



seated served dinner 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.

plated appetizers

ITALIAN VEGETABLE TART

roasted vegetables, fresh basil,
roasted red pepper coulis, goat cheese [v]
\$6.00

WILD MUSHROOM NAPOLEON

leeks, fresh baby spinach, herbs,
champagne beurre blanc [v]
\$6.00

HOUSE SMOKED SALMON

cucumber dill sauce, capers, lemon, bruschetta
\$6.00

GRILLED CHORIZO

roasted pepper salad, manchego cheese,
champagne mustard, toasted baguette slices
\$6.00

SPICY CHICKEN SAMOSA

mango chutney, raita
\$6.00

CHARLESTON JUMBO SHRIMP AND GRITS

tomato relish, fried onion garnish
\$7.00

SWEET POTATO RAVIOLI

orange sage demi-glaze, lemon and garlic spinach
[v]
\$7.00

WARM BLUE CHEESE MUSHROOM TART

bed of sautéed swiss chard, bacon vinaigrette
\$7.00

LOW COUNTRY CRAB CAKE

spicy corn relish, remoulade sauce
\$8.00

LEMONGRASS AND GINGER DUCK BREAST

mint edamame salad, mango lassi shooter [gf]
\$8.00

PAN SEARED AHI TUNA

wonton crisps, sweet chili sauce, tamarind aioli,
jicama slaw
\$8.00

CRISPY DUCK CONFIT

porcini mushroom risotto, tomato coulis [gf]
\$8.00

soups

GARDEN VEGETABLE GAZPACHO

basil oil, lemon caper crème fraîche [v, gf]
\$5.50

CORN AND BLUE CRAB CHOWDER

roasted red pepper puree, fresh chives [gf]
\$6.50

WILD MUSHROOM CHOWDER

leek straws, asiago shavings [v]
\$5.50

LEMONGRASS AND DUCK CONSOMMÉ

shitake mushrooms, baby bok choy
\$6.50

NORTHERN WHITE BEAN SOUP

tasso ham, kale [gf]
\$5.50

NEW ENGLAND CLAM CHOWDER

parsley pesto [gf]
\$6.50

HEIRLOOM TOMATO AND ROASTED FENNEL SOUP

maytag blue cheese crumbles, garlic croutons [v]
\$5.50

LOBSTER BISQUE

sherry, leeks, olive oil croustade
\$8.50

SWEET POTATO BISQUE

apples, apricots, praline pecan garnish [v, gf]
\$5.50

salads

A second dressing is available tableside for \$0.50 per person.

CLASSIC CAESAR SALAD

asiago cheese, pine nuts, fried capers,
garlic croutons [v]
\$4.75

GOAT CHEESE GARDEN SALAD

mixed greens, vine ripe tomatoes, hot house
cucumbers, goat cheese [v, gf]

choice of dressing: ranch, balsamic vinaigrette,
champagne vinaigrette, basil vinaigrette
\$4.75

ICEBERG WEDGE SALAD

vine ripe tomatoes, hot house cucumbers,
gorgonzola crumbles, bacon bits [gf]

choice of dressing: lemon herb champagne
vinaigrette, ranch, basil vinaigrette, blue cheese
\$4.75

BABY SPINACH SALAD

maytag blue cheese crumbles, praline pecans,
poached pears, pomegranate vinaigrette [v, gf]
\$5.75

CLASSIC CAPRESE SALAD

vine ripe tomatoes, fresh mozzarella, basil, cracked
black pepper, aged balsamic vinaigrette [v, gf]
\$5.75

BIBB AND BAKED GOAT CHEESE SALAD

radicchio, pistachios, raspberries, balsamic
raspberry vinaigrette [v]
\$5.75

HEARTS OF PALM AND ARTICHOKE SALAD

field greens, mandarin oranges, toasted almonds,
champagne vinaigrette [v, gf]
\$5.75

BABY SPINACH AND ARUGULA SALAD

grilled portabella mushrooms, feta cheese, roasted
red bell peppers, balsamic vinaigrette [v, gf]
\$5.75

MIXED GREENS AND CUCUMBER BOWTIE

oven dried tomatoes, chevre, candied walnuts,
aged balsamic vinaigrette [v, gf]
\$5.75

WATERMELON AND HEIRLOOM TOMATO SALAD

spicy summer greens, pickled bermuda onions, feta
cheese, basil vinaigrette [v, gf]
\$5.75

ARUGULA AND BEET SALAD

roasted golden beets, pickled red beets, goat
cheese, pine nuts, balsamic vinaigrette [v, gf]
\$5.75

entrées

**All entrées include dinner rolls and butter. Substitute assorted artisan breads for \$1.50 per person.
Inquire about dual entrée portions at a reduced price.**

CHICKEN**STUFFED AIRLINE CHICKEN BREAST**

[choice of preparation]

wild mushrooms, prosciutto, jarlsberg cheese, herb
wine sauce [gf]

artichoke hearts, roasted peppers, caramelized red
onions, feta cheese, lemon basil sauce [gf]

sautéed peppers, garlic, spinach, fresh mozzarella
cheese, herb chicken jus
\$13.00

JAMAICAN GRILLED CHICKEN BREAST

mango salsa, roasted peppers, onions, cilantro [gf]
\$13.00

PECAN CRUSTED CHICKEN BREAST

peach dijon chutney
\$13.00

LEMON PEPPER CHICKEN PICATTA

artichokes, capers, white wine sauce
\$13.00

BEEF**GRILLED FILET OF BEEF TENDERLOIN**

chipotle chilis, lime, cilantro,
roasted garlic butter [gf]
\$15.00

BOURBON PEPPERCORN FILET OF BEEF

warm wild mushroom salad
\$15.00

TRADITIONAL BEEF WELLINGTON

bistro filet, mushroom duxelles, puff pastry,
mustard cream
\$15.00

THAI FILET OF BEEF

red chili crust, honey lime shrimp, wasabi butter
\$17.00

SLICED NEW YORK STRIP LOIN

peppercorn and cognac cream
\$17.00

BRAISED SHORT RIB

mirepoix, herbs, red wine demi glace
\$17.00

SEAFOOD

SPINACH AND MUSHROOM STUFFED FLOUNDER

herb butter sauce

\$13.00

ASIAN ROASTED SALMON FILLET

sesame ginger and peppercorn glaze

\$13.00

MUSTARD AND DILL CRUSTED SALMON FILLET

honey and spice glaze

\$13.00

**CANDIED GINGER AND WASABI CRUSTED
SALMON FILLET**

sake lemongrass cream sauce

\$15.00

MARINATED AHI TUNA STEAK

green peppercorn and white wine mustard sauce

\$17.00

SAUTÉED MEDITERRANEAN GROUPEL FILLET

black olive crust, caper butter

\$17.00

HICKORY GRILLED JUMBO SHRIMP AND SCALLOPS

bourbon peach bbq sauce [gf]

\$17.00

BLACKENED JUMBO SHRIMP

roasted red pepper, onion jam [gf]

\$17.00

JUMBO LUMP CRAB CAKE

roasted corn and rosemary relish

\$17.00

GROUPEL ORLEANS

cajun-spiced grouper, sautéed crab, spinach,
mushrooms, creamy butter sauce

\$19.00

BROILED MAINE LOBSTER TAIL

tarragon lemon butter [gf]

[8 oz., 6 oz., 4 oz. available - market price]

PORK

JERK GRILLED PORK TENDERLOIN

tropical fruit chutney, taro chips [gf]

\$15.00

APPLEWOOD SMOKED PORK CHOP

onion and apple relish [gf]

\$19.00

LAMB

VEAL OSSO BUCO

natural herb jus

\$17.00

DOUBLE CUT LAMB RACK CHOPS

dijon pistachio crust, vidalia onions,
tarragon chutney

\$17.00

VEGETARIAN AND VEGAN

The options in this category are composed plates
and require no side dishes.

PORTABELLA MUSHROOM PARMESAN

fresh mozzarella cheese, roasted marinara, penne
aglio olio [v]
\$15.00

BRAISED CAULIFLOWER

wild rice, walnuts, roasted cabbage,
herb vegetable broth [v, vegan, gf]
\$15.00

STIR FRY RICE NOODLES

seasonal vegetables, toasted peanuts, lemongrass
sake coconut broth
[v, vegan, gf]
\$15.00

ROASTED SPAGHETTI SQUASH

mixed wild mushrooms, sage, chick peas
[v, vegan, gf]
\$15.00

ARTICHOKE, OLIVE, WHITE BEAN CASSOULET

roasted peppers, asparagus
[v, vegan, gf]
\$15.00

SEARED BLACK BEAN CAKE

quinoa-stuffed poblano pepper, olive oil sautéed
kale, smoked tomato coulis [v, vegan, gf]
\$17.00

QUINOA AND ALMOND STUFFED PORTABELLA

grilled zucchini, oven dried tomatoes,
red pepper puree [v, vegan, gf]
\$17.00

CHARRED RADICCHIO

lemon, maple roasted acorn squash, sautéed wild
mushrooms, toasted bulgur wheat [v, vegan]
\$17.00

vegetables

SAUTÉED SEASONAL VEGETABLES

herb infused olive oil [v, gf]
\$3.75

SAUTÉED SPINACH

garlic lemon butter [v, gf]
\$4.00

STEAMED FRESH GREEN BEANS

roasted almonds, lemon butter [v, gf]
\$3.75

MAPLE ROASTED ACORN SQUASH

[v, gf]
\$4.00

STIR FRIED SEASONAL VEGETABLES

tamari ginger butter [v]
\$3.75

SAUTÉED BABY BOK CHOY

tricolor peppers, tamari ginger butter [v]
\$4.25

BRAISED RATATOUILLE VEGETABLES

herb tomato sauce [v, gf]
\$3.75

GRILLED JUMBO ASPARAGUS

[v, gf]
\$4.25

HARICOT VERT LYONNAISE

caramelized onions, lemon butter [v, gf]
\$4.00

SAUTÉED BROCCOLINI

toasted shallots, walnut oil [v, gf]
\$4.25

ROASTED ROOT VEGETABLES

caramelized shallots, tarragon butter [v, gf]
\$4.00

SAUTÉED PATTY PAN SQUASH

herb butter [v, gf]
\$4.25

GREEN AND WHITE ASPARAGUS BUNDLES

[v, gf]
\$4.00

HONEY AND BLOOD ORANGE GLAZED HEIRLOOM CARROTS

dried apricots, toasted almonds [v, gf]
\$4.25

GINGER AND HONEY GLAZED MALIBU CARROTS

[v, gf]
\$4.00

starches

ROSEMARY ROASTED NEW POTATOES

caramelized onions [v, gf]
\$3.75

SEARED POLENTA CAKE

goat cheese, roasted red peppers [v, gf]
\$4.00

WILD RICE PILAF

wild mushrooms [v, gf]
\$3.75

VANILLA-SCENTED SWEET POTATO PUREE

[v, gf]
\$4.00

WHIPPED ROASTED GARLIC POTATOES

[v, gf]
\$3.75

JASMINE RICE

sesame, chives [v, gf]
\$4.00

BASIL OLIVE OIL MASHED POTATOES

[v, gf]
\$3.75

NOLA-STYLE BLACK BEANS AND DIRTY RICE

[v, gf]
\$4.00

OVEN ROASTED FINGERLING POTATOES

shallots, rosemary [v, gf]
\$4.00

SWEET POTATO NAPOLEON

gruyere, leeks [v, gf]
\$4.25

SMASHED BABY YUKON GOLD POTATOES

leeks, herb butter [v, gf]
\$4.00

YUKON POTATO GRATIN DAUPHINOIS

thyme, bechamel sauce [v, gf]
\$4.25

WILD MUSHROOM RISOTTO CAKE

roasted garlic confit [v, gf]
\$4.00

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

INDIVIDUAL PLATED DESSERTS

\$6.00 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]

DULCE DE LECHE

\$7.00 per person

rich and decadent cake encrusted in chocolate and filled with caramel

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

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