

# TAILGATE SAMPLE MENU



30 Woodstock Street  
Roswell, GA 30075  
Phone 770.594.1567  
[www.talkofthetownatlanta.com](http://www.talkofthetownatlanta.com)

Susan Mullaney  
[susan@talkofthetownatlanta.com](mailto:susan@talkofthetownatlanta.com)

## **Tailgate Sample Menu**

*Full service. Minimum of 35 guests.*

*Prices based on 35 to 150 guests.*

*20% added for below minimum. Call for special pricing for more than 150 guests.*

*All prices include disposable wire chafing dishes, sternos,  
reusable trays, disposable tablecloth, napkins, plates, forks and knives.*

*Whether you are planning to tailgate at the game, at home, or someplace else altogether,  
Great South BBQ is the perfect fit for your gathering!*

*We can arrange everything you need - food, drinks, utensils, you name it!*

*This sample menu shows you a range of offerings, but you know we'll find a way to make your  
tailgate original with a twist on BBQ that makes ours the best in all of Atlanta!*

*To plan your tailgate event, contact us today:*

**Susan Mullaney**  
Events Coordinator  
770.594.1567 Office  
770.815.4998 Direct  
Susan@TalkoftheTownAtlanta.com

*We are proud to offer locally grown and organic options  
based on seasonal availability and when competitively priced.*

— Prices Subject to Change —

## Tailgate BBQ

### 1<sup>st</sup> Little Pig – \$19.95

**“Great South” Grilled Bistro Filet with Spicy House BBQ Sauce  
or Herb Grilled Pork Tenderloin with Georgia Peach BBQ Sauce**

**Our Famous Grilled Bone-In Chicken or Boneless Chicken Breast  
with Sweet and Tangy BBQ Sauce**

We use only all-natural fresh chicken that we marinate for 12 hours  
in a blend of salt, sugar, and spices before being roasted in our hardwood smoker

**Two Side Dishes**

**Yeast Rolls**

**One Dessert**

### 2<sup>nd</sup> Little Pig – \$24.95

**“Great South” Grilled Bistro Filet with Spicy House BBQ Sauce  
or Herb Grilled Pork Tenderloin with Georgia Peach BBQ Sauce**

**Our Famous Grilled Bone-In Chicken or Boneless Chicken Breast  
with Sweet and Tangy BBQ Sauce**

We only use all-natural fresh chicken that we marinate for 12 hours  
in a blend of salt, sugar, and spices before being roasted in our hardwood smoker

**“Lone Star” Sliced Brisket  
with Spicy House BBQ Sauce**

Only choice grade beef produces the most succulent  
BBQ brisket you have ever tasted. Rubbed with our  
unique blend of seasoning, the brisket is slow-smoked  
for 24 hours over the perfect combination of hardwoods

**OR**

**House Smoked Applewood Salmon**

Our Atlantic salmon is cured under precise conditions,  
with a unique blend of spices, for 12 hours before being  
dried and smoked over the perfect blend of hardwood;  
it is presented with hard boiled eggs, chives, capers,  
cucumber dill relish and crackers

**Two Side Dishes**

**Yeast Rolls**

**One Dessert**

## 3<sup>rd</sup> Little Pig – \$30.95

**“Great South” Grilled Bistro Filet with Spicy House BBQ Sauce  
or Herb Grilled Pork Tenderloin with Georgia Peach BBQ Sauce**

**Our Famous Grilled Bone-In Chicken or Boneless Chicken Breast  
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cucumber dill relish and crackers

**Memphis Style Ribs with Spicy House BBQ Sauce**

**Two Side Dishes**

**Yeast Rolls**

**One Dessert**

**Hamburgers & Hot Dogs – \$15.00**

**Hamburgers & Fixin’s**

*lettuce, tomato, onion, pickles, ketchup, mustard, and mayo*

**Dogs & Trimmin’s**

*pickle relish, chopped onions, sauerkraut, ketchup, and mustard*

**Two Sides**

**One Dessert**

## Side Dishes

Choose 2. Each additional side add \$2.50. Minimum 35 people.

### “Talk of the Town” Potato Salad

New potatoes cooked to the perfect tenderness and tossed with mayonnaise, stone ground small batch mustard, celery, onions, and herbs

### Pasta Primavera Salad

Spiral pasta tossed with basil oil, herbs, Feta cheese, and fresh vegetables

### Three Bean Salad

Baby green beans, chick peas, and lima beans marinated in fresh herbs and champagne vinaigrette

### Cowboy Baked Beans

Slow cooked vegetarian beans with a little sweet and a little heat

### Carolina Slaw

### Texas Chili

With crackers, Cheddar and jalapeños

### Carrot, Raisin and Pineapple Salad

The traditional Southern favorite with a creamy sweet dressing

### Jalapeño Cheddar Cornbread

Moist cornbread with sharp Cheddar and jalapeños

### Potato Chips

Crispy thick cut kettle chips

### Grilled Baked Potato

Served with sour cream, chives and Cheddar

### Grilled Corn on the Cobb

### Tomato, Cucumber and Vidalia Onion Salad

Vine ripe tomatoes and Georgia Vidalia onions combined with cucumbers, fresh herbs, olive oil and red wine vinegar

### Fruit Salad

Only premium ripe fruit cut into bite sized pieces and topped with choice berries

### Pickle Platter

Assorted homemade pickled vegetables including cucumber, carrot, cauliflower, and radish

## Desserts

*Choose 1.*

### Dessert Shooters

A delightful assortment of cappuccino, lemon raspberry, crème caramel, and double chocolate layered mousse with appropriate garnish

### Assorted Mini Cupcakes

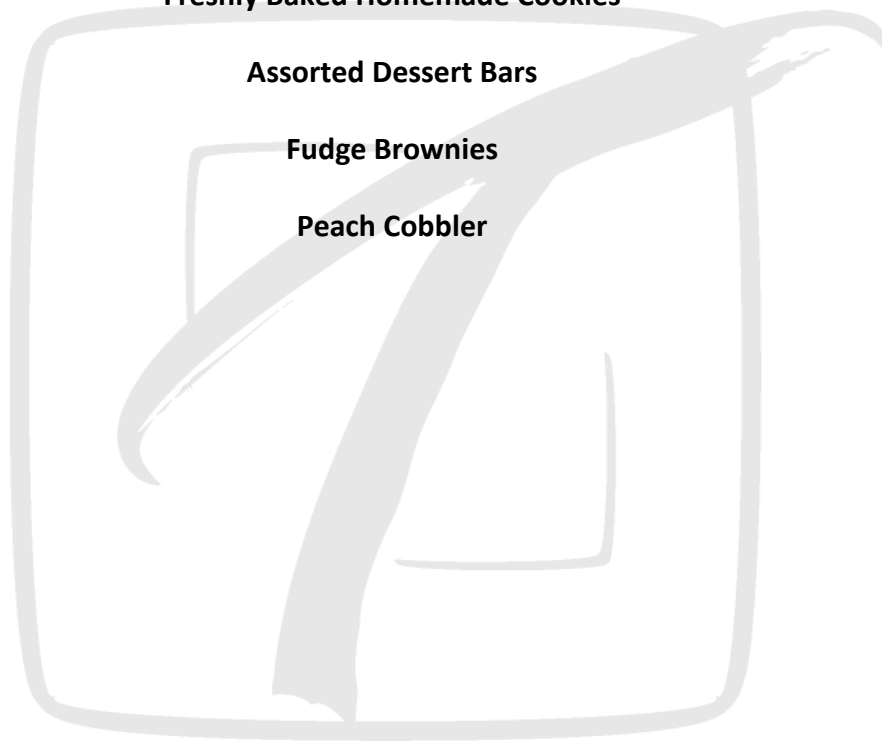
### White Chocolate Banana Pudding Garnished with Toasted Coconut

### Freshly Baked Homemade Cookies

### Assorted Dessert Bars

### Fudge Brownies

### Peach Cobbler





## Additional Items

*These items are available to add-on to any menu.*

### Grilled Pizza Station – \$6.00

*(Minimum of 50 guests)*

A chef-attended interactive station featuring an assortment of grilled pizza including:

*Pizza Bianca:* Ricotta, Mozzarella, Parmesan, Garlic Olive Oil, Arugula and Prosciutto

*Pesto Pie:* Pesto, Mozzarella, Feta and Sundried Tomatoes

*Margarita:* Marinara, Mozzarella, Basil, Roma Tomatoes and Garlic

### Fajita Station – \$8.00

*(Chef attended)*

Adobo grilled beef and chicken, sautéed peppers and onions

Side items include: guacamole, sour cream, pico de gallo, shredded Cheddar, cilantro, lime wedges, soft tortillas

### Bocadillos – \$7.50

Gourmet relish platter, fried onions, artisan mixed lettuce, pickle relish, sliced tomato, and pickled wild mushrooms

*Choose 2 from the following selections (one of each per guest)*

<p><b>Spinach Chicken Sliders</b> With roasted red pepper ranch</p> <p><b>Angus and Cheddar Sliders</b> With roasted red pepper ketchup and champagne mustard</p> <p><b>Petite Lamb Sliders</b> With Maytag blue cheese</p> <p><b>Mini Kosher Hotdogs</b> With roasted red pepper ketchup and spicy brown mustard</p>	<p><b>Mini Kosher Chili Cheese Dogs</b> With roasted red pepper ketchup and spicy brown mustard</p> <p><b>Grilled Eggplant</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> With roasted red peppers and Boursin cheese</p> <p><b>Grilled Portabella Burger</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> With balsamic glaze, plum tomato and roasted garlic aioli</p>
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### Vidalia Onion Strudel with Bacon – \$3.50

Caramelized Vidalia onions, bacon and cream cheese in a light flaky pastry

### Mediterranean Strudel – \$4.25 V

Filled with mozzarella, artichoke hearts, roasted red peppers, Greek olives and basil pesto ranch sauce

### “Great South” BBQ Strudel – \$4.00

Filled with house smoked pulled pork and Cheddar cheese and served with spicy house BBQ sauce

**Gourmet Breads and Spreads – \$3.25** V

Traditional hummus and artichoke, spinach, water chestnut spreads served with assorted artisan breads

**Mediterranean Dips and Flat Breads – \$3.75** V

Tabouli, lemon hummus, and baba ganoush

**Hummus Sampler – \$4.00** V

Lemon edamame hummus, roasted red pepper hummus, and traditional hummus served with toasted pita and French bread

**Tex Mex Display – \$5.50** V

Freshly made guacamole, pico de gallo and chili con queso served with tortilla chips

**Bruschetta Bar – \$6.00** V

Served with toasted crostini, baked with herb oil and sea salt  
Choose 3 of the following:

Plum Tomato, Feta and Basil	Artichoke Heart, Spinach, Water Chestnut Dip
Homemade Olive Tapenade	Mozzarella, Red Pepper and Capers
Roasted Garlic	Tuscan White Bean, Olive, Tomato, and Rosemary
Sundried Tomato and Goat Cheese Spread	

**Antipasto Toscano – \$7.00**

Cured Italian meats with roasted, grilled, and marinated vegetables

**Artisan Cheese Display – \$7.50** GF V

An impressive assortment of both domestic and international cheeses served with gourmet breads and assorted crackers, fresh and dried fruits, aged balsamic vinegar, mango chutney, lavender honey and assorted nuts

**Domestic Cheese Display – \$4.25** GF V

A variety of whole and sliced gourmet cheeses served with fresh fruit and crackers

**Prosciutto-Wrapped Grilled Asparagus – \$5.00** GF

Fresh asparagus grilled to perfection and wrapped in prosciutto, drizzled with a light balsamic

**Balsamic Grilled Asparagus – \$4.00** GF V

With Feta, cherry tomatoes and lemon oil vinaigrette



**Herb Grilled Seasonal Vegetables – \$3.25**  

Garnished with aged balsamic drizzle and pesto  
and served at room temperature

**Fresh Garden Crudités – \$3.25**  

Served with pesto ranch dipping sauce

**Mini Caprese Skewers with Basil Vinaigrette – \$3.75**  

**Watermelon and Tomato Skewers – \$4.00**  

With basil vinaigrette and smoked sea salt

**Seasonal Fruit Display – \$3.75**  

Served with choice of raspberry mint cream or coconut cream

**Deviled Eggs with Pancetta – \$3.25** 

With goat cheese, fried pancetta and chives

**House Smoked Chicken Salad – \$3.75** 

Served with grapes, gingersnaps and yeast rolls

**Chicken Roulades – \$4.25**

Stuffed with fire roasted red peppers, spinach and Feta cheese

**Mint and Lemongrass Beef Salad – \$5.00**

Served with fried wonton crisps

**Signature Shrimp Cocktail – \$6.00** 

Homemade cognac cocktail sauce

**Asian Glazed Salmon – \$5.50**

Served with edamame and fennel slaw and crackers

**Assortment of Cold Smoked Salmon – \$5.50** 

Served with boiled eggs, chives, capers,  
cucumber dill relish and crackers

**House Smoked Applewood Salmon – \$5.50** 

Served with boiled eggs, chives, capers,  
cucumber dill relish and crackers

**Mini Pinwheel Sandwiches – \$3.25**

An assortment of gourmet meats and cheeses  
in lavash flat bread

**“Chef’s Pantry” – \$6.00 **

Small gourmet tastes to supplement your party  
6 of the following will be included:

Spanish Marcona Almonds  
Cajun Roasted Peanuts  
Asian Spicy Rice Cracker Mix  
Cumin Chili Roasted Garbanzo Beans  
Bourbon Praline Pecans  
Pistachios  
Kettle Nuts  
Wasabi Peas  
Dried Mango  
Dried Cherries  
Dried Apricots  
Spicy Walnuts  
Parmesan Grissini  
Peanut M&M’s

**Beverage Options**

**Bottled Spring Water – \$1.65**

**Lemonade – (Gallon) – \$9.75**

Includes ice and disposable cups

**Iced Tea – (Gallon) – \$9.75**

Includes sweeteners, lemons, ice and disposable cups

**Canned Soda – \$1.65**

Coke, Diet Coke, Sprite



## **Full Service Parties**

### **Chef – \$195**

*Chef's in the kitchen to ensure quality of food and plate presentation  
One chef required*

### **Service Staff – \$195 each**

*Dressed in black and white, our professional wait staff will provide elegant table service  
Number of required service staff varies depending on complexity of menu and service*

### **Bartender – \$195 each**

*Professional bartender holds a Roswell pouring & handling permit*

### **21% Production Fee**

*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)*

### **7.75% Sales Tax**

### **Beautiful Buffet Presentation – \$225**

*Your buffet will be elegantly designed to complement the food surroundings and theme of your party  
using fabrics, candles, silver serving equipment and white platters and dishes on risers for varying  
heights on the buffet.*

**Bar Equipment** – Professional bar(s), ice, **disposable** cups, bar equipment and drink garnish to include lemons, limes and cherries; please indicate Full Bar or Beer/Wine **\$2.50 pp**

**Beer, Wine, and Alcohol Purchase** – In accordance with Georgia law, clients are responsible for providing all alcohol, beer and wine; a recommended drink purchase list can be provided upon request

**Bar Mixers** – Coke, Sprite, ginger ale, Diet Coke, OJ, cranberry juice, grapefruit juice, tonic and club soda **\$3.00 pp**

**Tableware** – Disposable plates, flatware and cocktail napkins are included

### **Chef's Grill – \$150**

**Parking Spots**

*Client is required to have a minimum of 4 adjacent parking spots  
(1 for TOTT van, 2 for tables and chairs, 1 for bar and buffet)  
plus additional parking for servers/staff*

*Client is to confirm the number of parking spots and communicate, in writing, the following:*

- Location of stadium*
- Specific Lot (red, yellow, etc.)*
- Times available for set-up*
- Any specific parking lot instructions*

***Clients are responsible for confirming the allowance of open flame/grill in parking lots***

***Tables, Chairs, Linens are available for rent***