



*Seated Served
Dinner
Menus*

*Signature
Service*

*Innovative
Cuisine*

*Creative
Presentation*



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Seated Served Dinner Selections

Dazzle you 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"

Appetizers

The following choices are \$4.95 per person:

- **Italian Vegetable Tart**, colorful roasted vegetables, fresh basil, roasted Red Peppers, Coulis and Vermont Goat Cheese
- **Vidalia Onion Strudel** Genuine Georgia Vidalia Onions, caramelized with white wine, Pancetta and Gruyere Cheese
- **Wild Mushroom Napoleon** with Leeks, fresh Baby Spinach, Herbs and Champagne Beurre Blanc
- **Fire Roasted Tomato Fondue** with Vermont Goat Cheese, fresh Basil and Crostini
- **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
- **Spicy Tomato Aspic** with fresh Dill, Georgia Coastal Shrimp, Cucumber Salad and toasted French Bread Slices
- **Mini Crawfish Pie** with Cajun Cream and Fresh Chives

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



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** with Sherry Crème Fraiche
- **Oyster Gumbo** with Cajun Cream and fried Okra Garnish
- **Lemon Grass and Duck Consommé** with Shitake Mushrooms and Baby Bok Choy

Salads

Please choose a minimum of 1 Salad.

The following choices are \$3.50 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, with your choice of Ranch, Balsamic Vinaigrette or Champagne Vinaigrette Dressing
- Classic Greek Salad with Feta Cheese, vine-ripe Tomatoes, Pepperocini, Kalamata Olives, Garlic Croutons and Greek Oregano Dressing
- Iceberg Wedge with vine-ripe Tomatoes, hot house Cucumbers, with your choice of Ranch, Blue Cheese Vinaigrette or Thousand Island Dressing

These additional Salad choices are \$4.50 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
- **Greens and Grains Salad** with Tabouli, Garbanzo Beans, roasted Peppers, Heart of Palm and tangy Cider laced Tofu Dressing



Entrées

Please choose a minimum of 1 Entrée.

The following choices are \$9.95 per person:

- Roast Pork Loin Florentine with Wild Mushrooms, Spinach, Goat Cheese and fire-roasted Tomato Sauce
- Bourbon Peppercorn Beef Sirloin with Red Wine Mushroom Sauce
- Tricolor Tortellini and Vegetable Ratatouille with fresh Basil, Nicoise Olives, Pine Nuts and Parmesan
- Chicken Forestiere Roulade with Wild Mushrooms, Prosciutto, Jarlsburg Cheese in a herb White Wine Sauce
- Vegetable Lasagna with seasonal grilled Vegetables, Ricotta Cheese, Mozzarella, fresh Basil in a fire-roasted Tomato Sauce
- Mediterranean Chicken Breasts 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
- Adobo Crusted Pork Tenderloin with pan-seared Sweet Plantains, Pico de Gallo and Chimichurri Sauce
- 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 Grilled Chicken Breast Piccata with Artichokes, Capers and White Wine Sauce
- Spinach Stuffed Tilapia with Herb Butter Sauce
- Pecan Crusted Chicken Breast with Peach Dijon Chutney

These additional Entrée choices are \$13.95 per person:

- Grilled Filet of Beef Tenderloin rubbed with Chipotle Chilies, Lime, Cilantro and roasted Garlic Butter
- Double Cut Lamb Rack Chops with Dijon Pistachio Crust and Blackberry Tarragon Gastrique
- Bourbon Peppercorn Filet of Beef with warm Wild Mushroom Salad
- Herb Roasted Cornish Game Hen with dried Apples, Cherries and Calvados Sauce
- Lemon Basil Roasted Airline Cut Chicken Breast with sautéed fresh Lump Crab Cake and Charleston Butter Sauce
- Candied Ginger and Wasabi Crusted Salmon Filet with Sake Lemongrass Cream Sauce

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SERVED
MENUS



Entrées

These additional Entrée choices are \$16.95 per person:

- Marinated Ahi Tuna Steak with Ancho Chili Red Wine Sauce
- Veal Chop stuffed with Fontina Cheese, Spinach, Pancetta and Porcini with Pinot Grigio Cream Sauce
- Honey, Herb and Cardomon Glazed Game Hen with fried Sage Butter and Cranberry Pineapple Relish
- Cedar Plank roasted Muscovy Duck Breast with wild Cherry Molasses and Praline Pistachio Brittle
- Thai Beef Filet with Red Chili Crust, Honey Lime Shrimp and Wasabi Butter
- Bourbon Peppercorn Beef Filet with Charleston Lump Crab Cake and Maine Lobster Butter Sauce
- Sautéed Mediterranean Grouper Filet with Black Olive and Caper Butter

All Entrées include Dinner Rolls and Butter

Vegetables

Please choose a minimum of 1 Vegetable.

The following choices are \$3.00 per person:

- Sautéed Seasonal Vegetables in herb infused Olive Oil
- Steamed Fresh Green Beans with toasted Walnuts, roasted Red Peppers and Lemon Dill Butter
- Stir-fried Seasonal Vegetables with Tamari Ginger Butter
- Steamed Carrots with Orange, Tarragon and Honey Butter Glaze
- Roasted Ratatouille Vegetables in a Herb Tomato Sauce

These additional Vegetable choices are \$3.50 per person:

- Haricot Vert with Praline Walnuts, Lemon Zest and White Truffle Oil
- Roasted Root Vegetables with caramelized Shallots and Tarragon Butter
- Sautéed Asparagus with Orange Zest and toasted Pine Nuts
- Honey Ginger Glazed Baby Carrots
- Roasted Cauliflower Au Gratin with Vermont White Cheddar Sauce
- Grilled Seasonal Vegetables Ratatouille with Fava Beans

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
- Edamame with Sesame-Ginger Butter
- Sautéed Asparagus with Meyer Lemon Zest, Walnuts and White Truffle Oil
- Broccoli sautéed with toasted Shallots and Walnut Oil
- Sautéed Mini Patti Pan Squash, Sunburst and Tiger Squash with Herb Butter
- Honey and Blood Orange Glazed Baby Carrots with dried Apricots and toasted Almonds
- Edamame, Shoepeg, Cippolini and San Marzano Tomato Succotash
- Braised Fennel with Lemon and Garlic

Starches

Please choose a minimum of 1 Starch.

The following choices are \$3.00 per person:

- Wild Rice Salad with Apples, Raisins, Pecans, and Green Onions
- 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
- Black Beans and Rice
- Whipped Roasted Garlic Potatoes
- Penne Pasta with caramelized Shallot and Garlic Alfredo Sauce
- Southern Style Smoked Gouda Cheese Grits

These additional Starch choices are \$3.50 per person:

- Mashed Peruvian Purple Potatoes with Leeks
- Oven Roasted Fingerling Potatoes with Shallots and Rosemary
- Smashed Baby Yukon Gold Potatoes with Leeks and Herb Butter
- Potato Gnocchi with Sage Brown Butter and Asiago Cheese
- Wild Mushroom Risotto Cake with roasted Garlic Sauce
- Sautéed Goat Cheese and Roasted Pepper Studded Polenta Cake
- Candied Sweet Potatoes with Ginger and Orange Zest

These additional Starch choices are \$4.00 per person:

- Sweet Potato Napoleon with Gruyere and Leeks
- Wild Rice, Porcini, Chestnut and Sausage Bread Pudding
- Smashed Peruvian Purple Potatoes with roasted Poblanos, Artichokes and Manchego Cheese
- Rosemary, Roasted Garlic and Fleur de Sel crusted Red and Yellow Fingerling Potatoes with caramelized Shallots
- Smashed Sweet Potatoes with dried Cherry, Maple and Pecan Streusel and Tangerine Zest



Passed Hors D'oeuvres

Enhance your Party with these Starters

- Smoked Salmon and Dill Tartlets \$3.50 pp
- Plum Tomato, Feta Cheese, Basil Bruschetta \$2.50 pp
- Tuscan White Beans, Rosemary, Tomato, Olive Bruschetta with aged Balsamic Drizzle \$2.50 pp
- Artichoke Roasted Red Pepper, fried Capers and fresh Mozzarella Bruschetta \$2.50 pp
- Island Shrimp and grilled Pineapple Skewers with sweet Chili, Coconut Sauce \$3.50 pp
- House-smoked Salmon Pastrami on black bread with Horseradish Cucumber Cream \$3.50 pp
- Ahi Tuna on Wonton Crisps with Sweet Chili and Tamarind Aioli \$4.00 pp
- Smoked Beef Tenderloin Bruschetta with caramelized Vidalia Onion Salad and Pink Horseradish Cream \$3.50 pp
- Mini-smoked Salmon Pastrami on Pumpernickel Triangles with Champagne Mustard and homemade Bread and Butter Pickles \$3.50 pp
- Crab Puffs with Low-Country Remoulade \$3.50 pp
- Raspberry and Pistachio Brie Tartlets \$2.50 pp
- Maryland Style Crab Stuffed Mushrooms \$3.50 pp
- Sausage and Leek Stuffed Mushrooms \$3.50 pp
- Georgia Hush Puppies with Spicy Shrimp and Crawfish Ragout \$2.50 pp
- White Cheddar Praline Pecan and Fig Tartlets \$3.50 pp
- Spicy Chicken Samosas with Mango Chutney \$3.50 pp
- Smoked Salmon Cheesecake Tartlets with fresh Dill Crème Fraiche \$3.50 pp
- Grilled Thai Beef Satays with Chimichurri Sauce \$3.50 pp
- Mini Maryland Style Crab Cakes with Lemon Caper Remoulade \$3.50 pp
- Caribbean Crab Cakes with Tropical Fruit Chutney \$3.50 pp
- Mini Chicken Wellington with Tarragon Dijon Aioli \$3.50 pp
- Mini Beef Wellington with Champagne Mustard \$3.50 pp

Above pricing is based on 1.25 pieces per person



Dessert Menu

Individual Desserts

Each selection is available for \$4.00 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

Punch \$ 2.50 per person

Iced Tea \$ 1.25 per person

Coffee \$ 2.00 per person

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Full Service Parties

Menu pricing is based on a minimum of 50 Guests

Add 10% for events of 25 to 49 Guests

Subtract 10% for events of over 150 Guests

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

Required Service Staff - \$180 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

Two Chefs for parties of 50 – 100 guests

Three Chefs for parties of 100 – 150 guests

One Bartender per 100 guests

17% 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

7% Sales Tax

China plates, white paper dinner napkins and silver plated flatware are provided at no additional cost.

You may upgrade to linen napkins for a charge of \$1.20 each

There will be additional charges for any rental choices, special linens, glassware, tables, chairs, etc.



Seated Served Dinner 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.

Entrée - Select a minimum of 1:

1.
Additional Choice

Vegetables - Select a minimum of 1:

1.

Starches - Select a minimum of 1:

1.



*Seated Served Dinner
Menu Worksheet – Page two*

Dessert

1. _____

Beverages

1. _____

2. _____

Name: _____ *Date of your Event:* _____

Email: _____ *Phone #:* _____

of People: _____ *Location:* _____

Any special requests: _____
