

2026-2027

Masterpiece Mitzvah Package

COCKTAIL HOUR

- 2 Signature Drinks
- Vegetable, Antipasto & Cheese Station
- 12 Butler Hors D'oeuvres
- 3 Themed Food Stations

OPEN BAR

- 5 Hour Premium Brand Open Bar

DINNER SELECTION

PLATED, BUFFET OR STATIONS

- Champagne Toast
- Salad Course
- Selection of Entrees
- Special Occasion Cake
- Dessert Selection

SPECIAL SERVICES

- White Glove Service
- Floor Length Tablecloths
- Event Specialists
- Array of Colors for Overlays & Napkins

YOUNG ADULT BUFFET

- Special Buffet Designed for Young Adults to Enjoy All Their Favorites



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www.TalamoreWeddings.com

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

TRADITIONAL

Our Chef Selections are All Included

- ~ Traditional Tomato Bruschetta
- ~ Grilled Salmon Bruschetta with Cilantro Cream
- ~ Philly Cheesesteak Tarts
- ~ Sesame Fried Chicken with Ginger Remoulade
- ~ BBQ Pulled Pork on a Mini Biscuit
- ~ Grilled Chicken Satay with Teriyaki Glaze
- ~ Pigs in a Blanket
- ~ Classic Spanakopita with Spinach & Feta
- ~ Truffled Deviled Eggs
- ~ Marinated Mozzarella Skewers

MASTERPIECE

Included Except as Noted

Select Two

- ~ Grilled Filet and Horseradish Cream on a Crostini
- ~ Shrimp Casino
- ~ Jumbo Shrimp Cocktail
- ~ Prosciutto Risotto Ball, Herb Remoulade
- ~ Grilled Sirloin Satay with Teriyaki Glaze
- ~ Mini Crab Cakes with Tartar
- ~ Applewood Bacon Wrapped Scallops, Apricot Chutney
- ~ Tuna Tartar, Cilantro, Crème Fraiche, Crostini
- ~ Porcini Dusted Lamb Chops - \$10pp

GRAZING STATION EXTRAORDINAIRE

GRILLED VEGETABLES, ANTIPASTO SPECIALITIES & ARTISAN CHEESES & CHARCUTERIE

Asparagus, Red Bell Pepper, Eggplant, Portobello Mushrooms, Zucchini & Squash

Roasted Peppers, Assorted Mediterranean Olives, Stuffed Peppers & Hummus

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

STATIONS GALORE

TRADITIONAL

Select Two

PASTA

- ~ Shrimp Alfredo, Alfredo Sauce and Sautéed Shrimp
- ~ Rigatoni, Italian Sausage, Peppers Onion, Marinara
- ~ Tortellini, Spinach, Asiago, Wild Mushroom Cream

ASIAN STIR FRY

- ~ Sesame Chicken, Lo Mein, Wok Fried Asian Vegetables, Ponzu Teriyaki Sauce, Vegetable Pot Stickers, Vegetable Egg Rolls

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 and Jalapeños

SLIDER BAR

- ~ Mini Cheese Burgers, Sriracha Ketchup
- ~ Short Rib with Horseradish cream
- ~ Pulled pork with BBQ sauce
- ~ Crab Cake with Tartar Sauce

FLATBREAD STATION

- ~ Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
- ~ Short Rib, Caramelized Onions, Boursin, Bacon, Parmesan

MASTERPIECE

Included Except as Noted

Select One

SUSHI STATION

- ~ Cooked Rolls: California | Shrimp Tempura
- ~ Raw Rolls: Spicy Tuna | Philadelphia
- ~ Vegetable Roll: Avocado Cucumber

RAW BAR - \$10pp

- ~ Oysters, Jumbo Shrimp Cocktail
- ~ Crab Claws
- ~ Littleneck Clams
- ~ Cocktail Sauce, Mignonette, Tabasco, Lemon

CRAB CAKES

Jumbo Lump Crab Meat served with Homemade Tartar & Cocktail Sauce, Roasted Red Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw, Tabasco, Lemons & Limes

SEAFOOD STATION

- ~ PEI Mussels in Garlic Butter
- ~ Littleneck Clams with Garlic Butter
- ~ Pick and Peeled Shrimp

SALAD COURSE**Select One**

- ~ Classic Caesar Salad with Sourdough Croutons (GF)
- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette (GF)
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-Dried Cherries with a Sherry Vinaigrette (GF)
- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing (GF)
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette (GF)
- ~ Seasonal Chopped Vegetable Salad, Sherry Vinaigrette (GF)

TRADITIONAL ENTREÉS**Select Any Two**

- ~ Chicken Florentine, Spinach & Fontina Stuffed Chicken Breast (GF)
- ~ Chicken Saltimbocca, Spinach, Roasted Peppers, Prosciutto, Thyme Jus (GF)
- ~ Beef Wellington, Seared Filet, Mushroom Puree, Puff Pastry, Port Wine Reduction
- ~ Sesame Crusted Salmon with Asian Stir Fry Vegetables, Ginger Soy Glaze
- ~ Jumbo Lump Maryland Crab Cakes, Chive Butter
- ~ Gorgonzola Crusted Filet, Port Demi Glace (GF)
- ~ Braised Short Ribs, Chive Whipped Potato, Asparagus (GF)
- ~ New York Strip, Mashed Potatoes, Roasted Cipollini Onions (GF)
- ~ Barramundi, Herb Crusted with Lemon Butter Sauce and Baby Vegetables (GF)
- ~ Salmon Stuffed with Crab Meat, Lemon Caper Sauce and Baby Vegetables
- ~ French Cut Chicken and Maryland Crab Cake, White Wine Cream Sauce
- ~ Surf and Surf, Maryland Crab Stuffed Jumbo Shrimp, White Wine Leek Sauce
- ~ Filet Oscar, Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise
- ~ Chicken Marsala with Rich Marsala Wine Sauce (GF)

Vegetarian Options

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

**MASTERPIECE ENTREÉS**

Masterpiece Entrées Are Included Except as Noted

Select One

- ~ Filet of Salmon stuffed with Crab, Lemon Caper Cream Sauce
- ~ Short Rib & Chicken ala Talamore (GF)
- ~ Twin Crab Cakes with Chef's Remoulade
- ~ Talamore Surf and Turf - Grilled Filet, Maryland Crab Cake, Mustard Sauce
- ~ Shrimp and Turf - Grilled Filet, 2 Colossal Shrimp - Demi Glace, Garlic Sauce (GF)
- ~ Traditional Surf and Turf - Grilled Filet and Lobster Tail, Port Demi-Glace, Herb Butter - \$15 per order
- ~ Roasted Lobster Stuffed with Crab, Baby Vegetables - \$15 per order

Add a Fourth Entrée Selection for an Additional \$4 Per Person

SALAD COURSE

Select 2 Salads served on the buffet, or One Salad served tableside as first course

- ~ Classic Caesar Salad with Sourdough Croutons 
- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette 
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-Dried Cherries with a Sherry Vinaigrette 
- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing 
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette 
- ~ Seasonal Chopped Vegetable Salad, Sherry Vinaigrette 

ENTRÉES

Included Except as Noted

Select Four

Add a Fifth Entrée Selection for an Additional \$5 Per Person\

- ~ Chicken Champignon - Boneless Chicken Breast with White Wine Mushroom Sauce 
- ~ Chicken Florentine - Boneless Chicken Breast with Sauteéd Spinach, Roasted Tomatoes, White Wine Cream 
- ~ Crab Cakes with Cocktail Sauce, Tartar Sauce, Chef's Remoulade and Grilled Lemons
- ~ Slow Braised Short Rib with Natural Jus
- ~ Chef Carved Prime Rib of Beef 
- ~ Salmon Francaise, Lemon Caper Butter
- ~ Pan seared Barramundi, Mediterranean Salsa 
- ~ Seafood Pasta, Shrimp, Clams, Crab, Lemon Cream
- ~ Vegetable Lasagna
- ~ Chicken Scampi, Sauteéd Shrimp, Lemon Garlic - \$7pp
- ~ Veal Piccata, Lemon Caper - \$7pp
- ~ Crab Stuffed Flounder, Lemon Caper - \$7pp
- ~ Filet Tips, Burgundy Demi - \$7pp
- ~ Salmon Oscar, Jumbo Lump Crab, Chardonnay Cream - \$7pp
- ~ Lobster Ravioli, Tarragon Cream - \$7pp

**SIDES****Select Three**

- ~ Potato Gnocchi in Marinara Sauce and Roasted Vegetables
- ~ Cheese Ravioli
- ~ Roasted Fingerlings 
- ~ Chive Whipped Potatoes 
- ~ White and Wild Rice Pilaf 
- ~ Wild Mushroom Risotto
- ~ Broccoli and Cauliflower, Roasted Garlic, Roasted Peppers 
- ~ Grilled Asparagus 
- ~ Green Beans 



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- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette 
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-Dried Cherries with a Sherry Vinaigrette 
- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing 
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette 
- ~ Seasonal Chopped Vegetable Salad, Sherry Vinaigrette 

GRILLED VEGETABLE STATION

Chef's assortment of Grilled Vegetables is included with the Stations Package

TRADITIONAL STATIONS**Select Two of the Following Stations:****WHIPPED POTATO BAR**

Creamy Whipped Potatoes with a Selection of Condiments
 Maple Bacon, Sautéed Mushrooms, Steamed Broccoli,
 Cabot Cheddar Cheese, Imported Gorgonzola, Roasted
 Garlic, Horseradish, Roasted Peppers, Fresh Herbs, Cara-
 melized Onions, Chive Sour Cream, Butter

SOUTH OF THE BORDER BAR

Build Your Own Soft Tacos, Nachos and Burritos. Spicy
 Beef & Chicken, Black Beans, Shredded Lettuce, Diced
 Tomatoes, Tomatilla Salsa, Guacamole, Pepper Jack Cheese,
 Sour Cream, Fresh Cilantro, and Jalapenos

TATER TOTS

Everyone Loves Tots! Topping include Chef's Ketchup Aioli,
 Cheez Whiz, Chili, Sour Cream, Chives, Crumbled Bacon,
 Parmesan, Old Bay

~ Italian Sausage, Long Hot Pesto, Mozzarella, Roasted Red
 Pepper

FLATBREAD STATION**Select 2**

- ~ 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 Ol-
ives, Garlic

SLIDER BAR

- ~ Mini Cheese Burgers, Sriracha Ketchup
- ~ Short Rib with Horseradish cream
- ~ Pulled Pork with BBQ sauce
- ~ Crab Cake with Tartar Sauce
- ~ House Made Potato Chips

Toppings: Cheddar, American, Remoulade, Caramelized
 Onions, Cole Slaw, Chopped Bacon, Pickles, Ketchup,
 Mustard

MASTERPIECE STATIONS**Select Two of the Following Chef Attended Stations:****PASTA STATION**

Penne and Cheese Tortellini Pasta with Chef's accompa-
 niments including Grilled Chicken, Italian Sausage bacon,
 Sautéed Spinach, Roasted Tomatoes, Roasted Peppers, Wild
 Mushrooms, Parmesan Cheese, Alfredo Sauce

SEAFOOD STATION

PEI Mussels in Garlic Butter • Littleneck Clams with Garlic
 Butter • Pick and Peeled Shrimp

CRAB CAKES

Lump Crab Meat served with Tartar, Cocktail, Roasted Red
 Pepper Aioli, Remoulade, Corn Salsa, Iceberg Slaw,
 Tobasco, Lemons and Limes

SEARED FILET ROAST

Mustard Sauce, Horseradish, Chef Rolls

LEG OF LAMB

Herb Mustard, Mint Jelly, Thyme Jus

TOMAHAWK RIBEYE

Horseradish Cream, Natural Jus, Chef Rolls

SALMON WELLINGTON

Puff Pastry, Mushroom and Spinach

CARVED PRIME RIB OF BEEF

Horseradish and Red Wine Demi

YOUNG ADULT BUFFET

BUTLERED HORS D'OEUVRES - Served Before Dinner

- ~ Mac and Cheese Bites
- ~ Philly Cheese Steak Tarts
- ~ Hebrew National Pigs in a Blanket
- ~ Tomato and Mozzarella Crostini
- ~ Assorted Flatbreads
- ~ Mozzarella Bites
- ~ Sesame Fried Chicken with Ginger Remoulade

SALAD COURSE

- ~ Classic Caesar Salad with Sourdough Croutons
- ~ Bowl of Fresh Fruit

ENTREÉS - Select Three

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

Select Two Sides

- ~ French Fries
- ~ Sautéed Broccoli
- ~ Tater Tots
- ~ Mac and Cheese

BEVERAGES

- ~ Juice and Soda Bar

MASTERPIECE UPGRADES

South of the Border Bar - \$7

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 and Jalapeños

Sushi Station - \$10

- ~ Cooked Rolls: California | Shrimp Tempura
- ~ Raw Rolls: Spicy Tuna | Philadelphia
- ~ Vegetable Roll: Avocado Cucumber



**All Prices Subject to Applicable Tax, Service and Room Fees.*

DESSERT

Included in Your Masterpiece Mitzvah Package:

Special Occasion Cake

Custom, Hand-Crafted Wedding Cake Sliced



Coffee Station

Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Tea To-Go Cups, for your guests to take home at the end of the evening

Select One:

Assorted Donut Display

Our Donut and Beignet Display includes an assortment of Flavors and Toppings

Ice Cream Sundae Bar *(Attendant Included)*

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.

Soft Pretzel Station

Soft Pretzel Station – Bavarian Style, with a variety of mustards

Popcorn Station with many different sprinkles

* *On-the-Go Packaging Available*



MASTERPIECE LATE NIGHTS

All Masterpiece Late Nights are \$5 Per Person

Mini Viennese Sweet Table

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

Waffle Station *(Attendant Included)*

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

Gelato *(Attendant Included)*

A Selection of Five Different Types of Gelato, Served with an Array of Candies, Fresh Fruits, Warm Chocolate and Caramel.

S'mores Bar

Graham Crackers, Marshmallows, Chocolate Bars on Display to Toast Your S'mores to Perfection

Taste of Philly

Chicken and Beef Cheesesteaks, Crab Seasoned Fries, Philly Soft Pretzels, Cheese Wiz

Tater Tot Bar

Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream

All Masterpiece Upgrades are Priced Per Person, and Subject to Tax and Service Charge

FULL PREMIUM BRAND OPEN BAR

SIGNATURE DRINKS

Select Two

Sparkling Peach - Vodka, Peach Syrup, Pineapple Juice, Lime Juice Sparkling Wine

Maple Cinnamon Whiskey Sour - Beach Bonfire Cinnamon Whiskey, Lemon Juice, Maple Syrup

Southern Harvest - Organic Vodka, Grapefruit Juice, Grenadine, Lemon Twist

American Mule - Organic Vodka, Lime Juice and Ginger Beer

Strawberry Basil Paloma - Tequila, Grapefruit juice, Agave, Strawberries, Basil Leaves and Club Soda

Cucumber, Lime Prosecco Spritzer - Lime Juice



CHAMPAGNE TOAST

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

PREMIUM LIQUOR

Vodka - Tito's, Ketel One, Haku, Irvine's, Sobeski

Specialty - Amaretto, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps, Southern Comfort, Triple Sec, Midori

Rum - Cruzan, Trader Vics, Rumwater Coconut, Admiral Nelson, Myers Dark

Scotch - Johnnie Walker Red, Dewars, Stamford

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

Bourbon - Jim Beam Black, Knob Creek, Old Grandad

Tequila - Corazon Blanco, Hornitos Reposado

Gin - Bombay, New Amersterdam, Irvine's, Bluecoat

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

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

Stateside Canned - Iced Tea, Black Cherry, Orange

Talamore can make comparable substitutions and features Pepsi Mixers & Soft Drinks.



THERE'S NO PLACE LIKE TALAMORE



TALAMORE EVENTS

Phone: 215.641.1300 - Email: talaffairs@talamorefamily.com

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