



## corporate menu



770.594.1567

[talkofthetownatlanta.com](http://talkofthetownatlanta.com)

30 Woodstock Street, Roswell, Georgia 30075

## corporate 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.

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

## breakfast selections

Priced per person. Minimum order 15 per selection.

### THE CONTINENTAL

\$10.00

seasonal fruit and berries [v, gf]

croissants, danish, muffins [v]

butter, jams, jellies [v, gf]

### THE HEALTHY START

\$10.00

steel cut oatmeal, maple syrup,  
dried fruit, nuts, cinnamon butter [v, gf]

fresh fruit salad [v, gf]

honey yogurt, housemade granola [v, gf]

### THE BREAKFAST SANDWICH

\$10.00

[minimum of 5 per selection]

preassembled breakfast sandwiches with  
scrambled eggs, american cheese

bread: croissant, bagel, biscuit

meat: bacon, pork sausage,  
turkey sausage, ham steak

fresh seasonal fruit, honey yogurt [v, gf]

### THE BREAKFAST BURRITO

\$10.00

[minimum of 5 per selection]

pork or turkey sausage burrito, roasted potatoes,  
pepper jack cheese, scrambled eggs, pico de gallo

ham burrito, roasted potatoes, caramelized onions,  
bell peppers, cheddar cheese, scrambled eggs,  
pico de gallo

seasonal roasted veggies burrito, potatoes,  
mozzarella cheese, scrambled eggs, pico de gallo [v]

side of hot sauce

fresh seasonal fruit, honey yogurt [v, gf]

### THE VEGETARIAN

\$13.00

roasted vegetable frittata [v]

choice of breakfast potatoes or grits [v, gf]

sliced vine ripe tomatoes [v, gf]

fresh seasonal fruit, honey yogurt [v, gf]

buttermilk biscuit, butter, jams [v]

**FRENCH TOAST CASSEROLE**  
**\$14.00**

layers of french toasted challah bread,  
creamy vanilla nutmeg custard, maple syrup,  
cinnamon butter [v]

meats [choose 1]  
applewood smoked bacon [gf]  
pork sausage [gf]  
turkey sausage [gf]  
ham steak [gf]

fresh seasonal fruit, honey yogurt [v, gf]

**PANCAKE BAR**  
**\$15.00**

vanilla-scented pancakes [v]

toppings: blueberries, strawberries, powdered  
sugar, chopped pecans, butter, maple syrup,  
berry syrup [v, gf]

scrambled eggs [v, gf]

meats [choose 1]  
applewood smoked bacon [gf]  
pork sausage [gf]  
turkey sausage [gf]  
ham steak [gf]

**HOT BREAKFAST**  
**\$15.00**

meats [choose 1]  
applewood smoked bacon [gf]  
pork sausage [gf]  
turkey sausage [gf]  
ham steak [gf]

starches [choose 1]  
breakfast potatoes [v, gf]  
grits [v, gf]

eggs [choose 1]  
scrambled eggs [v, gf]  
ham and cheddar frittata  
roasted veggie frittata [v]  
shrimp and tomatoes with fresh herb frittata  
black bean and roasted pepper frittata [v]

fresh seasonal fruit, honey yogurt [v, gf]  
buttermilk biscuits, butter, jams [v]

## breakfast enhancements

Add any of the below to enhance your menu.

### WHOLE FRUIT

[v, gf]

\$2.00

### BISCUITS

butter, jellies [v]

\$2.00

### SEASONAL FRESH SLICED FRUIT

[v, gf]

\$3.50

### CINNAMON APRICOT STICKY BUNS

[v]

\$3.00

### MIMOSA PARFAIT

housemade granola, orange segments,  
vanilla yogurt, fresh raspberries [v]  
\$3.50

### BREAKFAST PASTRIES

[v]

\$4.00

### ASSORTED GREEK YOGURTS

[v, gf]

\$2.50

### HAM BISCUIT

\$3.25

### HOUSEMADE GRANOLA AND HONEY YOGURT

[v]

\$2.50

### SAUSAGE BISCUIT

\$3.25

### STEEL CUT OATMEAL

maple syrup, dried fruit, nuts, cinnamon butter

[v, gf]

\$3.00

### APPLEWOOD SMOKED BACON

[gf]

\$3.50

### SLICED VINE RIPE TOMATOES

blue cheese [v, gf]

\$3.25

### COUNTRY PORK SAUSAGE

[gf]

\$3.50

### TURKEY SAUSAGE

[gf]

\$3.50

### CROISSANTS

butter, jellies [v]

\$2.00

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HAM STEAK

[gf]

\$3.50

CORNED BEEF HASH

[gf]

\$4.00

BREAKFAST POTATOES

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

\$3.00

SCRAMBLED EGGS

[v, gf]

\$3.50

ASSORTED MINI QUICHE

[choose 2]

ham and cheddar

bacon and gruyere

mushroom and leek [v]

spinach and goat cheese [v]

\$4.00

SOUTHERN GRITS

[v, gf]

\$3.00

*[add cheese for \$0.50]*

## classic sandwiches

\$10.00 per person

Available in separate boxes or on platters.

All sandwiches include lettuce and tomato.

A kosher dill pickle spear, choice of one salad or side [see page 10], and freshly baked cookies or a dessert bar are also included.

Individual packets of mayonnaise and mustard are available if sandwiches without condiments are preferred.

### EGG SALAD

alfalfa sprouts, sliced tomato, croissant [v]

### SUGAR CURED HAM AND SWISS

honey mustard, croissant

### SMOKED TURKEY AND SWISS

champagne mustard, brioche bun

### CHICKEN SALAD

celery, onions, fresh herbs, croissant

### ROASTED TURKEY AND HAVARTI

ranch dressing, kaiser roll

### MEDITERRANEAN TUNA SALAD

pepperoncini, olives, celery, onions, croissant

### ROAST BEEF AND CHEDDAR

horseradish cream, pretzel bread

### GRILLED TUSCAN VEGETABLE

zucchini, squash, red bell peppers, portabella mushrooms, provolone cheese, pesto ranch dressing, italian loaf [v]

## uptown sandwiches and wraps

\$12.00 per person

Available in separate boxes or on platters.

All sandwiches include lettuce and tomato.

A kosher dill pickle spear, choice of one salad or side [see page 10], and freshly baked cookies or a dessert bar are also included.

Individual packets of mayonnaise and mustard are available if sandwiches without condiments are preferred.

### GRILLED PORTABELLA

balsamic grilled portabella mushroom, caramelized red onions, roasted bell peppers, baby spinach, pesto goat cheese, focaccia bread [v]

### AVOCADO AND ALMOND WRAP

avocado, swiss cheese, sprouts, caramelized onions, roasted red peppers, toasted almonds, mayonnaise, balsamic vinaigrette [v]

### LITTLE ITALY

arugula, mozzarella, pesto, tomatoes, crispy baguette [v]

### GRILLED CHICKEN WRAP

herb grilled chicken breast, roasted red peppers, caramelized onions, field greens, pesto mayo

### VEGGIE STACK

roasted portabella mushroom, mixed greens, avocado, shredded carrots, red onion marmalade, berry wheat bread [v]

### GRILLED CHICKEN CAESAR WRAP

italian-spiced grilled chicken breast, cucumbers, parmesan caesar dressing

### GRILLED VEGETABLE WRAP

herb grilled vegetables, feta cheese, field greens, ranch dressing [v]

### COBB SALAD WRAP

basil grilled chicken breast, hardboiled eggs, avocado, smoked bacon, kalamata olives, house gorgonzola dressing

### GREEK WRAP

hummus, feta, cucumber, kalamata olives, pepperoncini, oregano vinaigrette [v]

### CURRY CHICKEN SALAD

apples, cranberries, apricots, almonds, croissant

**GRILLED CHICKEN BLT**

herb grilled chicken breast, applewood smoked bacon, baby spinach, herb ranch dressing, focaccia bread

**SOUTHWESTERN WRAP**

marinated chicken breast, black beans, corn, pepper jack cheese, bacon, ranch dressing

**PESTO CHICKEN**

shaved parmesan, baby spinach, cucumber, sundried tomatoes, roasted garlic aioli, ciabatta

**CHICKEN AND BRIE**

lemon oregano roasted chicken, brie, caramelized onions, pesto mayonnaise, focaccia bread

**CALIFORNIA CLUB WRAP**

smoked turkey, cheddar cheese, applewood smoked bacon, avocado, ranch dressing

**ITALIAN DAGWOOD**

honey glazed ham, oven roasted turkey, genoa salami, provolone, roasted red peppers, olives, giardiniera, champagne mustard, toasted hoagie roll

**LOADED AVOCADO BLT**

avocado, applewood smoked bacon, baby spinach, gorgonzola ranch dressing, berry wheat bread

**SMOKED TURKEY WRAP**

brie, fresh spinach leaves, cranberry aioli

**TURKEY CLUB**

herb roasted turkey, applewood smoked bacon, caramelized onions, provolone, avocado mayonnaise, french bread

**SMOKED SALMON**

house smoked salmon and cucumber dill salad, baby spinach, lemon dill yogurt dressing, focaccia bread

**HUNTER'S STEAK AND PORTABELLA**

peppercorn crusted flank steak, balsamic roasted portabella mushrooms, roasted red bell peppers, baby spinach, dijon aioli, toasted hoagie roll

**HAM, BRIE, AND APPLE**

honey mustard, croissant

**MUFFALETTA**

salami, ham, mortadella sausage, olive salad, provolone cheese, sesame bread

## side salads for sandwich boxes and platters

**Additional sides may be ordered for \$2.50 per person, and must be ordered for the whole guest count.**

**All selections are served with assorted sliced rolls.**

### TOMATO CUCUMBER SALAD

shaved onions, champagne vinaigrette [v, gf]

### ASIAN RICE NOODLE SALAD

julienned vegetables, ginger soy vinaigrette [v]

### FRESH SEASONAL FRUIT SALAD

[v, gf]

### PASTA PRIMAVERA SALAD

grilled vegetables, feta, lemon herb dressing [v]

### LEMON ORZO SPINACH SALAD

tomatoes, lemon herb champagne vinaigrette [v]

### KALE AND QUINOA SALAD

cranberries, rosemary vinaigrette [v, gf]

### CLASSIC GARDEN SALAD

choice of dressing: ranch, basil vinaigrette,  
balsamic vinaigrette, blue cheese,  
honey mustard, italian [v]

MANGO, JICAMA, AND CUCUMBER SALAD  
macadamia nuts, frisée, blood orange passion  
fruit vinaigrette [v, gf]

### WHOLE WHEAT COUSCOUS SALAD

almonds, dried fruit, herbs [v]

### ASSORTED BAGGED CHIPS

\$1.50 each

### BLACK BEAN AND CORN SALAD

adobo, bell peppers, apple cider dressing [v, gf]

### POTATO SALAD

celery, onions, raye's mustard, mayonnaise,  
chopped egg [v, gf]

## executive cold entrée options

Available in separate boxes only.

A roll, butter, fruit salad, and freshly baked cookies or a dessert bar will be included.

### HERB GRILLED VEGETABLE SALAD

seasonal vegetables, herb oil, mixed greens  
[choose 1 dressing] pesto ranch, italian, balsamic  
vinaigrette, basil vinaigrette [v, gf]  
\$12.00

### HERB GRILLED CHICKEN CAESAR SALAD

croutons, parmesan cheese, caesar dressing  
\$12.00

### HERB GRILLED CHICKEN GARDEN SALAD

tomatoes, cucumbers, carrots, croutons  
[choose 1 dressing]: ranch, italian, basil vinaigrette,  
balsamic vinaigrette  
\$12.00

### JAMAICAN JERK CHICKEN SALAD

black beans, corn, lime mango vinaigrette [gf]  
\$12.00

### HARVEST CHICKEN SALAD

mixed greens, grilled chicken, red apples, dried  
cranberries, goat cheese, candied walnuts,  
champagne vinaigrette [gf]  
\$12.00

### CHEF SALAD

mixed greens, diced ham, turkey, hard boiled eggs,  
tomatoes, croutons

[choose 1 dressing] ranch, italian, basil vinaigrette,  
balsamic vinaigrette, blue cheese  
\$12.00

### CALIFORNIA COBB SALAD

herb grilled chicken breast, mixed greens, roasted  
asparagus, greek olives, spicy corn relish, vine ripe  
tomatoes, avocado ranch dressing [gf]  
\$12.00

### HONEY LIME GRILLED SALMON FILLET

lemon orzo spinach salad, champagne lime  
vinaigrette  
\$14.00

### ASIAN GRILLED SALMON FILLET

ginger lime sesame sauce, fresh edamame,  
asian grilled vegetables  
\$14.00

### BOURBON PEPPERCORN GRILLED FLANK STEAK

horseradish dijon sauce, potato salad [gf]  
\$14.00

### SANTA FE FLANK STEAK

black bean and corn salad, chipotle vinaigrette [gf]  
\$14.00

### SPICY SZECHUAN SALAD

spicy beef, asian vegetables, rice noodles,  
sesame ginger dressing  
\$14.00

## executive hot buffet luncheons

\$14.95

**Includes one entrée, two side items [see pages 14 & 15], rolls or garlic bread, and dessert [cookies, bars, dessert shooters, or mini cupcakes].**

**A second entrée may be added for an additional cost of \$6.00 per person [entire guest count only].**

### BAKED PORTABELLA PARMESAN

fire roasted marinara sauce [v]

### LEMON, PEPPERCORN, AND TARRAGON GRILLED CHICKEN BREAST

lemon caper white wine sauce [gf]

### EGGPLANT ROLLATINI

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

### BBQ GRILLED BONELESS CHICKEN BREAST

sweet and tangy housemade bbq sauce [gf]

### EGGPLANT PARMESAN

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

### PAN SEARED CHICKEN BREAST MEUNIÈRE

parsley lemon butter

### BROCCOLI AND CHEDDAR ENCHILADAS

ranchero sauce [v]

### CASHEW TERIYAKI CHICKEN

snow peas, carrots, peppers

### MEDITERRANEAN GRILLED CHICKEN BREAST

artichokes, roasted red peppers, caramelized red onions, feta, lemon basil sauce [gf]

### CHICKEN PICATTA

lemon, artichokes, basil sauce

### SOUTHWESTERN GRILLED CHICKEN BREAST

salsa cream [gf]

### CHICKEN PARMESAN

mozzarella cheese, parmesan cheese, tomato sauce

### ISLAND GRILLED CHICKEN BREAST

grilled pineapple, mango chutney, roasted peppers [gf]

### CHICKEN BREAST FORESTIERE

mushrooms, bacon, onions, red wine jus

### CHICKEN CORDON BLEU

stuffed with honey baked ham, swiss cheese, dijon cream sauce

### MOJO BRAISED PORK

chimichurri sauce [gf]

### BROWN SUGAR PECAN PORK LOIN

peach chutney sauce [gf]

SLOW SMOKED BBQ PORK

housemade spicy bbq sauce [gf]

BOURBON PEPPERCORN FLANK STEAK

red wine portabella mushroom sauce

SLICED SIRLOIN

au poivre [gf]

BEEF BOURGUIGNON

tender beef tips braised with wine, herbs,  
mushrooms, onions, carrots

JUMBO MEATBALLS

braised in traditional marinara, mozzarella cheese

SANTA FE FLANK STEAK

pico de gallo, avocado cilantro cream [gf]

ASIAN GRILLED SALMON FILLET

ginger teriyaki sauce

LAREDO GRILLED SALMON FILLET

pico de gallo, avocado cilantro cream,  
queso fresco [gf]

WHITE WINE AND HERB POACHED SALMON FILLET

cucumber dill yogurt [gf]

MUSTARD DILL CRUSTED SALMON FILLET

spiced honey drizzle [gf]

HONEY LIME GRILLED MAHI MAHI FILLET

tropical fruit salsa [gf]

SHRIMP SCAMPI

garlic, wine, herbs [gf]

[additional \$2.00 per person]

HICKORY GRILLED SHRIMP

balsamic tomato fondue [gf]

[additional \$2.00 per person]

## sides for executive hot luncheons

**Choose 2 from below to accompany your executive hot luncheon.  
Additional sides may be added for \$2.50 per person [entire guest count only].**

### COLD SALADS

fresh seasonal sliced fruit  
tomato and cucumber salad, light herb vinaigrette  
classic caesar salad  
classic greek salad, red wine vinaigrette  
spinach salad, mushrooms, sunflower seeds, honey mustard dressing  
marinated vegetable salad, mixed greens, sherry vinaigrette  
pasta primavera salad  
potato salad  
lemon orzo spinach salad  
whole wheat couscous salad, dried fruit, almonds  
classic garden salad with choice of dressing  
[ranch, italian, honey mustard, blue cheese, sesame ginger vinaigrette,  
lemon herb champagne vinaigrette, basil vinaigrette]

### STARCHES

basil alfredo tortellini  
pasta primavera, basil, mushrooms, pesto cream sauce, parmesan, white wine  
penne aglio olio, garlic, fresh herbs, white wine, parmesan cheese  
mac and cheese, special cheddar sauce, toasted bread crumbs  
black beans and rice  
wild rice pilaf with mushrooms  
spanish-style saffron rice  
savannah-style red beans and rice  
herb rice pilaf  
sesame chive jasmine rice  
mashed potatoes  
whipped roasted garlic potatoes  
roasted new potatoes  
smashed new potatoes with buttermilk and leeks  
vanilla-scented mashed sweet potatoes

### VEGETABLES

grilled seasonal vegetables  
sautéed seasonal vegetables  
roasted corn and lima bean succotash  
steamed broccoli, almonds, garlic butter  
braised collard greens  
southern-style green beans, tobacco onions  
roasted root vegetables  
sautéed bok choy, sweet bell peppers, garlic ginger butter  
stir fry vegetables  
grilled corn, cotija cheese, butter, chilis [available on or off the cob]  
roasted tomatoes provencal, toasted bread crumbs  
steamed carrots, orange, tarragon, honey butter glaze

## desserts

### ASSORTED DESSERT BARS

\$18.00 per dozen

### MINI CUPCAKES

\$24.00 per dozen

### FRESHLY BAKED HOMEMADE COOKIES

\$15.00 per dozen

### FUDGE BROWNIES

\$18.00 per dozen

## beverages

### FRESH ORANGE JUICE

\$14.00 per gallon

### ASSORTED BOTTLED FRESH FRUIT JUICE

[apple, cranberry, orange]

\$2.00 each

### CANNED SODA

\$1.65 each

### SWEET TEA

\$9.75 per gallon

### UNSWEET TEA

\$9.75 per gallon

### LEMONADE

\$9.75 per gallon

### BOTTLED SPRING WATER

\$1.65 per person

### COFFEE

\$25.00

regular or decaf

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

### HOT TEA

\$12.50

insulated disposable box, (10) 8 oz. cups, 10 tea bags in 4 varieties, lemon, creamer, sweeteners, stir sticks