

DINNER BUFFET MENUS



30 Woodstock Street
Roswell, GA 30075
Phone 770.594.1567
Fax 770.804.2070
www.talkofthetownatlanta.com

— Prices Subject to Change —

Dinner Buffet Selections

To create your own menu and ensure you have a balanced selection with enough cuisine for your guests, please choose a minimum of:

1 Salad, 1 Entrée, 2 Vegetables and 1 Starch.

Additional choices may be selected to enhance your menu.

We also have an extensive array of Passed Hors d'Oeuvres, shown below.


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

Passed Hors d'Oeuvres

Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only.

Pricing is based on 1.25 pieces per person.

Passed Hors d'Oeuvres are available with full service events only.

Wild Mushroom Salad on a Crostini – \$2.25 

Wild Mushroom Duxelle – \$2.50 

Served on an herb grit cake

Apricot Canapés – \$2.25 

Dried apricots stuffed with blue cheese, crusted with toasted pistachios and drizzled with honey

Fruit Skewers with Coconut Dipping Sauce – \$2.50 

Includes cantaloupe, honeydew, pineapple and a strawberry

Sun Dried Tomato and Fresh Mozzarella Arancini – \$2.50 

Crispy sun dried tomato risotto stuffed with fresh mozzarella

Roasted Ratatouille and Goat Cheese Tartlet – \$2.50 

Mini “Loaded” Baked Potato – \$2.25 

With Cheddar cheese, chives, sour cream and bacon

Quail Egg in a Nest – \$3.50

With arugula pesto in a sweet potato nest

**Roasted Pineapple Encased in Goat Cheese
and Rolled in Almonds – \$2.25  **

Mini Chili Relleno Tartlets – \$2.00 


Roasted poblano peppers, Chihuahua cheese
and pico de gallo in a black bean shell


Mac 'n Cheese Balls – \$2.75 

With a light breading

Plum Tomato and Feta with Basil Bruschetta – \$2.25 

**Tuscan White Bean, Rosemary,
Tomato and Olive Bruschetta – \$2.25 **

**Artichoke, Roasted Red Pepper,
Caper and Mozzarella Bruschetta – \$2.25 **
Finished with balsamic reduction

White Cheddar, Praline Pecan and Fig Tartlet – \$2.25 

Mini Caprese Skewers with Basil Vinaigrette – \$2.25  

Hummus Shooters – \$2.75  

Garlic hummus and roasted red pepper hummus
layered in 2-ounce shooter glasses with carrot and celery sticks

Herb Mashed Potato Pinwheel – \$2.00 

In puff pastry with horseradish cream and garnished with chives

**Georgia Hushpuppy filled with
Shrimp and Crawfish Étoufée – \$2.50**

Shrimp and Grits – \$3.50


Low country shrimp and corn ragout on a grit cake

Bacon and Vidalia Onion Strudel – \$2.50

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

Vidalia Onion Strudel – \$2.50 

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

**Mediterranean Strudel filled with Roasted Red Peppers,
Artichoke Hearts and Greek Olives – \$2.50** 

Mini Chicken Pot Pie – \$3.00

Raspberry and Brie en Croute – \$3.25 

With Melba sauce

Smoked Salmon and Dill Tartlet – \$3.00

Island Shrimp and Pineapple Skewer

with Coconut Sauce – \$3.00 

Grilled Thai Beef Satay with Chimichurri Sauce – \$3.00

Grilled Beef Satay with Raspberry Chipotle BBQ Sauce – \$3.00

Thai Chicken Skewers with Sesame Ginger Sauce – \$2.75

Mini Chicken Wellington with Tarragon Dijon Aioli – \$3.25

Mini Beef Wellington with Champagne Mustard – \$3.25

Chicken and Waffles – \$3.00

Crispy Belgian-style waffles topped with Talk of the Town pecan crusted chicken
and drizzled with a sweet maple syrup

Chicken Chicharrones – \$3.50

With spicy mustard and roasted tomato,
garnished with fried sage and microgreens

**Sliced Quail Breast on a Mini Fried Green Tomato
with Onion Marmalade – \$3.00**

Mini Fried Green Tomato and Pimento Cheese – \$2.75

Mini fried green tomato with aged cheddar and roasted red pepper pimento cheese and topped with spicy green tomato chow chow

**Salmon Pastrami on Crispy Latke with Onion
and Caper Gremolata – \$3.00**

Basil and Crab Salad on Cucumber with Melon – \$3.00 

Candied Bacon Topped with Spiced Apples and Blue Cheese – \$3.00 

Parmesan Cup Filled with Hummus and Tabbouleh – \$3.00 

**Smoked Trout Mousse Stuffed Vol au Vent
with Tomato and Lemon Confit – \$3.00**

Smoked Chicken Salad with Grapes on a Gingersnap – \$3.00

**Blue Cheese and Candied Pecan
with Truffle Honey in an Endive Cup – \$3.00**  


**Savory Smoked Salmon Cheesecake
with Capers and Herb Sour Cream – \$3.00**

**Grilled Chorizo, Bell Pepper and Manchago Cheese Skewer
with Adobo Vinaigrette – \$3.00**


Lobster Bisque Cappuccino Shooter – \$3.00

Thai Ginger Coconut Soup Shooter – \$3.00  

Chilled Spicy Watermelon Soup Shooter – \$3.00  

Chilled Spanish Gazpacho and Shrimp Shooter – \$3.00 
A refreshingly cold summertime soup served in a tall shot glass
with a garnish of shrimp cocktail


Chilled Yukon Gold Vichyssoise Soup Shooter – \$3.00  

Tomato Bisque and Mini Grilled Cheese Soup Shooter – \$3.00 
Warm tomato bisque served in a tall shot glass with a wedge of grilled cheese on the side

Egg Salad with Chives Mini Finger Sandwich – \$3.00

Curry Apple Chicken Salad Mini Finger Sandwich – \$3.00

**Aged Cheddar and Roasted Pepper Pimento Cheese
Mini Finger Sandwich – \$3.00 **

**Tomato, Cucumber and Basil Goat Cheese
Mini Finger Sandwich – \$3.00 **

Smoked Salmon and Cucumber Mini Finger Sandwich – \$3.00

**Brie, Fig and Prosciutto with Mango Chutney
Mini Finger Sandwich – \$3.00**

Georgia Coast Shrimp Salad Mini Finger Sandwich – \$3.00

Mini Great South BBQ Slider – \$3.00

Sausage, Cheddar and Leek Stuffed Mushrooms – \$2.75

Maryland-Style Crab Stuffed Mushrooms – \$3.25

Mushrooms Rockefeller – \$2.75 

Oven roasted mushrooms
filled with creamy spinach Parmesan

Low Country Crab Salad in Pastry Puff – \$3.50

**Mini Maryland Crab Cakes
with Lemon Caper Remoulade – \$3.50**

Ahi Tuna on Wonton Crisp – \$3.50

Sesame encrusted seared tuna served with sweet chili
and tamarind aioli and seaweed salad on a wonton crisp

**Bay Scallop Ceviche with Avocado Mousse
in a Crisp Tortilla Shell – \$3.50**

**Moroccan Spiced Minced Lamb Skewer
with Cucumber Yogurt – \$3.50**

**Sliced Asian Duck Breast with Sweet and Spicy Slaw
and Crushed Peanuts on an Edible Spoon – \$4.00**

**Sliced Beef Tenderloin, Oven Dried Tomato,
Micro Herbs and Horseradish on an Edible Spoon – \$4.00**

**Poached Lobster and Tarragon Goat Cheese Tostada
with Smoked Sea Salt – \$4.00**

Lobster Arancini – \$3.75

Crispy risotto stuffed with lobster



Salads

Please choose a minimum of 1.

The following selections are \$3.50 for 1 or \$5.50 for 2:

Classic Caesar

With homemade croutons and Parmesan cheese and finished with a creamy dressing

Classic Garden Salad

With vine-ripened tomatoes, cucumbers, carrots and homemade croutons; finished with your choice of dressing

Classic Greek Salad

With vine-ripened tomatoes, cucumbers, red onion, niçoise olives, homemade croutons and Feta, and finished with Greek dressing

Honey Mustard Spinach Salad

With sliced cremini mushrooms, red onion and sunflower seeds, and finished with a honey mustard dressing

Bacon Blue Salad

With Applewood smoked bacon, Gorgonzola and homemade croutons, and finished with a balsamic vinaigrette

Couscous Salad

With dried fruit and almonds, and finished with an olive oil champagne dressing

The following selections are \$4.75 for 1 or \$7.50 for 2:

Caesar Pasta Salad

Campanelle pasta with romaine lettuce, fried capers, croutons, Parmesan and roasted pine nuts with Caesar dressing

Spring Vegetable Melange

Shredded lettuce, baby spinach and carrot ribbons with tomato and cucumber in a tomato, lemon and dill vinaigrette thickened with tangy goat cheese

Sunshine Salad  

With bibb lettuce, radicchio, Mandarin oranges, toasted almonds and goat cheese, and finished with a raspberry vinaigrette

Blue Cheese Baby Spinach Salad  

With asparagus, dried cranberries and pistachios, and finished with a blue cheese vinaigrette

Insalata Caprese  

With vine-ripened tomatoes, fresh mozzarella, arugula and cracked black pepper, and finished with a basil vinaigrette

Baby Romaine Salad  

With red grapefruit, praline walnuts and Gorgonzola, and finished with a pomegranate port wine vinaigrette

Mango, Jicama and Cucumber Salad  

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

Grilled Vegetable Salad  

Over mixed greens with Parmesan, and finished with a sherry vinaigrette

Italian Focaccia Salad 

With arugula, mixed baby greens, niçoise olives, pine nuts, grape tomatoes and Parmesan, and finished with a white balsamic vinaigrette

Watermelon and Heirloom Tomato Salad  

Dressed with Feta and candied pecans over assorted baby greens, and finished with a basil vinaigrette

Smoked Gouda and Apple Salad

With candied walnuts, craisins and a creamy maple Dijon dressing

Entrées

Please choose a minimum of 1.

The following selections are \$9.95 for 1 or \$15.00 for 2:

Pecan Chicken Breast

With peach Dijon sauce

Mediterranean Chicken Breast

With artichokes, roasted red peppers, caramelized red onion,
Feta and a lemon basil sauce

California Chicken Breast

Cilantro lime grilled chicken breast
garnished with cherry tomatoes and an avocado cream sauce

Chicken Breast Forestiere

With mushrooms, bacon, onions and a red wine chicken jus

Chicken Picatta

Pan sautéed with lemon and artichokes, and finished with a basil sauce

Island Grilled Chicken Breast

With mango salsa, grilled red onions, roasted peppers,
fresh cilantro and lime

Herb Roasted Eight Cut Bone-In Chicken

With a mild mustard cream sauce

Chicken, Feta, Spinach and Bell Pepper Roulade

With a lemon artichoke sauce

Traditional Coq au Vin

Tender bone-in chicken thighs slow braised in red wine and herbs

Southern Fried Eight Cut Bone-In Chicken

With pepper gravy

Southern Smoked BBQ Pork

With BBQ sauce and yeast rolls

Chili Rubbed Pork Ribs

Glazed in a honey lime demi-glace

Applewood Smoked Pork Ribs 

Tossed with a sweet and tangy BBQ sauce

Beef Bourguignon

Tender beef tips braised with wine, herbs, mushrooms, onions and carrots

Sliced Beef Sirloin

Prepared with your choice of the following:

Red Wine Mushroom Sauce

Forestiere with mushrooms, bacon, onions and a red wine chicken jus

Ginger Szechuan glazed with fried rice noodles and scallions

Au Poivre with cognac and a touch of cream

Saltimbocca rolled with prosciutto and mozzarella with a white wine sage demi-glace

Meatloaf

In a rich tomato demi-glace

Caribbean Meatballs

With grilled pineapple, mango, red peppers and onions

Italian Meatballs

In a rich Gorgonzola sauce

Bavarian Sausage Hot Pot

With braised red cabbage and apples

Spanish-Style Chorizo

With sautéed peppers, onions and tomatoes

The following selections are \$14.95 for 1 or \$21.00 for 2:

Mustard Dill Crusted Atlantic Salmon

Drizzled with spiced honey

Asian Grilled Atlantic Salmon

Glazed with sweet and spicy sesame-ginger sauce

Potato Wrapped Atlantic Salmon 

With herb beurre blanc

Blackened Salmon 

With spicy corn coulis

Baked Tilapia

Stuffed with spinach and cremini mushrooms,
and finished with an herb white wine sauce

Sautéed Flounder Meuniere

With a parsley lemon butter sauce

Cornmeal Crusted Trout

With grilled tomato and caper ragout

Cobia

Chili pepper and sea salt seared Cobia
with pickled red onions and a lemon herb broth

Sliced Bistro Beef Tender

With green peppercorn sauce

Brown Sugar Pecan Pork Loin

Served with peach chutney sauce

Honey Dijon Roasted Pork Loin

With madeira jus

Slow Roasted Jerk Pork Loin GF

With tropical chutney

Jumbo Shrimp Scampi GF

In a light garlic herb and butter sauce

Jumbo Shrimp with Pernod Sauce GF

Sautéed with tarragon, tomato and Pernod sauce

Teriyaki Jumbo Shrimp

Grilled with teriyaki and ginger glaze

Blackened Jumbo Shrimp GF

With a Creole vegetable sauce

Tender Braised Lamb

In a light green curry coconut sauce

Grilled Quail Kabobs GF

With a Georgia peach and bourbon BBQ sauce

The following selections are \$19.95 for 1 or \$25.00 for 2:

Grouper Orleans 

Sautéed grouper topped with lump crab, shallots, rainbow chard and a rich butter sauce

Peppercorn Smoked Jumbo Scallops 

With rosemary and sweet corn purée

Seared Jumbo Scallops 

In ginger and garlic chili sauce

Hickory Grilled Jumbo Shrimp and Scallops

Glazed in a bourbon peach BBQ sauce

Sautéed Mediterranean Grouper

Crusted with black olives and panko

Sliced Choice Beef Tenderloin with Wild Mushroom Salad

Sliced Choice Beef Tenderloin with Cabernet Jus

Simply Seared Ahi Tuna

With citrus soy scallion butter

Jumbo Lump Crab Cake

With roasted red pepper and dill coulis

Roasted Pork Loin Florentine 

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

*All Entrées include Dinner Rolls and Butter
Exceptional Assortment of Artisan Breads at Table \$1.50 pp*

Vegetables

Please choose a minimum of 2.

The following selections are \$3.00 for 1 or \$4.50 for 2:

Steamed Broccoli 

With toasted almonds and garlic butter

Steamed Green Beans 

With walnuts, roasted red peppers and lemon dill butter

Stir Fry Asian Vegetable Medley

With tamari ginger butter

Sautéed Vegetable Medley

With herb infused olive oil

Steamed Carrots 

With orange, tarragon and honey butter glaze

Roasted Ratatouille Vegetables 

In an herb tomato sauce

Roasted Root Vegetables 

Chef's Choice of Seasonal Vegetables 

Grilled Summer Vegetables with Herb Oil 

Roasted Tomato

Crusted with Provençal bread crumbs

Corn and Lima Bean Succotash 

With an herb vegetable broth

Southern-Style Collard Greens 

A Southern specialty, slow braised with garlic, onions, white vinegar and smoked bacon

Grilled Corn on the Cobb 

With butter, chilies and Cohita cheese

The following selections are \$4.50 for 1 or \$7.00 for 2:

Haricot Vert Lyonnaise 

With caramelized onions and lemon butter

Roasted Cauliflower Gratin

With Vermont Cheddar sauce

Sautéed Asparagus 

With orange zest and pine nuts

Grilled Jumbo Asparagus 

Sautéed Bok Choy

With tri-colored bell peppers and garlic ginger butter

Mixed Baby Vegetables 

With herb butter

Sautéed Rainbow Swiss Chard 

Maple Butter Roasted Acorn Squash 

Roasted Vegetable Tian


Sliced carrots, tomatoes, squash and zucchini tossed in an herb tomato broth and arranged beautifully in a round chafing dish

Starches

Please choose a minimum of 1 starch.

The following choices are \$3.00 per person:

Smashed New Potatoes 
With buttermilk and leeks

Rosemary Roasted New Potatoes 
With caramelized onions

Whipped Roasted Garlic Potatoes 

Mashed Potatoes 

Basil Olive Oil Mashed Potatoes 

Southern-Style Gouda Stone Ground Grits 

Vanilla Scented Mashed Sweet Potatoes 

Herb Rice Pilaf 

Sesame Chive Jasmine Rice 

Wild Rice Pilaf 
With mixed mushrooms

Savannah Red Beans and Rice 

Cuban-Style Black Beans and Rice 

The following choices are \$3.75 per person:

Oven Roasted Fingerling Potatoes 

With shallots and herbs

Pan Seared Mushroom Risotto Cake

Sweet Potato Napoleon 

With Gruyere and leeks

Yukon Potato Gratin

Baked with thyme béchamel

Truffle Whipped Mashed Potatoes 






French Green Lentils 

With braised fennel

Paella-Style Saffron Rice 

Twice Baked Yukon Gold Potato

With your choice of:

- Bacon, chives and cheddar (\$4.75 per person) 
- Asiago and chives (\$4.75 per person)  
- Truffle oil and leeks (\$5.50 per person)  

Chef's Selection of Pasta

The following selections are \$4.25 per person for a side portion:

Baked Ziti alla 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

Homemade Mac and Cheese

Pasta spirals with our special Cheddar cheese sauce topped with seasoned bread crumbs to give it an added crunch

Add lobster to your mac and cheese: Market Price

Campanelle Forestiere

Sautéed mushrooms and pancetta in a rich red wine jus

The following selections are \$6.50 per person for a side portion:

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 with brown butter almonds

Smoked Mozzarella Ravioli

In the classical Alfredo sauce with pesto drizzle

Vegetable Lasagna

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

Carving Stations

Chefs are required for all stations. \$100 station set-up fee.

\$9.95 per person – Served with assorted sliced rolls.

Pit-Smoked Ham

Served with champagne mustard and mango chutney

Smoked Turkey Breast

Served with cranberry chutney and mango chutney aioli

Maple Roasted Turkey Breast

Served with herbed mayo and champagne mustard

Blackened Cajun Smoked Turkey Breast

Served with low country mayo and champagne mustard

Chili Grilled Chicken Breast

Served with chimichurri sauce and chipotle aioli

Oven Roasted Beef

Served with horseradish Dijon sauce and champagne mustard

Bourbon Peppercorn Flank Steak

Served with horseradish Dijon sauce and champagne mustard

Porchetta

Mixed herb and garlic stuffed pork loin rolled in pork belly and slow roasted; finished with a white wine, orange and rosemary jus

Pork Loin with Adobo Mojo Crust

Served with chimichurri sauce and chipotle aioli

Ginger, Brown Sugar and Pecan Crusted Split Pork Loin

Served with peach chutney and champagne mustard

Carving Stations

Chefs are required for all stations. \$100 station set-up fee.

\$14.95 per person – Served with assorted sliced rolls.

Grilled Beef Tenderloin

Served with horseradish cream sauce

Peppercorn and Herb Dijon Crusted Prime Rib

Served with horseradish cream sauce

Brazilian Style Grilled and Roasted Meats

Includes beef, chicken and pork – 1/3 portion of each,
served with chimichuri sauce, champagne mustard and ancho aioli
(add 5.00 pp for this station)

Pistachio Crusted Rack of Lamb

Served with stone ground mustard sauce

Roasted Leg of Lamb

Served with garlic and rosemary,
Smoky San Marzano and balsamic fondue

Salmon Wellington

Atlantic salmon wrapped in a puff pastry with shallots,
spinach and mushroom duxelles herb beurre blanc

Dessert Menu

Dessert Shooters – \$6.00

Includes two shooters per person.

A delightful assortment of chocolate passion/white chocolate, raspberry/pistachio, apple pie, duo chocolate, tiramisu, caramel nut, strawberry shortcake and cannoli layered mousse with appropriate garnish

Chef's Assortment of Handcrafted Mini Desserts – \$6.00

Includes two pieces per person.

Assortment includes some of the following:

Le Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome	Opera Café Lemon Tart Macaroons Rum Balls Opera Framboise Ivory Pyramid	Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets
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Mason Jar Desserts – \$5.00

Including pumpkin pie with whipped cream, bourbon apple crumb, cranberry ginger and white chocolate banana pudding with toasted coconut (minimum of 15 per flavor)

Individual Desserts – \$5.00

Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Caramelized Apple Bread Pudding with Bourbon Sauce Seasonal Cobblers White Chocolate Banana Pudding Chocolate Pecan Pie Key Lime Pie	Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)
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Milk 'n Cookie Shooter – \$3.75

A one ounce chocolate chip cookie
set atop a shot glass of whole milk; straw included

Flambé Station – \$7.00

Requires chef attendant. \$2.00 for each additional item.

Includes whipped cream, chocolate shavings and granola

<p><i>Select one flambé item:</i></p> <p>Cherries with Cognac Apples with Bourbon Bananas with Rum Pineapple with Vanilla Vodka Praline Pecans with Bourbon</p>	<p><i>Select one base dessert to be topped with flambéed item:</i></p> <p>Folded French Crepes Belgium Waffles Bread Pudding Ice Cream Double Chocolate Brownie or Blondie</p>
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Ice Cream Station – \$7.00

Requires a station attendant. Minimum of 50 guests.

Includes two (2) flavors of ice cream, five (5) toppings, chocolate sauce and caramel sauce
(additional toppings 0.50 each)

<p><i>Ice Cream Flavors:</i></p> <p>Vanilla Chocolate Strawberry Mango Peppermint</p>	<p><i>Topping Selections:</i></p> <p>Plain M&Ms Mini Chocolate Chips Peanuts Snicker Bar Pieces Whipped Cream Fresh Strawberries Crumbled Oreo Candied Pecans Cookies Pineapple Heath Bar Bits Chocolate Brownie Bits Cherries Rainbow Sprinkles Waffle Cones</p>
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Beverages

Punch

\$ 2.50 per person

Iced Tea

\$ 1.85 per person

Hot Tea

\$ 2.50 per person

Coffee

(Minimum 50% of guests or minimum of 20 people)

Express Service \$ 2.50 per person

Coffee served from bar with Irish coffee mugs

Premium Service \$ 3.50 per person

Coffee served in urns with china coffee cups and saucers

Premium Add-On \$ 3.50 per person

*Whipped cream, flavored creamers: hazelnut and amaretto,
biscotti, chocolate curls, chocolate tuile cookies*

Available only with Premium Service

Rehydration Station – \$3.00 per person

This delightful station comes with decorative beverage dispensers and handled mason jar glasses and includes:

Citrus Basil Water – an infusion of orange, lemon, lime and basil

Strawberry Mint – a refreshing infusion of strawberries and mint

Cucumber Melon – a light, refreshing blend of cucumber, cantaloupe, and honeydew



Full Service Parties

Menu pricing is based on a minimum of 20 guests.

We also have traditional Seated Served Dinner Menus. Ask us for details.

Required Service Staff – \$185 each

(2 hour set-up, 4 hour party, 2 hour clean-up = 8 hours total)

Additional \$25 per hour, per service staff member (minimum 2 servers)

Number of required service staff varies depending on complexity of menu and service

One bartender per 100 guests

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

Includes 1 basic linen to the floor, fluff cloths, candles, decor, silver serving equipment, white platters and risers for varying heights on the buffet

Bar Equipment – Professional bar(s), ice, glassware to include wine, D.O.F. and Pilsner, bar equipment

*and drink garnish to include lemons, limes and cherries **\$2.50 pp***

*Champagne & martini glasses additional **\$.65 per glass***

Bar Mixers – Coke, Sprite, ginger ale, Diet Coke, OJ, cranberry juice,

*grapefruit juice, tonic and club soda **\$3.00 pp***

Tableware – China plates, flatware, glass water goblet, and

*linen napkin (white, ivory, chocolate brown or black) **\$2.50 pp***

Oven Rental – *If your facility does not provide an oven for our use,*

we can provide one for a fee. Ask us for details

Menu Worksheet

Please choose the minimum of each selection to create your Menu.

Salads – Select a Minimum of 1

1.
2.
Additional Items:

Entrées – Select a Minimum of 1

1.
2.
Additional Items:

Vegetables – Select a Minimum of 2

1.
2.
Additional Items:

Starches – Select a Minimum of 1

1.
Additional Items:

Menu Worksheet – Page 2

Additional Choices to Enhance Your Menu.

Carving Stations

1.	
2.	

Passed Hors d'Oeuvres

1.	
2.	

Desserts

1.	
2.	

Name: _____ Date of Event: _____

Email: _____ Phone #: _____

Location: _____ # of People: _____

Any special requests: _____