



*Dinner Buffet  
Menus*

*Signature  
Service*

*Innovative  
Cuisine*

*Creative  
Presentation*



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## *Dinner Buffet Selections*

**To create your own menu, and to ensure you have a balanced menu  
with enough cuisine for your guests,**

**Please choose a minimum of:**

**1 Salad, 1 Entrée, 2 Vegetables & 1 Starch**

**Additional choices may be selected to enhance your Menu**

### *Salads*

**Please choose a minimum of 1 Salad.**

**The following choices are \$2.95 per person:**

- Classic Caesar with Parmesan and homemade Croutons
- Fresh Fruit Ambrosia Salad
- Garden Salad with vine-ripe Tomatoes, Cucumbers, Carrots, homemade Croutons and Italian Dressing
- Classic Greek Salad with vine-ripe Tomatoes, Cucumbers, Red Onion, Nicoise Olives, homemade Croutons and Feta Cheese with Greek Dressing
- Baby Spinach Salad with sliced Crimini Mushrooms, Red Onions, and Sunflower Seeds with Honey Mustard Dressing
- Bacon Bleu Salad with Mixed Greens, Applewood Bacon, Bleu Cheese Crumbles, homemade Croutons and Creamy Balsamic Dressing
- Caesar Pasta Salad Rotini Pasta with Romaine Lettuce, Capers, Croutons, Parmesan Cheese and Pine Nuts

**These additional Salad choices are \$3.95 per person:**

- Sunshine Salad with Bibb, Radicchio, Mandarin Oranges, toasted Almonds, Goat Cheese Crumbles and Raspberry Vinaigrette
- Baby Spinach Salad with toasted Pistachios, dried Cranberries, Asparagus with Bleu Cheese Vinaigrette
- Arugula, Pear and Asiago Salad in a Martini Glass with Wild Cherry Vinaigrette
- Insalata Caprese with vine-ripe Tomatoes, fresh Mozzarella, Basil, cracked Black Pepper and aged Balsamic Vinaigrette
- Greens and Grains Salad with Tabouli, Garbanzo Beans, roasted Peppers, Heart of Palm and tangy Cider laced Tofu Dressing
- Baby Romaine Salad with Red Grapefruit, Praline Walnuts, Gorgonzola and Pomegranate Port Vinaigrette
- Watercress and Baby Spinach Salad with Blueberries, Strawberries, Spiced Pecans and Honey Poppy Seed Dressing
- Mango, Jicama and Cucumber Salad with Frisse and toasted Macadamia Nuts with a Blood Orange Passion Fruit Vinaigrette
- Roasted Vegetable Salad with vinaigrette and Parmesan Cheese
- Toasted Corn and Black Bean Salad with Chipotle Lime Ranch Dressing



## *Salads*

***These additional Salad choices are \$4.95 per person:***

- **Watercress and Mixed Greens** with candied Walnuts, Mission Figs, Blackberries, Feta Cheese, roasted Prosciutto with Black Currant Vinaigrette
- **Bibb and Radicchio Salad** with Pancetta, baked Goat Cheese, Praline Pistachios and Port Wine Vinaigrette
- **Italian Focaccia Bread Salad** with Arugula, Mixed Greens, Nicoise Olives, Pine Nuts and Grape Tomatoes, and Parmesan Cheese



## *Entrées*

***Please choose a minimum of 1 Entrée.***

***The following choices are \$9.95 per person:***

- Roast Pork Loin Florentine with Wild Mushrooms, Spinach, Goat Cheese and fire-roasted Tomato Sauce
- Bourbon Peppercorn Beef Sirloin with Red Wine Mushroom Sauce
- Tricolor Tortellini and Vegetable Ratatouille with fresh Basil, Nicoise Olives, Pine Nuts and Parmesan
- Chicken Forestiere Roulade with Wild Mushrooms, Prosciutto, Jarlsburg Cheese in a herb White Wine Sauce
- Vegetable Lasagna with seasonal grilled Vegetables, Ricotta Cheese, Mozzarella, fresh Basil in a fire-roasted Tomato Sauce
- Mediterranean Chicken Breasts with Artichoke Hearts, Roasted Peppers, Caramelized Red Onions and Feta Cheese in a light Lemon Basil Sauce
- Chicken, Feta, Baby Spinach Roulade with Roasted Red Bell Peppers and Basil Artichoke Cream Sauce
- Jamaican Grilled Chicken Breasts with Mango Salsa, Roasted Peppers, Onions and Cilantro
- Adobo Crusted Pork Tenderloin with pan-seared Sweet Plantains, Pico de Gallo and Chimichurri Sauce
- Southwestern Chicken Breasts with Roasted Pepper and Tomato Salsa, grilled Red Onions, Black Olives, Cheddar and Jack Cheeses with Ancho Lime Cilantro Cream
- Asian-Roasted Salmon Filet with Sesame-Ginger and peppercorn Glaze
- Lemon Pepper Grilled Chicken Breast Piccata with Artichokes, Capers and White Wine Sauce
- Spinach Stuffed Tilapia with herb butter Sauce
- Pecan Crusted Chicken Breast with Peach Dijon Chutney

***These additional Entrée choices are \$13.95 per person:***

- Grilled Filet of Beef Tenderloin rubbed with Chipotle Chilies, Lime, Cilantro and roasted Garlic Butter
- Double Cut Lamb Rack Chops with Dijon Pistachio Crust and Blackberry Tarragon Gastrique
- Bourbon Peppercorn Filet of Beef with warm Wild Mushroom Salad
- Herb Roasted Cornish Game Hen with dried Apples, Cherries and Calvados Sauce
- Lemon Basil Roasted Airline Cut Chicken Breast with sautéed fresh Lump Crab Cake and Charleston Butter Sauce
- Candied Ginger and Wasabi Crusted Salmon Filet with Sake Lemongrass Cream Sauce

DINNER  
BUFFET  
MENUS



## *Entrées*

***These additional Entrée choices are \$16.95 per person:***

- Marinated Ahi Tuna Steak with Ancho Chili Red Wine Sauce
- Veal Chop stuffed with Fontina Cheese, Spinach, Pancetta and Porcini with Pinot Grigio Cream Sauce
- Honey, Herb and Cardomon Glazed Game Hen with fried Sage Butter and Cranberry Pineapple Relish
- Cedar Plank roasted Muscovy Duck Breast with wild Cherry Molasses and Praline Pistachio Brittle
- Thai Beef Filet with Red Chili Crust, Honey Lime Shrimp and Wasabi Butter
- Bourbon Peppercorn Beef Filet with Charleston Lump Crab Cake and Maine Lobster Butter Sauce
- Sautéed Mediterranean Grouper Filet with Black Olive and Caper Butter

*All Entrées include Dinner Rolls and Butter*

## *Vegetables*

***Please choose a minimum of 2 Vegetables.***

***The following choices are \$3.00 per person:***

- Sautéed Seasonal Vegetables in herb infused Olive Oil
- Steamed Fresh Green Beans with toasted Walnuts, roasted Red Peppers and Lemon Dill Butter
- Seasonal Herb-Grilled Vegetables with aged Balsamic Glaze
- Stir-fried Seasonal Vegetables with Tamari Ginger Butter
- Steamed Carrots with Orange, Tarragon and Honey Butter Glaze
- Roasted Ratatouille Vegetables in a Herb Tomato Sauce

***These additional Vegetable choices are \$3.50 per person:***

- Haricot Vert with Praline Walnuts, Lemon Zest and White Truffle Oil
- Roasted Root Vegetables with caramelized Shallots and Tarragon Butter
- Sautéed Asparagus with Orange Zest and toasted Pine Nuts
- Honey Ginger Glazed Baby Carrots
- Roasted Cauliflower Au Gratin with Vermont White Cheddar Sauce
- Grilled Seasonal Vegetables Ratatouille with Fava Beans

***These additional Vegetables choices are \$4.00 per person:***

- Sautéed Baby Bok Choy and Tricolor Peppers with Tamari Ginger Butter
- Edamame with fresh Mint and Lemon Zest
- Edamame with Sesame-Ginger Butter
- Sautéed Asparagus with Meyer Lemon Zest, Walnuts and White Truffle Oil
- Broccolini sautéed with toasted Shallots and Walnut Oil
- Sautéed Mini Patti Pan Squash, Sunburst and Tiger Squash with Herb Butter
- Honey and Blood Orange Glazed Baby Carrots with dried Apricots and toasted Almonds
- Edamame, Shoepeg, Cippolini and San Marzano Tomato Succotash
- Braised Fennel with Lemon and Garlic

## *Starches*

***Please choose a minimum of 1 Starch.***

***The following choices are \$3.00 per person:***

- Wild Rice Salad with Apples, Raisins, Pecans, and Green Onions
- Smashed New Potatoes with Buttermilk and Leeks
- Rosemary Roasted New Potatoes with caramelized Onions
- Wild Rice Pilaf with Wild Mushrooms
- Savannah Red Beans and Rice
- Black Beans and Rice
- Whipped Roasted Garlic Potatoes
- Penne Pasta with caramelized Shallot and Garlic Alfredo Sauce
- Southern Style Smoked Gouda Cheese Grits

***These additional Starch choices are \$3.50 per person:***

- Mashed Peruvian Purple Potatoes with Leeks
- Oven Roasted Fingerling Potatoes with Shallots and Rosemary
- Smashed Baby Yukon Gold Potatoes with Leeks and Herb Butter
- Potato Gnocchi with Sage Brown Butter and Asiago Cheese
- Wild Mushroom Risotto Cake with roasted Garlic Sauce
- Sautéed Goat Cheese and Roasted Pepper Studded Polenta Cake
- Candied Sweet Potatoes with Ginger and Orange Zest

***These additional Starch choices are \$4.00 per person:***

- Sweet Potato Napoleon with Gruyere and Leeks
- Wild Rice, Porcini, Chestnut and Sausage Bread Pudding
- Smashed Peruvian Purple Potatoes with roasted Poblanos, Artichokes and Manchego Cheese
- Rosemary, Roasted Garlic and Fleur de Sel crusted Red and Yellow Fingerling Potatoes with caramelized Shallots
- Smashed Sweet Potatoes with dried Cherry, Maple and Pecan Streusel and Tangerine Zest

## *Passed Hors D'oeuvres*

### *Enhance your Party with these Starters*

- Smoked Salmon and Dill Tartlets \$3.50 pp
- Plum Tomato, Feta Cheese, Basil Bruschetta \$2.50 pp
- Tuscan White Beans, Rosemary, Tomato, Olive Bruschetta with aged Balsamic Drizzle \$2.50 pp
- Artichoke Roasted Red Pepper, fried Capers and fresh Mozzarella Bruschetta \$2.50 pp
- Island Shrimp and grilled Pineapple Skewers with sweet Chili, Coconut Sauce \$3.50 pp
- House-smoked Salmon Pastrami on black bread with Horseradish Cucumber Cream \$3.50 pp
- Ahi Tuna on Wonton Crisps with Sweet Chili and Tamarind Aioli \$4.00 pp
- Smoked Beef Tenderloin Bruschetta with caramelized Vidalia Onion Salad and Pink Horseradish Cream \$3.50 pp
- Mini-smoked Salmon Pastrami on Pumpernickel Triangles with Champagne Mustard and homemade Bread and Butter Pickles \$3.50 pp
- Crab Puffs with Low-Country Remoulade \$3.50 pp
- Raspberry and Pistachio Brie Tartlets \$2.50 pp
- Maryland Style Crab Stuffed Mushrooms \$3.50 pp
- Sausage and Leek Stuffed Mushrooms \$3.50 pp
- Georgia Hush Puppies with Spicy Shrimp and Crawfish Ragout \$2.50 pp
- White Cheddar Praline Pecan and Fig Tartlets \$3.50 pp
- Spicy Chicken Samosas with Mango Chutney \$3.50 pp
- Smoked Salmon Cheesecake Tartlets with fresh Dill Crème Fraiche \$3.50 pp
- Grilled Thai Beef Satays with Chimichurri Sauce \$3.50 pp
- Mini Maryland Style Crab Cakes with Lemon Caper Remoulade \$3.50 pp
- Caribbean Crab Cakes with Tropical Fruit Chutney \$3.50 pp
- Mini Chicken Wellington with Tarragon Dijon Aioli \$3.50 pp
- Mini Beef Wellington with Champagne Mustard \$3.50 pp

*Above pricing is based on 1.25 pieces per person*



## *Carving Stations*

\$6.95 per person – Served with assorted sliced Rolls

- Pit-smoked Ham with Champagne Mustard and Mango Chutney
- City-baked Ham with Dijon Sauce
- Country Ham with Champagne and Mango Aioli
- Smoked Turkey with Cranberry Chutney and Mango Chutney Aioli
- Adobo-crusted Mojo Pork with Chimichurri Sauce and Mango Chutney Aioli
- Oven-roasted Beef with Horseradish Dijon Sauce and Champagne Mustard
- Cajun Smoked Turkey Breast with Spicy Remoulade Sauce and Dijon Sauce
- Bourbon Peppercorn Flank Steak with Horseradish Dijon Sauce and Champagne Mustard
- Pork Loin with Adobo Mojo Crust with Chimichurri Sauce and Lime Chipotle Aioli
- Free-range adobo grilled Chicken Breast with Chimichurri Sauce and Lime Chipotle Aioli

## *Carving Stations*

\$11.95 per person – Served with assorted sliced Rolls

- Herb-crusted Prime Rib with Horseradish Cream Sauce
- Pistachio Crusted Rack of Lamb with Mint Chimichurri and Champagne Mustard
- Bourbon Peppercorn Beef Tenderloin with Horseradish Cream Sauce and Champagne Mustard
- Brazilian Beef, Chicken and Pork Meat Bar – served with Chimichurri Sauce and Ancho Red Chili Sauce
- Lamb roasted with Garlic, Rosemary, Champagne Mustard and Mint Chimichurri

*Carving Stations require an additional Service Staff Attendant*

## *Dessert Menu*

**Assorted Mini Desserts – Available for \$4.00 per person (2 pieces)**

*Mini Desserts include an assortment of some of the following:*

- Assorted Bar Sweets
- Chocolate Dipped Strawberries
- Mini Fruit Tartlets
- Cannolis
- Mini Pecan Tartlets
- Mini Key Lime Tartlets
- Mini Key Lemon Tartlets
- Cream Puffs
- Truffles

**Individual Desserts – Each selection is available for \$5.00 per person**

- Dark Chocolate Mousse
- Bread Pudding with Bourbon Cream
- Cobblers – Seasonal
- Banana White Chocolate Pudding
- Chocolate Pecan Pie
- Key Lime Pie
- Key Lemon Pie
- New York Cheesecake

## *Full Service Parties*

**Menu pricing is based on a minimum of 7 choices for 50 to 150 Guests**

**Add 10% for events of 25 to 49 Guests**

**Subtract 10% for events of over 150 Guests**

*We also have traditional Seated Served Dinner Menus. Ask us for details.*

Required Service Staff - \$165 each (2 hour set-up, 4 hour party, 2 hour clean-up= total 8 hours total)

Additional \$25 per hour, per service staff member

One server per 25 guests, Two Servers minimum

One Bartender per 100 guests

17% Service Charge

This charge is for office appointments, site visits and handling all details for planning your event.

This is not a gratuity for the servers

7% SalesTax

Beautiful Buffet Setup - \$175

Includes 1 basic linen to the floor, fluff cloths, candles, loose greenery, silver serving equipment, pewter platters and risers for varying heights on the buffet

Glass plates, white paper cocktail napkins and forks are provided at no additional cost.

You may upgrade to china, silver plated flatware and linen napkins, etc., for additional charges.

## *Beverages*

Punch      \$ 2.50 per person

Iced Tea    \$ 1.25 per person

Coffee      \$ 2.00 per person



## *Dinner Buffet Menu Worksheet*

*Please choose the minimum of each selection to create your Menu*

### *Salads – Select a minimum of 1:*

1.
2.
<i>Additional Choices:</i>

### *Entrées – Select a minimum of 1:*

1.
<i>Additional Choices:</i>

### *Vegetables – Select a minimum of 2 choices:*

1.
2.
<i>Additional Choices:</i>

### *Starches - Select a minimum of 1:*

1.
<i>Additional Choices:</i>



*Dinner Buffet  
Menu Worksheet – Page two  
Additional Choices to enhance your Menu*

*Carving Stations*

1.
2.

*Passed Hors D'oeuvres*

1.
2.

*Desserts*

1.
2.

*Name:* \_\_\_\_\_ *Date of your Event:* \_\_\_\_\_  
*Email:* \_\_\_\_\_ *Phone #:* \_\_\_\_\_  
*# of People:* \_\_\_\_\_ *Location:* \_\_\_\_\_  
*Any special requests:* \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_