

Tray Passed Appetizers

MUSHROOMS ROCKEFELLER

oven roasted mushrooms, creamy spinach, parmesan

GEORGIA HUSHPUPPY

spicy shrimp and crawfish etouffee, hushpuppy cup

MINI BEEF WELLINGTON

tenderloin tips, mushrooms, puff pastry, champagne mustard

Seated & Served Dinner

WILD MUSHROOM NAPOLEON

leeks, fresh baby spinach, herbs, champagne beurre blanc

ARUGULA AND BEET SALAD

roasted golden beets, pickled red beets, goat cheese, pine nuts, balsamic vinaigrette

STUFFED AIRLINE CHICKEN BREAST

choice of preparation:

- wild mushrooms, prosciutto, jarlsberg cheese, herb wine sauce
- artichoke hearts, roasted peppers, caramelized red onions, feta cheese, lemon basil sauce
- sautéed peppers, garlic, spinach,
- fresh mozzarella cheese, herb chicken jus

SEARED POLENTA CAKE

goat cheese, roasted red peppers

Dessert

BERRY MARTINI

fresh seasonal berries, passion fruit custard, whipped cream, raspberry coulis, chocolate straw

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!