# MOBILE KITCHEN FOOD TRUCK MENU











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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 is 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

**Baked Beans** 

Grilled Corn on Cobb with Chili and Lime

Pasta Salad

Couscous and Dried Fruit Salad with Almonds

Fresh Kettle Chips

**Tobacco Onion Rings** 

Polenta Fries Saffron Rice

Arancini (Fried Risotto Balls)



# Menu Worksheet

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

# 1. 2. Sides – Select 2 1. 2.