

# 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

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## *Champagne Toast*

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

## *Appetizer*

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*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*

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*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*

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Hand-crafted Wedding Cake Sliced & Served  
on Raspberry Coulis

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

## *Standard Beer, Wine Et Soda Open Bar*

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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





*Dave Justo Photography*



*Zachary Gallery*



*DAVE JUSTO*



*AIM Photography*



*hupnerphotography.com | weddings*



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# 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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*Dave Justo Photography*