

Candid Moments Photography



Displays and Upgrades



INCLUDES:

› RECEPTION DISPLAYS

Speciality Displays

Dessert Displays

› RECEPTION UPGRADES



Displays

All Displays must be ordered in conjunction with Lunch or Dinner & 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 guests, Sushi & Raw Bar require a minimum of 100 guests.

*Optional Chef attendants are available with your display for an additional \$150, Sushi Attendant is \$200, Dessert Chef Attendants are \$75. Displays noted with a * have a required Chef Attendant and fee.*

Prices do not include service charge & tax.



Candid Moments Photography



Dave Justo Photography

Displays

ANTIPASTA

\$6 per person

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

*** CARVING**

Chef attendant fee \$150

All carving stations are served with a selection of assorted miniature rolls

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

*** SUSHI**

\$17.50 per person

Sushi attendant additional \$200

Minimum of 100 guests

\$18.50 per person in 2019

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, Cucumber Rolls, Spicy Shrimp Shumai

WHIPPED POTATO BAR

\$8 per person

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

PASTA

\$9 per person, 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

\$9 per person

Chef attendant fee \$150

Choose Crispy Beef or Sesame Chicken

Wok Fried Asian Vegetables, Veggie Pot Stickers with Ponzu Dipping Sauce

Veggie Egg Rolls, Ginger Rice

RAW BAR

\$17 per person,

Minimum of 100 guests

\$19 per person in 2019

Chef Selected Oysters, Jumbo Shrimp Cocktail, Cocktail Crab Claws

Littleneck Clams, Cocktail Sauce, Mignonette, Tabasco, Lemon

SPECIALITY DISPLAYS

CRAB CAKES Jumbo Lump Crab Meat served with Homemade, Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes
\$12 per person

SLIDERS Mini Cheese Burgers, Sriracha Ketchup
\$10 per person
Short Rib with Horseradish
Crab Cake with Tartar Sauce, Housemade Potato Chips

*** NEW YORK DELI** Corned Beef, Pastrami, Cole Slaw, Mini-Rye Bread, Sauerkraut, Mustard
\$13 per person, Chef attendant fee \$150

*** SOUTHERN LOVE** Beef Brisket, Pulled Pork, Corn Bread, Grilled Wings, BBQ Ribs, Potato Rolls
\$13 per person, Chef attendant fee \$150

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
\$12 per person

ASIAN STIR FRY • Crispy Beef or Sesame Chicken
choose chicken or beef • Wok Fried Asian Vegetables, Veggie Pot Stickers, Ponzu Teriyaki Sauce, Veggie Egg Rolls, Ginger Rice
\$9 per person

SMOKED FISH DELI Sliced Smoked Salmon & Whitefish Salad • Poached Whole Salmon with Cold Dill Sauce
\$14 per person
Mini Bagels, Chopped Onions, Whole Capers, Sliced Egg, Sliced Tomato, Cucumbers, Red Onions & Cream Cheese

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
\$9 per person

TASTE OF PHILLY Chicken and Beef Cheesesteak, Crab Seasoned Fries, Philly Soft Pretzels, Brown Mustard, Cheese Whiz
\$9 per person

FOOD TRUCK Traditional Hotdog Cart • Grilled Beef or Chicken Cheesesteaks • Roasted Pork with Long Hots
\$11 per person choose 3
BBQ Pulled Pork Sandwich • Hand Rolled Assorted Stromboli • Meatball Sandwiches • Sausage, Peppers & Onions

GROOM'S STATION Buffalo Wings • Jim Beam Fried Shrimp • Brats in Beer & Sauerkraut • Meatball Parmesan Sandwich
\$9 per person choose 3
Roast Beef & Cheddar served on an Onion Roll • BBQ Ribs • Steamed Mussels

FLATBREAD STATION • Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
\$7 per person
• Short Rib, Caramelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
choose 3
• 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

TATER TOTS Tater Tots with Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream
\$7 per person

WING STATION Classic Buffalo • Honey BBQ • Teriyaki • General Tso Chicken • Blue Cheese Dip, BBQ Sauce & Ranch
\$11 per person

SEAFOOD STATION PEI Mussels in Garlic Butter • Littleneck Clams with Garlic Butter
\$10 per person

SAUSAGE STATION Wild Boar Sausage & Caramelized Shallots • Whisky-Fennel Sausage • Cheddar-Bacon Brat
\$9 per person
Kielbasi • Whole Grain Mustard

SOUTHWEST *Chicken Fajitas • Beef Fajitas • Fish Tacos* Includes: Grilled Red & Green Bell peppers, Sauteed Onions, Diced Tomatoes, Jalapenos, Cheddar & Monterey Jack Cheeses, Salsa, Guacamole, Sour Cream & Flour Tortillas
\$9 per person choose 1

DESSERT DISPLAYS

DOLCHI GELATO A Selection Of Five Different Types Of Gelato served with an array Of Candies, Fresh Fruits, Warm Chocolate and Caramel. *Add Gelato Ice Carving, \$200*
\$9 per person

UNDER THE BOARDWALK Plain Pizza • Cinnamon Butter Pretzel Nuggets • Hot Dogs • Boardwalk Fries
Salt Water Taffy • Assorted Fudge • Caramel Corn • Fresh Squeezed Lemonade
\$11 per person

MILK & COOKIES Freshly Baked Chocolate Chip & Sugar Cookies along with a Shooter of Ice Cold Milk
\$5 per person

ICE CREAM SUNDAE BAR 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
\$7 per person

MINI VIENNESE SWEET TABLE Miniature Cannolis, Miniature Eclairs, Miniature Cream Puff, Assorted Petite Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites
\$9.50 per person

ELITE SWEET TABLE Triple Chocolate Cake, New York Cheese Cake, Carrot Cake, Seasonal Fruit Pie, Assorted Brownies, Miniature Eclairs, Miniature Cream Puff, Fresh Whipped Cream
\$11.50 per person

ULTIMATE SWEET TABLE Triple Chocolate cake, New York Cheese Cake, Carrot Cake, Seasonal Fruit Pie, Assorted Brownies, Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petite Fours, Seasonal Miniature Macaroons, Lemon Bars, Dublin Chocolate Bites, Miniature Cup Cakes, Assorted Chocolate Truffles, Chocolate Dipped Strawberries, Fresh Seasonal Berries, Fresh Whipped Cream
\$15.50 per person

BELGIAN MILK CHOCOLATE FOUNTAIN Pound Cake Bites & Goodies for Dipping
Banana, Cantaloupe, Honeydew, Pineapple, Strawberries, Pretzel Sticks, Marshmallows, Vanilla Wafers, Sandwich Cream Cookies, Crispy Rice Treats
\$6 per person, \$500 Fountain Rental
Minimum of 75 people

SMORES BAR Graham Crackers, Marshmallows, Chocolate Bars on display to toast your smores to perfection
\$7 per person

WAFFLE BAR *Homemade Belgium Waffles with Assorted Toppings*
Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella
\$9 per person

INTERNATIONAL COFFEE BAR STATION 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
\$12 per person

Bar Et Coffee Menu

ASSORTED SODA BAR

Talamore features Pepsi Soft Drinks



Bartlett Pair Photography

STANDARD BEER, WINE & 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

FULL STANDARD BRAND OPEN BAR

Bourbon, Gin, Rum, Scotch, Tequila, Vodka, Whiskey
Amaretto, Apple Pucker, Christian Brothers Brandy, Kamora, Midori, Peach Schnapps, 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

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

END YOUR EVENING ON A WARM NOTE

INTERNATIONAL COFFEE BAR STATION

\$12 per person

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

Bar Enhancements

DELUXE VODKA Belvedere, Grey Goose, Ketel 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

WINE Additional types of Wine & Premium Wines available
Please ask an Event Specialist for a Wine List

TOASTS Sparkling Cider, *\$4 per person*
House Champagne, *\$6 per person*
Korbel Champagne, *\$8 per person*

PUNCH Non-alcoholic Sparkling Punch, *\$80 per gallon*
Champagne Punch, *\$125 per gallon*



Contact Us

TALAMORE COUNTRY CLUB

723 Talamore Drive

Ambler, PA 19002

215.641.1300 (p)

215.542.5629 (f)

www.TalamorePA.com

www.facebook.com/TalamoreCountryClub

EVENT SPECIALISTS

Karen Ferry

267.464.6549

karen.ferry@talamorefamily.com

Mark McCool

267.464.6548

mark.mccool@talamorefamily.com

Maureen Palko

215.641.1300, x 126

maureen.palko@talamorefamily.com



Michael's
PHOTOGRAPHY