

# *Talamore Wedding Reception Enhancements*

## *~ Cocktail Hour ~*

### *Buttered Hors d' Oeuvres*

#### *Hot*

Breaded Artichoke with Goat Cheese • Smoked Duck & Roasted Peppers • Baked Salmon, Asparagus & Brie  
Pistachio Chicken Pinwheels • Salmon & Goat Cheese Purses • Mushrooms with Crabmeat • Seafood Kabobs  
Deep-fried Oysters with Pecan Mayo • Coconut-fried Shrimp • Sesame Tuna Skewers • Lamb Lollipops

#### *Cold*

Priced per 100 Pieces

Blue Cheese-stuffed Strawberries • Mozzarella & Tomato on Focaccia • Celery with Horseradish Cheese & Pecans  
Cucumbers with Salmon Mousse • Smoked Duck & Roasted Peppers • Belgium Endive with Shrimp  
Spicy Gravlax with Mango Salsa • Smoked Salmon Napoleons • California Rolls

## *~ Displays ~*

### *Middle Eastern Bazaar*

Traditional or Roasted Red Pepper Hummus, Babba Ganoush & Fresh Tabouleh  
accompanied by Roasted Red Peppers, Onions, Grilled Eggplant & Kalamata Olives served with Fresh Pita Triangles

### *Whipped Potato Bar*

Creamy Whipped Potatoes served in a Martini Glass with a Selection of Condiments  
Maple Bacon • Smoked Salmon • Sautéed Mushrooms • Steamed Broccoli • Cabot Cheddar Cheese • Imported Gorgonzola  
Roasted Garlic • Horseradish • Tri-colored Roasted Peppers • Fresh Herbs • Caramelized Onions • Chive Sour Cream • Butter

### *International Cheeses*

Chef's Choice Imported Cheeses from Around the World including a Selection of Smoked Goudas

### *Tapas Bar*

Crostini topped with Seared Tuna in White Wine Tomato Sauce  
Potato Cake with Chorizo Sausage & Peppers garnished with Cucumber Slices, Melon Balls & Grapes  
Chick Peas with Fresh Spinach & Greens served with Assorted Breads  
Couscous with Queso Blanco, Tomatoes, Scallions & Sherry Vinaigrette • Roasted Vegetable Towers with Manchego  
Crostini with Serrano Ham, Melon & Roasted Tomato Vinaigrette Jam

### *Seafood Raw Bar*

Jumbo Shrimp, Oysters-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

### *Caviar*

American Caviars to include Sturgeon, Great Northern Salmon & Golden Pearl accompanied by  
Chopped Egg, Sour Cream, Minced Onion, Chives & Citrus served with Melba Toast & Buckwheat Blini  
International Russian Caviars to include Beluga, Osetra & Sevruga displayed in individual Ice Socles  
Enhance Your Caviar Display with a Vodka Ice Flute & Ice Bucket

## ❧ Stations\* ❧

### *Pasta*

Select Two

*Penne & Roasted Vegetables sautéed with Garlic & Basil • Penne & Seared Chicken in Roasted Tomato Carbonara  
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*

### *Vodka & Oyster Martinis*

*Martini's poured down a Spiral Luge from a Hand-carved Block of Ice with Flavored Vodkas, including our popular  
Oyster Kamikaze with Fresh Oysters on the Half Shell, Absolut Vodka, Triple Sec & a Splash of Lime Juice*

### *Edible Martinis*

*Select Two individually prepared Edible Martinis, served in a Martini Glass by our "Chef-tender"  
Seared Tuna Martini with Peruvian Potatoes, Caviar Lime Chive Cream & Capers Pepper Vodka  
Tamarind Duck Martini with Blackberries, Crispy Shallots, Daikon Sprouts & Blackberry-infused Vodka  
Tropical Mango Martini with Mango, Papaya, Pineapple Relish & Mango-infused Vodka  
Shrimp Cocktail Martini with Shrimp, Tomato Compote & Lemon-infused Vodka*

### *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*

### *Shrimp Madagascar*

*Sautéed Jumbo Shrimp with Pernod, Green Peppercorns & a Confetti of Pasta*

### *Shrimp Scampi*

*Tender Jumbo Shrimp Sautéed with Garlic, Butter & White Wine served over Angel Hair Pasta*

### *Asian Noodles*

*Stir-fried Chinese Lo Mein & Soba Noodles, Marinated Grilled Steak & Chicken, Wok-seared Shrimp, Roasted Duck, Shiitake  
Mushrooms, Bamboo Shoots & Water Chestnuts with Spicy Thai Peanut Sauce & Sesame Oil, Rice Wine & Ginger Vinaigrette*

## ❧ 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 with Wild Mushroom Compote, Caramelized Onions, Fresh Horseradish & House-baked Rolls  
Mustard & Herb-crust Rack of Lamb Crusted served with Mint Demi Glacé  
Roasted Salmon Wellington stuffed with Scallops & Spinach served with Dill Crème Fraiche*

## ❧ First Course ❧

*Cream of Portobello Soup with Candied Pecans & Parmesan Crisp • Crab & Asparagus Bisque with Baked Brie Crust  
Lobster Bisque with a Touch of Cognac & Lobster Ravioli Garnish • Duck Salad Roulade with Roquefort Cheese Vinaigrette  
Arugula & Walnut Salad with Warm Goat Cheese Fondue • Baby Spinach Salad with Wild Mushroom Vinaigrette*

## ❧ Intermezzo ❧

*Champagne Sorbet with Fresh Mint Garnish • Mango, Champagne & Raspberry Sorbet Trio*

## ❧ Dessert ❧

### *Elegant Dessert Plate*

Chef's Choice of Elegant Miniatures presented to Each Table

### *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

### *Ice Cream Sundae Bar*

Hand-dipped Vanilla & Chocolate Ice Cream with Assorted Toppings  
Cherries • Chocolate Syrup • Chocolate Sprinkles • Gummy Bears • M & M's • Oreo Crunchies  
Rainbow Sprinkles • Reese's Peanut Butter Cups • Strawberry Sauce • Whipped Cream

### *Decadent Belgian Dark Chocolate Fountain*

Pound Cake Bites & an Assortment of Fresh Fruit Skewers for Dipping - Banana • Honeydew • Pineapple • Strawberries

### *Decadent Belgian Milk Chocolate Fountain*

Pound Cake Bites & an Assortment of Exotic Tropical Fruit Skewers for Dipping  
Banana • Cantaloupe • Coconut • Honeydew • Kiwi • Mango • Pineapple • Strawberries  
Add Your Favorite Liqueur to Any Chocolate Fountain  
Select One - Grand Marnier • Cointreau • Frangelico • Crème de Menthe • Coconut Rum

## ❧ Bar ❧

### *Signature Cocktail Sculptured Ice Luge*

Select One Signature Cocktail, poured through a Custom Sculptured Ice Luge. Available during the Cocktail Hour Only.  
Apple Martini • Bellini • Blue Martini • Blushing Bride • Cosmopolitan • Malibu Bay Breeze • Mojito

### *Premium Vodkas*

Belvedere • Chopin • Grey Goose • Kettle One

### *Premium 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.

\*Additional fees apply for required attendant(s). Attendants for other stations 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 Wedding Reception package prices. Prices may be subject to change prior to receipt of signed contract. Talamore Country Club has a strict "no alcohol shots" policy. Minimums apply.