



Social Menus

Heavy Hors D'oeuvres

Small Plate Stations

Interactive Stations

Carving Stations

Butler Passed Hors D'oeuvres



Talk of the Town Catering

Located in historic Roswell

30 Woodstock Street, Roswell 30075

(770)594-1567 Telephone, (770)594-8430 - Fax

www.TalkoftheTownAtlanta.com



*In planning your next event,
Please consider the resources available at
Talk of the Town Catering.*

Talk of the Town was established in 1995 with the purpose of providing exquisite cuisine along with innovative presentation. Our professionally trained chefs create all food in-house from 'scratch', using only the finest and freshest of ingredients. Enticed by the beautiful display of an array of foods, your guests will savor the memory of every delicious morsel.

When comparing Talk of the Town with other quality minded caterers, you will find that we are competitively priced and offer a value that exceeds your expectations. All of our ingredients are fresh, all of our portions are generous, and you may be assured of ample quantities for your invited guests. Our ability to create spectacular events is the result of our extremely high standards and commitment to excellences. Artistic flare and exceptional service, along with a personal touch, are what make your experience with Talk of the Town truly unique. Talk of the Town takes pride in understanding and anticipating the special needs of our clients. We make them partners with us in creating memorable and treasured events!

If you are looking for superior cuisine with distinctive presentation, please take time to meet with us to discuss your needs. We invite you to see and taste the difference that separates us from our competition. Please call us to set up an appointment to taste some of our delicious creations, prepared from scratch by one of our chefs!



Hors D'oeuvre Selections

To ensure you have a balanced menu and enough cuisine for your guests,

Please choose a minimum of 7 selections

2 – Cold / Light Items, 2 – Cold / Heavy Items, 2 – Hot / Light Items, & 1 – Hot / Heavy Item

Additional items may be selected to enhance your Menu

Cold / Light

Please choose a minimum of 2 Cold / Light items. The following items are \$2.50 per person:

- Prosciutto with Melons, aged Balsamic Vinegar and Grissini Sticks
- Smoked Salmon and Dill Tartlets
- Edamame Hummus with Toasted Pita, Lemon Zest and Pine Nuts
- Smoked Chicken Salad with Grapes and Ginger Snaps
- Balsamic Grilled Asparagus wrapped with Prosciutto
- Roasted Red Pepper Hummus garnished with Nicoise Olives and Toasted Pita
- Curry Apple Chicken Salad with Mango Chutney and Ginger Snaps
- Deviled Eggs with Goat Cheese, fried Pancetta and Chives
- Blackened Chicken Strudel Southwestern style chicken, black beans, corn, baked in golden pastry
- Vidalia Onion Strudel Vidalia Onions cooked sweet and tender, baked with Cream Cheese and Bacon
- Caesar Pasta Salad Rotini Pasta with Romaine Lettuce, Capers, Croutons, Parmesan Cheese and Pine Nuts
- Seasonal Fruit Display with Choice of : Raspberry Mint Cream, Honey Yogurt Dip or Chocolate Dipping Sauce
- Fresh Garden Crudite with Pesto-Ranch Dipping Sauce

These additional Cold / Light items are \$4.25 per person:

- Island Shrimp and Grilled Pineapple Skewers with Sweet Chili, Coconut Sauce
- Low Country Grilled Shrimp with Spicy Remoulade Sauce
- House-Smoked Salmon Pastrami on Black Bread with Horseradish Cucumber Cream
- Peach BBQ Glazed Smoked Salmon Bits with Green Tomato Chow-Chow
- Pan Seared Ahi Tuna on Wonton Crisps with Sweet Chili and Tamarind Aioli
- Mini Crab Salad Tartlets with Spicy Cucumber Relish
- Mini Maine Lobster Rolls



Cold / Heavy

Please choose a minimum of 2 Cold / Heavy items. The following items are \$3.00 per person:

- Domestic Cheese Display with Fruit Garnish and assorted Crackers
- Mini Pinwheel Sandwiches with Herb Cream Cheese, Champagne Mustard
- Gourmet Breads and Spreads with Roasted Garlic Hummus, Artichoke, Spinach and Water Chest Nut Dip
- Cheddar Bourbon Pecan Cheese Ring with Peach-Mango Chutney and Ginger Snaps
- Herb-grilled seasonal Vegetables with aged Balsamic Drizzle and Pesto
- Tex-Mex Display with Avocado Cilantro Cream, Pico de Gallo and Chili Con Queso, Tricolor Tortilla Chips
- Savannah Layered Shrimp Spread with assorted Crackers
- Chicken Roulades stuffed with fire roasted Red Peppers, Spinach and Feta Cheese

These additional Cold / Heavy items are \$4.50 per person:

- Mesa Rubbed Sirloin sliced medium rare and accompanied by Chipotle Sauce & Yeast Rolls
- Dijon Honey Roasted Pork Loin with Corn Muffins and Peach Preserves
- Maple Glazed Smoked Turkey Breast with creamy Dijon Mustard and Yeast Rolls
- Jumbo Fiesta Shrimp Gazpacho Dip with Tricolor Tortilla Chips
- Asian Glazed Salmon with Edamame, Fennel Slaw
- House-smoked Applewood Salmon with traditional condiments
- Mediterranean-grilled Chicken Fingers with Tuscan Olives, Artichoke Hearts, Pepperocini, Roasted Red Peppers, Pesto Drizzle and Pine Nuts
- Thai Noodles with Sesame-Ginger Chicken, Shrimp, Edamame and Baby Bok Choy
- Grilled Portabellas with Goat Cheese, Sun dried Tomatoes, Fresh Basil and Pine Nuts
- Mint and Lemongrass Beef Salad with Fried Wonton Crisps
- Smoked Salmon Cheesecake Tartlets with fresh Dill Crème Fraiche

These additional Cold / Heavy Items are \$6.00 per person:

- Pan-seared Ahi Tuna Nicoise Display
- Spicy Tomato Aspic with fresh Dill, Georgia Costal Sweet Shrimp Salad and Toasted French Bread Slices
- Key Lemon and Saffron Lobster Salad on a bed of Jicama Slaw with Avocado Mousse and Plantain Chips
- Maple brined Lamb Lollipops, Tamarind Gastrique and Wild Rice Buckwheat Pancakes with Dried Fruit
- Homemade Salmon graved Lox Skewers with Spicy Dill Cream Cucumber Salad



Hot / Light

Please choose a minimum of 2 Hot / Light items. The following items are \$3.00 per person:

- Southern Fried Buttermilk Chicken Bites with Honey Dijon or Herb Ranch Dipping Sauce
- Honey Pecan Chicken Fingers or Skewers with Peach Dijon Dipping Sauce
- Thai Chicken Skewers with Sesame Ginger Dipping Sauce
- Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
- Crab Puffs with Low-Country Remoulade
- Raspberry Pistachio Brie Tartlets
- Tandoori Chicken Satays with Cool Cucumber Yogurt Dipping Sauce
- Maryland Style Crab Stuffed Mushrooms
- Sausage and Leek Stuffed Mushrooms
- Georgia Hush Puppies with Spicy Shrimp and Crawfish Ragout
- Twice-baked New Potatoes with Vermont Cheddar, Chives and Apple wood Bacon
- Raspberry Chipotle BBQ Chicken Skewers
- White Cheddar Praline Pecan and Fig Tartlets
- Mini Reubens with tangy Russian Dressing
- Mini Portabella Rockafeller
- Caribbean Jerk Spiced Chicken Skewers with Passion Fruit Mustard Sauce

These additional Hot / Light items are \$4.50 per person:

- Baked Brie Flower with Raspberry Pistachio Filing or Peach mango and Walnut Filling
- Asian Vegetable Pot Stickers with Ginger Tamari Sauce
- Grilled Thai Beef Satays with Chimichurri Sauce
- Coconut Shrimp with Peach Mango Chutney
- Spicy Chicken Samosas, with Mango Chutney
- Mini Maryland Style Crab Cakes with Lemon Caper Remoulade
- Caribbean Crab Cakes with Tropical Fruit Chutney
- Mojo Pork Empanadas with Spicy Cilantro Green Chili Salsa
- Mini Chicken Wellington with Tarragon Dijon Aioli
- Mini Beef Wellington with Champagne Mustard

These additional Hot / Light items are \$5.50 per person:

- Lemongrass and Ginger Duck Breast on Sugar Cane Skewer with mango Mint Lassi Shooter
- Fig, Gorgonzola and Serrano Pepper Marmalade in mini Tortilla Cups
- Mini Corn Dog Skewers with Ancho Chili flavored Crust , served with Roasted Red Pepper Ketchup and Champagne Mustard



Hot / Heavy

Please choose a minimum of 1 from the Hot / Heavy items. The following items are \$4.00 per person:

- Roasted Red Peppers and Smoked Gouda Fondue with Tricolor Tortilla Chips
- Hot Crab Soufflé with assorted Crackers
- Hot Spinach and Artichoke Soufflé with toasted Baguette Rounds
- Southern style BBQ Pork with homemade Yeast Rolls
- Green Chili Chicken and Pepper Jack Quesadillas with Cilantro Sour Cream and Pico de Gallo
- Southwestern Spinach Soufflé with Tricolor Tortilla Chips
- Twice Cooked Mojo BBQ with Chimichurri Sauce and soft Corn Tortillas
- Fire Roasted Tomato Fondue with Goat Cheese, Basil and toasted Crostini
- Wild Mushroom Fondue with toasted Bruschetta
- Mini Cuban Sliders
- Caribbean Meatballs with grilled Pineapple, Mango, Roasted Peppers and Onions
- Grilled Chorizo and Poblano Peppers with Adobo Aioli and Chimichurri Sauce

These additional Hot / Heavy items are \$6.00 per person:

- Grilled Beef Tenderloin and Fried Oyster Skewers with Guinness Mayo
- Mini Crawfish Pies with Cajun Cream
- Cuban Nachos, Fried Plantains, Shredded Jerk Chicken, Spicy Black Beans, Cilantro Sour Cream, Salsa Verde and Queso Fresco
- Blackened Cajun Salmon flaked over Plum Tomato and Green Chili Grits with Queso Fresco
- Slow-roasted Lamb Loin, roasted Red and Yellow Peppers, Mint Chimichurri Sauce with Tuscan White Bean Salad
- Twice-cooked, Mojo Pork BBQ with Orange Jicama Slaw, White Corn Tortillas, Lime, Avocado Cilantro Cream, Chimichurri Sauce and Passion Fruit Mustard



Small Plates and Interactive Stations

Select these additional items to enhance your Buffet

The following items are \$6.95 per person:

- **Caesar Salad Station**
Fried Vidalia Onions, grilled Chicken Bites, Baby Shrimp, Apple wood Bacon Bits, Parmesan and Croutons
- **Asian Noodle Station**
Stir fried vegetables, sesame-ginger chicken, and roasted Tofu
- **Fajitas Station**
Adobo grilled Beef and Chicken, sautéed shrimp (\$2.00 additional cost), Peppers, Onions, Guacamole, Pico de Gallo, Sour Cream, Cheddar, Cilantro and Lime served with warm, soft Tortillas
- **Southern BBQ Station**
Shredded house-smoked Pork, two sauces, Coleslaw, Cornbread and Yeast Rolls
- **Bruschetta Bar:**
 - Plum Tomato Feta and fresh Basil
 - Homemade Olive Tapenade
 - Roasted Garlic sun-dried Tomato and Goat Cheese Spread
 - Artichokes, Spinach and Water Chestnut Dip
- **Pasta Station:**
 - Carbonara – Apple wood, Smoked Bacon, Fresh Garden Peas in Creamy Alfredo Sauce
 - Forestiere – Mushrooms, Baby Spinach, Herb-grilled Chicken in a roasted Garlic Cream Sauce
 - Primavera – Roasted Zucchini, Mushrooms, Yellow Squash, Peppers and Basil in a fire-roasted Tomato Sauce
- **Omelet Station:**
 - Plum Tomatoes
 - Artichoke Hearts
 - Fresh Spinach
 - Sautéed Mushrooms
 - Grilled Vegetables
 - Apple wood Smoked Bacon
 - Smithfield Ham
 - Italian Sausage
 - Cheeses

Small Plates and Interactive Stations

The following items are \$7.95 per person:

- **Artisan Cheese Display**
Gourmet Breads and Crackers, Fresh & Dried Fruits, Aged Balsamic Vinegar, Mango Chutney, Lavender Honey and Nuts
- **Low Country Crab Cake Station**
Served with Cajun Remoulade and Cole Slaw
- **Dim Sum Bar**
An assortment of steamed and fried Dumplings and complimentary Dipping Sauces
- **Honey-Lime Salmon Taco Station**
Served with Cilantro Cream, Pico de Gallo and Jicama Slaw
- **Fried Green Tomato Station**
Field Greens, Goat Cheese, Roasted Red Onion Confit, Low Country Shrimp and Cajun Remoulade Sauce
- **Bocadillos**
Please choice 2 from the following:
 - Mini Cuban Sandwiches
 - Mini Maine Lobster Rolls
 - Petite Lamb Sliders with Maytag Bleu Cheese
 - Grilled Eggplant, Roasted Peppers and Boursin Cheese
 - Chicken Spinach Burgers with Roasted Red Pepper Ketchup
 - Grilled Portabella Burger with Balsamic Glaze, Plum Tomato and Roasted Garlic Aioli
 - Serrano Ham, Manchego Cheese, Cornichon and Champagne Mustard
- **Martini Mashed Potato Bar**
Homemade Mashed Potatoes served in a Martini Glass with a variety of sauces.
Sauces include Cabernet Wild Mushrooms, Texas Chili, Shrimp Etoufée
- **Shrimp and Grits**
Southern style Grits served in a Martini Glass with seasoned low country Shrimp and Corn Ragout

Small Plates and Interactive Stations

- **Gourmet Pasta Station**
 - Arrabiata – Pancetta, Caramelized Onions, Roasted Peppers in a spicy Tomato Sauce
 - Rosa Ala Vodka – Prosciutto, Sun dried Tomatoes, Broccoli Florets, Cracked Black Pepper in Vodka-Tomato Cream
 - Seafood – Shrimp, Leeks and Mushrooms in a Lemon Saffron Cream Sauce with Roasted Fennel

- **Crepe Station**
 - Wild Mushroom Ragout or Roasted Vegetable Ratatouille
 - Coconut Curry Chicken or Rosemary Chicken in White Wine Sauce
 - Beef Bourdigone

- **Tapas** – Please choose 3 from the following (Additional selection are \$2.50 per person)
 - Hummus with Olive Oil, Lemons, Spicy Peppers and Pita Points
 - Roasted Pepper Salad with Feta Cheese
 - Marinated Fresh Mozzarella with Beefsteak Tomatoes, Basil, Balsamic Drizzle with Cracked Pepper
 - Sun-dried Tomato, Goat Cheese and Roasted Garlic Spread with Crostini
 - Dilled Potato Salad
 - Grilled Portabella Mushrooms with aged Balsamic drizzle, Lemon Walnut Gremolata and Goat Cheese
 - Focaccia with Herbs, Parmesan and Olive Oil
 - Marinated Mushrooms with Fresh Herbs and Garlic
 - Olive Salad
 - Grilled Chorizo with Champagne Mustard and Toasted Baguette Slices
 - Tabbouleh Salad

Small Plates and Interactive Stations require an additional Service Staff Attendant



Passed Hors D'oeuvres

Enhance your Party with these Starters or choose to have a Party with Passed Hors D'oeuvres only!

- 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-crusting 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

\$8.95 per person – Served with assorted sliced Rolls

- Herb-crusting 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

Carving Stations require an additional Service Staff Attendant

Dessert Menu

Assorted Mini Desserts – Available for \$3.00 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 \$4.00 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 items 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 Buffet and 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.

Drop-Off without Service

Minimum 25 People

Delivery fee

Cost of Disposable Platters - \$5.00 Each

7% SalesTax

Plates, Napkins and Flatware Not Included

Beverages

Punch \$ 2.50 per person

Iced Tea \$ 1.25 per person

Coffee \$ 2.00 per person



Menu Worksheet

Please choose a minimum of 7 selections to create your Menu

Cold/Light – Select a minimum of 2 items:

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

Cold / Heavy – Select a minimum of 2 items:

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

Hot / Light – Select a minimum of 2 items:

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

Hot / Heavy – Select a minimum of 1 item

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



Menu Worksheet – Page two
Additional Items to enhance your Menu

Small Plates and Interactive Stations

1.
2.

Carving Stations

1.
2.

Passed Hors D'oeuvres

1.
2.

Name: _____ *Date of your Event:* _____

of People: _____ *Location:* _____

Any special requests: _____
