



brunch 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.

To ensure that you have a balanced menu and enough cuisine for your guests, please choose a minimum of two main entrees, two sides, two selections from vegetables, starches, and fruits, and one bread. Additional items may be added to enhance your menu.

Pricing listed is for food only. Additional charges to be detailed in a customized proposal.

main entrées

We suggest a minimum of two selections.

FRENCH TOAST CASSEROLE

challah bread, vanilla and nutmeg custard,
maple syrup, cinnamon butter [v]
\$5.25

FRITTATAS

[choose 1]
roasted vegetable [v]
ham and cheddar
shrimp and tomato, fresh herbs
black bean and roasted pepper [v]
\$5.50

MINI QUICHE

[choose 2]
ham and cheddar
bacon and gruyere
mushroom and leek [v]
blackened chicken and bell peppers
spinach and goat cheese [v]
\$4.00

SCRAMBLED EGGS

[v, gf]
\$4.25

HOUSE SMOKED SALMON

capers, boiled eggs, chives, cucumber dill relish,
crackers
\$5.50

ASSORTED COLD SMOKED SALMON

capers, boiled eggs, chives, cucumber dill relish,
crackers
\$5.50

CHICKEN PICATTA

parmesan and egg battered chicken,
caper cream sauce
\$5.50

CHICKEN AND MUSHROOM CREPES

lemon and tarragon butter sauce
\$6.00

GRILLED ANDOUILLE SAUSAGE

citrus green tomato chow chow, honey biscuit
\$4.25

additional sides

APPLEWOOD SMOKED BACON

[gf]
\$3.50

DOMESTIC CHEESE DISPLAY

crackers, fruit [v]
\$3.50

COUNTRY SAUSAGE

[gf]
\$3.50

ARTISAN CHEESE DISPLAY

gourmet breads, crackers, fresh fruit, dried fruit,
aged balsamic vinegar, mango chutney,
lavender honey, assorted nuts [v]
\$7.50

SMOKED SAUSAGE

[gf]
\$3.50

CAESAR PASTA SALAD

campanelle pasta, romaine lettuce, fried capers,
croutons, parmesan cheese, roasted pine nuts [v]
\$3.75

HAM STEAK

[gf]
\$3.50

TUNA NIÇOISE SALAD

seared tuna, haricot vert, potatoes, boiled eggs,
roasted red peppers, olives, mixed greens,
basil vinaigrette [gf]
\$6.00

CORNERED BEEF HASH

[gf]
\$4.00

DEVILED EGGS WITH PANCETTA

goat cheese, chives [gf]
\$3.25

APRICOT CANAPE

dried apricots, blue cheese, toasted pistachios,
honey drizzle [v, gf]
\$3.50

STEEL CUT OATMEAL

maple syrup, dried fruit, nuts,
cinnamon butter [v, gf]
\$3.00

FRIED GREEN TOMATOES

creole horseradish sauce, spicy corn relish,
tobacco onions [v]
\$4.50

MINI FINGER SANDWICHES

[choose 2, 1 each per guest]

egg salad with chives [v]

tomato, cucumber, goat cheese, and basil [v]

smoked salmon and cucumber

pimento cheese [v]

brie, fig, prosciutto, and mango chutney

curry chicken apple salad

georgia sweet shrimp salad

\$5.00

SAUSAGE STUFFED MUSHROOMSoven roasted mushroom caps, savory sausage,
cheddar, leeks

\$3.25

MUSHROOMS ROCKEFELLERoven roasted mushroom caps, creamy spinach,
parmesan cheese [v]

\$3.25

SIGNATURE SHRIMP COCKTAIL

housemade cognac cocktail sauce [gf]

\$6.00

MARYLAND BLUE CRAB STUFFED MUSHROOMS

oven roasted mushroom caps, maryland blue crab

\$4.00

BACON BAR

bacon with brown sugar and red pepper flakes

bacon spiced with jalapenos

chocolate-dipped bacon

bbq bacon

[gf]

\$6.50

MINI MARYLAND BLUE CRAB CAKES

lemon caper remoulade

\$6.00

vegetables, starches, and fruits

We suggest a minimum of two selections.

SEASONAL FRESH FRUIT

[v, gf]

\$3.50

SOUTHERN-STYLE BISCUITS AND PEPPER GRAVY

[v]

\$3.25

HONEY YOGURT AND HOUSEMADE GRANOLA

[v]

\$2.50

SEASONAL GRILLED VEGETABLES

[v, gf]

\$3.25

BREAKFAST POTATOES

onions, bell peppers, hot sauce, ketchup [v, gf]

\$3.00

SWEET POTATO AND PECAN HASH

[v, gf]

\$3.50

HASH BROWNS

hot sauce, ketchup [v, gf]

\$3.25

MIMOSA PARFAIT

housemade granola, orange segments,
champagne yogurt, fresh raspberries [v]

\$3.50

SOUTHERN GRITS

[v, gf]

\$3.00

[add cheese for \$0.50]

ITALIAN VEGETABLE TARTS

roasted vegetables, pine nuts, goat cheese,
fresh basil [v]

\$5.00

SLICED VINE RIPE TOMATOES

blue cheese [v, gf]

\$3.25

breads

We suggest a minimum of one selection.

ASSORTED DANISHES, MUFFINS, AND BREAKFAST BREADS

butter, jellies [v]

\$4.00

CROISSANTS

butter, jellies [v]

\$2.00

CORN MUFFINS

butter, honey [v]

\$2.25

BISCUITS

butter, jellies [v]

\$2.00

SAUSAGE BISCUITS

\$3.25

CINNAMON APRICOT STICKY BUNS

[v]

\$3.00

action stations

Chefs are required for all action stations. \$100 set up fee.

CHICKEN AND WAFFLES

belgian-style waffles, pecan crusted chicken, sweet maple syrup
\$6.00

BELGIAN WAFFLES

made to order with: strawberries, blueberries, pecans, sweet maple syrup, powdered sugar,
fresh whipped cream [v]
\$6.00

SHRIMP AND GRITS

southern-style grits, low-country shrimp and corn ragout, cheddar cheese, bacon, chives
\$6.50

OMELETS

made to order with: peppers, onions, cheddar, feta, mushrooms, ham, bacon, tomato, spinach [gf]
\$7.00

APPLE AND GOAT CHEESE RAVIOLI

caramelized cipollini onions, balsamic reduction, brown butter almonds [v]
\$7.00

SEARED SEA SCALLOPS

basil corn cream sauce, crispy bacon lardons, frisee salad [gf]
\$8.00

carving stations

Chefs are required for all carving stations. \$100 station set-up fee.

All selections are served with assorted sliced rolls.

PIT SMOKED HAM

champagne mustard, mango chutney [gf]

\$6.00

HOUSE SMOKED TURKEY BREAST

cranberry chutney, mango aioli [gf]

\$6.00

GINGER, BROWN SUGAR, AND PECAN

CRUSTED SPLIT PORK LOIN

champagne mustard, peach chutney

\$7.00

JAMON SERRANO

presented with crostini, arugula, pickled onions,

olive tapenade, champagne mustard

\$7.00

OVEN ROASTED BEEF

champagne mustard, horseradish dijon [gf]

\$7.00

BOURBON PEPPERCORN FLANK STEAK

champagne mustard, horseradish dijon sauce [gf]

\$7.00

BEEF WELLINGTON

bistro filet, mushroom duxelles,

puff pastry, mustard cream

\$8.00

PEPPERCORN AND HERB DIJON PRIME RIB

horseradish cream sauce [gf]

\$9.00

GRILLED BEEF TENDERLOIN

horseradish cream [gf]

\$10.00

ROAST LEG OF LAMB

garlic and rosemary crust, san marzano tomato

and balsamic fondue [gf]

\$10.00

PISTACHIO CRUSTED RACK OF LAMB

stone ground mustard sauce [gf]

\$12.00

SALMON WELLINGTON

puff pastry, shallots, spinach, mushroom duxelles,

herb beurre blanc

\$12.00

desserts

DESSERT SHOOTERS

\$6.00 for two shooters per person, chef's choice

chocolate mousse | tiramisu | caramel pecan | duo chocolate
caramel nut | strawberry shortcake | cannoli layered mousse | lemon berry panna cotta
seasonal mousse shots [pumpkin, chocolate peppermint, white chocolate summer berry, eggnog]

HANDCRAFTED MINI DESSERTS

\$6.00 for two pieces per person, chef's choice

cannoli | cake pops | petit fours | mini caramel apple strudel | chocolate dome | mini éclair
lemon curd | tiramisu | mini cheesecake bites | berry tart | chocolate covered strawberries
whoopie pies - red velvet, chocolate chip, carrot cake, double chocolate, lemon cream

MASON JAR DESSERTS

\$5.00 each

apple crisp | bourbon apple crumb | blueberry crumble | flourless chocolate cake
mini cinnamon roll with cream cheese mousse | toasted coconut cream cake
pineapple upside down cake | salted pretzel caramel cream cake

INDIVIDUAL DESSERTS

\$5.00 per person

berry martini - fresh seasonal berries and passion fruit custard served in a martini glass
dark chocolate mousse and strawberries | dark cherry and almond clafouti | seasonal cobblers
caramelized apple bread pudding with bourbon sauce | southern fried peach pie | espresso mille-feuille
white chocolate banana pudding with toasted coconut | savannah-style strawberry shortcake
lemon meringue pie | new york cheesecake | chocolate pecan pie | key lime pie
[items on last line are sold in increments of 8]

ASSORTED DESSERT BARS

\$18.00 per dozen

FRESHLY BAKED COOKIES

\$15.00 per dozen

MINI CUPCAKES

\$24.00 per dozen

FUDGE BROWNIES

\$18.00 per dozen

beverages

FRESH ORANGE JUICE

\$1.85 per person

ASSORTED BOTTLED FRESH FRUIT JUICE

apple, orange, cranberry

\$2.00 each

SWEET TEA

\$1.85 per person

UNSWEET TEA

\$1.85 per person

LEMONADE

\$1.85 per person

PUNCH

\$2.50 per person

BOTTLED SPRING WATER

\$1.65 per person

HOT TEA

\$2.50 per person

COFFEE

Coffee Service - \$2.50 per person

coffee served from a station with irish coffee mugs, sweeteners, and creamers
[tableside coffee service also available]

Premium Add-on Service - \$3.50 per person - whipped cream, hazelnut and vanilla creamer,
chocolate curls, chocolate tuille cookies, biscotti

REHYDRATION STATION

citrus basil water, strawberry mint water, cucumber melon water
decorative beverage dispensers, handled mason jars

\$3.00 per person