



CORPORATE MENUS

Signature
Service

Innovative
Cuisine

Creative
Presentation



TALK OF THE TOWN Catering
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visit us online at:
www.talkofthetownatlanta.com



Breakfast Selections

(Priced per person / Minimum Order 10, per selection)

The "Classic" Continental - \$7.95

A selection of seasonal fresh fruits and berries
A variety of freshly baked bagels, croissants, danish and muffins
accompanied by butter, cream cheese and assorted jams and jellies

The Bagel Bar - \$7.95

An assortment of freshly baked bagels
A selection of seasonal fruits and berries accompanied by a variety
of sweet and savory cream cheese spreads to include plain, herb
vegetable, honey cinnamon and very berry

The New Yorker – \$10.95

A variety of freshly baked bagels
Sliced house-smoked salmon and cream cheese, sliced tomatoes,
served with fresh seasonal fruits and berries
with an assortment of condiments and garnishes

The Healthy Start- \$7.95

A selection of seasonal fruits and berries,
Yogurt and homemade granola

The "Classic" Hot Breakfast – \$10.95

Scrambled eggs, sausage, bacon or ham, breakfast potatoes or grits, buttermilk,
Seasonal fresh fruit, Biscuits and butter

The Vegetarian Breakfast - \$9.95

Vegetable frittata, breakfast potatoes or grits, buttermilk biscuits, butter,
Sliced vine ripe tomatoes, and fresh seasonal fruits

Additional Items Available

(Must be in addition to the above)

- Sliced vine ripe tomatoes - \$1.75 per person
- Sausage Gravy - \$1.50 per person
- Cheese Grits - \$2.00 per person
- Breakfast Potatoes - \$2.00 per person
- Frittata (Vegetable or Ham & Cheese) - \$3.00 per person
- Fresh seasonal fruit - \$2.75 per person
- Additional Meat - \$2.50 per person



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 homemade cookies

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

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 homemade cookies

- **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 sun-dried tomatoes, smoked gouda and pesto 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 - \$10.50

(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



Executive Hot Meals - \$12.95

(Priced per person / Minimum Order 10, per entrée, includes assorted dessert bar or cookies)

*Menus can be customized to your individual needs

- ***Mediterranean- Grilled Chicken Breast***
with pesto sauce, herb-grilled vegetables, basil alfredo tortellini and garlic bread
- ***Southwestern-Grilled Chicken Breast***
with salsa cream, herb-grilled vegetables, black beans and rice, yeast roll and butter
- ***Jamaican-Grilled Chicken Breast***
with mango chutney, herb-grilled vegetables, black beans, corn, yeast roll and butter
- ***Chicken Cordon Bleu***
stuffed with honey- baked ham, swiss cheese and dijon cream sauce, herb-grilled vegetables, balsamic roasted new potatoes, yeast roll and butter
- ***Brown Sugar Pecan Encrusted Pork Loin***
with Dijon peach chutney sauce, herb-grilled vegetables and wild rice pilaf, yeast roll and butter
- ***Bourbon Peppercorn Flank Steak***
with red wine mushroom sauce, herb-grilled vegetables, rosemary balsamic and bleu-cheese roasted new potatoes, yeast roll and butter
- ***Asian-Grilled Salmon Filet***
with ginger teriyaki sauce, sesame noodles, stir-fried vegetables, yeast roll and butter
- ***Baked Portobello Parmesan***
with fire-roasted marinara sauce herb-grilled vegetables, garlic bread roll and butter
- ***Eggplant Parmesan***
with garlic and herb pasta and garlic bread

Additional Sides for Executive Hot Meals

(\$1.00 Per Person):

- Classic Caesar Salad
- Classic Garden Salad



Corporate Vegetarian Menu

Grilled Mediterranean Vegetable Hoagie - \$7.95

with Provolone Cheese, includes one side salad and homemade cookie

Grilled Vegetable Wrap - \$7.95

Includes one side salad and homemade cookie

Herb Grilled Vegetable Salad Entrée - \$8.95

with homemade cookie

Side Salads:

Tomato Cucumber Salad, Fresh Seasonal Fruit Salad, Pasta Primavera Salad, Grilled Vegetables Salad, Garden Salad, or Green Salad

Hot Entrées - \$12.50

(Priced per person / Minimum Order 10, per entrée)

Includes classic Caesar salad or garden salad and homemade cookie

Baked Portabella Parmesan

with fire-roasted marinara sauce herb-grilled vegetables, garlic bread roll and butter

Eggplant Parmesan

with garlic and herb pasta and garlic bread

Southwestern Stuffed Peppers

with red beans and brown rice

Asian Stir Fried Vegetables

with tofu and udon noodles

Black Bean Cakes with wilted Spinach,

Balsamic mushrooms and fire roasted tomatoes

Baked Angel Hair Pasta

Fresh basil, artichokes, zucchini, roasted red peppers and feta cheese

Grilled Vegetable and Queso Fresca Quesadillas

with salsa, cilantro and guacamole cream



- Beverages***
Canned Soda \$1.65
Fresh Orange Juice, Gallon \$9.75
Bottled Spring Water \$1.50
Lemonade, Gallon \$9.75
Fruit Juice, Assorted \$1.95
Iced Tea, Gallon \$9.75

Desserts
Chef's assortment to include a selection
of the following:

- Dessert Bars - \$2.00 each***
Double Dark Chocolate Brownies
Key Lime , Key Lemon, Chocolate Raspberry,
Oreo, Caramel Apple, Hello Dollies,
Cheesecake and Nut Bars

- Assorted Cookies - \$1.25 each***
Chocolate Chunk, Old Fashioned Sugar,
Oatmeal Raisin, Peanut Butter

Additional Information

Delivery Charge (Metro Area) \$29.00

Hot Lunch Delivery in stainless chafing dishes – Delivery, Pick-up & Clean-up \$75.00

24 hour notice required on all corporate orders

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