

PRODUCTION CREW MENUS



Breakfast
Lunch/Dinner
Heavy Hors d'oeuvres
Craft Service



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— Prices Subject to Change —

Production Crew Breakfast Menu ***\$9.95 per Person***

+ Georgia sales tax, 12% production fee and delivery fee

No substitutions. Minimum order of 25 people. Drop off on disposable platters.

Option #1: “Talk of the Town” Continental Breakfast

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

Option #2: “Talk of the Town” Southern Breakfast

Biscuits and sausage gravy, scrambled eggs,
home fried breakfast potatoes and fresh fruit

Option #3: “Talk of the Town” Bagels and Spreads

Smoked salmon, bagels, sun dried tomato cream cheese,
bacon and chive cream cheese and herbed cream cheese,
sliced tomato and onion; Served with crispy potato latkes with applesauce

Option #4: “Talk of the Town” Breakfast Quiche

Spinach and mushroom quiche, crispy potato fritters
with caramelized onion and rosemary jam;
Served with sliced fruit with honey yogurt

Option #5: “Talk of the Town” Croissant

Ham and cheese croissant, herb and goat cheese polenta,
fresh fruit salad, honey yogurt and berries

A la Carte

Coffee	\$2.50/person
Hot Tea	\$2.00/person
Orange Juice	\$7.00/gallon (serves 15-20 per gallon)
Bottled Water	\$1.65 each

Production Crew Lunch/Dinner Menu ***\$9.95 per Person***

+ Georgia sales tax, 12% production fee and delivery fee

No substitutions. Minimum order of 25 people. Drop off on disposable platters.

#1 Mexican

Chicken fajitas, soft flour tortillas, Mexican rice, refried beans, chips and salsa

#2 Southern Comfort

Meatloaf, mashed potatoes and gravy, green beans, roll and butter

#3 BBQ

Pulled pork, bun and BBQ sauce, mac and cheese and coleslaw

#4 Southern Italian

Meat lasagna, green beans, salad with Italian dressing and garlic bread

#5 Northern Italian

Chicken Alfredo over penne pasta, steamed broccoli, garlic bread and salad with Italian dressing

#6 Back Yard Grill

Grilled hamburger, bun and fixin's, potato salad, coleslaw and dill pickle

#7 Thanksgiving

Turkey, mashed potatoes and gravy, green beans, cornbread stuffing, roll and butter

#8 It's a Wrap

Chicken Caesar wrap, pasta salad, feta coleslaw and salad with sesame ginger dressing

Add-Ons

Dessert

Assorted Dessert Bars: \$18/dozen

Homemade Cookies: \$15/dozen

Fudge Brownies: \$18/dozen

Mini Cupcakes: \$24/dozen

Additional Item per Person Add-On: \$2.00/PP

Tomato and Cucumber Salad	Pasta Primavera	Southern Style Green Beans
Classic Caesar Salad	Basil Alfredo Tortellini	Black Beans and Rice
Classic Garden Salad	Mashed Potatoes	Wild Rice and Mushrooms
Classic Greek Salad	Roasted New Potatoes	Spanish Style Saffron Rice
Garden Vegetable Salad	Grilled Seasonal Vegetables	Red Beans and Rice
Orzo, Tomato, Spinach Salad	Vegetable Medley	Herb Rice Pilaf
Potato Salad	Sautéed Garlic Spinach	Macaroni and Cheese
Sliced Fruit	Braised Collard Greens	Honey and Ginger Carrots
	Roasted Corn Succotash	Cornbread Stuffing

Sample Heavy Hors d'Oeuvres Menu

\$22.00 per Person (75+ guests) \$23.00 per Person (20-74 guests)

+ Georgia sales tax and 21% production fee

*Minimum order of 20 people. Full service with staff.**

(Many other menu options available on our website at talkofthetownatlanta.com.)

Herb Grilled Seasonal Vegetables

Garnished with aged balsamic drizzle and pesto and served at room temperature

or

Fresh Garden Crudités

Served with pesto ranch dipping sauce

Hot Spinach and Artichoke Soufflé with Toasted Baguette Rounds

or

Southwestern Spinach and Corn Soufflé with Tortilla Chips

Honey Pecan Chicken Fingers

Served with peach Dijon dipping sauce

or

Thai Chicken Skewers

Served with sesame ginger sauce

Mini Pinwheel Sandwiches

An assortment of gourmet meats and cheeses in lavash flat bread

or

Vidalia Onion Strudel with Bacon

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

Twice Baked New Potatoes with Asiago Cheese and Chives

Domestic Cheese Display

An assortment of cheese with fresh fruit and crackers

Swedish Meatballs

** Staffing is an additional \$185.00 per staff person and number of staff depends on guest count.*

Production Set Craft Service ***\$9.75 per Person***

+ Georgia sales tax, 21% production fee and \$185 for attendant

8 hours of craft service to include attendant. Disposable presentation. Minimum order of 25 people.

Bottled Water
Coffee/Decaf/ Hot Tea
Assorted Canned Soda
Sweet/Unsweet Tea
Lemonade
Ice and Cups

Assorted Cookies
Assorted Chips
Granola Bars
Assorted Candy and Bars
Assorted Nuts and Crackers
Assorted Fruit
Assorted Yogurt Cups

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