

TALAMORE

Events

2020-2021



INCLUDES:

BREAKFAST & BRUNCH MENUS

LUNCH MENUS

REPAST MENU

DINNER MENUS

COCKTAIL HOUR

DISPLAYS

BAR MENU & ENHANCEMENTS

CONTACT INFORMATION

Welcome!



Welcome, and thank you for considering
Talamore to host your event!

Nobody does special events like
Talamore Country Club. Our facilities are
second to none and provide the
perfect backdrop for special events.

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

Werth Photography





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Breakfast and Brunch

BUFFETS REMAIN OPEN FOR 1 HR.
BREAKFAST & BRUNCH EVENTS HAVE THE SPACE
FOR UP TO 2.5 HRS.

TRADITIONAL BREAKFAST BUFFET

Sliced Fresh Seasonal Fruit with Yogurt Sauce, Granola
Country-style Scrambled Eggs, Ham, Peppers & Mushrooms

Crisp Bacon • Breakfast Sausage • Home-fried Potatoes

Bagels, Scones, Danish, Muffins, Cream Cheese, Preserves & Butter

Two Fruit Juices, Water

Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

BUFFET ENHANCEMENTS

OMELET STATION ›

Individually Made-to-order • Omelet Attendant

Swiss Cheese, Cheddar Cheese, Peppers, Onions, Mushrooms, Tomatoes,
Ham, Sautéed Spinach

Crisp Bacon, Pork Sausage, Home-fried Potatoes -

*Turkey Sausage available for additional

CARVING STATIONS ›

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

Add Attendant for

- Golden Roasted Breast of Turkey, Natural Gravy, Cranberry Sauce
- Oven-roasted Top Round of Beef, au Jus, Fresh Grated Horseradish
- Baked Smoked Virginia Ham, Honey Mustard Glaze, Whole-Grain Mustard

BELGIAN WAFFLE STATION ›

Belgian Waffles, Maple Syrup, Fruit Compote & Whipped Cream

ENTRÉES & ACCOMPANIMENTS ›

- Cheese Blintzes, Fruit Toppings
- Eggs Florentine

DISPLAYS ›

- Gravlax Tray, Lemon Dill Creme Fraiche
- Smoked Salmon Tray, Tomatoes, Capers, Red Onion, Cucumber
- Whole-stuffed Whitefish, Whitefish Salad
- Bagels, Cream Cheese

BRUNCH OPEN BAR

Mimosas, Bloody Marys, Screwdrivers

Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, White Zinfandel

Talamore features Pepsi Mixers & Soft Drinks

TRADITIONAL BRUNCH BUFFET

APPETIZER DISPLAYS

Sliced Fresh Seasonal Fruit with Yogurt Sauce, Granola
Smoked Salmon Tray, Tomatoes, Capers, Cucumber & Red Onion

BREAD DISPLAY

Bagels, Scones, Danish, Muffins, Cream Cheese, Preserves & Butter

BELGIAN WAFFLE STATION *Chef attendant, additional

Belgian Waffles, Maple Syrup, Fruit Compote & Whipped Cream

OMELET STATION

Individually Made-to-order

Swiss Cheese, Cheddar Cheese, Peppers, Onions, Mushrooms,
Tomatoes, Ham, Sauteed Spinach

Crisp Bacon, Pork Sausage, Home Fried Potatoes

ENTRÉES & ACCOMPANIMENTS (CHOICE OF 2 ENTREES)

Grilled Salmon with Lemon Beurre Blanc

Chicken Marsala

Cheese Tortellini, Marinara Sauce, Parmesan Cheese

Broiled Tilapia, Lemon Butter

Chicken Chasseur, Tomatoes, Mushrooms, White Wine Demi Glace

Parmesan Orzo, Vegetable du Jour

Dinner Rolls & Butter

PASTRY TABLE

Brownies, Carrot Cake, New York-style Cheesecake,

Seasonal Fruit Pie, Chocolate Layer Cake

BEVERAGE STATION

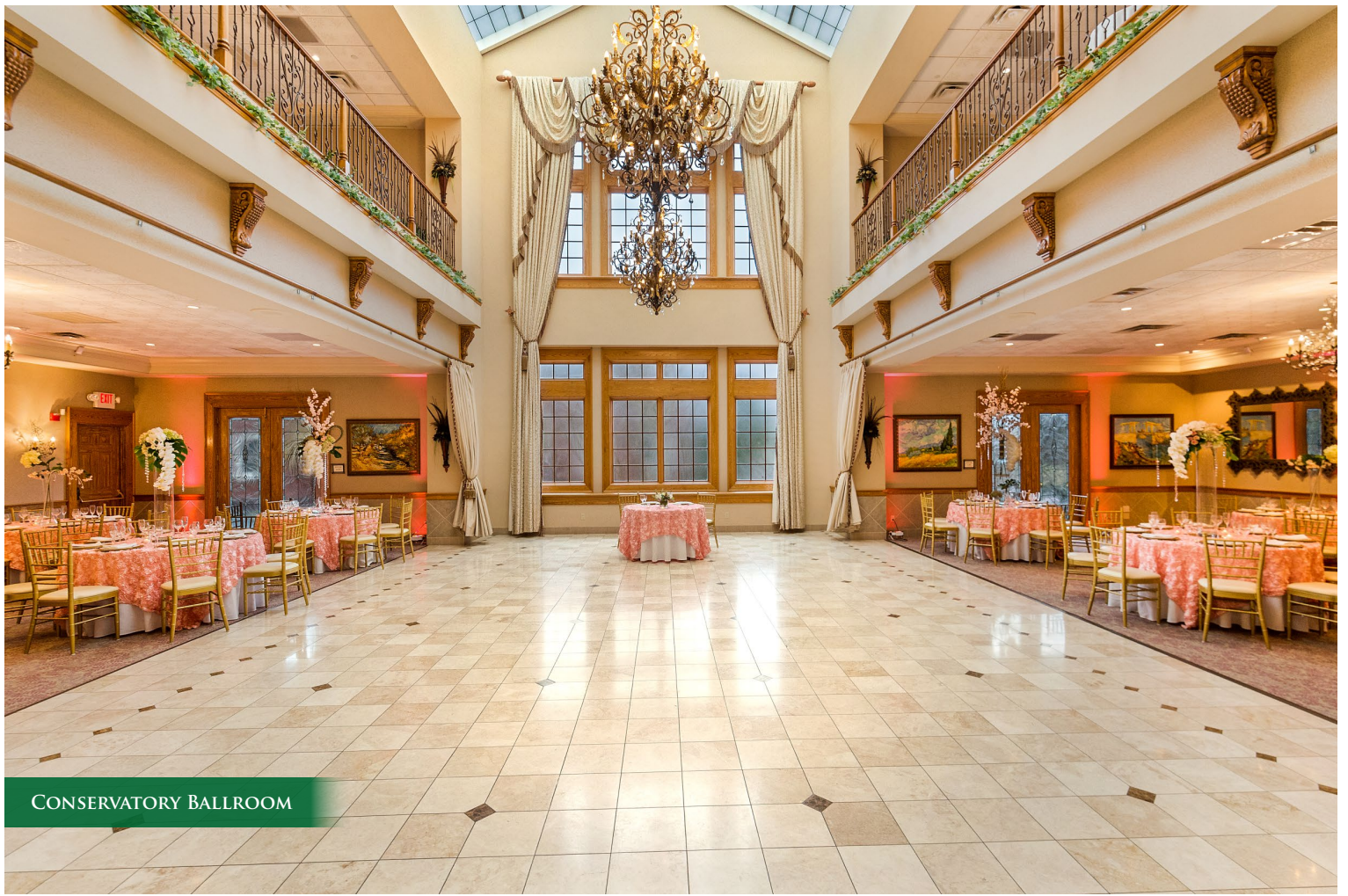
Two Fruit Juices, Water

Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Teas

** Buffets remains available for 1 hour. Brunch / Breakfast are 2.5 hour packages.*



MAGNOLIA BALLROOM



CONSERVATORY BALLROOM



Young Adult Buffet

* YOUNG ADULT EVENTS ARE 4 HOUR PACKAGES

BUTLERED HORS D'OEUVRES

All included

Mac and Cheese Bites, Philly Cheese Steak Tarts, Hebrew National Pigs in a Blanket, Tomato and Mozzarella Crostini, Assorted Flatbreads, Chicken and Fontina Bites

SALAD

select 1

Classic Caesar Salad with Sourdough Croutons or Baby Arugula with Candied Walnuts, Sun-dried Cherries, Sherry Vinaigrette

ENTRÉES

select 3

- *Chicken Fingers with BBQ Sauce & Honey Mustard*
- *Penne Pasta, Marinara Sauce*
- *Cheese & Pepperoni Pizza*
- *Hamburger & Cheeseburger Sliders*
- *Chicken & Beef Cheesesteaks*
- *Cheese Tortellini, Grilled Chicken, Parmesan Cream Sauce*

SIDES

select 2

- *French Fries*
- *Mozzarella Sticks*
- *Tater Tots*
- *Mac & Cheese*

DESSERTS

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, Strawberry Sauce, Whipped Cream

SPECIAL OCCASION CAKE

Hand-crafted Sheet Cake sliced & served on Raspberry Coulis

BEVERAGE BAR

Pepsi Soft Drinks, Lemonade, Iced Tea, Assorted Juices, Water Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

SECURITY: For any event, with guests under 17 years of age, Talamore requires a security guard for every 20 guests under 17 years of age. Security service is provided thru Talamore.

Lunch Buffets

BUFFETS REMAIN OPEN FOR 1 HR.
LUNCH EVENTS HAVE THE SPACE FOR UP TO 3 HRS.

PERFECT SWING DELI BUFFET

APPETIZERS

Chef's Soup du Jour or Fresh Cut Fruit Display
Caesar Salad or Tossed House Salad, Sherry Vinaigrette

DELI

Roast Beef, Baked Ham, Turkey, American & Swiss Cheese
Potato Salad, Cole Slaw
Lettuce, Sliced Tomato & Onion
Condiments & Breads

DESSERT

Cookies & Brownies

BEVERAGES

Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

ETIQUETTE TEA LUNCHEON

APPETIZERS

Fresh Sliced Seasonal Fruit Tray
Assorted Scones & Biscuits

SALAD

Choose One

- Baby Arugula, Citrus Vinaigrette
- Baby Spinach, Sherry Vinaigrette

SALAD STATION

Vegetable Quinoa
Marinated Artichokes Salad
Asian Broccoli Salad

TEA SANDWICHES

Presented on Assorted Breads
Curry Chicken Salad
Italian Tuna Salad
Traditional Shrimp Salad
Cucumber & Watercress

PETITE SWEETS

Cream Puffs, Éclairs, Petit Fours, Miniature Pastries

BEVERAGES

Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

HOT SIGNATURE BUFFETS

APPETIZER & SALAD

Chef's Soup du Jour or Fresh Cut Fruit Display
Caesar Salad or Tossed House Salad, Sherry Vinaigrette

ENTREES

Select Two Entrées within One of the Following Buffets • All Entrées served with Dinner Rolls & Butter

HOLE IN ONE BUFFET •

- Chicken Champignon, White Wine Mushroom Cream
- Breast of Turkey, Pan Gravy, Stuffing, Fresh Cranberry Sauce
- Cheese Tortellini, Marinara Sauce, Parmesan Cheese
- Broiled Tilapia, Lemon Butter
- Chicken Chasseur, Tomatoes, Mushrooms, White Wine Demi Glace
- Ravioli, Spinach, Asiago, Wild Mushroom Cream

BACK NINE BUFFET •

- Sliced Top Round of Beef Natural Jus
- Beef Stroganoff, Egg Noodles, Demi Glacé Cream
- Seared Chicken & Mushrooms, Marsala Wine Sauce
- Broiled Flounder, Lemon Caper Butter
- Grilled Chicken, Penne Pasta, Roasted Tomato Carbonara

EAGLE BUFFET •

- Sautéed Veal Medallions, Sherry Cream, Mushrooms
- Seafood Scampi, Penne Pasta, Garlic Butter
- Rotisserie Chicken, Crab, Asparagus, Lemon Butter
- Seared Chicken, Mezzi Rigatoni Carbonara
- Sliced Strip Loin, Natural Jus
- Swordfish Steak, Scallion Crust, Sautéed Roasted Peppers & Tomatoes

VEGETABLE & STARCH *select 2*

- Green Beans
- Roasted Vegetables
- Herbed Buttered Carrots
- Seasonal Mixed Vegetables
- Broccoli & Cauliflower with Shredded Carrots
- Roasted Sweet Potatoes, Honey Butter
- White & Wild Rice Pilaf
- Whipped Potatoes
- Roasted Red Bliss Herb Potatoes
- Broccolini or Steamed Asparagus

DESSERT *select 2*

- Warm Apple Strudel, Crème Anglaise
- Carrot Cake, Whipped Creme
- Cookies & Brownies
- Chocolate Layer Cake
- New York-style Cheesecake
- Assorted Miniature Pastries
- Fresh Fruit Tart with Raspberry Coulis

BEVERAGES

Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

Lunch Sit Down

LUNCH EVENTS HAVE THE SPACE FOR UP TO 3 HRS.

Chef's Soup du Jour, select a Salad, select 2 of the listed Sit Down options that your Guests will pre-select from, then select 2 from the Vegetable & Starch options listed, and 1 Dessert

APPETIZER & SALAD

Chef's Soup du Jour & Caesar Salad or Baby Green Salad, Sherry Vinaigrette

ENTRÉES

CLASSIC

*Penne, Sausage, Peppers, Onions, Tomato Basil Cream •
*Orecchiette, Roasted Vegetables, Basil Oil •
Chicken Champignon, White Wine Mushroom Sauce •
Chicken Florentine, Roasted Pepper Cream •
Seared Sole, Asparagus, Lemon Butter •
Chicken Saltimbocca, Roasted Shallot Jus •
Fennel & Shallot Roast Pork Loin, Mustard Sauce •
*Shrimp Penne Scampi •
Sesame Seared Salmon, Wok Fried Vegetables •
Broiled Sole, Maryland Crab & Mustard Sauce •
Petite Filet, Port Wine Reduction •
Grilled Sirloin Gorgonzola •
Maryland Crab Stuffed Shrimp, Lemon Caper Butter •
*Not served with Vegetable & Starch

LIGHTER OPTIONS*

*Not served with Vegetable & Starch
Salad Dressing Choices include Sherry Vinaigrette, Balsamic Vinaigrette & Raspberry Vinaigrette

Traditional Caesar Salad, Grilled Chicken Breast •
Traditional Caesar Salad, Grilled Shrimp •
Grilled Chicken Breast, Marinated Roasted Vegetable Salad •

Platters Served over Field Greens with Cucumbers, Carrots, Tomatoes

Curry Chicken Salad Platter •
Tuna Salad Platter •
Cold Seafood Salad Platter •

VEGETABLE & STARCH *select 2*

- Chive Whipped Potatoes
- Roasted Potatoes
- Roasted Sweet Potato, Honey Butter
- Roasted Vegetables

- Green Beans, Roasted Carrots & Parsnips
- Broccoli and Cauliflower, Roasted Garlic

DESSERT *select 1*

- Warm Apple Strudel, Crème Anglaise
- Carrot Cake, Whipped Creme
- Vanilla Ice Cream with Chocolate Sauce & Sugar Cookies
- Raspberry Sorbet

- Cookies & Brownies
- Chocolate Layer Cake
- New York-style Cheesecake
- Assorted Miniature Pastries
- Fresh Fruit Tart with Raspberry Coulis

BEVERAGES

Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas



CONSERVATORY BALLROOM



CONSERVATORY BALLROOM

Dinner Sit Down

DINNER EVENTS HAVE THE SPACE FOR UP TO 4 HRS.

Chef's Soup du Jour, select a Salad, select 2 of the listed Sit-Down options that your Guests will pre-select from, then select 1 Dessert

SOUP OR SALAD Chef's Soup du Jour
Caesar Salad or Tossed House Salad, Sherry Vinaigrette

ENTREES Select Two • All Entrees served with Dinner Rolls & Butter

- Eggplant Gateau, Fresh Mozzarella and Basil, Sliced Eggplant, Spinach, Gnocchi, San Marzano Tomato Sauce •
- Portabella Marsala: Roasted Portabella's, Spinach, Black Lentils, Classic Marsala Sauce •
- Vegetable Korma, Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan •
- Chicken Florentine: Spinach & Fontina Stuffed Chicken Breast, Roasted Vegetable, Parmesan Orzo •
- Chicken Saltimbocca: Roasted Peppers, Prosciutto, Provolone, Roasted Vegetable, Whipped Potatoes, Thyme Jus •
- Chicken Champignon, Boneless Chicken Breast, White Wine Mushroom Sauce, Whipped Potatoes •
- Romano Crusted Pork Chop Milanese, Herb Roasted Potatoes, Roasted Vegetable, Lemon Caper Butter •
- Broiled Flounder, Crispy Potatoes, Shiitake Mushrooms, Braised Leeks, Lemon Butter •
- Herb Crusted Sole, Asparagus, White & Wild Rice, Champagne Butter •
- Fennel & Goat Cheese Stuffed Bone-In Chicken, Roasted Vegetable, Herb Roasted Potatoes, Lemon Jus •
- Slow Braised Short Ribs, Horseradish Mashed Potatoes, Roasted Vegetables, Natural Jus •
- Salmon Française, Roasted 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 •
- Broiled Flounder: Roasted Vegetables, Fingerling Potatoes, Champagne Butter •
- Maryland Crab Stuffed Jumbo Shrimp, Roasted Seasonal Vegetables, Whipped Potatoes, White Wine Leek Sauce •
- Beef Wellington: Seared 7 oz. Filet, Mushroom Puree, Puff Pastry, Whipped Potatoes, Asparagus, Port Wine Reduction •
- Jumbo Lump Maryland Crab Cakes, Roasted Potatoes, Asparagus, Chive Butter •
- Gorgonzola Crusted Filet, Baby Vegetables, Whipped Potatoes, Port Demi Glace •
- Porcini Crusted Filet, Chive Mashed Potatoes, Roasted Vegetables, Wild Mushroom-Port Demi Glace •
- Seared Sirloin, Truffle Whipped Potatoes, Asparagus, Green Peppercorn Sauce •
- Miso Glazed Sea Bass, Wasabi Mashed Potato, Haricots Verts •
- Filet Oscar, Seared Filet, Maryland Jumbo Lump Crab Meat, Asparagus, Lobster Mashed Potatoes, Sauce Béarnaise •
- Surf and Turf: Grilled Filet, Maryland Crab Cake, Lobster Mashed Potatoes, Asparagus, Mustard Sauce •

DESSERT *select 1*

- Warm Apple Strudel, Crème Anglaise
- Carrot Cake, Whipped Creme
- Vanilla Ice Cream with Chocolate Sauce & Cherry
- Raspberry Sorbet, Diced Fruit
- Cookies & Brownies
- Chocolate Layer Cake
- New York-style Cheesecake
- Assorted Miniature Pastries
- Fresh Fruit Tart with Raspberry Coulis

BEVERAGES Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

Dinner Buffets

DINNER EVENTS HAVE THE SPACE
FOR UP TO 4 HRS.

Select an Appetizer and a Salad,
select 2 Entrees within 1 of the listed Buffets,
then select 2 from the Vegetable & Starch
options listed, then select 2 Desserts

APPETIZER & SALAD Chef's Soup du Jour or Fresh Cut Fruit Display
Caesar Salad or Tossed House Salad, Sherry Vinaigrette

ENTREES *Select Two Entrees within One of the Following Buffets • All Entrees served with Dinner Rolls & Butter*
OAK BUFFET •

- Tortellini, Marinara Sauce, Parmesan Cheese
- Breast of Turkey, Pan Gravy, Stuffing, Fresh Cranberry Sauce
- Broiled Sole, Lemon Caper Butter
- Chicken Champignon in Mushroom Cream
- Sliced Top Round of Beef au Jus - *Add Attendant for*
- Mezzi Rigatoni, Sausage, Peppers, Onions, Marinara

CARRIAGE HOUSE BUFFET •

- Herb-crusted Chicken Breast, Tarragon Dijon Cream
- Fennel & Shallot Sliced Pork Loin, Caramelized Shallot jus
- Broiled Salmon, Lemon Butter Dill
- Seared Chicken, Penne Pasta, Roasted Tomato Carbonara
- Sliced Strip Steak, Sautéed Red Peppers, Sherry Demi Glacé -
- Sautéed Chicken Breast, Spinach, Mushrooms, Asiago Cream

PINEHURST BUFFET •

- Chicken Saltimbocca
- Tortellini, Shrimp, Tomato Cream
- Seared Flounder, Lobster Cream
- Rotisserie Chicken Breast, Crab, Asparagus, Lemon Butter
- Filet Tips Tenderloin, Mushroom, Port Wine Demi Glacé

TALAMORE BUFFET •

- Pork Tenderloin, Caramelized Shallots, Apple Chutney
- Prime Rib of Beef au Jus -
- Seared Red Snapper, Oven Roasted Tomato Compote
- Sautéed Veal Medallions, Roasted Vegetables, Sherry Creme
- Sautéed Chicken & Shrimp, Mushrooms, Lemon Garlic Butter
- Filet Mignon with Port Wine Sauce

VEGETABLE & STARCH
select 2

- Chive Whipped Potatoes
- Basmati Rice Pilaf
- Roasted Potatoes
- Roasted Sweet Potato, Honey Butter
- Roasted Vegetables
- Green Beans, Roasted Carrots & Parsnips
- Broccoli and Cauliflower, Roasted Garlic

DESSERT
select 2

- Warm Apple Strudel, Crème Anglaise
- Carrot Cake, Whipped Creme
- New York-style Cheesecake
- Assorted Miniature Pastries
- Fresh Fruit Tart with Raspberry Coulis
- Cookies & Brownies
- Chocolate Layer Cake

BEVERAGES

Pepsi Soft Drinks, Lemonade, Iced Tea, Water
Freshly-brewed Colombian Coffee, Decaffeinated Coffee & Assorted Teas

ANTIPASTO 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 HORS D'OEUVRES • *Select a Total of Seven*

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 •
Applewood Bacon Wrapped Scallops with Apricot and Black Pepper Chutney •
Panko Crusted Jumbo Shrimp with Ginger-Soy Glaze •
Crispy Duck Spring Roll with Orange-Ginger Sauce •
Mini Crab Cakes with Tartar •
Kobe Beef Slider, Caramelized Onions and Havarti •
Sesame Crusted Salmon Skewer •



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*

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

SOUTHWEST *select 1 Chicken Fajitas • Beef Fajitas • Fish Tacos*

Includes: Grilled Red & Green Bell Peppers, Sautéed Onions, Diced Tomatoes, Jalapeños, Cheddar & Monterey Jack Cheeses, Salsa, Guacamole, Sour Cream & Flour Tortillas

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 Gnocchi, 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

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

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



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** • Penne, Rose Sauce, Ricotta Salata, Fresh Basil • Fusilli, Grilled Chicken, Spinach, Roasted Tomato, Basil
select 2 • Rigatoni, Italian Sausage, Peppers, Onion, Marinara • Potato Gnocci, Wild Mushroom, Parmesan Cream
 • Tortellini, Spinach, Asiago, Wild Mushroom 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 • Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO • Grilled Shrimp, Roasted Artichokes, Feta, Kalamata Olives, Garlic
select 1 • Short Rib, Caramelized Onions, Boursin Cheese, • Pistachio, Rosemary, Fontina, Prosciutto, Red Onion
 Bacon, Shaved Parmesan • Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red Pepper
 • Gruyère Fondue, Wild Mushrooms, Truffle Oil

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

Butlered Hors d'oeuvres

PRICE PER PIECE

Sold in Lots of 50

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



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.*

ANTIPASTO 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** *All carving stations are served with a selection of assorted miniature rolls*
Slow Roasted Herb Stuffed Turkey Breast, *Natural Jus, Fresh Cranberry Sauce*
Garlic Studded Eye Roast of Beef, *Au Jus and Horseradish*
Honey Baked Lancaster County Ham, *Grain & Dijon Mustards*
Fennel & Shallot Stuffed Pork Loin, *Thyme Jus*
Classic Prime Rib, *Horseradish Cream, Natural Jus*
Seared Filet Roast, *Mustard Sauce, Horseradish*
Rosemary Roasted Sirloin, *Green Peppercorn Sauce*

*** SUSHI** *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 *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
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 Select Crispy Beef or Sesame Chicken
Wok Fried Asian Vegetables, Veggie Pot Stickers with Ponzu Dipping Sauce
Veggie Egg Rolls, Ginger Rice

RAW BAR 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

SLIDERS Mini Cheese Burgers, Sriracha Ketchup
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

*** SOUTHERN LOVE** Beef Brisket, Pulled Pork, Corn Bread, Grilled Wings, BBQ Ribs, Potato Rolls

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

SMOKED FISH DELI Sliced Smoked Salmon & Whitefish Salad • Poached Whole Salmon with Cold Dill Sauce
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

TASTE OF PHILLY Chicken and Beef Cheesesteak, Crab Seasoned Fries, Philly Soft Pretzels, Brown Mustard, Cheese Whiz

FOOD TRUCK Hotdogs • Grilled Beef or Chicken Cheesesteaks • Roasted Pork with Long Hots
BBQ Pulled Pork Sandwich • Hand Rolled Assorted Stromboli • Meatball Sandwiches • Sausage, Peppers & Onions

TAILGATE STATION 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

TATER TOTS Tater Tots with Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream

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

SAUSAGE STATION Wild Boar Sausage & Caramelized Shallots • Whisky-Fennel Sausage • Cheddar-Bacon Brat
Kielbasi • Whole Grain Mustard

SOUTHWEST *choose 1* 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

DESSERT DISPLAYS

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,*

UNDER THE BOARDWALK Cheese Pizza • Cinnamon Butter Pretzel Nuggets • Hot Dogs • Boardwalk Fries
Salt Water Taffy • Assorted Fudge • Caramel Corn • Lemonade

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

*** 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, Strawberry Sauce, Whipped Cream

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

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

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

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
Minimum of 75 people

SMORES BAR Graham Crackers, Marshmallows, Chocolate Bars on display to toast your smores to perfection

WAFFLE BAR *Homemade Belgian Waffles with Assorted Toppings, add Ice Cream*
Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella

Bar and Coffee Menu

ASSORTED SODA BAR

Talamore features Pepsi Soft Drinks



Bartlett Pair Photography

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

FULL STANDARD BRAND OPEN BAR

Vodka - Stateside, Absolut, Pinnacle Pure

Specialty - Amaretto, 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

Bourbon - Jim Beam, Old Grand Dad

Whiskey - Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club

Tequila - Sauza Silver

Gin - Tanqueray, Beefeater, Bombay

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

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

Pepsi Mixers & Soft Drinks

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

Bourbon - Bulleit, Jim Beam, Old Grand Dad

Tequila - Sauza Silver

Whiskey - Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club

Gin - Hendrick's, Tanqueray, Beefeater, Bombay

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

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

Pepsi Mixers & Soft Drinks

END YOUR EVENING ON A WARM NOTE

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

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

Bar Enhancements

DELUXE VODKA Tito's, Grey Goose, Ketel One

**DELUXE SCOTCH
& WHISKEY** Johnnie Walker Red & Black, Knob Creek
Glenlivet, Chivas Regal

DELUXE CORDIALS B & B, Drambuie, Grand Marnier, Couvoisier

WINE Additional types of Wine & Premium Wines available
Please ask an Event Specialist for a Wine List
30 days advance notice to order

TOASTS Sparkling Cider
House Champagne
Korbel Champagne

**PUNCHES
& MORE** Non-alcoholic Sparkling Punch
Champagne Punch
Sangria
Mimosa



Notes:



MAGNOLIA BALLROOM

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

