



production crew menu

At Talk of the Town, food is our life.

We spend every day perfecting our recipes, sourcing the freshest local ingredients, and training our staff in the art of service. We are committed to excellent service, delicious cuisine, and flawless event planning from the day you contact us until the last dish is washed and packed away. We are proud to offer locally grown and organic options based on seasonal availability and when competitively priced.

We are called upon by the most discerning clients to handle events at the finest venues. Our awards are many, including Top 20 Caterers in Atlanta by the Atlanta Business Chronicle, The Knot's Best of Weddings Hall of Fame and winner of Wedding Wire's coveted Couples' Choice Award time and again.

Our production crew menus are priced for a minimum of 25 guests.

Plasticware and disposable serveware are included at no additional cost.

For delivery services, add a 12% production fee, delivery fees, and applicable taxes.

For full-service presentation, staffing fees will apply.

breakfast menu

\$9.95 per person

[plus applicable taxes, service charges, and delivery fees]

CONTINENTAL BREAKFAST

seasonal fresh fruit and berries [v, gf]

croissants, danish, muffins [v]

butter, jams, jellies

CROISSANTS

ham and cheese croissants

herb and goat cheese polenta [v, gf]

fresh fruit salad, honey yogurt, berries [v, gf]

SOUTHERN BREAKFAST

biscuits, sausage gravy

scrambled eggs [gf]

breakfast potatoes
with onions and peppers,
hot sauce, ketchup [v, gf]

fresh fruit [v, gf]

MORNING BEVERAGES - A LA CARTE [DISPOSABLE PRESENTATION]

regular or decaf coffee - \$25.00
includes insulated disposable box, (10) 8 oz. servings,
disposable cups, sweeteners, creamer, stir sticks

hot tea - \$12.50
includes insulated disposable box, (10) 8 oz. servings,
disposable cups, lemon, sweeteners, milk, stir sticks
[10 tea bags in 4 varieties]

orange juice - \$12.00 per gallon
disposable cups
[serves 15-20 per gallon]

bottled water - \$1.65 each
disposable cups, ice

BREAKFAST QUICHE

spinach and mushroom quiche [v]

crispy potato fritters
with caramelized onions and rosemary jam [v, gf]

sliced fruit, honey yogurt [v, gf]

lunch and dinner buffet menus

\$9.95 per person

[plus applicable taxes, service charges, and delivery fees]

MEXICAN

chicken fajitas [gf]
soft flour tortillas [v]
mexican rice [v, gf]
refried beans [v, gf]
chips and salsa [v, gf]

BACKYARD GRILL

grilled hamburgers and buns
fixin's: cheese, lettuce, tomato, ketchup, mustard,
mayo
potato salad [v, gf]
coleslaw [v, gf]
dill pickles [v, gf]

SOUTHERN COMFORT

meatloaf
mashed potatoes and gravy
green beans [v, gf]
rolls and butter [v]

SOUTHERN ITALIAN

meat lasagna
green beans [v, gf]
green salad, italian dressing [v]
garlic bread [v]

IT'S A WRAP

chicken caesar wrap
pasta salad [v]
feta coleslaw [v, gf]
mixed green salad, sesame ginger dressing [v]

NORTHERN ITALIAN

chicken alfredo, penne pasta
steamed broccoli [v, gf]
green salad, italian dressing [v]
garlic bread [v]

BBQ

pulled pork, buns, bbq sauce
mac and cheese [v]
coleslaw [v, gf]

THANKSGIVING

turkey [gf]
mashed potatoes and gravy
green beans [v, gf]
cornbread stuffing
rolls and butter [v]

additional side items**\$2.50 per person**

TOMATO AND CUCUMBER SALAD [v, gf]

VEGETABLE MEDLEY [v, gf]

CLASSIC CAESAR SALAD [v]

SAUTÉED GARLIC SPINACH [v, gf]

CLASSIC GARDEN SALAD [v]

BRAISED COLLARD GREENS [gf]

CLASSIC GREEK SALAD [v]

ROASTED CORN SUCCOTASH [v, gf]

MARINATED VEGETABLE SALAD [v]

SOUTHERN-STYLE GREEN BEANS [v, gf]

ORZO, TOMATO, AND SPINACH SALAD [v]

BLACK BEANS AND RICE [v, gf]

POTATO SALAD [v, gf]

WILD RICE AND MUSHROOMS [v, gf]

SLICED FRUIT [v, gf]

SPANISH-STYLE SAFFRON RICE [v, gf]

PASTA PRIMAVERA [v]

RED BEANS AND RICE [v, gf]

BASIL ALFREDO TORTELLINI [v]

MACARONI AND CHEESE [v]

MASHED POTATOES [v, gf]

HONEY AND GINGER CARROTS [v, gf]

ROASTED NEW POTATOES [v, gf]

CORNBREAD STUFFING

GRILLED SEASONAL VEGETABLES [v, gf]

desserts

FRESHLY BAKED COOKIES

\$15.00 per dozen

ASSORTED DESSERT BARS

\$18.00 per dozen

BROWNIES

\$18.00 per dozen

beverages

FRESH ORANGE JUICE

\$12.00 per gallon

ASSORTED BOTTLED FRESH FRUIT JUICE

\$2.00 each

CANNED SODA

\$1.65 each

SWEET TEA , UNSWEET TEA, LEMONADE

\$9.75 per gallon

BOTTLED SPRING WATER

\$1.65 per person

COFFEE

\$25.00

regular or decaf

insulated disposable box, (10) 8 oz. servings, disposable cups, sweeteners, creamer, stir sticks

HOT TEA

\$12.50

insulated disposable box, (10) 8 oz. servings, disposable cups, sweeteners, lemon, milk
[10 tea bags in 4 varieties]

craft services

\$9.75 per person

21% production fee and 7.75% sales tax.

1 Attendant is required at \$285 each for every 100 guests for 8 hours of service.

BOTTLED WATER
COFFEE | DECAF | HOT TEA
ASSORTED CANNED SODAS
SWEET TEA | UNSWEET TEA
LEMONADE
ICE | CUPS

ASSORTED COOKIES
ASSORTED BAGGED CHIPS
GRANOLA BARS
ASSORTED CANDY
ASSORTED NUTS AND CRACKERS
FRESH WHOLE FRUIT
ASSORTED YOGURT CUPS