

Talamore

MEMORABLE MOMENTS

Buffet

MITZVAH PACKAGE

2020-2021

INCLUDES:

COCKTAIL HOUR

*Vegetable, Antipasto & Cheese Display
Selection of 10 Butlered Hors d'oeuvres
Selection of 3 Stations*

CHAMPAGNE TOAST

DINNER SELECTIONS

*Selection of Tableside Appetizer
Selection of Dogwood or Orchard Buffet
Celebration Cake, Coffee & Tea*

OPEN BAR



BUTLERED

HORS D'OEUVRES

Select a Total of 10 Hors d'oeuvres to be Butler-Passed

CHILLED

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

UPGRADE YOUR HORS D'OEUVRES *Price per Piece*

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

HOT

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

** = Gluten Free Selection*



VEGETABLE, ANTIPASTO & CHEESE DISPLAY

GRILLED VEGETABLES

Asparagus, Red Bell Peppers, Eggplant, Portobello Mushrooms, Zucchini and Squash

ANTIPASTO SPECIALTIES

Roasted Peppers, Assorted Mediterranean Olives, Roasted Cauliflower Salad,
Stuffed Peppers and Hummus

ARTISAN CHEESES & CHARCUTERIE

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego,
Parmigiano-Reggiano, Thinly-sliced Prosciutto, Pepperoni, Genoa Salami and Mild Coppa



DISPLAY STATIONS › *Select 3* * *Chef Attendant Included*

* PASTA *select 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

select 1 Crispy Beef or Sesame Chicken
• Wok Fried Asian Vegetables, Vegetable Pot Stickers, Ponzu Teriyaki Sauce, Vegetable Egg Rolls, Ginger Rice

MAC & CHEESE

Shells and 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 and Burritos. Spicy Beef and Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatillo Salsa, Guacamole, Pepper Jack Cheese, Sour Cream, Fresh Cilantro and Jalapeños

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, Chives, Sour Cream, Butter

FRENCH FRY BAR

select 2 *Krinkle-Cut, Curly, Boardwalk, Sweet Potato or Tater-Tots*
Bacon, Vinegar, Cheese Whiz, Shredded Cheddar, Sriracha, Sour Cream, Parmesan Cheese, Old Bay and Ketchup

FLATBREAD STATION *select 1*

• Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
• Short Rib, Caramelized Onions, Boursin Cheese, Bacon, Shaved Parmesan
• Gruyère Fondue, Wild Mushrooms, Truffle Oil

• 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's Chicken • Blue Cheese Dip, BBQ Sauce and Ranch

SUSHI STATION *select 4*

Cooked Rolls - California • Shrimp Tempura • Spicy Shrimp • Philly Crab • Teriyaki King Salmon
Raw Rolls - Spicy Tuna • Spicy Tuna Volcano • Philadelphia • Rainbow Skinny
Vegetable Roll - Avocado Cucumber

Dogwood BUFFET MITZVAH PACKAGE

Champagne Toast

All of your guests will enjoy a Champagne Toast

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 Celebration Cake Sliced & Served
on Raspberry Coulis

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

Standard Beer, Wine & Soda Open Bar

Featured Beer - Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft

Wine - Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne

Pepsi Mixers & Soft Drinks

Add \$14 to Upgrade to Premium Brand Open Bar

Orchid BUFFET MITZVAH PACKAGE

Champagne Toast

All of your guests will enjoy a Champagne Toast

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 Celebration Cake Sliced
& Served on Raspberry Coulis
Freshly brewed Columbian Coffee,
Decaffeinated Coffee & Tea



Full Premium Brand Open Bar

Vodka - Tito's, Stolichnaya, Stateside, Absolut, Pinnacle Pure
Specialty - Amaretto di Saronno, Sambuca, Apple Pucker, Bailey's
Irish Cream, Kahlua, Peach Schnapps, Southern
Comfort, Triple Sec, Midori
Rum - Cruzan Silver, Captain Morgan Spiced, Malibu
Scotch - Dewars, J & B, Johnnie Walker Red
Whiskey - Jack Daniels, Seagrams 7, Seagrams VO,
Canadian Club

Bourbon - Bulleit, Jim Beam, Old Grand Dad
Tequila - Sauza Silver
Gin - Hendrick's, Tanqueray, Beefeater, Bombay
Featured Beer - Miller Lite, Talamore Lager, Stella Artois,
Featured Craft Draft
Wine - Cabernet Sauvignon, Malbec, Chardonnay, Riesling,
Pinot Grigio, Champagne
Pepsi Mixers & Soft Drinks

2020 & 2021 PRIMARY SEASON APRIL-JUNE, SEPTEMBER & OCTOBER

Buffet

*Includes: Cocktail Hour with Vegetable, Antipasto & Cheese Display, Selection of 10 Buttered Hors d'oeuvres,
Selection of 3 Stations, Champagne Toast, Appetizer*

Dogwood: Choice of Four Entrées, Celebration Cake & Beer, Wine and Soda Open Bar

Orchid: Choice of Three Entrées, Celebration Cake and Full Premium Brand Open Bar

Entrée Package	NON-PRIME		SATURDAY PM	
	without Tax & Service Charge	with Tax & Service Charge	without Tax & Service Charge	with Tax & Service Charge
Dogwood	\$87	\$110	\$95	\$120
Orchid	\$115	\$145	\$119	\$150

2020 & 2021 SECONDARY SEASON JANUARY-MARCH, JULY, AUGUST, NOVEMBER & DECEMBER

Buffet

*Includes: Cocktail Hour with Vegetable, Antipasto & Cheese Display, Selection of 10 Buttered Hors d'oeuvres,
Selection of 3 Stations, Champagne Toast, Appetizer*

Dogwood: Choice of Four Entrées, Celebration Cake & Beer, Wine and Soda Open Bar

Orchid: Choice of Three Entrées, Celebration Cake and Full Premium Brand Open Bar

Entrée Package	NON-PRIME		SATURDAY PM	
	without Tax & Service Charge	with Tax & Service Charge	without Tax & Service Charge	with Tax & Service Charge
Dogwood	\$84	\$105	\$91	\$115
Orchid	\$107	\$135	\$111	\$140

Conservatory Ballroom Required Minimum: \$ _____ **Non-Prime** \$ _____ **Saturday PM**

Magnolia Ballroom Required Minimum: \$ _____ **Non-Prime** \$ _____ **Saturday PM**

Pricing Provided
Valid Through: _____

Event Specialist Initials: _____

Non-Prime: Sunday-Thursday, Friday & Saturday Afternoon

Saturday PM: Saturday Evening

4 Hours for Saturday "Day" Mitzvahs, 5 Hours all Other Times

Pricing Subject to 6% Sales Tax and 20% Service Charge



TALAMORE COUNTRY CLUB

723 Talamore Drive

Ambler, PA 19002

215.641.1300 (p)

215.643.1356 (f)

www.TalamorePA.com

www.facebook.com/TalamoreCountryClub

EVENT SPECIALISTS

Andrea Bradley

215-641-1300, ext. 126

andrea.bradley@talamorefamily.com

Karen Ferry

267.464.6549

karen.ferry@talamorefamily.com

Mark McCool

267.464.6548

mark.mccool@talamorefamily.com

Contact Us

