



## buffet 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 one salad, one entrée, two vegetables, and one starch. Additional items may be added to enhance your menu, including appetizers, carving stations, and more!

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

## salads

**We suggest a minimum of one selection.**

### CLASSIC CAESAR SALAD

housemade croutons, parmesan cheese, creamy  
caesar dressing [v]  
\$3.50

### COUSCOUS SALAD

dried fruit, almonds, olive oil champagne dressing  
[v]  
\$3.50

### CLASSIC GARDEN SALAD

vine ripened tomatoes, cucumbers, carrots,  
housemade croutons [v]  
  
choice of dressing: ranch, basil vinaigrette, honey  
mustard, blue cheese, champagne vinaigrette,  
sesame ginger, italian  
  
\$3.50

### CAESAR PASTA SALAD

campanelle pasta, romaine lettuce, fried capers,  
housemade croutons, parmesan cheese, roasted  
pine nuts, creamy caesar dressing [v]  
\$4.75

### SUNSHINE SALAD

bibb lettuce, radicchio, mandarin oranges, toasted  
almonds, goat cheese, raspberry vinaigrette [v, gf]  
\$4.75

### CLASSIC GREEK SALAD

vine ripened tomatoes, cucumbers, red onions,  
niçoise olives, housemade croutons, feta cheese,  
greek dressing [v]  
\$3.50

### BLUE CHEESE AND BABY SPINACH SALAD

asparagus, dried cranberries, pistachios,  
blue cheese vinaigrette [v, gf]  
\$4.75

### HONEY MUSTARD SPINACH SALAD

sliced cremini mushrooms, red onions, sunflower  
seeds, honey mustard dressing [v, gf]  
\$3.50

### INSALATA CAPRESE

vine ripened tomatoes, fresh mozzarella, arugula,  
cracked black pepper, basil vinaigrette [v, gf]  
\$4.75

### BACON BLUE SALAD

applewood smoked bacon, gorgonzola cheese,  
housemade croutons, balsamic vinaigrette  
\$3.50

### BABY ROMAINE SALAD

red grapefruit, praline walnuts, gorgonzola cheese,  
pomegranate port wine vinaigrette [v, gf]  
\$4.75

**MANGO, JICAMA, CUCUMBER SALAD**

frisee, toasted macadamia nuts, blood orange  
passionfruit vinaigrette [v, gf]  
\$4.75

**WATERMELON AND HEIRLOOM TOMATO SALAD**

feta cheese, candied pecans, assorted baby greens,  
basil vinaigrette, smoked salt [v, gf]  
\$4.75

**MARINATED VEGETABLE SALAD**

mixed greens, parmesan cheese, sherry vinaigrette  
[v, gf]  
\$4.75

**SMOKED GOUDA AND APPLE SALAD**

candied walnuts, raisins, mixed greens,  
creamy maple dijon dressing [v, gf]  
\$4.75

**ITALIAN FOCACCIA SALAD**

arugula, mixed baby greens, niçoise olives, pine  
nuts, grape tomatoes, parmesan cheese,  
white balsamic vinaigrette [v]  
\$4.75

**ARUGULA AND BEET SALAD**

roasted golden beets, pickled red beets, goat  
cheese, pine nuts, balsamic vinaigrette [v, gf]  
\$4.75

## entrées

**We suggest a minimum of one selection.**

**All entrées include dinner rolls and butter. Substitute artisan breads for \$1.50 per person.**

**Please inquire about reduced pricing for dual entrées.**

### BAKED PORTABELLA PARMESAN

fire roasted marinara sauce [v]  
\$9.95

### CALIFORNIA CHICKEN BREAST

cilantro lime grilled chicken breast, cherry  
tomatoes, avocado cream sauce [gf]  
\$9.95

### EGGPLANT ROLLATINI

herb grilled eggplant, roasted red peppers, spinach,  
feta, portabella mushrooms [v, gf]  
\$9.95

### CHICKEN BREAST FORESTIERE

wild mushrooms, bacon, onions,  
red wine chicken jus  
\$9.95

### EGGPLANT PARMESAN

thinly sliced eggplant, rich pomodoro sauce,  
parmigiana-reggiano, fresh mozzarella, basil [v]  
\$9.95

### CHICKEN PICATTA

parmesan and egg battered chicken,  
caper cream sauce  
\$9.95

### BROCCOLI AND CHEDDAR ENCHILADAS

ranchero sauce [v]  
\$9.95

### ISLAND GRILLED CHICKEN BREAST

mango salsa, grilled red onions, roasted peppers,  
fresh cilantro, lime [gf]  
\$9.95

### PECAN CRUSTED CHICKEN BREAST

grilled peaches, peach dijon sauce  
\$9.95

### HERB ROASTED EIGHT CUT BONE-IN CHICKEN

mild mustard cream sauce [gf]  
\$9.95

### MEDITERRANEAN CHICKEN BREAST

artichokes, roasted red peppers, caramelized red  
onions, feta cheese, lemon basil sauce [gf]  
\$9.95

### CHICKEN ROULADE

feta cheese, spinach, bell peppers,  
lemon artichoke sauce  
\$9.95

**TRADITIONAL COQ AU VIN**

tender bone-in chicken thighs slow braised  
in red wine and herbs  
\$9.95

**SLICED BEEF BISTRO TENDER**

fried onions, green peppercorn sauce  
\$9.95

**SOUTHERN FRIED EIGHT CUT BONE-IN CHICKEN**

pepper gravy  
\$9.95

**CARIBBEAN MEATBALLS**

grilled pineapple, mango, red peppers, onions,  
sweet and tangy demi-glace  
\$9.95

**CHILI RUBBED PORK RIBS**

honey lime demi-glace  
\$9.95

**ITALIAN MEATBALLS**

rich gorgonzola sauce  
\$9.95

**BEEF BOURGUIGNON**

tender beef tips, wine, herbs, mushrooms,  
onions, carrots  
\$9.95

**BROWN SUGAR PECAN PORK LOIN**

grilled peaches, peach chutney sauce  
\$9.95

**SLICED BEEF SIRLOIN**

*your choice of preparations:*

red wine mushroom sauce

**HONEY DIJON ROASTED PORK LOIN**

madeira jus  
\$9.95

forestiere with mushrooms, bacon, onions, red wine  
chicken jus

**SLOW ROASTED JERK PORK LOIN**

tropical chutney [gf]  
\$9.95

ginger szechuan glaze, fried rice noodles,  
scallions, sesame seeds

**GRILLED QUAIL KABOBS**

georgia peach and bourbon bbq sauce [gf]  
\$14.95

au poivre - cognac, fresh cream, fresh parsley

saltimbocca - prosciutto, mozzarella, white wine  
sage demi-glace, fried sage leaves  
\$9.95

**SAUTÉED FLOUNDER MEUNIERE**

parsley, lemon herb butter sauce  
\$14.95

**CORNMEAL CRUSTED TROUT**

grilled tomato, caper ragout [gf]  
\$14.95

**MUSTARD DILL CRUSTED SALMON**

spiced honey drizzle, orange peel twists  
\$14.95

**ASIAN GRILLED SALMON**

sweet and spicy sesame ginger glaze, sesame  
seeds, scallions  
\$14.95

**BLACKENED SALMON**

spicy corn coulis [gf]  
\$14.95

**JUMBO SHRIMP SCAMPI**

light garlic herb and butter sauce  
\$14.95

**JUMBO SHRIMP WITH PERNOD SAUCE**

tarragon, tomato, pernod sauce [gf]  
\$14.95

**SMOKED JUMBO SHRIMP**

charred lemon, roasted garlic, rosemary [gf]  
\$14.95

**BLACKENED JUMBO SHRIMP**

creole vegetable sauce [gf]  
\$14.95

**SLICED CHOICE BEEF TENDERLOIN**

[choice of preparation]

wild mushroom salad

or

cabernet jus  
\$19.95

**PEPPERCORN SMOKED JUMBO SCALLOPS**

rosemary and sweet corn puree [gf]  
\$19.95

**HICKORY GRILLED JUMBO SHRIMP AND SCALLOPS**

bourbon peach bbq sauce [gf]  
\$19.95

**SEARED JUMBO SCALLOPS**

ginger and garlic chili sauce [gf]  
\$19.95

**GROUPEL ORLEANS**

lump crab, shallots, rich butter sauce [gf]  
\$19.95

**SAUTÉED MEDITERRANEAN GROUPEL**

black olives, panko bread crumbs  
\$19.95



## vegetables

We suggest a minimum of two selections.

All mixed vegetables listed are based on seasonal availability.

### STEAMED BROCCOLI

toasted almonds, garlic butter [v, gf]  
\$3.00

### ROASTED ROOT VEGETABLES

celery root, parsnips, sweet potatoes,  
carrots, onions [v, gf]  
\$3.00

### STEAMED GREEN BEANS

walnuts, roasted red peppers, lemon dill butter  
[v, gf]  
\$3.00

### BRUSSELS SPROUTS

caramelized onion, sherry vinegar [v, gf]  
\$3.00

### STIR FRY ASIAN VEGETABLES

ginger, garlic, sesame oil [v]  
\$3.00

### ROASTED TOMATOES

provençal bread crumbs [v]  
\$3.00

### SEASONAL SAUTÉED VEGETABLE MEDLEY

herb infused olive oil [v, gf]  
\$3.00

### SOUTHERN-STYLE COLLARD GREENS

slow braised in garlic, onions, white vinegar,  
smoked bacon [gf]  
\$3.00

### SEASONAL GRILLED VEGETABLE MEDLEY

herb infused olive oil [v, gf]  
\$3.00

*[available without bacon]*

### STEAMED CARROTS

orange, tarragon, honey butter glaze [v, gf]  
\$3.00

### GRILLED CORN ON THE COB

butter, chilis, cotija cheese [v, gf]  
\$3.00  
*[available off the cob]*

### ROASTED RATATOUILLE VEGETABLES

herb tomato sauce [v, gf]  
\$3.00

### HARICOT VERT LYONNAISE

caramelized onions, lemon butter [v, gf]  
\$4.50



**SAUTÉED BOK CHOY**

tri-colored bell peppers, garlic ginger butter [v, gf]  
\$4.50

**GRILLED JUMBO ASPARAGUS**

[v, gf]  
\$5.00

**MAPLE BUTTER ROASTED ACORN SQUASH**

[v, gf]  
\$4.50

**ROASTED CAULIFLOWER GRATIN**

vermont cheddar cheese sauce [v]  
\$5.00

**SAUTÉED ASPARAGUS**

orange zest, pine nuts [v, gf]  
\$4.50

## starches

We suggest a minimum of one selection.

### SMASHED NEW POTATOES

buttermilk, leeks [v, gf]  
\$3.00

### HERB RICE PILAF

[v, gf]  
\$3.00

### ROSEMARY ROASTED NEW POTATOES

caramelized onions [v, gf]  
\$3.00

### SESAME CHIVE JASMINE RICE

[v, gf]  
\$3.00

### WHIPPED ROASTED GARLIC POTATOES

whole roasted garlic cloves [v, gf]  
\$3.00

### WILD RICE PILAF

mixed mushrooms [v, gf]  
\$3.00

### MASHED POTATOES

[v, gf]  
\$3.00

### SAVANNAH RED BEANS AND RICE

[v, gf]  
\$3.00

### BASIL OLIVE OIL MASHED POTATOES

[v, gf]  
\$3.00

### CUBAN BLACK BEANS AND RICE

[v, gf]  
\$3.00

### SOUTHERN-STYLE GOUDA STONE GROUND GRITS

[v, gf]  
\$3.00

### OVEN ROASTED FINGERLING POTATOES

shallots, herbs [v, gf]  
\$4.00

### VANILLA-SCENTED MASHED SWEET POTATOES

brown sugar topping [v, gf]  
\$3.00

### PAN-SEARED MUSHROOM RISOTTO CAKES

[v]  
\$4.00

**SWEET POTATO NAPOLEON**

gruyere cheese, leeks [v, gf]  
\$3.75

**YUKON POTATO GRATIN**

baked with thyme bechamel [v, gf]  
\$3.75

**TWICE-BAKED YUKON GOLD POTATOES**

choice of preparations:

bacon, chives, and cheddar [gf]  
\$4.75

asiago and chives [v, gf]  
\$4.75

truffle oil and leeks [v, gf]  
\$5.50

## **pasta sides**

### **BAKED ZITI ALLA NORMA**

fresh mozzarella, eggplant, basil,  
rich tomato sauce [v]  
\$4.25

### **TRUFFLED MACARONI AND CHEESE**

asiago crust, caramelized onions [v]  
\$6.50

### **FARFALLE WITH GRILLED VEGETABLES**

roasted garlic cream [v]  
\$4.25

### **VEGETABLE LASAGNA**

seasonal grilled vegetables, ricotta cheese,  
mozzarella, fresh basil, fire-roasted tomato sauce [v]  
\$6.50

### **PENNE AGLIO OLIO**

garlic, olive oil, fresh herbs, white wine, parmesan [v]  
\$4.25

### **SMOKED MOZZARELLA RAVIOLI**

pesto alfredo, oven dried tomatoes, pine nuts [v]  
\$7.00

### **CAVATAPPI AND PROSCIUTTO**

roasted red pepper coulis, english peas  
\$4.25

### **APPLE AND GOAT CHEESE RAVIOLI**

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

### **HOUSEMADE MACARONI AND CHEESE**

pasta spirals, house cheddar cheese sauce,  
seasoned bread crumbs [v]  
\$4.25  
*[add lobster at market price]*

### **SWEET POTATO RAVIOLI**

orange and sage demi-glace, crispy sweet  
potato hay [v]  
\$7.00

## 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]*

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**FLAMBE STATION**

\$7.00 per person, requires chef attendant

choose one base: folded french crepes, belgian waffles, bread pudding, ice cream, chocolate brownie, blondie

choose one flambe: cherries with cognac, apples with bourbon, bananas with rum,  
pineapple with vanilla vodka, praline pecans with bourbon

included in all stations: whipped cream, chocolate shavings, granola

**MILK AND COOKIE SHOOTER**

\$3.75 per person

mini chocolate chip cookie atop a shot glass of whole milk, with a mini straw

**ICE CREAM STATION**

\$7.00 per person, requires chef attendant

choose 2 ice cream flavors: vanilla, chocolate, strawberry, mango, peppermint

choose 5 toppings: plain m&m's, peanuts, whipped cream, crumbled oreo cookies, heath bar bits, cherries,  
rainbow sprinkles, mini chocolate chips, snicker bar pieces, fresh strawberries, candied pecans, pineapple,  
chocolate brownie bits, waffle cones

sauces: chocolate sauce, caramel sauce

**ICE CREAM SANDWICH BAR**

\$7.00 per person, requires chef attendant

cookies: chocolate chip and sugar

ice cream: chocolate and vanilla

toppings: toasted coconut, chopped peanuts, sprinkles

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**770.594.1567   [www.talkofthetownatlanta.com](http://www.talkofthetownatlanta.com)**

## **beverages**

### **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