the-Half-Shell & Crab Claws
displayed in a Carved Ice Shell
served with Tomato Vodka Cocktail Sauce & Tartar Sauce

❧ Carving Stations* ❧

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
Pepper-roasted Beef Tenderloin served with Wild Mushroom Compote, Caramelized Onions,
Fresh Grated Horseradish & House-baked Rolls
Mustard & Herb-crusting Rack of Lamb Crusted served with Mint Demi Glacé
Roasted Salmon Wellington stuffed with Scallops & Spinach served with Dill Crème Fraiche

~ Traditional Sweet Table ~

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

~ Elite Sweet Table ~

Triple Chocolate Cake • New York-style Cheesecake • Seasonal Fruit Pie
Chocolate Mousse • Warm Apple Cobbler
Cookies • Brownies
Assorted Mini Pastries, Cannolis & Fruit Tarts

~ Coffee & Tea Station ~

Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Tea

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

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

Custom Sweet Tables are available.

Sweet Tables “only” are available at market price.

Prices are effective for events held through 12/31/2011, are per person and do not include 6% sales tax and 20% gratuity.

Pricing will increase 3% for all events held on or after 1/1/2012.

Station prices are in conjunction with established event menu prices.

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

Minimums apply.