



Causal Party Platters To Go

Heavy Hors D'oeuvres

Entrees, Vegetables, Starches

Sandwiches & Salads

Having a small party? Going to the neighbors and need something to bring? Attending a Concert at Chastain! Now you can have gourmet platters prepared by our professional chefs, brought to your home along with any other party rentals you may need.

Delivery or To Pick Up

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





Causal Party Platters

(Please allow 5 Days Notice)

Minimum 20 People on Hors d'oeuvres – For additional selections see our “Social Menus”

Cold Hors D'oeuvres

- Plum Tomato, Feta, Basil Tapenade with Bruschetta \$2.50 per person
- Classic Hummus with toasted Pita Chips and fried Capers \$2.50pp
- Classic Chicken Salad with Tomatoes, Cucumbers and assorted Crackers \$2.50pp
- Tuscan White Bean, Rosemary, Tomato and Olive Tapenade with Bruschetta \$2.50pp
- Smoked Chicken Salad with Grapes and Ginger Snaps \$2.50pp
- Seasonal Fruit Display with Honey Yogurt Dipping Sauce \$2.50pp
- Domestic Cheese Display with Fruit Garnish and assorted Crackers \$3.00pp
- Fresh Garden Crudite with Pesto Ranch Dipping Sauce \$2.50pp
- Mini Assorted Pinwheel Sandwiches with Champagne Mustard \$3.00pp
- Cheddar Bourbon Pecan Cheese Spread with Peach Mango Chutney, & Crackers \$3.00pp
- Low Country Grilled Shrimp with spicy Remoulade Sauce \$4.25pp
- Classic Coastal Shrimp Cocktail with Cocktail Sauce \$4.25pp
- House-Smoked Applewood Salmon with traditional condiments (Each side 10-15 people) \$55 per side
- Mediterranean Grilled Chicken Fingers with Tuscan Olives, Artichokes Hearts, Pepperocini, Roasted Red Peppers, Pesto Drizzle and Pinenuts \$4.00pp
- Baked Brie with Raspberry Pistachio Filling or Peach Mango and Walnut Filling \$45.00 each (15-20p)
- Mesa Rubbed Beef Sirloin sliced medium rare with Chipotle Sauce & Yeast Rolls \$4.50pp
- Dijon Honey Roasted Pork Loin with Corn Muffins & Peach Preserves \$4.50pp

Hot Hors D'oeuvres

- Honey Pecan Chicken Fingers or skewers with Peach Dijon Dipping Sauce \$3.00pp
- Tandoori Chicken Satay with Cool Cucumber Yogurt Dipping Sauce \$3.00pp
- Crab Stuffed Mushrooms \$3.00pp
- Hot Spinach and Artichoke Soufflé with assorted Crackers (Serves 20-25 people) \$55 per ½ Pan
- Hot Crab Soufflé with assorted Crackers (Serves 20-25 people) \$55 per ½ Pan
- Southwestern Spinach Soufflé with Tricolor Tortilla Chips \$55 per ½ Pan
- Caribbean Meatballs with grilled Pineapple, Mango, roasted Peppers and Onions \$3.00pp
- Asian Chicken Satays with Spicy Peanut Dipping Sauce \$3.00pp
- Mini Maryland Style Crabcakes with Lemon Caper Remoulade or Low Country Remoulade \$2.50 each



Causal Party Platters

*(Please allow 5 Days Notice)
Minimum 10 People*

*Small
10 People* *Large
20 People*

Entrées

▪ Mediterranean Grilled Chicken Breast with Pesto Sauce	\$79	\$149
▪ Southwestern Grilled Chicken Breast with Salsa Cream	\$79	\$149
▪ Jamaican Grilled Chicken Breast with Mango Chutney	\$79	\$149
▪ Chicken Cordon Bleu stuffed with Honey Baked Ham, Swiss Cheese and Dijon Cream	\$79	\$149
▪ Brown Sugar Pecan Crusted Pork Loin with Dijon Peach Chutney Sauce	\$79	\$149
▪ Bourbon Peppercorn Flank Steak with Red Wine Mushroom Sauce	\$89	\$179
▪ Asian Grilled Salmon Filets with Ginger Teriyaki Sauce	\$89	\$159
▪ Baked Portabella Parmesan with fire roasted Marinara Sauce	\$50	\$99
▪ Eggplant Parmesan with fresh Pesto Drizzle	\$50	\$90
▪ Southwestern Stuffed Peppers with Red Beans and Brown Rice	\$50	\$90
▪ Asian Stir Fried Vegetables with Tofu and Udon Noodles	\$50	\$90
▪ Black Bean Cakes with wilted Spinach, Balsamic Mushrooms & fire roasted Tomatoes	\$50	\$90
▪ Baked Angel Hair Pasta with Basil, Artichokes, Feta, Roasted Red Peppers (Serves 6 people)	\$30 ½ Pan	
▪ Grilled Vegetable Quesadillas with Salsa, Cilantro and Guacamole Cream	\$50	\$90

Vegetables

▪ Herb Grilled Vegetables	\$30	\$60
▪ Ratatouille	\$32	\$60
▪ Baked Zucchini and Roasted Red Peppers	\$32	\$69
▪ Sautéed Button Mushrooms and Artichokes	\$32	\$69
▪ Green Bean Almondine	\$30	\$69
▪ Market Fresh Sautéed Vegetable Medley	\$30	\$69
▪ Stir Fried Vegetables	\$30	\$69
▪ Roasted Asparagus with Balsamic Glaze & Caramelized Shallots	\$35	\$65



Causal Party Platters

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Minimum 10 People

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10 People*

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Starches

▪ Herb Roasted New Potatoes	\$30	\$55
▪ Wild Rice Pilaf	\$30	\$55
▪ Herb & Roasted Garlic Pasta	\$30	\$55
▪ Smashed New Potatoes	\$30	\$55
▪ Balsamic Roasted New Potatoes with Rosemary, Bleu Cheese & Red Onions	\$35	\$65
▪ Black Beans & Rice	\$30	\$55

For additional choices see our “Buffet Dinner Menus”



Causal Party Platters

Sandwiches

(Please allow 5 Days Notice)

Classic Sandwiches - \$8.95

*Available in separate boxes or on platters

(Priced per person / Minimum Order 10 - 5 of each selection)

All sandwiches include lettuce, tomato, and kosher pickle spear.

Assorted breads include whole wheat, french, rye and multigrain and choice of one side salad and dessert bar

Choose from:

- Smoked Turkey and Swiss with Champagne Mustard
- Roast Turkey and Havarti with Ranch Dressing
- Roast Beef and Cheddar with Horseradish Cream
- Sugar -cured Ham and Swiss with Honey Mustard
- Classic Chicken Salad
- Classic Tuna Salad
- Grilled Mediterranean Vegetable Hoagie with Provolone cheese and Pesto Aioli

Individual packets of mayonnaise & mustard available, if you prefer Sandwiches without condiments

Uptown Sandwiches - \$9.95

*Available in separate boxes or on platters

All sandwiches come with kosher pickle spear and choice of one side salad and dessert bar

- ***California Club Wrap***
with ranch dressing ,smoked turkey, Cheddar cheese, applewood smoked bacon and avocado
- ***Grilled Chicken Wrap***
with pesto mayo, herb-grilled chicken breast, roasted red peppers, caramelized red onion and baby spinach
- ***Grilled Vegetable Wrap***
with an assortment of herb-grilled seasonal vegetables, feta cheese and baby spinach with ranch dressing
- ***Cuban***
on a hoagie roll with Dijon aioli, slow roasted Mojo pork, honey-glazed ham, Swiss cheese and sliced pickles
- ***Parmesan Herb- Roasted Chicken***
with sun-dried tomatoes and smoked gouda on a hoagie roll with ranch dressing
- ***Tuna Nicoise Sub***
with lemon caper aioli, olives, artichokes, tomatoes and baby spinach



Side Salads for sandwich boxes and sandwich platters

- Tomato Cucumber Salad
- Fresh Seasonal Fruit Salad
- Pasta Primavera
- Grilled Vegetables
- Garden Salad (Platters Only)

Executive Box Lunches or Platters - \$12.95

(Priced per person / Minimum Order 10 - 5 of each selection)

Includes roll, butter and dessert bar

- ***Asian Glazed Salmon Filet***
with ginger teriyaki sauce, cucumber edamame salad and seasonal fruit
- ***Mojo Grilled Pork Tenderloin***
with Jamaican mango chutney aioli, black bean and corn salad and seasonal fruit
- ***Herbed Chicken Roulade***
with spinach, roasted red peppers, feta, ranch dipping sauce, herb-grilled vegetables and seasonal fruit
- ***Mediterranean Chicken***
with lemon caper aioli, pasta primavera and seasonal fruit

Entrée Salad Boxes or Bowls - \$8.95

(Priced per person / Minimum Order 10 - 5 of each selection)

All salads include roll, butter and homemade cookie

- ***Herb- Grilled Chicken Caesar Salad***
- ***Herb -Grilled Chicken Garden Salad***
with ranch dressing or italian dressing
- ***Classic Chef Salad***
with ranch dressing or italian dressing
- ***Jamaican Jerk Chicken Salad***
with black bean, corn salad and raspberry vinaigrette
- ***Herb- Grilled Vegetable Salad***
with ranch dressing or italian dressing



“Classic Deli” Platter - \$12.50

(Priced per person / Minimum Order 10)

A selection of traditional deli meats and cheeses served with an assortment of breads, lettuce, tomato, mustard, mayonnaise, kosher pickle spear, and freshly baked cookies. Choose one side salad.

Dessert bars are an additional \$2.00 per person, an additional side salad is \$2.50 per person

To create a platter – please choose 3 items (\$2.95 per person for additional items):

- Smoked Turkey
- Roast Turkey
- Roast Beef
- Classic Chicken Salad
- Classic Tuna Salad
- Grilled Mediterranean Vegetables
- Smoked Ham
- Herb-grilled Chicken Breast
- Parmesan Ranch- Roasted Chicken

Includes the following cheeses:

- Swiss
- Havarti
- Cheddar



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



Beverages

Canned Soda \$1.65

Bottled Spring Water \$1.50

Lemonade, Gallon \$9.75

Fruit Juice, Assorted \$1.95

Iced Tea, Gallon \$9.75

Additional Information

Delivery Charge (Metro Area) - \$29.00 Weekdays, \$50.00 Sat. & Sun., or you may Pick-Up

Cost of Disposable Platters - \$5.00 Each

7% Sales Tax

Plates, Napkins and Flatware Not Included

Presentation is Everything

Create a lasting impression for your VIP guests, associates or employees
From the simple to the sublime

Loose Flowers & Greenery \$20.00

Clear Plastic Prestige ware, 1.50 per person

Floral Centerpieces \$40.00 & Up

Chafing Dishes \$15.00

Linens—Available in many colors and sizes \$10.00-\$20.00

China, Flatware & Glassware, per person \$3.00 per person