

MOBILE KITCHEN/
FOOD TRUCK MENU



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

— Prices Subject to Change —

Talk of the Town's Mobile Catering Kitchen

\$14.95 per person

+ 21% production fee & 7.75% tax

Pricing based on a minimum of 300 guests.

Have fewer guests? Ask for details.



The Talk of the Town Mobile Catering Kitchen is 24 feet long, 8.5 feet high and 8.5 feet wide.

It has an 8' x 8' walk-in cooler, a 10' hood with convection oven, large warming oven, four compartment sink, skillet, flat top, 3 fryers, as well as every other feature needed to pass county requirements for food preparation. This incredible kitchen gives our culinary team the ability to prepare meals as gourmet and fresh as you'd find in any fine restaurant.

With incredible capacity and versatility we are now able to offer your guests the most incredible cuisine by way of this full-service kitchen that can serve up to 2,000.

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

Places to Picnic

Chimneys at Big Canoe
Silver City Farm
Chattahoochee Nature Center
Piedmont Park

See our website for details.

Entrée Selections

Choose 2 items for the day.

Mojo Pork Soft Tacos (3)

With jicama mango slaw, and chimichurri sauce

Fried Chicken Finger Po'boy

With pickles Cajun slaw and remoulade on French bread

Artisan Lamb Sausage

In grilled flat bread with lemon garlic humus spread, tzatziki sauce, lettuce, tomato and pickle

BLT

2 fried green tomatoes (the bread) with pimento cheese, peppered bacon in between and served in a bibb lettuce cup

Tandoori Chicken Kabob

With peppers, and onions and tomato yogurt sauce

Fried Baja Fish Tacos (2)

With fennel apple slaw and basil dressing

Artisan Chorizo Dog

In a pretzel baguette with grilled peppers and onions with stone ground mustard

Caprese and Prosciutto Baguette

With smoked salt, arugula, and lemon aioli

Sides

Please choose 2. Both entrées will receive the same sides.

Poblano Potato Salad

Grilled Corn on Cobb
with Chili and Lime

Fresh Kettle Chips

Polenta Fries

Saffron Rice

Baked Beans

Pasta Salad

Couscous and Dried Fruit Salad
with Almonds

Tobacco Onion Rings

Arancini (Fried Risotto Balls)

Menu Worksheet

Please choose a minimum of 2 entrées and 2 sides to create your Menu.

Entrées – Select 2

1.
2.

Sides – Select 2

1.
2.