

# Talamore

MEMORABLE MOMENTS



## Buffet

### WEDDING 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 Orchid Buffet  
Wedding Cake, Coffee & Tea*

##### OPEN BAR

Afrik Armando





## 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  
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*



*Laura Caporizzo Photography*



## 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 WEDDING PACKAGE

## *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 & Soda Open Bar*

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

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

**Pepsi Mixers & Soft Drinks**

# Orchid BUFFET WEDDING PACKAGE

## 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*

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

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*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

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



## Full Premium Brand Open Bar

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**Vodka** - 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, Wedding Cake & Beer, Wine and Soda Open Bar*

*Orchid: Choice of Three Entrées, Wedding 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				
Orchid				

## 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, Wedding Cake & Beer, Wine and Soda Open Bar*

*Orchid: Choice of Three Entrées, Wedding 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				
Orchid				

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" Weddings, 5 Hours all Other Times







## TALAMORE COUNTRY CLUB

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[www.TalamorePA.com](http://www.TalamorePA.com)

[www.facebook.com/TalamoreCountryClub](https://www.facebook.com/TalamoreCountryClub)

## EVENT SPECIALISTS

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# Contact Us

