



## **INCLUDES**:

- DIAMOND BRUNCH BUFFET
   SILVER BRUNCH BUFFET
- Brunch is available in the Conservatory Ballroom only
  Brunch Wedding Packages are 4-hour events



# DIAMOND Brunch BUFFET



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

**APPETIZER** Imported & Domestic Cheeses, Crudités, Fresh Fruit, Crackers, Assorted Dips

Croissants, Muffins, Bagels, Danish, Assorted Cream Cheese Spreads, Preserves & Butters

Tossed Field Greens with Assorted Dressings • Smoked Salmon Tray with Garnishes

**DISPLAY** Carving • Select One

Chef attendant carver fee \$150 Baked Ham • Roast Sirloin of Beef • Pork Loin • Roast Turkey served with Appropriate Breads & Condiments

Omelets/Eggs • Individually Made-to-Order

Swiss Cheese, Cheddar Cheese, Peppers, Onions, Mushrooms, Tomatoes

**BUFFET** Cheese Blintzes with Fruit Toppings

**Eggs Benedict** 

Chicken Florentine, Spinach & Fontina Stuffed Chicken Breast

Grilled Salmon in Chardonnay Beurre Blanc

Home-fried Potatoes

Vegetable du Jour

**DESSERT** Hand-crafted Wedding Cake Sliced & Served on Raspberry Coulis

Triple Chocolate Cake New York-style Cheesecake

Seasonal Fruit Pie

Carrot Cake

Mini Cannolis

Cream Puffs

Cookies

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

FULL PREMIUM Absolut, Amaretto di Saronno, Apple Pucker, Bailey's Irish Cream, Captain Morgan Spiced Rum, BRAND OPEN BAR Chopin, Cruzan Rum, Crème de Menthe, Dewars, J & B, Jack Daniels, Jim Beam, Jim Beam Rye, Kahlua, Malibu Rum, Midori, Peach Schnapps, Pinnacle, Sambuca, Sauza, Seagrams 7, Seagrams VO, 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





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

HORS D'OEUVRES Stationary

Fresh Fruit, Assorted Breakfast Pastires & Muffins

Passed

Petite Vegetable Quiche, Chicken Satay, Tomato Bruschetta,

Shrimp Casino, Classic Spanikopita

**BUFFET** Omelete Station, made to order with assorted fillings

Cinnamon-Glazed Challah French Toast, with pure maple syrup

Smoked Bacon & Breakfast Sausage

Oven-Roasted Fried Potatoes

Grilled Seasonal Vegetables

Baby Arugula, Candied Walnuts, Sundried Cherries and Sherry Vinaigrette

Chicken Champignon

Chicken Salad

Cheese Tortellini, with sun-dried tomatoes and basil

**DESSERT** Hand-crafted Wedding Cake Sliced & Served on Raspberry Coulis

Freshly brewed Columbian Coffee, Decaffeinated Coffee & Tea

**BEVERAGES** Mimosa & Bloody Mary Bar

Pepsi Soft Drinks, Lemonade, Iced Tea, Water

Please See Our Wedding Upgrade Packet For More Details

## **BRUNCH ENHANCEMENTS**

available with Diamond or Silver Brunch Buffet

SMOKED FISH DELI

\$14 per person \$15 per person in 2019

Smoked Salmon, Smoked White Fish, White Fish Salad, Herring, Olives, Capers, Cream Cheese, Sliced Tomato & Cucumber, Assorted Fresh Bagels

WAFFLE STATION

Made to order with Warm Vermont Maple Syrup & Warm Berry Compote

\$7 per person \$8 per person in 2019

RAW BAR

\$17 per person \$19 per person in 2019 Minimum of 100 people

Chef Selected Oysters, Jumbo Shrimp Cocktail, Cocktail Crab Claws, Littleneck Clams, Cocktail Sauce, Mignonette, Tabasco, Lemon



### TALAMORE COUNTRY CLUB

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### **EVENT SPECIALISTS**

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