

MITZVAH SAMPLE MENUS



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Mitzvah Sample Menus

Heavy Hors d'Oeuvre Buffet Package

Butler Passed Hors d'Oeuvre Selections

Mini Beef Wellington

With champagne mustard

Hummus Shooter

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

Sun Dried Tomato and Fresh Mozzarella Arancini

Crispy sun dried tomato risotto stuffed
with fresh mozzarella and finished with pesto drizzle

Smoked Chicken Salad

With grapes on a gingersnap

Tomato Bisque and Mini Grilled Cheese Shooter

Warm tomato bisque served in a tall shot glass
with a wedge of grilled cheese on the side

Pimento Cheese Mini Finger Sandwich

With aged Cheddar and roasted pepper pimento cheese

Heavy Hors d'Oeuvres Buffet Selections

Chicken Piccata Skewers

Jumbo chicken tenders battered in basil, Parmesan and egg and served with a white wine, caper and lemon butter sauce

Mesa Rubbed Sirloin

Sliced medium rare, served with chipotle sauce and yeast rolls

Thai Chicken Skewers

Served with sesame ginger sauce

Grilled Thai Beef Satays

Served with chimichurri sauce

Maple Glazed Turkey Breast

Served with creamy Dijon mustard and yeast rolls

House Smoked Applewood Salmon

Served with boiled eggs, chives, capers, cucumber dill relish and crackers

Assortment of Cold Smoked Salmon

Served with boiled eggs, chives, capers, cucumber dill relish and crackers

Balsamic Grilled Asparagus

With feta, cherry tomatoes and lemon oil vinaigrette

Herb Grilled Seasonal Vegetables

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

Seasonal Fruit Display

Served with raspberry mint cream or coconut cream

Caesar Pasta Salad

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

Classic Greek Salad

With vine-ripe tomatoes, cucumbers, red onion, pepperoncini, roasted red
peppers, niçoise olives, homemade croutons, feta and Greek dressing

Twice Baked New Potatoes

With Asiago cheese and chives

Gourmet Breads and Spreads

Traditional hummus and Artichoke, spinach and water chestnut spread
served with artisan breads

Roasted Red Pepper and Smoked Gouda Fondue

Served with tortilla chips

Hot Spinach and Artichoke Soufflé

Served with toasted baguette rounds

Hummus Sampler

Lemon edamame hummus, roasted red pepper hummus,
and traditional hummus served with toasted pita and French bread

Mediterranean Strudel

Filled with mozzarella, artichoke hearts, roasted red peppers,
Greek olives and basil pesto ranch sauce

Domestic Cheese Display

A variety of whole and sliced gourmet cheeses
served with fresh fruit and crackers

Beverages

Iced Tea

Sweet and unsweet tea served with lemons and sweeteners

Express Coffee Service

Served from the bar with Irish coffee mugs

Bar Mixers

Coke, Sprite, Ginger Ale, Diet Coke, OJ,
cranberry juice, grapefruit juice, tonic and club soda



Kiddush Package

**Tuna Salad or
Smoked Whitefish or
House Smoked Applewood Salmon or
Assortment of Cold Smoked Salmon**

(Salmons are served with capers, boiled eggs, chives, cucumber dill relish and crackers)

Served with sliced cheeses, onions, pickles,
sliced tomatoes, capers and fresh baked bagels with
cream cheese (select 3: plain, olive, berry, cinnamon, lox)

Tuna Niçoise Salad

Served with homemade yeast rolls and butter

Mini Finger Sandwiches

All served with a variety of breads

Choose from the following:

Egg Salad with Chives

Tomato, Cucumber, Goat Cheese and Basil

Smoked Salmon Cucumber Salad

Aged Cheddar and Roasted Red Pepper Pimento Cheese

Brie, Fig and Turkey with Mango Chutney

Curry Apple Salad

Sides

Gourmet Breads and Spreads

Traditional hummus and a spinach and water chestnut spread
served with assorted artisan breads

Mediterranean Dips and Flat Breads

Tabouli, lemon hummus and baba ganoush

Hummus Sampler

Lemon edamame, roasted red pepper hummus and
traditional hummus served with toasted pita and French bread

Fresh Garden Crudités

Served with pesto ranch dipping sauce

Watermelon and Tomato Skewers

With basil vinaigrette and smoked salt

Mini Caprese Skewers with Basil Vinaigrette

Herb Grilled Seasonal Vegetables

Garnished with aged balsamic drizzle
and pesto served at room temperature

Balsamic Grilled Asparagus

With Feta, cherry tomatoes and lemon oil vinaigrette

Israeli Bean Salad

Seasonal Fruit Display

With raspberry mint cream or coconut cream

Desserts

Chef's Assortments of Mini Desserts

Assorted Homemade Cookies

Mini Cupcakes

Scones



Dinner Buffet Package

Butler Passed Hors d'Oeuvre Selections

Mini Beef Wellington

With champagne mustard

Hummus Shooter

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

Sun Dried Tomato and Fresh Mozzarella Arancini

Crispy sun dried tomato risotto stuffed
with fresh Mozzarella and finished with pesto drizzle

Smoked Chicken Salad

With grapes on a gingersnap

Tomato Bisque and Mini Grilled Cheese Shooter

Warm tomato bisque served in a tall shot glass
with a wedge of grilled cheese on the side

Pimento Cheese Mini Finger Sandwich

With aged Cheddar and roasted pepper

Dinner Buffet Selections

Classic Garden Salad

With vine ripened tomatoes, cucumbers, carrots, homemade croutons and your choice of dressing

Classic Greek Salad

With vine-ripe tomatoes, cucumbers, red onion, pepperoncini, roasted red peppers, niçoise olives, homemade croutons, feta and Greek dressing

Honey Mustard Spinach Salad

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

Chicken, Feta, Spinach and Bell Pepper Roulade

Served with lemon artichoke sauce

Sliced Bistro Beef Tender

With green peppercorn sauce

Herb Roasted Eight Cut Bone-In Chicken

With a mild mustard cream sauce

Chicken Piccata

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

Mustard Dill Crusted Atlantic Salmon

Drizzled with spiced honey

Asian Grilled Atlantic Salmon

Glazed with sweet and spicy sesame-ginger sauce

Steamed Green Beans

With walnuts, roasted red peppers and lemon dill 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

Grilled Summer Vegetables

With herb oil

Roasted Root Vegetables

Smashed New Potatoes

With buttermilk and leeks

Rosemary Roasted New Potatoes

With caramelized onions

Southern-Style Gouda Stone Ground Grits

Wild Rice Pilaf

With mixed mushrooms

(All come with dinner rolls and butter)