

TO GO MENUS



Photos by Ben Vigil Photographers

30 Woodstock Street
Roswell, GA 30075
Phone 770.594.1567
Fax 770.594.8430
www.talkofthetownatlanta.com

Talk of the Town To Go!

Welcome to Talk of the Town's To-Go menus, these menus are designed for those who want great food but do not require service staff. Entertaining in your home can bring added stress. So much to do, so little time. This is where Talk of the Town can help, offering a wide variety of menu options prepared and presented by our professional chefs. We can deliver as well! There is nothing more gracious than entertaining in your home and what you feed your guests shows how much you care and creates some of life's most special memories.



Holidays
Birthdays
Anniversaries
Graduations
and more

Cold Hors D'oeuvres

*Priced per person / Minimum of 20 People
Please order at least 5 days before scheduled event*

Domestic Cheese and Fruit Garnish – \$4.00

Served with gourmet crackers

Antipasto Toscano – \$6.00

Cured Italian meats with roasted, grilled, and marinated vegetables

Ornately Sliced Fruit Display – \$3.50

Served with coconut cream dipping sauce

Hummus Sampler – \$4.00

Roasted garlic, red pepper, and edamame served with lavash

Bruschetta Sampler – \$4.00

Tomato and feta, red pepper and fresh mozzarella, olive tapenade

Salsa Sampler – \$4.00

Roasted tomato, avocado, peach mango served with tortilla chips

Sliced Beef Tenderloin – \$10.00

With Dijon horseradish sauce and fresh yeast rolls

House Smoked Turkey – \$5.00

With a spicy cranberry relish and fresh yeast rolls

Mint and Lemongrass Beef Salad – \$5.00

Served with crispy wonton chips

House Smoked Salmon – \$5.00

With traditional condiments and gourmet crackers

Curry Apple and Chicken Salad – \$3.50

With gingersnaps and yeast rolls

Sliced Mesa Sirloin – \$5.00

Served with chipotle sauce and yeast rolls

Five Spiced Duck Breast – \$7.00

With udon noodle salad and sweet citrus soy vinaigrette

Cold Hors D'oeuvres

Priced per piece / Minimum of 40 Pieces

Island Shrimp and Pineapple Skewers – \$2.50

With a coconut and sweet chili sauce

Chicken Roulades – \$2.00

Stuffed with roasted peppers, feta cheese, and baby spinach

Balsamic Grilled Asparagus – \$1.70

Wrapped with prosciutto

Deviled Eggs – \$1.70

With goat cheese, pancetta chips, and chives

Low Country Crab Puffs – \$2.00

With Cajun remoulade

Vidalia Onion Strudel – \$1.70

With apple wood bacon, and cream cheese

Mediterranean Strudel – \$1.70

Pepperoncini, feta, olives, roasted peppers

Caprese Skewer – \$1.70

With emerald oil and aged balsamic

Watermelon and Tomato Skewer – \$1.70

With basil vinaigrette and smoked salt

Mini Pinwheel Sandwiches – \$1.70

A variety of deli meat and cheese rolled in lavash

Signature Shrimp Cocktail – \$1.50

With a cognac cocktail sauce



Hot Hors D'oeuvres

Priced per person / Minimum of 20 People

“Great South” BBQ Pork – \$5.00

With spicy BBQ sauce and yeast rolls

Southwestern Spinach and Corn Soufflé – \$3.25

Served with tortilla chips

Spinach and Artichoke Dip – \$3.25

Served with toasted baguettes

Roasted Pepper and Smoked Gouda Fondue – \$3.25

Served with tortilla chips

Hot Crab Soufflé – \$4.00

Served with gourmet crackers

Hot Hors D'oeuvres

Priced per piece / Minimum of 40 Pieces

Thai Chicken Skewers – \$1.70

With a ginger sesame dipping sauce

Thai Beef Skewers – \$2.00

With a cimichurri sauce

Caribbean Meatballs – \$ 2.00

With grilled pineapple red peppers and onion

Mediterranean Grilled Chicken Fingers – \$1.70

With a pesto sauce

Mini Beef Wellingtons – 2.50

Served with champagne mustard

Texas Grilled Chicken Quesadillas – \$2.00

With a green chili salsa

Mini Asian Short Rib Pot Pie – \$2.50

With a hoisin ginger sauce

Buffalo Grilled Shrimp Skewers – \$2.50

With a blue cheese buttermilk sauce

Twice Baked New Potatoes – \$1.70

With chives, cheddar, and bacon bits

Sausage and Leek Stuffed Mushrooms – \$1.70

Crab Stuffed Mushrooms – \$2.00

Italian Vegetable Tarts – \$2.50

With goat cheese and marinara

Twice Baked New Potatoes – 1.70

Served with Asiago cheese and chives

Salads

Priced per person / Minimum of 15 People

Classic Caesar – \$3.50

With Parmesan and homemade croutons

Garden Salad – \$3.50

With vine-ripe tomatoes, cucumbers, carrots, homemade croutons and Italian dressing

Classic Greek Salad – \$3.50

With vine-ripe tomatoes, cucumbers, red onion, nicoise olives, homemade croutons and feta cheese with Greek dressing

Baby Spinach Salad – \$3.50

With sliced crimini mushrooms, red onions, and sunflower seeds with honey mustard dressing

Bacon Bleu Salad – \$3.50

With mixed greens, Applewood bacon, bleu cheese crumbles, homemade croutons and creamy balsamic dressing

Caesar Pasta Salad Rotini Pasta – \$3.95

With romaine lettuce, capers, croutons, parmesan cheese and pine nuts

Sunshine Salad – \$3.95

With bibb, radicchio, Mandarin oranges, toasted almonds, goat cheese crumbles and raspberry vinaigrette

Baby Spinach Salad – \$3.95

With toasted pistachios, dried cranberries, asparagus with bleu cheese vinaigrette

Insalata Caprese – \$3.95

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

Baby Romaine Salad – \$3.95

With red grapefruit, praline walnuts,
gorgonzola and pomegranate port vinaigrette

Watercress and Baby Spinach Salad – \$3.95

With blueberries, strawberries, spiced pecans and honey poppy seed dressing

Mango, Jicama and Cucumber Salad – \$3.95

With Frisée and toasted macadamia nuts
with a blood orange passion fruit vinaigrette

Grilled Vegetable Salad – \$3.95

With sherry vinaigrette and parmesan cheese

Toasted Corn and Black Bean Salad – \$3.95

With chipotle lime ranch dressing in crispy tortilla

Italian Focaccia Bread Salad – \$3.95

With arugula, mixed greens, nicoise olives,
pine nuts and grape tomatoes, and parmesan cheese

Entrées

Priced per person / Minimum of 15 People

Roast Pork Loin Florentine – \$10.95

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

Chicken Forestiere Roulade – \$10.95

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

Vegetable Lasagna – \$10.95

With seasonal grilled vegetables, ricotta cheese, mozzarella, fresh basil in a fire-roasted tomato sauce

Mediterranean Chicken Breasts – \$10.95

With artichoke hearts, roasted peppers, caramelized red onions and feta cheese in a light lemon basil sauce

Chicken, Feta, Baby Spinach Roulade – \$10.95

With roasted red bell peppers and basil artichoke cream sauce

Jamaican Grilled Chicken Breasts – \$10.95

With mango salsa, roasted peppers, onions and cilantro

Adobo Crusted Pork Tenderloin – \$10.95

With pan-seared sweet plantains, Pico de Gallo and chimichurri Sauce

Southwestern Chicken Breasts – \$10.95

With roasted pepper and tomato salsa, grilled red onions, black olives, cheddar and jack cheeses with ancho lime cilantro cream

Asian-Roasted Salmon Filet – \$10.95

With sesame-ginger and peppercorn glaze

Lemon Pepper Chicken – \$10.95

With artichokes, capers and white wine sauce

(Order two entrees and price above is \$7.95 each)

Grilled Filet of Beef Tenderloin – \$12.95

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 – \$12.95

With Dijon pistachio crust and Vidalia onion and tarragon chutney

Bourbon Peppercorn Filet of Beef – \$12.95

With warm wild mushroom salad – 6 oz.

Herb Roasted Cornish Game Hen – \$12.95

With dried apples, cherries and Calvados sauce

Candied Ginger and Wasabi Crusted Salmon Filet – \$12.95

With sake lemongrass cream sauce

Marinated Ahi Tuna Steak – \$14.95

With Malibar Coast green peppercorn Dijon and white wine sauce

Veal Chop – \$14.95

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

Honey, Herb and Cardamom Glazed Game Hen – \$14.95

With fried sage butter and cranberry pineapple relish

Cedar Plank roasted Muscovy Duck Breast – \$14.95

With wild cherry molasses and praline pistachio brittle

Thai Beef Filet – \$14.95

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

Sautéed Mediterranean Grouper Filet – \$14.95

With black olive crust and caper butter

Vegetables & Starches

Priced per person / Minimum of 15 People

Steamed Fresh Green Beans – \$3.50

With toasted walnuts, roasted red peppers and lemon dill butter

Stir-fried Seasonal Vegetables – \$3.50

With tamari ginger butter

Steamed Carrots – \$3.50

With orange, tarragon and honey butter glaze

Roasted Ratatouille Vegetables – \$3.50

In an herb tomato sauce

Haricot Vert Lyonnaise – \$3.50

With caramelized onion and lemon butter

Roasted Root Vegetables – \$3.50

With caramelized shallots and tarragon butter

Sautéed Asparagus – \$3.50

With orange zest and toasted pine nuts

Honey Ginger Glazed Malibu Carrots – \$3.50

Roasted Cauliflower Au Gratin – \$3.50

With Vermont white cheddar sauce

Chef's Choice of Seasonal Vegetable – \$3.50

Prepared to compliment your entrée choice

Sautéed Baby Bok Choy – \$4.00

And tricolor peppers with garlic ginger butter

Edamame – \$4.00

With fresh mint and lemon zest

Broccolini – \$4.00

Sautéed with toasted shallots and walnut oil

Sautéed Mini Patti Pan Squash – \$4.00

And sunburst and tiger squash with herb butter

Honey and Blood Orange Glazed Baby Carrots – \$4.00

With dried apricots and toasted almonds

Edamame, Shoepeg, Cipollini and San Marzano Tomato Succotash – \$4.00

Braised Fennel – \$4.00

With wilted arugula and oregano butter

Grilled Jumbo Asparagus – \$4.00

Smashed New Potatoes – \$3.50

With buttermilk and leeks

Rosemary Roasted New Potatoes – \$3.50

With caramelized onions

Wild Rice Pilaf – \$3.50

With wild mushrooms

Savannah Red Beans and Rice – \$3.50

Whipped Roasted Garlic Potatoes – \$3.50

Southern Style Smoked Gouda Cheese Grits – \$3.50

NOLA-Style Black Beans and Dirty Rice– \$3.50

Oven Roasted Fingerling Potatoes – \$4.00

With shallots and rosemary

Smashed Baby Yukon Gold Potatoes – \$4.00

With leeks and herb butter

Wild Mushroom Risotto Cake – \$4.00

With garlic confit

**Sautéed Goat Cheese and Roasted Pepper
Studded Polenta Cake – \$4.00**

Candied Sweet Potatoes – \$4.00
With ginger and orange zest

White Beans Cassoulet – \$4.00
With pancetta

Sweet Potato Napoleon – \$4.00
With gruyere and leeks

Wild Rice, Porcini, Chestnut and Sausage Bread Pudding – \$4.00

Smashed Peruvian Purple Potatoes – \$4.00
With roasted poblanos, artichokes and Manchego cheese

Smashed Sweet Potatoes – \$4.00
With dried cherry, papale and pecan streusel and tangerine zest

Yukon Potato Gratin Dauthinois – \$4.00
With thyme and béchamel sauce

Chef's Selection of Pasta

\$11 for entrée portion, \$5 for side portion / Minimum of 20 People

Baked Ziti al a Norma

With fresh mozzarella, eggplant, and basil in a rich tomato sauce

Farfalle with Grilled Vegetables

In a roasted garlic cream

Penne Aglio Olio

Tossed with garlic sautéed with olive oil, fresh herbs and white wine

Cavatappi and Prosciutto

In a roasted red pepper coulis with English peas

Radiatore Forestiere, Sautéed Mushrooms

And pancetta in a rich red wine jus

Truffled Mac and Cheese

With asiago crust and caramelized onions

Sweet Potato Ravioli

With orange and sage demi-glace and sautéed spinach

Apple and Goat Cheese Ravioli

In balsamic reduction, brown butter almonds, and candied pecans

Smoked Mozzarella Ravioli

In the classical alfredo sauce with pesto drizzle



Minimum order \$250.00 Weekday delivery – \$29.00 Weekend delivery – \$50.00

10% Service Charge

Please order at least 5 days before scheduled event

Plates, utensils and napkins not included

Items presented on Black disposable platters or aluminum pans or ask about deluxe service

For events requiring service staff please refer to our

Social/Heavy Hors D'oeuvres or Buffet Dinner menus