

TALAMORE

Weddings

2015



Photo Credit: 217 Photography

INCLUDES:
COCKTAIL HOUR
FORMAL WEDDING PACKAGE
BUFFET WEDDING PACKAGE
RECEPTION DISPLAYS
BAR MENU & ENHANCEMENTS
MASTERPIECE WEDDING PACKAGE
CONTACT INFORMATION

Congratulations!



Welcome, and thank you for considering
Talamore to host your very special day!

Nobody does weddings like Talamore Country Club.
Our facilities are second to none and provide the
perfect backdrop for your wedding reception.

Quite simply, there's no place like our place.



Photo Credit: Werth Photography



Photo Credit: Zachary Gallery & Candid Moments Photography

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Shrimp Casino

TALAMORE

Cocktail Hour

YOUR CHOICE OF
CLASSIC OR ABBONDANZA
COCKTAIL HOUR



*Grilled Salmon with Capers & Lemon Mascarpone
on Homemade Chip*



Antipasta Display



Chilled Seafood Display



Tempura Asparagus Fries, Wasabi Mayo

Classic

INCLUDED IN FORMAL & BUFFET
WEDDING PACKAGES



Antipasta Display

• ANTIPASTA DISPLAY

Artisanal Imported Cheese & Meats, Toasted Crostini, Roasted Seasonal Vegetables, Fusilli & Pesto Salad, Marinated Olives & Roasted Peppers, Red Onion Jam, Mustard & Crusty Bread

• BUTLERED HOMEMADE HORS D'OEUVRES

Select a Total of Seven

CHILLED

Maryland Crab Salad on a Chip
Tuna Tartar on Chilled Cucumber
Marinated Tomato-Mozzarella Crostini
Asparagus and Goat Cheese Crostini
Fresh Mozzarella and Tomato Skewer
Grilled Salmon, Capers, Lemon Mascarpone,
Homemade Chip
Grilled Filet and Horseradish Cream Crostini
Chilled Cucumber Gazpacho Shot

HOT

Philly Cheese Steak Tarts
Assorted Flatbreads
Pigs in a Blanket
Deep Dish Pizza
Sweet and Sour Meatballs
Vegetarian Egg Roll, Ponzu Sauce
BBQ Pulled Pork on Mini Bisquit
Crispy Mac and Cheese, Chive Sour Cream
Steak Tartar Spoons, Chopped Egg and Onion
Grilled Filet and Asparagus Scoops
Sesame Crusted Chicken Skewer

PEI Mussels and Chorizo Casino
Tempura Asparagus Fries, Wasabi Mayo
Shrimp Casino
Crab Stuffed Crimini Mushrooms
Filet Basil Grilled Cheese with Tomato Soup
Classic Spanikopita with Spinach and Feta
Chicken and Fontina Bites
Arancini with Parmesan Crema
Sirloin Satay with Teriyaki Glaze
Roasted Butternut Squash Soup (Winter)



Vegetarian Egg Roll

• HORS D'OEUVRES DISPLAY

Select One: Salad, Pasta, Stir Fry, Whipped Potato Bar

SALAD - includes the first 3 listed, can add Tomato & Mozzarella for an additional \$2 per person

- Classic Caesar Salad Sourdough Croutons
- Baby Green Salad with Sundried Cherries, Pumpkin Seeds and Gorgonzola Vinaigrette
- Chopped Salad with Artichokes, Corn, Tomato, Radish, Cucumber and Parmesan Vinaigrette
- Traditional Tomato and Fresh Mozzarella Salad with Aged Balsamic and Basil (add \$2 per person)

PASTA

Choice of Two

- Ravioli, Spinach, Asiago, Wild Mushroom Cream
- Penne, Rose Sauce, Ricotta Salata & Basil
- Rigatoni, Italian Sausage, Peppers, Onions, Marinara
- Fusilli, Grilled Chicken, Spinach, Roasted Tomato, Basil Oil
- Potato Gnocchi, Wild Mushroom, Parmesan Cream

STIR FRY

- Sesame Chicken • Wok Fried Asian Vegetables • Veggie Pot Stickers with Ponzu Dipping Sauce • Veggie Egg Rolls • Ginger Rice

WHIPPED POTATO BAR

Creamy Whipped Potatoes served in a Martini Glass with a Selection of Condiments

- Maple Bacon • Sautéed Mushrooms • Steamed Broccoli • Cabot Cheddar Cheese
- Imported Gorgonzola • Roasted Garlic • Horseradish • Roasted Peppers • Fresh Herbs
- Caramelized Onions • Chive Sour Cream • Butter



*Grilled Filet & Horseradish
Cream Crostini*



Porcini Dusted Lollipop Lamb Chops

Premium Hors d'Oeuvres - Minimum 50 Pieces - price is per piece

Porcini Dusted Lollipop Lamb Chops, Aged Balsamic - \$4
Applewood Wrapped Scallops,
Apricot and Black Pepper Chutney - \$4
Panko Crusted Jumbo Shrimp, Ginger-Soy Glaze - \$3
Chilled Oysters On The Half Shell, Cocktail and Lemon - \$3
Crispy Duck Spring Roll, Orange- Ginger Sauce - \$2
Herb Crusted Lamb Tenderloin Skewer,
Aged Balsamic - \$3

Mini Crab Cakes with Tartar - \$3
Kobe Beef Slider, Caramelized Onions, and Havarti - \$3
Tandori Chicken and Eggplant Skewer - \$2
Panko Crusted Oysters with Remolaude - \$3
Chilled Jumbo Shrimp Cocktail with Cocktail Sauce - \$3
Chili Lime Sword Fish and Grilled Red Pepper Pick - \$3
Sesame Crusted Salmon Skewer - \$2

HOUR



Chilled Seafood Display

Abbondanza

\$55 PER PERSON TO REPLACE
CLASSIC COCKTAIL HOUR ON
FORMAL & BUFFET WEDDING PACKAGES



Crab Cake

*Select Four from the following Displays,
each display includes all of the listed items:*

• CHILLED SEAFOOD DISPLAY

- Jumbo Shrimp Cocktail
- Crab Claws
- Littlenecks
- East and West Coast Oysters
- Cocktail & Mignonette Sauce, Lemon, Tabasco

• HOT DISPLAY

- PEI Mussels in Garlic Butter
- Littleneck Clams with Garlic Butter
- Wild Boar Sausage & Caramelized Shallots
- Asiago Meatballs

• CRAB CAKE DISPLAY

- Featured at this display are the renowned Talamore Crab Cakes
- Jumbo Lump Crab Meat served with Homemade Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Spicy Corn Puree, Corn Salsa, Iceburg Slaw, Tabasco, Lemons & Limes

• SUSHI-SASHIMI DISPLAY

- Sushi Chefs Prepare a Large Selection of Asian Specialties to Choose From, Served with an Assortment of Wasabi, Pickled Ginger, Spicy Mayo, Sweet Chili & Soy Sauces

- | | | |
|------------------------|--------------------|--------------------------------|
| • Spicy Tuna Rolls | • Philly Rolls | • Pan Sautéed Pork Potstickers |
| • Crab & Avocado Rolls | • California Rolls | • Soft Shell Crab Rolls |
| • Vegetarian Rolls | • Smoked Eel | • Spicy Shrimp Shumai |

• ANTIPASTA DISPLAY

- Grilled Asparagus, Eggplant, Peppers & Squash
- Artisanal Cheese Display: Taleggio, Le Delice, Drunken Goat, Havarti, Piave & Morbier
- Pepper Shooters, Marinated Mozzarella, Orzo & Rock Shrimp Salad, Fusilli & Pesto Salad
- Olives, Fig Jam & Crusty Bread

• BUTLERED HORS D'OEUVRES - All Included

- | | | |
|------------------------|------------------------------|--|
| • Bacon Wrapped Shrimp | • Pork Belly Sliders | • Truffle Mac & Cheese |
| • Duck Spring Roll | • Pasta Chip with Crab Salad | • Grilled Salmon with Lemon Mascarpone |
| • Panko Fried Shrimp | • Lobster Cake | • Hebrew National Pigs in a Blanket |
| • Fried Calamari | • Clams Casino | • Taleggio & Speck Grilled Cheese |
| • Kobe Sliders | • Coconut Shrimp | • Porcini Filet Slider with Caramelized Onions |



Antipasta Display



Bacon Wrapped Shrimp



Photo Credit: Zachary Gallery & The Pros Photography



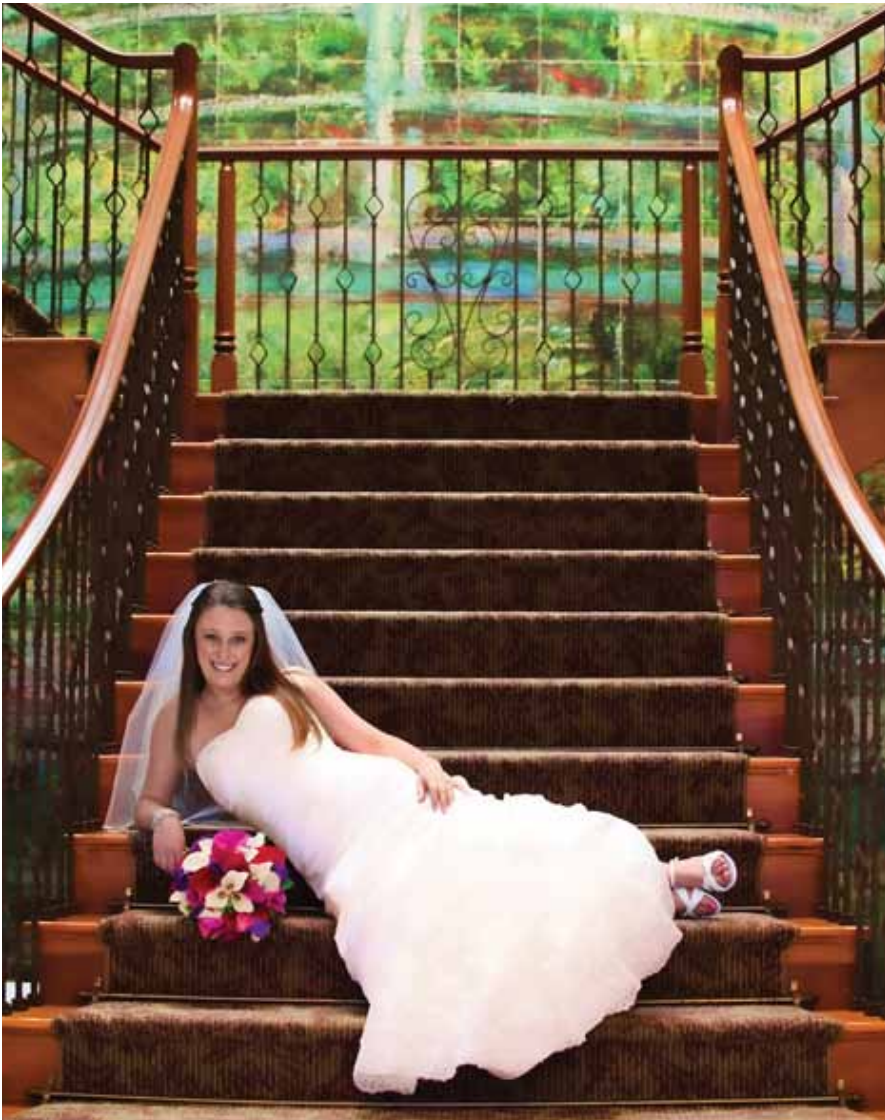
Photo Credit: Zachary Gallery, Philter Photography, 217 Photography, & James Michael Photography



TALAMORE

Formal

WEDDING
PACKAGE



INCLUDES:

COCKTAIL HOUR

• SIGNATURE DRINK

• YOUR SELECTION OF
CLASSIC OR ABBONDANZA

CHAMPAGNE TOAST

APPETIZER

INTERMEZZO

PLATED ENTRÉE

WEDDING CAKE

PREMIUM BRAND OPEN BAR

Photo Credit: Michael's Photography & Zachary Gallery

COCKTAIL HOUR

Your selection of
Classic or Abbondanza from pages 3-4

CHAMPAGNE TOAST



All of your guests will enjoy
a Champagne Toast
at the Reception



7.BLANCOPHOTOGRAPHY.COM

Wedge Salad
Photo Credit: Blanco Photography

APPETIZER

Select One

- Italian Wedding Soup
- Tomato Basil Soup with Garlic Crostini
- Rotisserie Chicken & Orzo Soup
- Classic Caesar with Sourdough Croutons
- Wedge Salad, Tomato, Bacon, Gorgonzola Vinaigrette
- Baby Arugula, Pumpkin Seeds, Sun-dried Cherries, Sherry Vinaigrette

INTERMEZZO

Lemon Sorbet, Seasonal Berry - \$1 surcharge
or

Amuse Bouche - \$3 surcharge
Tuna Tartar with Wonton Chip
Carpaccio Filet of Beef Thinly Sliced
King Crab Gazpacho



Carpaccio Filet of Beef

All Entrée Choices Include Appropriate Chef-selected Starch
& Vegetables, Dinner Rolls with Butter.

Select Two From Any Package Category:
Silver, Gold, Platinum, Diamond or Vegetarian.

CHICKEN FLORENTINE

Spinach & Fontina Stuffed Chicken Breast, Roasted Vegetables, Parmesan Orzo

CHICKEN SALTIMBOCCA

Spinach, Roasted Peppers, Prosciutto, Roasted Vegetables, Whipped Potatoes, Thyme Jus

CLASSIC CHICKEN CHAMPIGNON

Boneless Chicken Breast, White Wine Mushroom Sauce, Whipped Potatoes

BROILED FLOUNDER

Crispy Potatoes, Shitake Mushrooms, Braised Leeks, Lemon Caper Butter

HERB CRUSTED SOLE

Asparagus, Wild Rice, Champagne Butter

SLOW BRAISED SHORT RIBS

Horseradish Mashed Potatoes, Roasted Vegetables, Natural Jus

ROMANO CRUSTED PORK CHOP MILANESE

Herb Roasted Potatoes, Roasted Root Vegetables, Lemon Caper Butter

POTATO GNOCCHI

Wild Mushroom and Parmesan Cream

SILVER



Short Ribs
Photo Credit: 217 Photography



Grilled Chicken Oscar Style

FENNEL & GOAT CHEESE STUFFED BONE-IN ROTISSERIE CHICKEN

Asparagus, Herb Roasted Potatoes, Lemon Jus

SALMON FRANCAISE

Roasted Seasonal Vegetables, Chive Whipped Potatoes, Lemon Caper Butter

SESAME CRUSTED SALMON

Wok Fried Vegetables, Basmati Rice, Ginger Soy Glaze

PAN SEARED CHICKEN OSCAR

Maryland Blue Crab, Whipped Potato, Asparagus, Sauce Béarnaise

SURF & SURF

*Maryland Crab Stuffed Jumbo Shrimp, Roasted Vegetables, Whipped Potatoes,
White Wine Leek Sauce*

BEEF WELLINGTON

*Seared Filet, Mushroom Puree, Puff Pastry, Whipped Potatoes, Asparagus,
Port Wine Reduction*

GOLD

HALIBUT PUTTANESCA

Tomato, Capers, Olives, Shrimp, Gemelli, Spinach

JUMBO LUMP MARYLAND CRAB CAKES

Roasted Potatoes, Asparagus, Chive Butter

SEARED SIRLOIN

Truffle Whipped Potatoes, Roasted Vegetable, Green Peppercorn Sauce

GORGONZOLA CRUSTED FILET

Baby Vegetables, Whipped Potatoes, Port Demi Glace

PORCINI CRUSTED FILET

Chive Mashed Potatoes, Roasted Vegetables, Wild Mushroom-Port Demi Glace

PLATINUM



Jumbo Lump Maryland Crab Cakes
Photo Credit: 217 Photography

PLATED ENTRÉES

DIAMOND

VEAL CHOP SALTIMBOCCA

Grilled Veal Chop, Prosciutto, Provolone, Roasted Peppers, Roasted Root Vegetables, Garlic Mashed Potatoes

RACK OF LAMB

Herb Crusted Lamb, Mint Roasted Fingerling Potatoes, Roasted Root Vegetables, Balsamic-Fig Jus

SURF AND TURF

Grilled Filet, Maryland Crab Cake, Lobster Mashed Potatoes, Asparagus, Mustard Sauce

FILET OSCAR

Seared Filet, Maryland Jumbo Lump Crab Meat, Asparagus, Lobster Mashed Potatoes, Sauce Béarnaise

MISO GLAZED SEA BASS

Wasabi Mashed Potato, Haricots Verts

DUCK, DUCK, GOOSE

Crispy Duck Breast, Duck Leg Confit, Smashed Sweet Potatoes, Baby Root Vegetables, Foie Gras Sauce

VEGETARIAN

BUTTERNUT SQUASH TORTELLONI

Butternut Squash and Ricotta Filled Homemade Pasta, Parmesan Crema, Crispy Sage

VEGETABLE KORMA

Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan

EGGPLANT INVOLTINI

Fresh Mozzarella and Basil, Rolled Eggplant, Spinach, Gnocchi, San Marzano Tomato Sauce

PORTOBELLO MARSALA

Roasted Portobello's, Spinach, Black Lentils, Classic Marsala Sauce

SPINACH AND BASIL AGNOLOTTI

Spinach and Ricotta Filled Homemade Pasta with Tomato Basil Sauce, Shaved Parmesan



Porcini Crusted Filet

Photo Credit: Bartlett Pair Photography

DESSERT

- Hand-crafted Wedding Cake Sliced & Served on a Raspberry Coulis-painted Plate
- Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

FULL PREMIUM BRAND OPEN BAR

Please See Our Bar List
on pages 21 & 22 For More Details



Photo Credit: Philter Photography, Zachary Gallery, 217 Photography & Michael's Photography

TALAMORE

Buffet

WEDDING
PACKAGE



FEATURING:
YOUR CHOICE OF
THE DOGWOOD
OR THE ORCHID



Photo Credit: Michael's Photography, Zachary Gallery & 217 Photography

THE Dogwood

COCKTAIL HOUR

Your selection of
Classic or Abbondanza from pages 3-4

APPETIZER

Select one to be served on buffet

- Classic Caesar, Sourdough Croutons
- Baby Arugula, Candied Walnuts, Sun-dried Cherries, Gorgonzola Vinaigrette
- Tomato Basil Soup, Garlic Crostini

CHAMPAGNE TOAST



All of your guests will enjoy
a Champagne Toast
at the Reception

ENTRÉE

All Chafered Entrées Include Appropriate Chef-selected Starch, Seasonal Vegetables & Dinner Rolls with Butter

Select Two From Each Entrée Category

MEAT AND SEAFOOD

- Balsamic Braised Short Ribs, Braised Vegetables
- Fennel & Shallot Stuffed Pork Loin, Thyme Jus
- Garlic & Herb Studded Top Round, Horseradish, Au Jus
- Filet of Flounder, Champagne Butter
- Slow Roasted Boneless Turkey Breast, Natural Jus
- Chicken Piccata, Lemon, Capers

PASTA

- Penne Bolognese
- Fusilli, Tomato Basil Cream
- Pesto Agnolotti, Wild Mushroom Cream
- Orecchiette, Grilled Chicken, Vegetables, Roasted Tomato

DESSERT

- Hand-crafted Wedding Cake Sliced & Served on a Raspberry Coulis-painted Plate
- Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

STANDARD BEER, WINE & SODA OPEN BAR

Please See Our Bar List
on pages 21 & 22 For More Details



Photo Credit: Janet Lanza Photography

THE Orchid



COCKTAIL HOUR

Your selection of
Classic or Abbondanza from pages 3-4

CHAMPAGNE TOAST



All of your guests will enjoy
a Champagne Toast at the Reception



Photo Credit: The Pros

APPETIZER

Select one to be served on buffet

- Italian Wedding Soup
- Tomato Basil Soup, Garlic Crostini
- Rotisserie Chicken & Orzo Soup
- Classic Caesar, Sourdough Croutons
- Wedge Salad, Tomato, Bacon, Gorgonzola Vinaigrette
- Baby Arugula, Candied Walnuts, Sun-dried Cherries, Sherry Vinaigrette

ENTRÉE

All Chafered Entrées Include Appropriate Chef-selected Starch, Seasonal Vegetables & Dinner Rolls with Butter

Select Three Entrées

- Carved Prime Rib, Horseradish Cream and Natural Jus
- Chicken Marsala, Wild Mushrooms
- Rotisserie Chicken, Thyme Jus
- Salmon Francaise, Lemon Caper Butter
- Potato Gnocci, Prosciutto, Leeks, Parmesan Cream
- Shrimp & Scallop Scampi, Cavatelli

DESSERT

- Hand-crafted Wedding Cake Sliced & Served on a Raspberry Coulis-painted Plate
- Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

FULL PREMIUM BRAND OPEN BAR

Please See Our Bar List
on pages 21 & 22 For More Details

Displays

All Displays are ordered in conjunction with Lunch or Dinner and are available at the noted price per person, per hour. If you wish to have a Display stationed event, please contact your Event Specialist for customized menu pricing.

All displays require a minimum of 75,
Raw Bar requires a minimum of 100 guests.
Service Charge & Tax are additional.

Prices do not include service charge & tax.



Photo Credit: Candid Moments Photography



Antipasta Display



Photo Credit: Forevermore Photography

Slow Roasted Herb Stuffed Turkey Breast, *Natural Jus, Fresh Cranberry Sauce* - \$7
 Garlic Studded Eye Roast of Beef, *Au Jus and Horseradish* - \$7
 Honey Baked Lancaster County Ham, *Grain & Dijon Mustards* - \$7
 Fennel & Shallot Stuffed Pork Loin, *Thyme Jus* - \$8
 Classic Prime Rib, *Horseradish Cream, Natural Jus* - \$12
 Seared Filet Roast, *Mustard Sauce, Horseradish* - \$13
 Rosemary Roasted Sirloin, *Green Peppercorn Sauce* - \$14

CARVING

*Chef attendant,
additional \$125*

Artisinal Imported Cheese & Meats, Toasted Crostini, Roasted Seasonal Vegetables,
 Fusilli & Pasta Salad, Marinated Olives & Roasted Peppers, Red Onion Jam, Mustard & Crusty Bread

ANTIPASTA

\$6 per person

Classic Caesar Salad, *Sourdough Croutons* - \$7
 Baby Green Salad, *Sundried Cherries, Pumpkin Seeds, Gorgonzola Vinaigrette* - \$7
 Chopped Salad, *Artichokes, Corn, Tomato, Radish, Red Onion, Cucumber, Parmesan Vinaigrette* - \$7
 Traditional Tomato and Fresh *Mozzarella Salad, Aged Balsamic, Fresh Basil* - \$9

SALAD

Penne, Rose Sauce, Ricotta Salata, Fresh Basil
 Rigatoni, Italian Sausage, Peppers, Onion, Marinara
 Ravioli, Spinach, Asiago, Wild Mushroom Cream
 Fusilli, Grilled Chicken, Spinach, Roasted Tomato, Basil
 Potato Gnocci, Wild Mushroom, Parmesan Cream

PASTA

*\$9 per person, choice of 2
Pasta attendant, additional \$125*

Chef Selected Oysters
 Assorted Sushi
 Jumbo Shrimp Cocktail
 Cocktail Crab Claws
 Littleneck Clams
 Cocktail Sauce
 Mignonette
 Tabasco
 Lemon

RAW BAR

*\$19 per person,
Minimum of 100 people*

Sesame Chicken
 Wok Fried Asian Vegetables
 Veggie Pot Stickers, Ponzu Teriyaki Sauce
 Veggie Egg Rolls
 Ginger Rice

STIR FRY

*\$9 per person
Sitr Fry attendant,
additional \$125*

SPECIALITY *Displays*

MAC & CHEESE

\$14 per person, Chef Attended

Shells, Elbows, Orecchiette

Talamore Cheese Sauce, Gorgonzola Cheese,
"Wit Wiz" Cheese Sauce,
Truffled Champagne Cheese Sauce

Crispy Bacon, Crispy Panchetta, Caviar,
Smoked Salmon, Baby Shrimp,
Popcorn Chicken, Chives, Broccoli



Smoked Fish Deli

SMOKED FISH DELI

\$12 per person

Smoked Salmon • Smoked White Fish
White Fish Salad • Herring • Olives • Capers
Cream Cheese • Sliced Tomato & Cucumber
Assorted Fresh Bagels

TASTE OF PHILLY

Chicken and Beef Cheesesteaks *\$9 per person*

Crab Seasoned Fries

Philly Soft Pretzels and Brown Mustard

Cheese Whiz

Assorted Tastykakes

Peanut Chews



Sliders

SLIDERS

\$10 per person

Mini Cheese Burgers, Sriracha Ketchup
Mini Bacon Cheese Burgers, Sriracha Ketchup
Short Rib with Horseradish
Pulled Pork, Cole Slaw
Crab Cake with Tartar Sauce
Housemade Potato Chips

TAPAS BAR

\$10 per person

Falafel

Grilled Warm Pita

Hummus

Cucumber Yogurt

Roasted Eggplant

Olives

Onion Chutney

Roasted Carrot and Cauliflower



Tapas Bar

DOLCHI GELATO STATION

\$9 per person, \$75 Attendant fee

A Selection Of Five Different Types Of Gelato
Served With An Array Of Candies, Fresh Fruits,
Warm Chocolate and Caramel

DESSERT Displays

UNDER THE BOARDWALK

\$16 per person

Cinnamon Butter Pretzel Nuggets • Mini Slider Hot Dogs • Boardwalk Fries
Salt Water Taffy • Assorted Fudge • Caramel Corn • Fresh Squeezed Lemonade



Dolchi Gelato

MILK & COOKIES

\$5 per person

Freshly Baked Chocolate Chip & Sugar Cookies
along with a Shooter of Ice Cold Milk

ICE CREAM SUNDAE BAR

\$7 per person, \$75 Attendant fee

Hand-dipped Vanilla and Chocolate Ice Cream
with Assorted Toppings

Caramel • Cherries • Chocolate Sprinkles
Chocolate Syrup • Gummy Bears
M&M's • Oreo Crunchies • Rainbow Sprinkles
Reese's Peanut Butter Cups • Strawberry Sauce
Whipped Cream

VIENNESE TABLE

\$9 per person

Cannolis • Mini Tarts • Petit Fours
Mini Eclairs • Mini Cream Puffs
Chocolate Covered Strawberries
Mini Pastries

ELITE SWEET TABLE

\$11 per person

Chocolate Layer Cake • New York-style Cheesecake
Seasonal Fruit Pie • Carrot Cake • Cookies
Brownies • Crispy Rice Treats • Warm Apple Cobbler



DECADENT BELGIAN MILK CHOCOLATE FOUNTAIN

\$6 per person, \$500 Fountain Rental, Minimum of 75 people

Pound Cake Bites & Goodies for Dipping
Banana • Cantaloupe • Honeydew • Pineapple • Strawberries • Pretzel Sticks
Marshmallows • Vanilla Wafers • Sandwich Cream Cookies • Crispy Rice Treats



Photo Credit: The Pros Photography & Lorraine Daley Photography

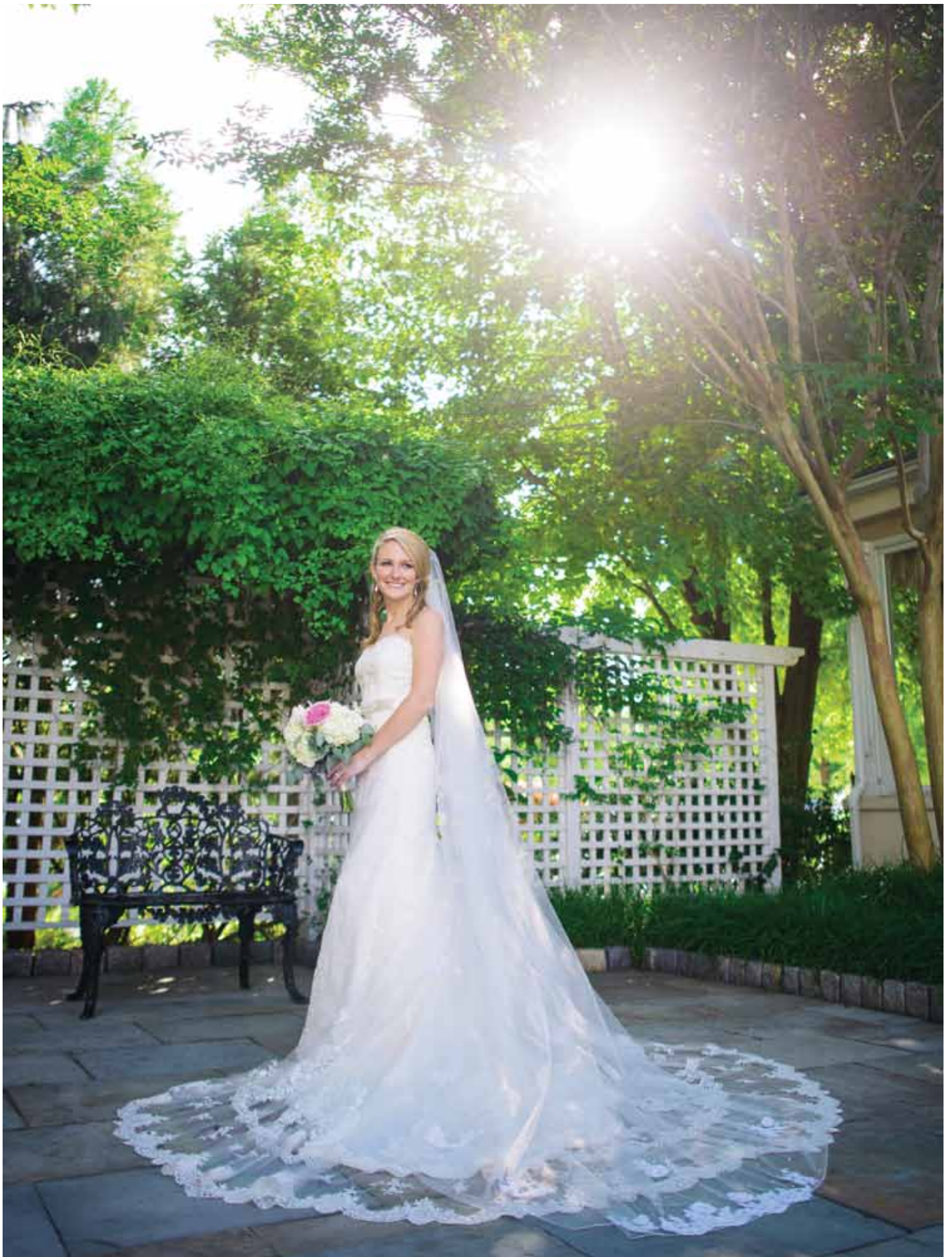


Photo Credit: Werth Photography

Bar Menu

ASSORTED SODA BAR

Talamore features Pepsi Soft Drinks



Photo Credit: Bartlett Pair Photography

STANDARD BEER, WINE & SODA OPEN BAR

Talamore features Shock Top (Seasonal),
Miller Lite & Talamore Lager, Landshark (Spring & Summer), Stella Artois (Fall & Winter)
Cabernet Sauvignon • Chardonnay • Merlot
Pinot Grigio • White Zinfandel
Pepsi Soft Drinks

FULL STANDARD BRAND OPEN BAR

Bourbon • Gin • Rum • Scotch • Tequila • Vodka • Whisky
Amaretto • Apple Pucker • Christian Brothers Brandy • Kamora • Midori • Peach Schnapps • Triple Sec
Talamore features Shock Top, Miller Lite & Talamore Lager,
Landshark (Spring & Summer), Stella Artois (Fall & Winter)
Cabernet Sauvignon • Chardonnay • Merlot • Pinot Grigio • White Zinfandel • Champagne
Talamore features Pepsi Mixers & Soft Drinks

FULL PREMIUM BRAND OPEN BAR

Absolut • Amaretto di Saronno • Apple Pucker • Bacardi Rum • Bailey's Irish Cream • Beefeaters
Captain Morgan Spiced Rum • Crème de Menthe • Cuervo Tequila • Dewars • J & B • Jack Daniels • Jim Beam
Kahlua • Malibu Rum • Midori • Old Grand Dad • Peach Schnapps • Pinnacle Vodka • Sambuca • Seagrams 7
Seagrams VO • Sobieski • Southern Comfort • Tanqueray • Triple Sec
Talamore features Shock Top, Miller Lite & Talamore Lager, Landshark (Spring & Summer), Stella Artois (Fall & Winter)
Cabernet Sauvignon • Chardonnay • Merlot • Pinot Grigio • White Zinfandel • Champagne
Talamore features Pepsi Mixers & Soft Drinks

** Talamore's beer selections may vary seasonally. Please check with your Event Specialist.*

Bar Enhancements

DELUXE VODKA

Belvedere • Chopin • Grey Goose • Kettle One

\$4 per person

DELUXE SCOTCH & WHISKEY

Johnnie Walker Red & Black • Knob Creek
Glenlivet • Chivas Regal

\$5 per person

DELUXE CORDIALS

B & B • Drambuie • Grand Marnier • Couvoisier

\$4 per person



Photo Credit: Michael's Photography

WINE

Additional types of Wine & Premium Wines available

Please ask an Event Specialist for a Wine List

TOASTS

Sparkling Cider

\$2.50 per person

House Champagne

\$5 per person

Korbel Champagne

\$6 per person

PUNCH

Non-alcoholic Sparkling Punch

\$60 per gallon

Champagne Punch

\$100 per gallon



TALAMORE

Masterpiece

WEDDING
PACKAGE



Photo Credit: Zachary Gallery

ZacharyGallery.com

INCLUDES:

COCKTAIL HOUR

Chilled Seafood Display

Hot Display

Crab Cake Display

Sushi-Sashimi Display

Antipasta Display

Butlered Hors d'Oeuvres

CHAMPAGNE TOAST

with Frozen Strawberry

AMUSE BOUCHE

SALAD

with a Chilled Fork and Plate

ENTRÉES

DESSERT, GELATO, CAKE & COFFEE

HAND CRAFTED WEDDING CAKE

THE ULTIMATE OPEN BAR

INTERNATIONAL COFFEE BAR

• CHILLED SEAFOOD DISPLAY

- Jumbo Shrimp Cocktail
- Crab Claws
- Littlenecks
- Chef Selected Oysters
- Cocktail & Mignonette Sauce, Lemon, Tabasco

• HOT DISPLAY

- PEI Mussels in Garlic Butter
- Littleneck Clams with Garlic Butter
- Wild Boar Sausage & Caramelized Shallots
- Asiago Meatballs

• CRAB CAKE DISPLAY

- Featured at this display are the renowned Talamore Crab Cakes
 - Jumbo Lump Crab Meat served with Homemade Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Spicy Corn Puree, Corn Salsa, Iceburg Slaw, Tabasco, Lemons & Limes

• SUSHI-SASHIMI DISPLAY

- Sushi Chefs Prepare a Large Selection of Asian Specialties to Choose From, Served with an Assortment of Wasabi, Pickled Ginger, Spicy Mayo, Sweet Chili & Soy Sauces
 - *Spicy Tuna Rolls*
 - *Crab & Avocado Rolls*
 - *Vegetarian Rolls*
 - *Philly Rolls*
 - *California Rolls*
 - *Smoked Eel*
 - *Pan Sautéed Pork Potstickers*
 - *Cucumber Rolls*
 - *Spicy Shrimp Shumai*

• ANTIPASTA DISPLAY

- Grilled Asparagus, Eggplant, Peppers & Squash
- Artisanal Cheese Display: Taleggio, Le Delice, Drunken Goat, Havarti, Piave & Morbier.
- Pepper Shooters, Marinated Mozzarella, Orzo & Rock Shrimp Salad, Fusilli & Pasta Salad.
- Olives, Red Onion Jam & Crusty Bread

• BUTLERED HORS D'OEUVRES - All Included

- *Bacon Wrapped Shrimp*
- *Duck Spring Roll*
- *Panko Fried Shrimp*
- *Fried Calamari*
- *Kobe Sliders*
- *Pork Belly Sliders*
- *Pasta Chip with Crab Salad*
- *Lobster Cake*
- *Clams Casino*
- *Coconut Shrimp*
- *Truffle Mac & Cheese*
- *Grilled Salmon with Lemon Mascarpone*
- *Hebrew National Pigs in a Blanket*
- *Taleggio & Speck Grilled Cheese*
- *Porcini Slider with Caramelized Onions*

COCKTAIL HOUR

Select Four



Chilled Seafood Display

CHAMPAGNE TOAST

with a Frozen Strawberry



AMUSE BOUCHE

Select One

- Tuna Tartar Spoon with Daikon & Crispy Wonton
- Carpaccio Filet of Beef with Horseradish Cream
- Chilled King Crab Salad with Wasabi Mayo

SALAD

Select One

- Seasonal Chopped Vegetable Salad, Sherry Vinaigrette
- Classic Wedge
- Wedge Salad, Tomato, Bacon, Gorgonzola Vinaigrette
- Arugula with Sun-dried Cherries, Sungold Tomato & Gorgonzola Vinaigrette

MASTERPIECE

BEEF, CHICKEN & VEAL

- *Veal Saltimbocca, Prosciutto, Fontina, Roasted Peppers*
- *Filet Oscar, Jumbo Lump Crab, Lobster Mashed Potatoes, Asparagus, Sauce Béarnaise*
- *Braised Short Ribs, Chive Whipped Potato, Asparagus*
- *Parmesan Crusted Veal Chop, Prosciutto Wrapped Asparagus, Peppers*
- *Roasted Half Cornish Game Hen, Truffled Potato, Baby Vegetables*
- *New York Strip, Lobster Mashed Potatoes, Roasted Cipollini Onions*

SEAFOOD

- *Roasted Lobster Stuffed with Crab, Baby Vegetables*
- *Jumbo Lump Maryland Crab Cakes, White & Wild Rice, Baby Vegetables, Caper Remoulade*
- *Market White Fish, Black Lentils, Asparagus, Champagne Butter*
- *Branzino Stuffed with Crab and Asparagus, Champagne Butter*
- *Seared Scallops With Pumpkin Orzo, Sage Butter*
- *Miso Black Cod, Wasabi Mashed Potato, Wok Flashed Vegetables*

ENTRÉES

Choice of Three

SELECT
1 SURF & TURF
2 OTHERS

DESSERT, GELATO, CAKE & COFFEE

- Upgraded Hand-crafted Wedding Cake Sliced & Served on a Raspberry Coulis-painted Plate
- Assorted Artisan Dolci Gelato Served from an Ice Carving, Garnished with Exotic Fruits, Chocolates & Sauces
- Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea



THE ULTIMATE OPEN BAR

A Selection of Premium Liquor, Beer, Wine, Champagne, Cordials, Assorted Mixers & Soft Drinks available throughout the Cocktail Hour & Reception

Kettle One • Grey Goose • Johnny Walker Red & Black • Chivas Regal • Chopin Vodka • Bombay Gin
Bombay Sapphire Gin Frangelico • Amaretto Disaronno • Apple Pucker • B & B • Bacardi Rum
Bailey's Irish Cream • 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 • Pinnacle Vodka • Sambuca • Seagrams 7 • Seagrams VO • Southern Comfort
Tanqueray • Triple Sec • Domestic & Imported Beer • Champagne • Cabernet Sauvignon • Chardonnay • Merlot • Pinot Grigio • White Zinfandel • Talamore features Pepsi Mixers & Soft Drinks

INTERNATIONAL COFFEE BAR STATION

End Your Evening on a Warm Note:

Fresh Brewed Coffee, Cappuccino & Espresso served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Raw Sugar

Bailey's Irish Cream • Kahlua • Amaretto • Godiva • Grand Marnier • Sambuca



MASTERPIECE

UPGRADES INCLUDED WITH PACKAGE

CHAIR SASH

GOLD OR SILVER CHARGER PLACE SETTINGS

TABLE OVERLAYS

GOLD OR SILVER CHARGERS FOR CENTERPIECE

WHITE GLOVE SERVICE

UP-LIGHTING FOR RECEPTION AREA

UPGRADED WEDDING CAKE

SIGNATURE COCKTAIL SCULPTURED ICE LUGE

INTERNATIONAL COFFEE BAR STATION

DOM PERIGNON

(2 BOTTLES PROVIDED FOR THE BRIDAL PARTY)

5-HOUR TOP SHELF BRAND OPEN BAR



Miso Black Cod



Chilled Seafood Display

Photo Credit: Bartlett Pair Photography & 217 Photography



Photo Credit: Philter Photography



NOTES:



NOTES:





Photo Credit: Classic Photo & Video, Bartlett Pair Photography



Photo Credit: Bartlett Pair Photography, 217 Photography & Janet Lanza Photography

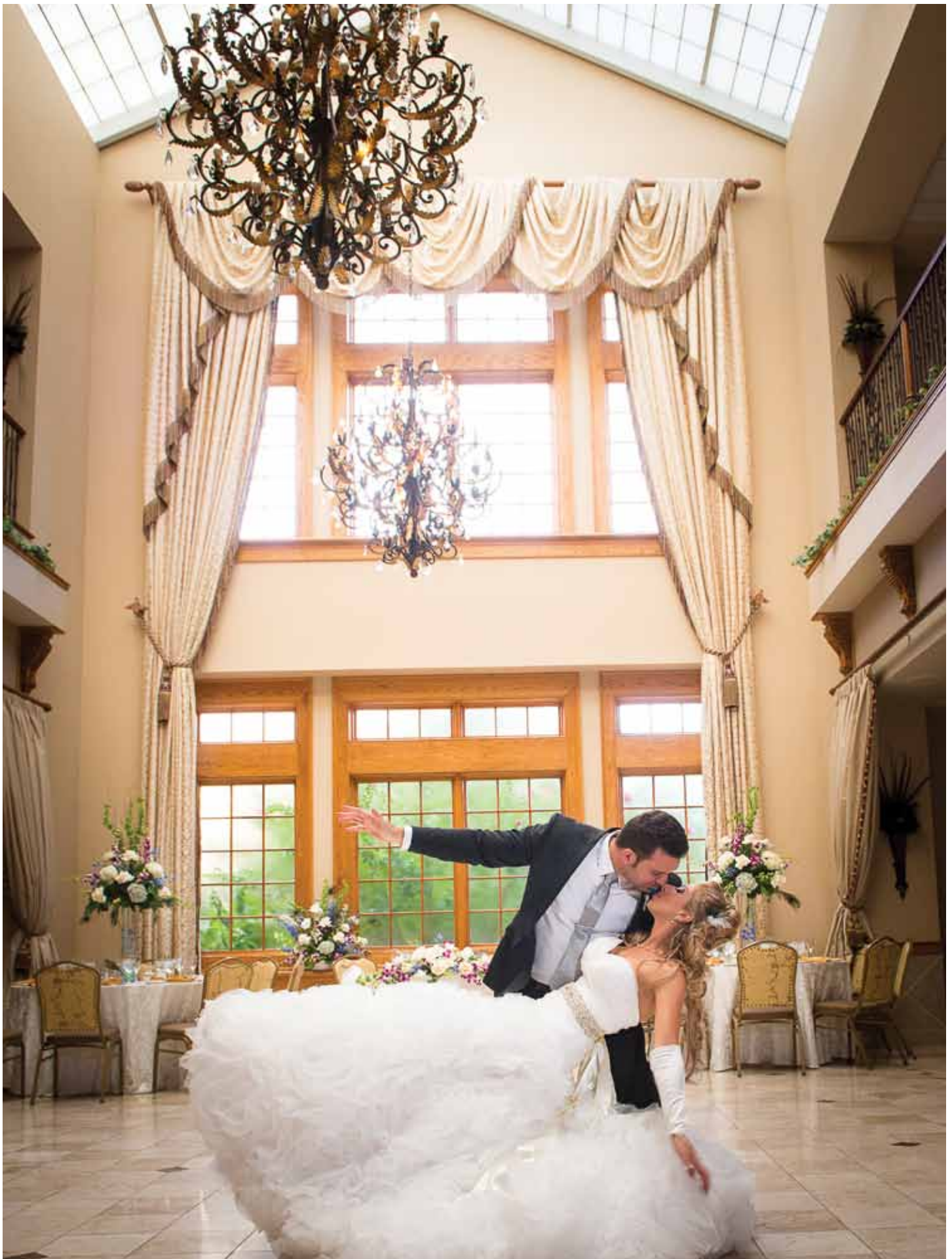


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Photo Credit: Zachary Gallery, 217 Photography & Michael's Photography



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SOMETHING

Old...

SOMETHING

New...

SOMETHING

Incredible