

Talamore

MEMORABLE MOMENTS

Formal WEDDING PACKAGE

2020-2021

INCLUDES:

COCKTAIL HOUR

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

DINNER SELECTIONS

*Champagne Toast
Selection of Appetizer
Selection of 3 Entrées
Wedding Cake
2 Dessert Stations*

OPEN BAR

5 Hour Premium Brand Open Bar



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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*



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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 Whiz" 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 2*

• Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
• Short Rib, Carmelized 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

Select 1 Appetizer, A Total of 3 Entrées
(Chef Specialty or À la Carte) Along with
1 Vegetable and 1 Starch

Dinner

Appetizer

- select 1**
- Italian Wedding Soup
 - Tomato Basil Soup with a Garlic Crostini
 - Rotisserie Chicken and Orzo Soup
 - Classic Caesar Salad with Sourdough Croutons
 - Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette
 - Baby Arugula, Candied Walnuts and Sun-dried Cherries with a Sherry Vinaigrette

Chef Specialties

Chef Selected Pairing of Entrée and Sauce

Chicken Florentine, *Spinach & Fontina Stuffed Chicken Breast*
Chicken Saltimbocca, *Spinach, Roasted Peppers, Prosciutto, Thyme Jus*
Fennel and Goat Cheese Stuffed Bone-In Rotisserie Chicken, *Lemon Jus*
Beef Wellington, *Seared Filet, Mushroom Puree, Puff Pastry, Port Wine Reduction*
Sesame Crusted Salmon with Asian Stir Fry Vegetables, *Ginger Soy Glaze*
Veal Chop Saltimbocca, *Grilled Veal Chop, Prosciutto, Provolone, Roasted Peppers*
Halibut Puttanesca, *Tomato, Capers, Olives, Shrimp*
Jumbo Lump Maryland Crab Cakes, *Chive Butter*
Gorgonzola Crusted Filet, *Port Demi Glace*
Porcini Crusted Filet, *Wild Mushroom-Port Demi Glace*

DUETS French Cut Chicken and Maryland Crab Cake, *White Wine Cream Sauce*
Chicken Breast with Crab Stuffed Shrimp, *Lemon Thyme Sauce*
Pan Seared Chicken Oscar, *Maryland Blue Crab, Sauce Béarnaise*
Surf and Surf, *Maryland Crab Stuffed Jumbo Shrimp, White Wine Leek Sauce*
Surf and Turf, *Grilled Filet, Maryland Crab Cake, Mustard Sauce*
Filet Oscar, *Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise*
Petite Filet & Sea Bass, *Peppercorn Sauce*

VEGETARIAN Potato Gnocci, *Wild Mushroom and Parmesan Cream*
Vegetable Korma, *Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan*
Eggplant Gateau, *Fresh Mozzarella and Basil, Sliced Eggplant, Spinach, Gnocci,*
San Marzano Tomato Sauce
Portobello Marsala, *Roasted Portobello's, Spinach, Black Lentils, Classic Marsala Sauce*
Spinach and Basil Sacchetti Ricotta Filled Pasta, *Spinach Tomato Basil Sauce and Shaved Parmesan*

Selections

Select 1 Appetizer, A Total of 3 Entrées
(Chef Specialty or À la Carte) Along with
1 Vegetable and 1 Starch

À la Carte

Mix and Match - Select Your Entrées • Select Your Sauce

ENTRÉES French Cut Chicken
Pork Chop
Atlantic Salmon
Sole
Barramundi
Branzino
Sea Bass
Tuna Steak
Crab Stuffed Flounder

Slow Braised Short Rib
Slow Roasted Prime Rib
Veal Chop
Duck Breast
Rack of Lamb
Filet Mignon
New York Strip

Cheese Tortellini
Fusilli
Penne
Rigatoni
Sacchetti

SAUCES White Wine Cream
Lemon Caper Butter
Whole Grain Mustard Sauce
Roasted Red Pepper Cream
Wild Mushroom Cream
Truffle Herb Sauce
Soy Ginger Glaze
Dilled Cream

Red Wine Sauce
Béarnaise Sauce
Au Poivre
Herb Roasted Garlic Sauce
Gorgonzola Sauce
Truffle Mushroom Demi Glace
Brandy Cherry

Red Sauce
Marinara
Puttanesca
Vodka Blush Sauce
Diablo Sauce

Starch

- select 1**
- Mashed Potatoes
 - Fingerling Potatoes
 - Roasted Red Potatoes
 - Orzo Pasta
 - Wild Rice
 - Rice Pilaf
 - Ancient Grains

Vegetable

- select 1**
- Green Beans, Carrots and Parsnips
 - Asian Stir Fry Vegetables
 - Mixed Seasonal Vegetables
 - Asparagus
 - Haricot Verts and Roasted Red Peppers



AIM Photography

Full Premium 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
WHISKEY	Jack Daniels, Seagrams 7, Seagrams VO, Canadian Club
BOURBON	Jim Beam, Old Grand Dad
TEQUILA	Sauza Silver
GIN	Tanqueray, Beefeater, Bombay
FEATURED BEER	Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft
WINE	Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne

Talamore features Pepsi Mixers & Soft Drinks

VODKA	Tito's, Stolichnaya
SPECIALTY	Amaretto di Saronno, Sambuca
BOURBON	Bulleit
GIN	Hendrick's



Champagne Toast

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

Signature Drinks

Select One

BLUSHING BRIDE	Champagne, Pomegranate Liquor and Crème de Cassis
MALIBU BAY BREEZE	Malibu Rum, Cranberry and Pineapple Juice
BELLINI	Peach Schnapps and Champagne
TROPICAL HONEYMOON	Blue Curaçao, Vanilla Rum, Banana Liquor and White Cranberry
MOJITO	Rum, Lime, Mint Syrup and Club Soda



Wedding Cake, Dessert and Coffee

WEDDING CAKE Hand-Crafted Wedding Cake Sliced and Served on Raspberry Coulis

ICE CREAM BAR Hand-Dipped Vanilla and Chocolate Ice Cream with Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Strawberry Sauce, Whipped Cream

MINI DONUT STATION Cinnamon Sugar, Apple Cider Sugar or Salted Caramel Sugar
All in a nice bag for your guests to take home at the end of the evening

MINI VIENNESE TABLE Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macarons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

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

END YOUR EVENING ON A WARM NOTE

COFFEE BAR Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Tea with Whipped Cream and Flavor Pumps
To-Go Cups for your guests to take home at the end of the evening



Contact Us

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AIM Photography



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