

SEATED SERVED
DINNER MENUS



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Seated Served Dinner Selections

Dazzle your guests with an elegant Seated Served Dinner. With our exquisite cuisine, along with innovative presentation and exceptional service, your event will truly be the “Talk of the Town”

Pricing based on 50 or more.

Add 10% for events of 25 to 49 guests. Add 20% for events of 10 to 24 guests

We are proud to offer locally grown and organic options based on seasonal availability.

Chef’s Choice of Entrée Combinations

CHEF’S MENU 1

Passed hors d’oeuvres:

Mini Chili Relleno Tartlet

Artichoke, Roasted Pepper, Fried Caper, and Fresh Mozzarella Bruschetta

Salad:

Baby Spinach Salad

With Maytag blue cheese, praline pecans, poached pear, and pomegranate vinaigrette

Entrée:

Hickory Grilled Jumbo Shrimp and Scallops

Glazed in bourbon peach BBQ sauce served with truffled mac & cheese, asiago crust and caramelized onions

\$29.95

CHEF'S MENU 2

Passed hors d'oeuvres:

Mini Maryland Crab Cakes

With lemon caper remoulade

Raspberry and Pistachio Brie Tartlet

Salad:

Mixed Greens and Cucumber Bowtie

With oven dried tomato, chevre, candied walnuts, and aged balsamic vinaigrette

Entrée:

Airline Chicken Breast

Stuffed with roasted peppers, spinach, and fontina cheese with roasted chicken jus, green and white asparagus bundles, sweet potato napoleon with gruyere and leeks

\$28.00

CHEF'S MENU 3

Passed hors d'oeuvres:

Island Shrimp and Pineapple Skewer

Served with sweet chili and coconut sauce

Basil and Crab with Melon and Cucumber

Salad:

Baby Spinach

With grilled portabella mushrooms, feta cheese, roasted peppers, and balsamic vinaigrette

Entrée:

Jerk Grilled Pork Tenderloin

With tropical fruit chutney, lotus root chips, vanilla scented sweet potato puree, garlic and lemon sautéed spinach

\$29.95

CHEF'S MENU 4

Plated appetizer:

Sweet Potato Ravioli

In orange sage demi-glace on a bed of lemon garlic spinach

Salad:

Caprese Salad

Fresh mozzarella, vine ripe tomatoes, cracked black pepper,
and aged balsamic reduction

Entrée:

Venison Osso Buco

Served over white bean cassoulet with natural herb jus

\$27.95

CHEF'S MENU 5

Passed hors d'oeuvres:

Stir Fried Vegetable Wonton Taco

Steamed Pot Stickers

in Marin soy broth served in Chinese spoon

Soup:

Lemon Grass and Duck Consome

Entrée:

Asian Roasted Salmon

With sautéed baby bok choy, sesame and chive jasmine rice

\$28.95

CHEF'S MENU 6

Plated appetizer:

Warm Blue Cheese and Mushroom Tart

On Swiss chard with bacon vinaigrette

Salad:

Iceberg Wedge

With tomatoes, cucumber, gorgonzola crumbles, bacon bits,
and lemon herb ranch dressing

Entrée:

Sliced New York Strip Loin

With green peppercorn and cognac cream sauce,
dauphinois potato gratin and grilled jumbo asparagus

\$29.95

CHEF'S MENU 7

Soup:

Corn and Blue Crab Chowder

With roasted pepper coulis, and chives

Salad:

Watermelon and Tomato Salad

Over spicy greens, pickled Bermuda onions,
feta cheese, and basil vinaigrette

Entrée:

Applewood Smoked Pork Chop

With onion and apple chutney, orange and
tarragon glazed carrots, and southern style gouda grits

\$28.95

Plated Appetizers

Passed Appetizers – on page 13

The following choices are \$4.95 per person:

Italian Vegetable Tart

Colorful roasted vegetables, fresh basil,
roasted red peppers, coulis and Vermont goat cheese

Wild Mushroom Napoleon

With leeks, fresh baby spinach, herbs and champagne beurre blanc

House Smoked Salmon

With cucumber dill sauce, capers, lemon and bruschetta

Grilled Chorizo

With roasted pepper salad, Manchego cheese,
champagne mustard and toasted baguette slices

Spicy Chicken Samosas

With mango chutney and raita

These additional Appetizer choices are \$5.95 per person:

Charleston Shrimp and Grits

With tomato relish and fried onion garnish

Sweet Potato Ravioli

With an orange sage demi-glace on a bed of lemon and garlic spinach

Warm Blue Cheese Mushroom Tarts

On a bed of sautéed Swiss chard and bacon vinaigrette

These additional Appetizer choices are \$6.95 per person:

Low Country Crab Cake

With spicy corn relish and remoulade sauce

Lemon Grass and Ginger Duck Breast

With mint edamame salad and mango lassi shooter

Pan Seared Ahi Tuna

With wonton crisps, sweet chili sauce, tamarind aioli and jicama slaw

Crispy Duck Confit

Over porcini risotto

Soups

The following choices are \$3.95 per person:

Garden Vegetable Gazpacho

With basil oil and lemon caper crème fraiche

Wild Mushroom Chowder

With leek straws and asiago shavings

Northern White Bean, Tasso Ham and Kale Soup

Heirloom Tomato and Roasted Fennel

With Maytag bleu cheese crumbles and garlic croutons

Sweet Potato, Apple and Apricot Bisque

With praline pecan garnish

These additional Soup choices are \$4.95 per person:

Corn and Blue Crab Chowder

With roasted red pepper purée and fresh chives

Lobster Bisque

En croute (\$6.95 per person)

Oyster Gumbo

With Cajun cream and fried okra garnish

Lemon Grass and Duck Consommé

With shitake mushrooms and baby bok choy

New England Clam Chowder

With parsley pesto

Salads

Please choose a minimum of 1 Salad.

The following choices are \$3.25 per person:

Classic Caesar Salad

With asiago cheese, pinenuts, fried capers and garlic croutons

Classic Garden Salad

With mixed greens, vine-ripe tomatoes, hot house cucumbers, goat cheese, with your choice of ranch, balsamic vinaigrette or champagne vinaigrette dressing

Choose one additional dressing at table \$1.00 pp

Iceberg Wedge

With vine-ripe tomatoes, hot house cucumbers, gorgonzola crumbles, bacon bits, with your choice of lemon herb or ranch dressing

These additional Salad choices are \$4.00 per person:

Baby Spinach Salad

With Maytag blue cheese crumbles, praline pecans, poached pears and pomegranate vinaigrette

Classic Caprese Salad

With vine-ripe tomatoes, fresh mozzarella, basil, cracked black pepper and aged balsamic vinaigrette

Bibb, Radicchio and Baked Goat Cheese Salad

With pistachios, raspberries and a choice of raspberry dressing or aged balsamic vinegar drizzle

Heart of Palm and Artichoke Heart Salad

With field greens, Mandarin oranges, toasted almonds and champagne vinaigrette

Baby Spinach and Arugula Salad

With grilled portabella mushrooms, feta cheese, roasted red bell peppers and balsamic vinaigrette

Mixed Greens and Cucumber Bowtie

With oven dried tomato, chevre, candied walnuts, and aged balsamic vinaigrette

Watermelon and Heirloom Tomato Salad

Over spicy summer greens pickled Bermuda onions, feta cheese, and basil vinaigrette



Entrées

Please choose a minimum of 1 Entrée.

**The following choices are \$10.95 per person:
(Reduced portions for double entrées \$7.95 per person)**

Portobello Mushroom Parmesan

Served with fresh mozzarella and roasted marinara

Roast Pork Loin Florentine

Stuffed with wild mushrooms, spinach, goat cheese and fire-roasted tomato sauce

Chicken Forestiere Roulade

With wild mushrooms, prosciutto, Jarlsburg cheese in a herb white wine sauce

Stuffed Mediterranean Chicken Breast

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

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 Chicken

With artichokes, capers and white wine sauce

Spinach Stuffed Tilapia

With herb butter sauce

Pecan Crusted Chicken Breast

With peach Dijon chutney

Jerk Grilled Pork Tenderloin

Over tropical fruit chutney and taro chips

Mustard and Dill Crusted Salmon

With honey and spice glaze

***These additional Entrée choices are \$12.95 per person:
(Reduced portions for double entrées \$9.95 per person)***

Grilled Filet of Beef Tenderloin

Rubbed with chipotle chilies, lime, cilantro and roasted garlic butter – 6 oz.
(\$18.95 w/8 oz., \$18.95 w/6 oz. prime, \$21.95 w/8 oz. prime)

Double Cut Lamb Rack Chops

With Dijon pistachio crust and Vidalia onion and tarragon chutney

Bourbon Peppercorn Filet of Beef

With warm wild mushroom salad – 6 oz.

Herb Roasted Cornish Game Hen

Stuffed with wild rice, pecans, dried cherries and Madeira jus

Potato Wrapped Salmon Filet

With mustard and herb beurre blanc

Candied Ginger and Wasabi Crusted Salmon Filet

With sake lemongrass cream sauce

***These additional Entrée choices are \$14.95 per person:
(Reduced portions for double entrées \$11.95 per person)***

Marinated Ahi Tuna Steak

With green peppercorn and white wine mustard sauce

Veal Chop

Stuffed with fontina cheese, spinach,
pancetta and porcini with pinot grigio cream sauce

Thai Beef Filet

With red chili crust, honey lime shrimp and wasabi butter – 6 oz.

Bourbon Peppercorn Beef Filet

With Charleston lump crab cake and Maine lobster butter sauce
(\$22.95 w/6 oz. filet)

Sautéed Mediterranean Grouper Filet

With black olive crust and caper butter

Applewood Smoked Porkchop

With onion and apple relish

Venison Osso Buco

In natural herb jus

Hickory Grilled Jumbo Shrimp and Scallops

Glazed in a bourbon peach BBQ sauce

Sliced New York Strip Loin

With peppercorn and cognac cream sauce

***These additional Entrée choices are \$16.95 per person:
(Reduced portions for double entrées \$13.95 per person)***

Grouper Orleans

Cajun spiced grouper with sautéed crab, spinach, and mushrooms
topped with a creamy butter sauce

Traditional Beef Wellington

With foie gras and truffle butter

*All Entrées include Dinner Rolls and Butter
Exceptional Assortment of Artisan Breads at Table \$1.50 pp*

Vegetables

Please choose a minimum of 1 Vegetable.

The following choices are \$3.50 per person:

Sautéed Seasonal Vegetables

In herb infused olive oil

Steamed Fresh Green Beans

With gorgonzola cream and roasted almonds

Stir-Fried Seasonal Vegetables

With tamari ginger butter

Steamed Carrots

With orange, tarragon and honey butter glaze

Roasted Ratatouille Vegetables

In an herb tomato sauce

These additional Vegetable choices are \$3.75 per person:

Haricot Vert Lyonnaise

With caramelized onion and lemon butter

Roasted Root Vegetables

With caramelized shallots and tarragon butter

Green and White Asparagus Bundles

Honey Ginger Glazed Malibu Carrots

Roasted Cauliflower Au Gratin

With Vermont white cheddar sauce

Sautéed Spinach

In garlic lemon butter

These additional Vegetables choices are \$4.00 per person:

Sautéed Baby Bok Choy

And tricolor peppers with tamari ginger butter

Steamed Edamame

With fresh mint and lemon zest

Grilled Jumbo Asparagus

Broccolini

Sautéed with toasted shallots and walnut oil

Sautéed Mini Patti Pan Squash

With herb butter

Honey and Blood Orange Glazed Baby Carrots

With dried apricots and toasted almonds

Braised Fennel

With wilted arugula and oregano butter

Starches

Please choose a minimum of 1 Starch.

The following choices are \$3.50 per person:

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

Whipped Roasted Garlic Potatoes

Southern Style Smoked Gouda Cheese Grits

These additional Starch choices are \$3.75 per person:

Oven Roasted Fingerling Potatoes

With shallots and rosemary

Smashed Baby Yukon Gold Potatoes

With leeks and herb butter

Wild Mushroom Risotto Cake

With roasted garlic confit

Sautéed Goat Cheese and Roasted Pepper Studded Polenta Cake

Candied Sweet Potatoes

With ginger and orange zest

White Bean Cassoulet with Pancetta

Vanilla Scented Sweet Potato Puree

Jasmine Rice

Seasoned with sesame and chives

NOLA-Style Black Beans and Dirty Rice

These additional Starch choices are \$3.75 per person:

Sweet Potato Napoleon

With gruyere and leeks

Wild Rice, Porcini, Chestnut and Sausage Bread Pudding

Smashed Sweet Potatoes

With dried cherry, maple and pecan streusel and tangerine zest

Yukon Potato Gratin Dauphinois

With thyme and béchamel sauce

Passed Hors D'oeuvres

Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only. Pricing is based on 1.25 pieces per person

Raspberry and Pistachio Brie en Croute – 3.00

Plum, Tomato, Feta Cheese and Basil Bruschetta – 2.00

**Artichoke, Roasted Red Pepper, Fried Capers
and Fresh Mozzarella Bruschetta – 2.00**

Tuscan White Bean, Rosemary, Tomato and Olive Bruschetta – 2.00
Served with aged balsamic drizzle

White Cheddar, Praline Pecan and Fig Tartlets – 2.00

Mini Chili Relleno Tartlets – 3.00
Roasted poblano peppers, chihuahua cheese,
Pico de Gallo in a black bean shell

Smoked Salmon and Dill Tartlets – 3.00

Island Shrimp and Grilled Pineapple Skewers – 3.00 
Served with sweet chili and coconut sauce

Crab Puffs – 3.00

Served with low country remoulade

Maryland Style Crab Stuffed Mushrooms – 3.00

Spicy Chicken Samosas – 3.00
Served with mango chutney

Grilled Thai Beef Satays – 3.00
Served with chimichurri sauce

Mini Maryland Style Crab Cakes – 3.00

Served with lemon caper remoulade

Mini Chicken Wellington – 3.00

Served with tarragon Dijon aioli

Mini Beef Wellington – 3.00

Served with champagne mustard

Ahi Tuna on Wonton Crisp – 3.50

Served with sweet chili and tamarind aioli

Basil and Crab – 3.00 

Served with melon and cucumber

Sliced Quail Breast – 3.00

Served on fried green tomato with onion marmalade

Salmon Pastrami – 3.00

Served on crispy latke with onion and caper gremolata

Shooters – 3.00

Served in a shot glass

Lobster Bisque Cappuccino

Ginger Coconut

Spicy Watermelon

Spanish Gazpacho and Shrimp

Yukon Gold Vichyssoise

Tomato Bisque & Grilled Cheese

Dessert Menu

Chef's Assortment of Handcrafted Mini Desserts – 4.00

Includes two pieces per person

Assortment includes some of the following:

<p>LE Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome Opera Café Lemon Tart Macaroons</p>	<p>Rum Balls Opera Framboise Ivory Pyramid Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets</p>
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Individual Desserts – 5.00

<p>Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Bread Pudding with Bourbon Cream Caramelized Apple Bread Pudding Seasonal Cobblers Banana White Chocolate Pudding Chocolate Pecan Pie Key Lime Pie Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)</p>
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Beverages

Punch

\$ 2.50 per person

Iced Tea

\$ 1.85 per person

Hot Tea

\$ 2.50 per person

Coffee

(Minimum 50% of guests or minimum of 20 people)

Express Service \$ 2.50 per person

Coffee served from bar with Irish coffee mugs

Premium Service \$ 3.50 per person

Coffee served in urns with China coffee cups and saucers

Premium Add-On \$ 3.50 per person

Whipped cream, flavored creamers: hazelnut & amaretto,

biscotti, chocolate curls, chocolate tuile cookie

Available only with Premium Service



Full Service Parties

Menu pricing is based on a minimum of 20 Guests

Add 25% for events of 10 to 20 Guests

We also have traditional Buffet Dinner Menus. Ask us for details.

Required Service Staff – \$190 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 16 guests, Two Servers minimum

Chefs also required

Number of chefs varies depending on complexity of menu

One Bartender per 100 guests

19% 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

(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender.)

7% SalesTax

Bar Set Up – Lemon, lime, olives, ice, portable bar, glassware \$2.50 pp

Champagne & martini glasses additional \$.65 per glass

**Bar Mixers – coke, sprite, ginger ale, diet coke, OJ, cranberry juice,
grapefruit juice, tonic and club soda \$3.00 pp**

*China plates, flatware, glassware, linen napkins (white, ivory, or black),
and setup of those items \$3.00 pp*

Champagne & wine server glasses additional \$.65 per glass

Menu Worksheet

Please choose the minimum of each selection to create your Menu

Passed Hors D'oeuvres – Optional Choice

1.
2.

Appetizer – Optional Choice – Seated Served

1.

Soup – Optional Choice

1.

Salad – Select a Minimum of 1

1.
Additional Items:

Entrée – Select a Minimum of 1

1.
Additional Items:

Vegetables – Select a Minimum of 1

1.

Starches – Select a Minimum of 1

1.

Dessert

1.

Beverages

1.

2.

Name: _____ Date of Event: _____

Email: _____ Phone #: _____

Location: _____ # of People: _____

Any special requests: _____

Important Information For Seated/Served Dinners

To ensure flawless service, if you give your guest a choice of entrée for their lunch or dinner, please use these guidelines to help with the planning:

1. Choices should be pre-ordered in your invitation response card (*counts are due 14 days prior to your event*). It is suggested to leave space for your guests to write in their name; see example below:

Please select your entrée for dinner:

Beef: _____

Chicken: _____

2. Place cards should be pre-set at the tables with indication of entrée choice . . . have fun with this detail use a different color ribbon, sticker, or stamp that coordinates with your wedding decor
3. Please provide us with a seating plan indicating how many guests are at each table and the number of entrees ordered

Example:

Table 1 (8)	Table 2 (9)
(3) Chicken	(3) Chicken
(5) Beef	(6) Beef

We look forward to serving you –
please contact your coordinator with any questions.