

Tray Passed Appetizers

MINI QUICHE

spinach, goat cheese

CANDIED BACON

blue cheese, spiced apples

AHI TUNA WONTON

sweet chili sauce, tamarind aioli, seaweed salad

Displayed Appetizers

BRUSCHETTA BAR

herb oil and sea salt crostini

choose (3):

plum tomato, feta and basil

homemade olive tapenade

roasted garlic

sundried tomato and goat cheese spread

artichoke heart, spinach, water chestnut dip

mozzarella, red peppers and capers

tuscan white beans, olives, tomatoes, rosemary

Chef-Attended Action Stations

PASTA BAR

PASTAS

bowtie, cavatappi

TOPPINGS

parmigiano-reggiano cheese, pesto sauce, red pepper flakes, garlic bread

SAUCES

fire roasted marinara

classic alfredo

classic carbonara

roasted garlic alfredo

aglio olio sauce (garlic, wine, herbs)

white clam sauce

red clam sauce

vodka cream sauce

wild mushroom and leek sauce

PROTEINS

chicken

shrimp

Chef-Attended Carving Station

OVEN ROASTED BEEF

champagne mustard, horseradish dijon sauce, sliced rolls

BRUSSELS SPROUTS

caramelized onion, sherry vinegar

SOUTHERN-STYLE GOUDA STONE GROUND GRITS

Dessert Station

FLAMBE STATION

includes whipped cream, chocolate shavings, granola

choose (1) base

folded french crepes, belgian waffles, bread pudding,

ice cream, chocolate brownie,

blondie

choose (1) flambe

cherries with cognac, apples with bourbon, bananas with rum,

pineapple with vanilla

vodka, praline pecans with bourbon

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!