

## Tray Passed Appetizers

### **PINEAPPLE GOAT CHEESE ROLLS**

vanilla roasted pineapple, goat cheese, toasted almonds [v, gf]

### **FIG TARTLETS**

white cheddar, praline pecans [v]

### **MARYLAND BLUE CRAB STUFFED MUSHROOMS**

## Displayed Appetizers

### **VEGETARIAN SUSHI**

assortment of fresh vegetables rolled in nori, served with pickled ginger, ponzu sauce, wasabi [v, vegan]

### **TWICE COOKED MOJO PORK EMPANADAS**

peppers, manchego cheese, pico de gallo

### **ANTIPASTO TUSCANO**

cured italian meats with marinated vegetables [gf]

## Chef Attended Stations

### **MAC AND CHEESE BAR**

housemade macaroni and cheese  
toppings: bacon, scallions, chorizo, roasted poblano peppers, tomatoes  
sour cream, blackened chicken

### **BRISKET**

*mexican street taco*

corn tortillas, cilantro, chopped onions, shredded cabbage, avocado lime sauce [gf]

*asian*

bao bun, pickled carrots, cucumbers, bulgogi bbq sauce

### **SHRIMP & GRITS**

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

## Dessert

### **MASON JAR DESSERTS**

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

*This is a sample selection of items that pair well together from our extensive menu. Please contact Talk of the Town at (770) 594-1567 for specific recommendations for your event. We look forward to planning with you!*