

Buffet



WEDDING PACKAGE

INCLUDES:

› COCKTAIL HOUR

Your selection of Classic or upgraded Abbondanza

› CHAMPAGNE TOAST

› CHOICE OF
DOGWOOD BUFFET
OR ORCHID BUFFET

› WEDDING CAKE



Afrik Armando



Cocktail

CLASSIC

included in Formal Wedding Package

ANTIPASTA DISPLAY Artisanal Imported Cheese & Meats, Toasted Crostini, Marinated Eggplant with Grilled Red Onions, Balsamic, Capers & Cilantro, Traditional Hummus, Marinated Olives & Roasted Peppers, Fig Jam, Mustard & Crusty Bread

BUTLERED HOMEMADE HORS D'OEUVRES *• Select a Total of Seven*

CHILLED

Maryland Crab Salad on a Chip
*Tuna Tartar, Cilantro, Citrus Creme Fraiche, Crostini
*Traditional Tomato Bruschetta
Asparagus and Goat Cheese Crostini
Marinated Bocconcini Mozzarella
Grilled Salmon Bruschetta, Cilantro Cream
Grilled Filet and Horseradish Cream Crostini
*Chilled Tomato Gazpacho Shot
Truffled Deviled Eggs
Chilled Marinated Shrimp with Avocado & Prosciutto
Salmon Tartar with Radish & Pickled Cauliflower
*Steak Tartar Spoons, Chopped Egg and Onion

PREMIUM HORS D'OEUVRES

Sold in Lots of 50 Pieces - price is per piece

Porcini Dusted Lollipop Lamb Chops, Aged Balsamic - \$5
Applewood Wrapped Scallops, Apricot and Black Pepper Chutney - \$4
Panko Crusted Jumbo Shrimp, Ginger-Soy Glaze - \$3
Crispy Duck Spring Roll, Orange- Ginger Sauce - \$2
Mini Crab Cakes with Tartar - \$3
Kobe Beef Slider, Caramelized Onions, and Havarti - \$4
Chilled Jumbo Shrimp Cocktail with Cocktail Sauce - \$4
Sesame Crusted Salmon Skewer - \$2
Deconstructed Beef Tartar with Olive Oil Powder - \$3

HOT

Philly Cheese Steak Tarts
Assorted Flatbreads
Pigs in a Blanket
Sesame Fried Chicken with Ginger Remoulade
Vegetarian Egg Roll, Ponzu Sauce
BBQ Pulled Pork on Mini Bisquit
Crispy Mac and Cheese, Chive Sour Cream
*Grilled Filet and Asparagus Scoops
Grilled Chicken Satay
Tempura Asparagus Fries, Wasabi Mayo
Shrimp Casino
Crab & Shitake Mushroom Galette on Crostini, Wasabi Mayo
Filet Basil Grilled Cheese with Tomato Soup
Classic Spanikopita with Spinach and Feta
Chicken and Fontina Bites
Prosciutto Risotto Ball, Herbed Remoulade
Grilled Sirloin Satay with Teriyaki Glaze
Roasted Butternut Squash Soup (Winter Only)

** = Gluten Free Selection*

HOMEMADE HORS D'OEUVRES DISPLAY *• Select One: Southwest, Pasta, Asian Stir Fry or Whipped Potato Bar*

SOUTHWEST *choose 1*

Chicken Fajitas • Beef Fajitas • Fish Tacos Includes: Grilled Red & Green Bell Peppers, Sautéed Onions, Diced Tomatoes, Jalapenos, Cheddar & Monterey Jack Cheeses, Salsa, Guacamole, Sour Cream & Flour Tortillas

PASTA *choose 2*

• 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 Gnocci, Wild Mushroom, Parmesan Cream

ASIAN STIR FRY *choose chicken or beef*

• Crispy Beef or Sesame Chicken
• Wok Fried Asian Vegetables, Veggie Pot Stickers, Ponzu Teriyaki 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

Hour

ABBONDANZA

additional \$20 per person to replace Classic Cocktail Hour on Formal Wedding Package

BUTLERED HOMEMADE HORS D'OEUVRES › *Select a Total of Seven from Classic Chilled & Hot. Premium available as noted.*

BOUNTIFUL BUFFET › *All Items Included*

GRILLED VEGETABLES Asparagus, Red Bell Peppers, Eggplant, Portabella Mushroom, Zucchini, Squash

ANTIPASTO SPECIALTIES Roasted Peppers, Assorted Mediterranean Olives, Roasted Cauliflower Salad, Stuffed Peppers, Hummus

ARTISAN CHEESES & CHARCUTERIE Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano-Reggiano, Thinly-sliced Prosciutto, Pepperoni, Genoa Salami, Mild Copa

DISPLAY STATIONS › *Select 1*Chef Attended & 3 Un-Attended Stations*

*** CRAB CAKES** Jumbo Lump Crab Meat served with Homemade, Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes

*** PASTA choose 2**

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

*** ASIAN STIR FRY choose chicken or beef**

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

*** MAC & CHEESE** Shells & Elbows, Talamore Cheese Sauce, Buffalo Cheese Sauce, "Wit Wiz" Cheese Sauce, Chopped Tomatoes, Crispy Bacon, Baby Shrimp, Popcorn Chicken, Chives, Mushrooms, Sundried Tomatoes

SOUTH OF THE BORDER BAR *Build Your Own Soft Tacos, Nachos & Burritos.* Spicy Beef & Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatilla Salsa, Guacamole, Pepper Jack Cheese, Sour Cream, Fresh Cilantro & Jalapenos

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

GROOM'S STATION choose 3 Buffalo Wings • Jim Beam Fried Shrimp • Brats in Beer & Sauerkraut • Meatball Parmesan Sandwich
Roast Beef & Cheddar served on an Onion Roll • BBQ Ribs • Steamed Mussels

FLATBREAD STATION choose 1

- Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
- Short Rib, Caramelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
- Wild Mushroom, Gruyere Fondue, Wild Mushrooms, Truffle
- Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic
- Pistachio, Rosemary, Fontina, Prosciutto, Red Onion
- Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Pepper

WING STATION Classic Buffalo • Honey BBQ • Teriyaki • General Tso Chicken • Blue Cheese Dip, BBQ Sauce & Ranch

SEAFOOD STATION PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter

Dogwood BUFFET WEDDING PACKAGE

Champagne Toast

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

Appetizer

select 1 to be served tableside

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

Entrées

select 2 from each category



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

Meat & 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 Raspberry Coulis

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

Standard Beer, Wine Et Soda Open Bar

Talamore features Miller Lite, Talamore Lager, Stella Artois & a Seasonal Draft
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel
Pepsi Soft Drinks

Dave Justo Photography



Michael's Photography



Michael's
PHOTOGRAPHY



Dave Justo Photography



Zachary Gallery



DAVE JUSTO



AIM Photography



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forevermore

Orchid BUFFET WEDDING PACKAGE

Champagne Toast

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

Appetizer

select 1 to be served tableside

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*

Entrées

select 3

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*
Roast Sirloin of Beef, *Bordelaise Sauce*
Tortellini, *Spinach and Mushroom Cream*
Chicken Breast, *Lemon Caper Butter*
Vegetable Korma, *Basmati Rice*

Dessert

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



Full Premium Brand Open Bar

Absolut, Amaretto di Saronno, Apple Pucker, Bailey's Irish Cream, Captain Morgan Spiced Rum, Chopin, Cruzan Rum, Crème de Menthe, Dewars, J & B, Jack Daniels, Jim Beam, Jim Beam Rye, Kahlua, Malibu Rum, Midori, Peach Schnapps, Sambuca, Sauza, Seagrams 7, Seagrams VO, Sobieski, Southern Comfort, Stolichnaya, Tanqueray, Triple Sec
Talamore features Miller Lite, Talamore Lager, Stella Artois & a Seasonal Draft
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel, Champagne
Talamore features Pepsi Mixers & Soft Drinks

Contact Us

TALAMORE COUNTRY CLUB

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