

CORPORATE MEETING BREAKFAST & LUNCH MENU

Monday - Friday



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— Prices Subject to Change —

Breakfast Selections

Please place orders 48 hours in advance.

Priced per person/Minimum order 15 people per selection.

Prices include all chafing dishes, sterno, plastic plates, and utensils.

“Talk of the Town” Continental – \$10.00

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 Healthy Start – \$10.00

Steel cut oatmeal with maple syrup, dried fruits and nuts, and cinnamon butter

Fresh fruit salad

Honey yogurt and homemade granola

The Breakfast Sandwich – \$10.00

This sandwich is preassembled with fluffy scrambled eggs and American cheese and your choice of croissant, bagel or buttermilk biscuit (*choose 1*)

Applewood smoked bacon, pork sausage or ham (*choose 1*)

Fresh seasonal fruit and honey yogurt are included with meal

The Breakfast Burrito – \$10.00

This burrito is filled with fluffy scrambled eggs and your choice of:

- Pork sausage, roasted potatoes and pepper jack cheese
- Ham, roasted potatoes, caramelized onions, bell peppers and cheddar
- Seasonal roasted veggies and potatoes with mozzarella

Pico de gallo, hot sauce and fresh seasonal fruit with honey yogurt are included with the meal

The Vegetarian Breakfast – \$13.00

Roasted vegetable frittata with choice of breakfast potatoes or grits (*choose 1*)

Sliced vine ripe tomatoes

Seasonal fruit display with honey yogurt

A buttermilk biscuit, butter and jams

French Toast Casserole Breakfast – \$14.00

Layers of French toasted challah bread
with a creamy vanilla nutmeg custard, maple syrup and cinnamon butter
Choice of Applewood smoked bacon, sausage or ham steaks (*choose 1*)
Seasonal fruit display with honey yogurt

“Talk of the Town” Hot Breakfast – \$15.00

Choice of one of the following:

- Scrambled Eggs
- Ham and Cheddar Frittata
- Roasted Veggie Frittata
- Shrimp and Tomatoes with Fresh Herbs Frittata
- Black Bean and Roasted Pepper Frittata

Choice of Applewood smoked bacon, sausage or ham steaks (*choose 1*)
Breakfast potatoes or grits (*choose 1*)
Seasonal fruit display with honey yogurt
Biscuit, butter and jelly

New York Breakfast – \$15.00

Smoked salmon, bagels, cream cheese, tomato, onion, and cucumber
Challah French toast

Southwest Breakfast – \$14.00

Black bean and bell pepper frittata, roasted tomato salsa, sour cream
Grilled chorizo
Breakfast potatoes
Corn muffins

Midwest Breakfast – \$14.00

Corned beef hash
Scrambled eggs
Pancakes
Oatmeal with dried fruit

Southern Breakfast – \$13.00

Biscuits and gravy,
Scrambled eggs,
Sausage or bacon (*choose 1*)
Hash browns or grits (*choose 1*)

Bayou Breakfast – \$15.00

Smoked sausage
Sliced tomato platter with blue cheese
Mushroom crepes
Creole shrimp frittata

Add any of these side items to your existing menu:

Seasonal Fresh Sliced Fruit – \$3.50
Whole Fruit – \$2.00
Mimosa Parfait with Homemade Granola, Orange Segments,
Vanilla Yogurt and Fresh Raspberry – \$3.50
Assorted Greek Yogurts – \$2.50
Homemade Granola and Honey Yogurt – \$2.50
Steel Cut Oatmeal with Maple Syrup, Dried Fruit and Nuts, and Cinnamon Butter – \$3.00
Ham Biscuit – \$3.00
Sausage Biscuit – \$3.00
Applewood Smoked Bacon, Country Pork Sausage, Ham or Corned Beef Hash – \$3.50
Breakfast Pastries – \$4.00
Cinnamon Apricot Sticky Buns – \$3.00
English Muffins with Butter and Jellies – \$2.00
Bagels with Cream Cheese and Jellies – \$3.00
Southern Grits – \$2.50
Cheese Grits – \$2.50
Hash Brown Potatoes – \$3.25
Breakfast Potatoes with Onions and Peppers – \$3.00
Sliced Vine Ripe Tomatoes \$3.25
Scrambled Eggs – \$3.50
Assorted Mini Quiche (please select two; one of each per guest) – \$3.50
Ham and Cheddar | Bacon and Gruyere | Mushroom and Leek | Spinach and Goat Cheese

Classic Sandwiches – \$10.00

Please place orders 48 hours in advance.

Available in separate boxes or on platters.

Priced per person/Minimum order 15 (5 of each selection minimum – same side per 15).

Prices include all plastic plates and utensils.

All sandwiches include lettuce, tomato and kosher pickle spear
Assorted Artisan breads, choice of one side salad (see page 10)
Choice of a freshly baked cookie or dessert bar

Choose from the following:

Egg Salad

With alfalfa sprouts and sliced tomato

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

“Talk of the Town” Chicken Salad

“Talk of the Town” Mediterranean Tuna Salad

Grilled Tuscan Vegetable Hoagie

With vine ripe tomatoes, provolone and pesto ranch dressing

*Individual packets of mayonnaise & mustard are available
if sandwiches without condiments are preferred.*

Uptown Sandwiches – \$12.00

Please place orders 48 hours in advance.

Available in separate boxes or on platters.

Priced per person/Minimum order 15 (5 of each selection minimum – same side per 15).

Prices include all plastic plates and utensils.

All sandwiches come with kosher pickle spear, choice of one side salad (see page 10) and choice of a freshly baked cookie or dessert bar

Grilled Chicken Wrap

Herb grilled chicken breast, roasted red peppers, vine ripe tomatoes, caramelized red onions, field greens and pesto mayo

Grilled Chicken Caesar Wrap

Italian spiced grilled chicken breast, crisp romaine, vine ripe tomatoes, cucumbers and Parmesan Caesar dressing

Cobb Salad Wrap

Basil grilled chicken breast, crisp romaine, hardboiled egg, ripe avocado, smoked bacon, tomato, Kalamata olives with house gorgonzola dressing

Southwestern Wrap

Marinated grilled chicken breast, black beans, corn, pepper jack, bacon, lettuce and tomato with ranch dressing

Smoked Turkey Wrap

With brie, fresh spinach leaves and cranberry aioli

California Club Wrap

Smoked turkey, Cheddar cheese, Applewood smoked bacon, vine ripe tomatoes, romaine lettuce, avocado and ranch dressing

Grilled Vegetable Wrap

Assortment of herb grilled vegetables, vine ripe tomatoes, Feta cheese, field greens and ranch dressing

“The Greek” Wrap

Hummus, Feta, tomato, cucumber, Kalamata olives,
pepperoncini and oregano vinaigrette

Avocado and Almond Wrap

Avocado and Swiss with sprouts, caramelized onions,
roasted red peppers, shredded lettuce, tomato, toasted almonds,
mayo and balsamic vinaigrette on whole wheat tortilla

Curry Apple Chicken Salad

Our famous curry chicken salad, with apples, cranberries, apricots,
almonds and romaine lettuce served on a large flaky French croissant

Grilled Chicken B.L.T. Focaccia

Herb grilled chicken breast, Applewood smoked bacon,
vine ripe tomatoes, baby spinach and herb ranch dressing
served on focaccia bread

Banh Mi Chicken

Shredded chicken, red cabbage and carrots
with lime juice and soy sauce and cilantro on crispy baguette

Banh Mi Smoked Turkey

Smoked turkey with sriracha aioli,
pickled carrots and cilantro on crispy baguette

Italian “Dagwood”

Honey glazed ham, oven roasted turkey, Genoa salami,
provolone, roasted red peppers, olives, giardiniera
and champagne mustard served on a toasted hoagie roll

Ham, Brie and Apple Croissant

With honey mustard

The Cuban

Roasted mojo pork, honey glazed ham, Swiss, sliced pickles
and grainy Dijon mustard served on a toasted hoagie roll

Smoked Salmon Cucumber Focaccia

Chunky house smoked salmon, hot house cucumber dill salad, vine ripe tomatoes, baby spinach and lemon dill yogurt dressing served on focaccia bread

“Hunter’s” Steak and Portabella Sub

Peppercorn chargrilled flank steak with balsamic roasted portabella, roasted red bell pepper, baby spinach and creamy Dijon aioli served on a toasted hoagie roll

Grilled Portabella Focaccia

Balsamic grilled portabella mushroom, caramelized red onions, roasted red peppers, vine ripe tomatoes, baby spinach and pesto goat cheese spread served on focaccia bread

Little Italy

Arugula, fresh mozzarella, pesto and tomato on a crispy baguette

“Talk of the Town” Deli Platter – \$13.00

Please place orders 48 hours in advance.

Priced per person/Minimum order 15.

Prices include all plastic plates and utensils.

A selection of traditional deli meats and cheeses

Served with an assortment of artisan breads

Lettuce, tomato, kosher pickle spear, mustard, mayonnaise

Freshly baked cookies or assorted dessert bars

Choose one side salad (see page 10)

(additional side salad \$2.50 per person/must be ordered for all guests)

To create a platter – please choose 3 items

(additional items \$3 per person/must be ordered for all guests)

Smoked Turkey

Roast Turkey

Roast Beef

Classic Chicken Salad

Classic Tuna Salad

Grilled Mediterranean Vegetables

Pit Ham

Herb Grilled Chicken Breast

Includes the following cheeses:

Swiss | Havarti | Cheddar

Side Salads for Sandwich Boxes and Platters

Choose 1 from below.

Please place orders 48 hours in advance.

Prices include all plastic plates and utensils.

Tomato Cucumber Salad	Asian Rice Noodle Salad with Julienned Veggies and Ginger Soy Vinaigrette
Fresh Seasonal Fruit Salad	
Lemon Orzo Spinach Salad	Lemon Basil Wheat Berry Salad with Sage and Pecans
Classic Garden Salad	
Whole Wheat Couscous Salad	Kale and Quinoa Salad with Cranberries and Rosemary Vinaigrette
Black Bean and Corn Salad	
“Talk of the Town” Potato Salad	Pear and Walnut Wild Rice Salad with Blue Cheese Vinaigrette
Pasta Primavera Salad (choice of regular or whole wheat pasta)	Barley and Arugula Salad with Almonds and Bacon Dressing
Farro with Pistachios and Spinach in Lemon Herb Champagne Vinaigrette	Jicama, Mango and Cucumber Salad with Macadamia Nuts and Blood Orange Passion Fruit Vinaigrette
Bulgur Pilaf and Chickpea Salad with Garlic Lime Vinaigrette	

Additional side portions are \$2.50 per person.

Must be ordered for all guests.

Executive Cold Entrée Luncheons

Please place orders 48 hours in advance. Available in separate boxes or on platters.

Priced per person/Minimum order 15 (5 of each selection minimum).

Prices include all plastic plates and utensils.

Includes fruit salad, roll, butter and choice of freshly baked cookie or dessert bar

Herb Grilled Chicken Caesar Salad – \$12.00

Herb Grilled Chicken Garden Salad – \$12.00

Ranch or Italian dressing

Jamaican Jerk Chicken Salad – \$12.00

Served with black bean and corn salad and lime mango vinaigrette

Tamari, Lime and Ginger Grilled Chicken Salad – \$12.00

Mandarin oranges, peppers, snow peas,
carrots and mixed greens with Asian vinaigrette

Harvest Chicken Salad – \$12.00

Mixed greens, grilled chicken, red apples, dried cranberries,
goat cheese and candied walnuts with champagne vinaigrette

“Talk of the Town” Chef Salad – \$12.00

Ranch or Italian dressing

California Cobb Salad – \$12.00

Herb grilled chicken breast, mixed greens, roasted asparagus, Greek olives,
spicy corn relish, vine ripe tomatoes, and avocado ranch dressing

Honey Lime Grilled Salmon Salad – \$13.00

Served on a bed of mixed greens, vine ripe tomatoes, and cucumbers
with cucumber dill dressing

Honey Lime Grilled Georgia Shrimp Salad – \$13.00

Served on a bed of mixed greens with tomato cucumber salad and dill ranch dressing

Tuna Niçoise Salad – \$14.00

Seared tuna with haricot vert, potatoes, boiled eggs,
roasted red peppers, olives and mixed greens with a basil vinaigrette

Spicy Szechuan Beef Salad – \$14.00

With tender strips of spicy beef tossed with Asian vegetables and a sesame ginger dressing

Carnegie Deli Salad – \$12.00

Your choice of tuna, chicken or egg salad atop crisp tossed romaine and veggie salad, ripe tomatoes, sprouts and basil vinaigrette

Herb Grilled Vegetable Salad – \$12.00

Tender seasonal vegetables tossed in an herb oil and grilled to perfection; presented over mixed greens with pesto ranch or Italian dressing

Grilled Pear and Gorgonzola Salad – \$12.00

With grilled chicken, mesclun greens, caramelized pecans and Italian parsley with basil vinaigrette

Honey Lime Grilled Salmon – \$14.00

Over lemon orzo spinach salad with champagne lime vinaigrette

Asian Grilled Salmon Filet – \$14.00

With ginger lime sesame sauce, fresh edamame and Asian grilled vegetables

Mojo Grilled Pork Tenderloin – \$14.00

With Jamaican mango chutney aioli and black bean and corn salad

Bourbon Peppercorn Grilled Flank Steak – \$14.00

Served with horseradish Dijon sauce and “Talk of the Town” potato salad

Santa Fe Flank Steak – \$14.00

With black bean and corn salad and chipotle vinaigrette

California Chicken Roulade – \$13.00

Roasted red peppers, baby spinach and Feta cheese with pesto ranch sauce served over garden vegetable salad

Executive Hot Luncheons – Complete Meals

Please place orders 48 hours in advance to ensure proper food preparation time.

Priced per person/Minimum order 15 people per selection.

Prices include reusable plastic platters, chafing dishes, sterno, plates, and utensils.

Monday – Friday; Breakfast & Lunch

South of the Rio Grande #1: \$15.95

Slow braised spicy ground beef

Crunchy taco shells

Broccoli Cheddar enchiladas
smothered in ranchero sauce (vegetarian)

Mexican rice and frijoles charros

Sour cream, pico de gallo,
shredded Cheddar cheese, jalapeños,
tortilla chips and shaved lettuce

Fresh berry and custard parfait

*Substitute chicken enchiladas for
broccoli enchiladas \$1.50 per person*

Italian Buffet #1: \$14.95

Sweet potato ravioli with
lemon rosemary Alfredo

Jumbo meatballs braised in a
rich and spicy marinara sauce
with grilled red peppers and onions

Caesar salad

Garlic bread

Mini cannoli

South of the Rio Grande #2: \$16.95

Adobo chicken fajita station

Sautéed onions and peppers

Soft flour tortillas, sour cream, pico de gallo,
shredded cheese, shaved lettuce, jalapeños,

Tortilla chips

Mexican rice

Black beans

Guacamole

Coconut rice pudding with caramel sauce

Italian Buffet #2: \$14.95

Pot roast scarpariello, slow roasted
with olives, pepperoncini, capers, onions,
mushrooms, and potatoes

Cauliflower gratin with white Cheddar

Mixed winter greens with poached pears,
walnuts, cranberries, goat cheese,
and lemon herb vinaigrette

Garlic bread

Mini tiramisu

The Greek: \$14.95

Lemon, garlic and oregano
grilled chicken breast
with roasted cherry tomatoes

Greek salad
with red wine vinaigrette

Warm pita with hummus
and baba ghanoush

Buttery crusted
lemon squares

Spa Chicken: \$14.95

Grilled adobo rubbed chicken breast
smothered in fresh melon-pineapple salsa

Steamed brown rice and vegetable pilaf

Classic Greek salad
with red wine vinaigrette

Warm pita points

Mimosa parfait with granola,
orange segments, vanilla yogurt
and fresh raspberry

Chasseur Beef Chuck: \$16.95

Hunter's style slow cooked chunks of
tender chuck in a rich sauce of merlot
demi-glace with savory root vegetables,
mushrooms and herbs de Provence

Whipped roasted garlic potatoes

Steamed broccoli
with almonds and garlic butter

Spinach salad
with mushrooms and sunflower seeds
and basil vinaigrette

Roll and butter

Seasonal fruit cobbler

The Salad Station: \$14.95

Make-Your-Own with:

Grilled chicken

Diced ham

Mixed greens

Mushrooms, cucumbers, tomato,
avocado, roasted peppers, artichoke
hearts, cheddar, sunflower seeds

Your choice of two dressings

Yeast rolls and butter

Fresh fruit salad

Freshly baked cookie or dessert bar

Executive Hot Luncheons – \$14.95

Please place orders 48 hours in advance to ensure proper food preparation time.

A second entrée can be added for an additional cost of \$6.00 per person for split quantities.

Priced per person/Minimum order 15 people per selection.

Prices include reusable plastic platters, chafing dishes, sterno, plates, and utensils.

Monday – Friday; Breakfast & Lunch

Includes two side items (see page 19), rolls or garlic bread, and assorted dessert bars, freshly baked cookies, mini cupcakes or dessert shooters

Mediterranean Grilled Chicken Breast

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

Southwestern Grilled Chicken Breast

Served with salsa cream

Island Grilled Chicken Breast

Served with grilled pineapple, mango chutney, and roasted peppers

Chicken Cordon Bleu

Stuffed with honey baked ham, Swiss cheese and Dijon cream sauce

Lemon Peppercorn and Tarragon Grilled Chicken Breast

Served with lemon caper white wine sauce

Down South Buttermilk Fried Chicken Breast

Served with pepper gravy

BBQ Grilled Boneless Chicken Breast

Served with sweet and tangy homemade BBQ sauce

Lemon Herb Roasted Bone-In Chicken

Served in mustard cream

Chicken Roulade

Stuffed with roasted peppers, Feta and spinach and finished with a lemon artichoke sauce

California Chicken Medallions

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

Pan Seared Chicken Breast Meunière

With parsley lemon butter

Cashew Teriyaki Chicken

With snow peas, carrots and peppers

Lightly Spiced Thai Coconut Chicken

With mint and cucumber relish

Chicken Picatta

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

Chicken Parmesan

Breaded and baked with Parmesan
and served with a tomato sauce

Chicken Breast Forestiere

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

Herb Roasted Turkey Breast

Served with white wine shallot sauce, wilted spinach,
sautéed mushrooms and fire roasted tomatoes

Sliced House Smoked Turkey Breast

With sweet and sour grape compote

Jerk Turkey Meatballs

With grilled pineapple, red peppers, onion
and mango lime demi-glace

Brown Sugar Pecan Pork Loin

Served with peach chutney sauce

Slow Smoked BBQ Pork

Served with our homemade spicy BBQ sauce and yeast rolls

Mojo Braised Pork

Served with chimichurri sauce

Herb Grilled Pork Tenderloin

With sautéed apples and onions (Add \$1.00 pp)

Slow Smoked Pork Loin

With mango BBQ sauce

Bourbon Peppercorn Flank Steak

Served with red wine portabella mushroom sauce

Santa Fe Flank Steak

Served with pico de gallo and avocado cilantro cream

Blackened Flank Steak

Served with chipotle BBQ sauce

Sliced Bistro Tenderloin

With light jus and horseradish cream on the side (Add \$1.00 pp)

Sliced Sirloin

With white wine and herb tomato broth

Grilled Beef Tips

Served with peppers, onions and mushrooms

Beef Bourguignon

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

Mama's Meatloaf

Served with a rich tomato demi-glace

Asian Grilled Salmon

Served with ginger teriyaki sauce

Laredo Grilled Salmon Filet

Served with pico de gallo, avocado cilantro cream sauce
and queso fresco

White Wine and Herb Poached Salmon

With cucumber dill yogurt

Mustard Dill Crusted Salmon

With spiced honey drizzle

Honey Lime Grilled Mahi Mahi

Served with tropical fruit salsa

Cobia

Seared with lime, sea salt and black pepper

Shrimp Scampi

In garlic, wine and herbs (Add \$2.00 pp)

Hickory Grilled Shrimp

With balsamic tomato fondue (Add \$2.00 pp)

Baked Portabella Parmesan

Served with fire roasted marinara sauce

Eggplant Rollatini

Herb grilled eggplant rolled and baked with roasted red peppers,
spinach, Feta and portabella mushrooms

Eggplant Parmesan

Breaded and baked with Parmesan
and served with a tomato sauce

Sides for Executive Hot Meals

Choose 2 from below.

Please place orders 48 hours in advance.

Prices include all chafing dishes, sterno, plastic plates, and utensils.

COLD SALADS	STARCHES	VEGGIES
<p>Fresh Seasonal Sliced Fruit</p> <p>Tomato and Cucumber Salad with Vine Ripe Tomatoes, European Cucumbers and Sweet Onions Tossed in a Light Herb Vinaigrette</p> <p>Classic Caesar Salad with Homemade Croutons and Parmesan, Finished with a Creamy Caesar Dressing</p> <p>Classic Garden Salad with Tomatoes, Cucumbers, Carrots and Croutons and Your Choice of Dressing. <i>Please select : Ranch, Italian, Honey Mustard, Blue Cheese, Sesame Ginger Vinaigrette, Lemon Herb Champagne Vinaigrette or Basil Vinaigrette</i></p> <p>Classic Greek Salad with Tomatoes, Cucumber, Olives, Croutons and Feta, Finished with a Red Wine Vinaigrette</p> <p>Spinach Salad with mushrooms and Sunflower Seeds, Finished with Honey Mustard Dressing</p> <p>Marinated Vegetable Salad over Mixed Greens and Tossed with Sherry Vinaigrette</p> <p>Pasta Primavera Salad</p> <p>“Talk of the Town” Potato Salad with Celery, Onion and Herbs</p> <p>Orzo, Tomato and Spinach Salad with Lemon Herb Champagne Vinaigrette</p> <p>Whole Wheat Couscous Salad with Dried Fruit and Almonds</p>	<p>Basil Alfredo Tortellino</p> <p>Pasta Primavera with Basil, Mushrooms and Other Seasonal Vegetables, Tossed in a Pesto Cream Sauce with Parmesan and White Wine</p> <p>Cavatappi and Prosciutto in a Roasted Red Pepper Coulis with English Peas</p> <p>Penne Aglio Olio with Garlic, Fresh Herbs and White Wine</p> <p>Mac ‘n Cheese with Our Special Cheddar Sauce and Toasted Breadcrumbs</p> <p>Black Beans and Rice</p> <p>Wild Rice Pilaf with Mushrooms</p> <p>Spanish-Style Saffron Rice</p> <p>Savannah-Style Red Beans and Rice</p> <p>Herb Rice Pilaf</p> <p>Sesame Chive Jasmine Rice</p> <p>Mashed Potatoes</p> <p>Whipped Roasted Garlic Potatoes</p> <p>Roasted New Potatoes</p> <p>Smashed New Potatoes with Buttermilk and Leeks</p> <p>Vanilla Scented Mashed Sweet Potatoes</p>	<p>Grilled Seasonal Vegetables</p> <p>Stir Fry Vegetables</p> <p>Vegetable Medley</p> <p>Sautéed Garlic Spinach</p> <p>Roasted Corn and Lima Bean Succotash</p> <p>Steamed Broccoli with almonds and garlic butter</p> <p>Braised Collard Greens</p> <p>Sautéed Rainbow Swiss Chard</p> <p>Southern-Style Green Beans with Tobacco Onions</p> <p>Roasted Root Vegetables Sweet Potatoes, Parsnips, Onions and Carrots with Fresh Herbs</p> <p>Sautéed Bok Choy with Sweet Bell Peppers and Garlic Ginger Butter</p> <p>Roasted Tomatoes Provencal with Toasted Breadcrumbs</p> <p>Braised Red Cabbage with Roasted Apples</p> <p>Steamed Carrots with Orange, Tarragon and Honey Butter Glaze</p>

Choose a third side for \$2.50 per person.

Must be ordered for all guests.

Please place orders 48 hours in advance.

Beverages

Canned Soda – \$1.65

Bottled Spring Water – \$1.65

Fruit Juice, assorted – \$2.00

Fresh Orange Juice, gallon – \$12.00

Lemonade (gallon) – \$9.75

Iced Tea (gallon) – \$9.75

Regular Coffee – Disposable Service – \$25.00

This arrives in an insulated coffee box and contains approximately 10 8-Ounce cups

Decaf Coffee – Disposable Service – \$25.00

This arrives in an insulated coffee box and contains approximately 10 8-Ounce cups

Hot Tea – Disposable Service – \$12.50

*This arrives in an insulated coffee box and contains approximately 10 8-Ounce cups
plus 10 tea bags in 4 varieties*

Desserts

Assorted Dessert Bars, dozen – \$18.00

Freshly Baked Homemade Cookies, dozen – \$15.00

Mini Cupcakes, dozen – \$24.00

Fudge Brownies – \$18.00



All prices include wire chafing dish, sterno, reusable trays, napkins, plates, forks, knives.

All items on this menu are served on reusable platters.

Talk of the Town will provide disposable plates and utensils.

Variable delivery fees apply based on time and day of week.

Talk of the Town can also include individual china plates, flatware, linen napkins and glass water goblet for \$2.50 per person.

One server per 25 guests (minimum of 2 servers) is required at \$185.00 per server for this individual china service, and a 21% production fee will also apply.

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