

Tray Passed Appetizers

CANDIED HIBISCUS FLOWER

goat cheese, basil crystals

CHICKEN AND WAFFLES

pecan crusted chicken, maple syrup pipette

AHI TUNA WONTON

sweet chili sauce, tamarind aioli, seaweed salad

Buffet Meal

DINNER BREADS AND BUTTER

CLASSIC GARDEN SALAD

vine ripened tomatoes, cucumbers, carrots, housemade croutons
choice of dressing: ranch, basil vinaigrette, honey mustard,
blue cheese, champagne vinaigrette, sesame
ginger, italian

CHICKEN ROULADE

feta cheese, spinach, bell peppers, lemon artichoke sauce

ASIAN GRILLED SALMON

sweet and spicy sesame ginger glaze, sesame seeds, scallions

SLICED BISTRO BEEF TENDER

fried onions, green peppercorn sauce

STEAMED GREEN BEANS

fried onions, green peppercorn sauce

SLICED BISTRO BEEF TENDER

walnuts, roasted red peppers, lemon dill butter

WHIPPED ROASTED GARLIC POTATOES

whole roasted garlic cloves

Dessert

HANDCRAFTED MINI DESSERTS

Two per person, Chef's choice may include:

cannoli, cake pops
petit fours
mini caramel apple strudel
chocolate dome
mini éclair
lemon curd
tiramisu
mini cheesecake bites
berry tart
chocolate covered strawberries
assorted whoopie pies

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!