

SEATED SERVED
DINNER MENUS



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— Prices Subject to Change —

Seated Served Dinner Selections

*Dazzle your 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.”*

Pricing based on 50 or more guests.

Add 10% for dinners of 25 to 49 guests. Add 20% for dinners of 10 to 24 guests.

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

Chef’s Choice of Menu Combinations

CHEF’S MENU 1

Passed hors d’oeuvres:

Mini Chili Relleno Tartlet

**Artichoke, Roasted Pepper, Fried Caper,
and Fresh Mozzarella Bruschetta**

Salad:

Baby Spinach Salad

With Maytag blue cheese, praline pecans,
poached pears, and pomegranate vinaigrette

Entrée:

Hickory Grilled Jumbo Shrimp and Scallops

Glazed in bourbon peach BBQ sauce served with
truffled mac and cheese, Asiago crust and caramelized onions

\$34.25

CHEF'S MENU 2

Passed hors d'oeuvres:

Mini Maryland Crab Cakes

With lemon caper remoulade

Raspberry and Pistachio Brie Tartlet

With melba sauce

Salad:

Mixed Greens and Cucumber Bowtie

With oven dried tomato, chèvre, candied walnuts, and aged balsamic vinaigrette

Entrée:

Airline Chicken Breast

Stuffed with roasted peppers, spinach, and Fontina cheese with roasted chicken jus, green and white asparagus bundles, sweet potato napoleon with Gruyere and leeks

\$32.25

CHEF'S MENU 3

Passed hors d'oeuvres:

Island Shrimp and Pineapple Skewer

Served with sweet chili and coconut sauce

Basil and Crab with Melon and Cucumber

Salad:

Baby Spinach

With grilled portabella mushrooms, Feta cheese, roasted peppers, and balsamic vinaigrette

Entrée:

Jerk Grilled Pork Tenderloin

With tropical fruit chutney, lotus root chips, vanilla scented sweet potato purée, garlic and lemon sautéed spinach

\$35.25

CHEF'S MENU 4

Plated appetizer:

Sweet Potato Ravioli

In orange sage demi-glace on a bed of lemon garlic spinach

Salad:

Caprese Salad

Fresh mozzarella, vine ripe tomatoes, cracked black pepper,
and aged balsamic reduction

Entrée:

Veal Osso Buco

Served over white bean cassoulet with natural herb jus

\$33.25

CHEF'S MENU 5

Passed hors d'oeuvres:

Stir Fried Vegetable Wonton Taco

Steamed Pot Stickers

In Marin soy broth served in a Chinese spoon

Soup:

Lemongrass and Duck Consommé

Entrée:

Asian Roasted Salmon

With sautéed baby bok choy, sesame and chive jasmine rice

\$33.25

CHEF'S MENU 6

Plated appetizer:

Warm Blue Cheese and Mushroom Tart

On Swiss chard with bacon vinaigrette

Salad:

Iceberg Wedge

With tomatoes, cucumber, Gorgonzola crumbles, bacon bits, and your choice of lemon herb Champagne vinaigrette or ranch

Entrée:

Sliced New York Strip Loin

With green peppercorn and cognac cream sauce, dauphinois potato gratin and grilled jumbo asparagus

\$35.25

CHEF'S MENU 7

Soup:

Corn and Blue Crab Chowder

With roasted pepper coulis and chives

Salad:

Watermelon and Tomato Salad

Over spicy greens, pickled Bermuda onions, Feta cheese and basil vinaigrette

Entrée:

Applewood Smoked Pork Chop

With onion and apple chutney, orange and tarragon glazed carrots, and Southern style Gouda grits

\$35.25

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 V

Wild Mushroom Duxelle – \$2.50 V

Served on an herb grit cake

Apricot Canapés – \$2.25 V

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

Fruit Skewers with Coconut Dipping Sauce – \$2.50 V

Includes cantaloupe, honeydew, pineapple and a strawberry

Sun Dried Tomato and Fresh Mozzarella Arancini – \$2.50 V

Crispy sun dried tomato risotto stuffed with fresh mozzarella

Roasted Ratatouille and Goat Cheese Tartlet – \$2.50 V

Quail Egg in a Nest – \$3.50 GF

With arugula pesto in a sweet potato nest

Mini “Loaded” Baked Potato – \$2.25 GF

With Cheddar cheese, chives, sour cream and bacon

Roasted Pineapple Encased in

Goat Cheese and Rolled in Almonds – \$2.25 GF V

Mini Chili Relleno Tartlets – \$2.00 V

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

Mac ‘n Cheese Balls – \$2.75 V

With a light breading

Plum Tomato and Feta with Basil Bruschetta – \$2.25 V

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

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

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

Mini Caprese Skewers with Basil Vinaigrette – \$2.25 GF V

Hummus Shooters – \$2.75 GF V
Garlic hummus and roasted red pepper hummus
layered in 2-ounce shooter glasses with carrot and celery sticks

Herb Mashed Potato Pinwheel – \$2.00 V
In puff pastry with horseradish cream and garnished with chives

Georgia Hushpuppy filled with
Shrimp and Crawfish Étouffée – \$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 V
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 V

Mini Chicken Pot Pie – \$3.00

Raspberry and Brie en Croute – \$3.25 V
With Melba sauce

Smoked Salmon and Dill Tartlet – \$3.00

**Island Shrimp and Pineapple Skewer
with Coconut Sauce – \$3.00** GF

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

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

Mini Fried Green Tomato – \$2.75

Topped with roasted red pepper and aged cheddar pimento cheese

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

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

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

Parmesan Cup Filled with Hummus and Tabbouleh – \$3.00 V

**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** GF V

**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 GF V

Chilled Spicy Watermelon Soup Shooter – \$3.00 GF V

Chilled Spanish Gazpacho and Shrimp Shooter – \$3.00 GF

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 GF V

Tomato Bisque and Mini Grilled Cheese Soup Shooter – \$3.00 V

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 V

Tomato, Cucumber and Basil Goat Cheese

Mini Finger Sandwich – \$3.00 V

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 – \$3.25

Maryland-Style Crab Stuffed Mushrooms – \$3.50

Mushrooms Rockefeller – \$3.25 

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

Plated Appetizers

(Passed Appetizers are on Page 6.)

The following choices are \$6.00 per person:

Italian Vegetable Tart

Colorful roasted vegetables, fresh basil,
roasted red pepper coulis and Vermont goat cheese

Wild Mushroom Napoleon

With leeks, fresh baby spinach, herbs and champagne beurre blanc

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 Samosa

With mango chutney and raita

These additional Appetizer choices are \$7.00 per person:

Charleston Jumbo Shrimp and Grits

With tomato relish and fried onion garnish

Sweet Potato Ravioli

With an orange sage demi-glace on a bed of lemon and garlic spinach

Warm Blue Cheese Mushroom Tart

On a bed of sautéed Swiss chard with bacon vinaigrette

These additional Appetizer choices are \$8.00 per person:

Low Country Crab Cake

With spicy corn relish and remoulade sauce

Lemongrass 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

Crispy Duck Confit

Over porcini risotto and finished with a tomato coulis

Soups

The following choices are \$5.50 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 blue cheese crumbles and garlic croutons

Sweet Potato, Apple and Apricot Bisque

With praline pecan garnish

These additional Soup choices are \$6.50 per person:

Corn and Blue Crab Chowder

With roasted red pepper purée and fresh chives

Oyster Gumbo

With Cajun cream and fried okra garnish

Lemongrass and Duck Consommé

With shitake mushrooms and baby bok choy

New England Clam Chowder

With parsley pesto

Our Fabulous Lobster Bisque en Croute

Is \$8.50 per person

Salads

Please choose a minimum of 1 Salad.

The following choices are \$4.75 per person:

Classic Caesar Salad

With Asiago cheese, pine nuts, fried capers and garlic croutons

Goat Cheese Garden Salad

With mixed greens, vine-ripe tomatoes, hot house cucumbers, goat cheese, with your choice of ranch, balsamic vinaigrette or champagne vinaigrette dressing

Choose one additional dressing at table \$1.00 pp

Iceberg Wedge

With vine-ripe tomatoes, hot house cucumbers, Gorgonzola crumbles, bacon bits, with your choice of lemon herb champagne vinaigrette or ranch dressing

These additional Salad choices are \$5.75 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

Mixed Greens and Cucumber Bowtie

With oven dried tomato, chèvre, candied walnuts,
and aged balsamic vinaigrette

Watermelon and Heirloom Tomato Salad

Over spicy summer greens, pickled Bermuda onions,
Feta cheese, and finished with basil vinaigrette

Wild Mushroom and Butternut Squash Salad

Roasted butternut squash with wild field mushrooms
tossed with champagne vinaigrette over Bibb lettuce
and topped with sunflower seeds



Entrées

Please choose a minimum of 1 Entrée.

**The following choices are \$13.00 per person:
(Reduced portions for double entrées \$10.00 per person)**

Portabella Mushroom Parmesan

Served with fresh mozzarella and roasted marinara

Stuffed Airline Chicken Breast

A 10-ounce airline chicken breast stuffed with your choice of one of the following:

- Wild mushrooms, prosciutto and Jarlsberg cheese and finished with an herb wine sauce
- Artichoke hearts, roasted peppers, caramelized red onion and Feta and finished with a lemon basil sauce
- Grilled red onion, roasted corn, olives, Cheddar and Jack cheeses and finished with an ancho lime cilantro cream
- Sautéed peppers, garlic, spinach and fresh mozzarella and finished with herb chicken jus

Chicken, Feta and 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

Asian-Roasted Salmon Filet

With sesame-ginger and peppercorn glaze

Lemon Pepper Chicken Picatta

With artichokes, capers and white wine sauce

Spinach and Mushroom Stuffed Tilapia

With herb butter sauce

Pecan Crusted Chicken Breast

With peach Dijon chutney

Mustard and Dill Crusted Salmon

With honey and spice glaze

***These additional Entrée choices are \$15.00 per person:
(Reduced portions for double entrées \$12.00 per person)***

Grilled Filet of Beef Tenderloin

Rubbed with chipotle chilies, lime, cilantro and roasted garlic butter – 6 oz.
(\$21.00 w/8 oz., \$21.00 w/6 oz. prime, \$24.00 w/8 oz. prime)

Bourbon Peppercorn Filet of Beef (6 ounce portion)

With warm wild mushroom salad

Potato Wrapped Salmon Filet

With mustard and herb beurre blanc

Candied Ginger and Wasabi Crusted Salmon Filet

With sake lemongrass cream sauce

Roast Pork Loin Florentine

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

Jerk Grilled Pork Tenderloin

Over tropical fruit chutney and taro chips

***These additional Entrée choices are \$17.00 per person:
(Reduced portions for double entrées \$14.00 per person)***

Double Cut Lamb Rack Chops

With Dijon pistachio crust and Vidalia onion and tarragon chutney

Marinated Ahi Tuna Steak

With green peppercorn and white wine mustard sauce

Veal Chop

Stuffed with Fontina cheese, spinach,
pancetta and porcini with pinot grigio cream sauce

Thai Beef Filet (6 ounce portion)

With red chili crust, honey lime shrimp and wasabi butter

Sautéed Mediterranean Grouper Filet

With black olive crust and caper butter

Veal Osso Buco

In natural herb jus

Hickory Grilled Jumbo Shrimp and Scallops

Glazed in a bourbon peach BBQ sauce

Sliced New York Strip Loin

With peppercorn and cognac cream sauce

Jumbo Lump Crab Cake

Pan seared with roasted corn and rosemary relish

Blackened Jumbo Shrimp

Presented with roasted red pepper and onion jam

Prosciutto Wrapped Cobia

With English pea coulis

***These additional Entrée choices are \$19.00 per person:
(Reduced portions for double entrées \$16.00 per person)***

Grouper Orleans

Cajun spiced grouper with sautéed crab, spinach, and mushrooms topped with a creamy butter sauce

Traditional Beef Wellington

With foie gras and truffle butter

Applewood Smoked Pork Chop

With onion and apple relish

Broiled Maine Lobster with Tarragon Lemon Butter

8 Ounces - \$32.00

6 Ounces - \$28.00

4 Ounces - \$22.00

We are pleased to offer the following Vegan Entrée choices:

Seared Black Bean Cake – \$17.00

With quinoa stuffed poblano pepper, olive oil sautéed kale
and smoked tomato coulis

Couscous and Almond Stuffed Portabella – \$17.00

With grilled zucchini, oven dried tomatoes
and red pepper purée

Braised Cabbage – \$15.00

With wild rice, walnuts, roasted cauliflower
and an herb veggie broth

Rice Noodles with Stir-Fry Julienned Veggies – \$15.00

With toasted peanuts and a spicy green curry coconut broth

Charred Radicchio – \$17.00

With lemon, maple roasted acorn squash
and sautéed wild mushrooms on a bed of toasted bulgur wheat

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

Vegetables

Please choose a minimum of 1 Vegetable.

The following choices are \$3.75 per person:

Sautéed Seasonal Vegetables

In herb infused olive oil

Steamed Fresh Green Beans

With roasted almonds and lemon butter

Stir-Fried Seasonal Vegetables

With tamari ginger butter

Steamed Carrots

With orange, tarragon and honey butter glaze

Braised Ratatouille Vegetables

In an herb tomato sauce

These additional Vegetable choices are \$4.00 per person:

Haricot Vert Lyonnaise

With caramelized onion and lemon butter

Roasted Root Vegetables

With caramelized shallots and tarragon butter

Green and White Asparagus Bundles

Honey Ginger Glazed Malibu Carrots

Roasted Cauliflower Au Gratin

With Vermont white Cheddar sauce

Sautéed Spinach

In garlic lemon butter

Maple Roasted Acorn Squash

These additional Vegetable choices are \$4.25 per person:

Sautéed Baby Bok Choy

And tricolor peppers with tamari ginger butter

Steamed Edamame

With fresh mint and lemon zest

Grilled Jumbo Asparagus

Broccolini

Sautéed with toasted shallots and walnut oil

Sautéed Mini Pattypan Squash

With herb butter

Honey and Blood Orange Glazed Baby Carrots

With dried apricots and toasted almonds

Braised Fennel

With wilted arugula and oregano butter

Sautéed Rainbow Swiss Chard

Starches

Please choose a minimum of 1 Starch.

The following choices are \$3.75 per person:

Smashed New Potatoes
With buttermilk and leeks

Rosemary Roasted New Potatoes
With caramelized onions

Wild Rice Pilaf
With wild mushrooms

Whipped Roasted Garlic Potatoes

Mashed Potatoes

Basil Olive Oil Mashed Potatoes

Southern Style Smoked Gouda Cheese Grits

These additional Starch choices are \$4.00 per person:

Oven Roasted Fingerling Potatoes
With shallots and rosemary

Smashed Baby Yukon Gold Potatoes
With leeks and herb butter

Wild Mushroom Risotto Cake
With roasted garlic confit

**Sautéed Goat Cheese and
Roasted Pepper Studded Polenta Cake**

Candied Sweet Potatoes
With ginger and orange zest

White Bean Cassoulet with Pancetta

Vanilla Scented Sweet Potato Purée

Jasmine Rice
Seasoned with sesame and chives

NOLA-Style Black Beans and Dirty Rice

These additional Starch choices are \$4.25 per person:

Sweet Potato Napoleon

With Gruyere and leeks

Wild Rice, Porcini, Chestnut and Sausage Bread Pudding

Smashed Sweet Potatoes

With dried cherry, maple and pecan streusel and tangerine zest

Yukon Potato Gratin Dauphinois

With thyme and béchamel sauce



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	Rum Balls
Opera Pastiche	Opera Framboise
Apple Caramel Normandy	Ivory Pyramid
Chocolate Dome	Mini Éclair
Opera Café	Berry Tart
Lemon Tart	Chocolate Covered
Macaroons	Strawberries
	Assorted Bar Sweets

Individual Desserts – \$6.00

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)

Dulce de Leche – \$7.00

Rich and decadent cake encrusted in chocolate
and filled with caramel

Flambé Station – \$8.00

Requires chef attendant. \$2.00 for each additional item.
Includes whipped cream, chocolate shavings and granola

<i>Select one flambé item:</i>	<i>Select one base dessert to be topped with flambéed item:</i>
Cherries with Cognac	Folded French Crepes
Apples with Bourbon	Belgium Waffles
Bananas with Rum	Bread Pudding
Pineapple with Vanilla Vodka	Ice Cream (choice of vanilla, chocolate, strawberry, mango and peppermint)
Praline Pecans with Bourbon	Double Chocolate Brownie or Blondie

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 & amaretto,
biscotti, chocolate curls, chocolate tuile cookie*

Available only with Premium Service



Seated Served Parties

*Menu pricing is based on a minimum of 50 guests.
Add 10% for dinners of 25 to 49 guests. Add 20% for dinners of 10 to 24 guests.*

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

Required Service Staff – \$195 each

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

Additional \$25 per hour, per service staff member

One server per 16 guests (minimum of 2 servers)

Chefs also required

Number of chefs varies depending on complexity of menu

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, chef and bartender)

7.75% Sales Tax

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**

*Glass water goblet and linen napkin (white, ivory, chocolate brown or black) **\$1.50 pp***

Oven Rental – If your facility does not provide an oven for our use, we can provide one for a \$300 rental fee.

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.
Additional Items:

Entrée – Select a Minimum of 1

1.
Additional Items:

Vegetables – Select a Minimum of 1

1.

Starches – Select a Minimum of 1

1.

Dessert

1.

Beverages

1.

2.

Name: _____ Date of Event: _____

Email: _____ Phone #: _____

Location: _____ # of People: _____

Any special requests: _____

Important Information for Seated/Served Dinners

To ensure flawless service, if you give your guest a choice of entrée for their lunch or dinner, please use these guidelines to help with the planning:

1. Choices should be pre-ordered in your invitation response card (*counts are due 14 days prior to your event*). It is suggested to leave space for your guests to write in their name; see example below:

Please select your entrée for dinner:

Beef: _____

Chicken: _____

2. Place cards should be pre-set at the tables with indication of entrée choice . . . have fun with this detail use a different color ribbon, sticker, or stamp that coordinates with your wedding decor
3. Please provide us with a seating plan indicating how many guests are at each table and the number of entrées ordered

Example:

Table 1 (8)	Table 2 (9)
(3) Chicken	(3) Chicken
(5) Beef	(6) Beef

*We look forward to serving you –
please contact your coordinator with any questions.*