

## Tray Passed Appetizers

**TUSCAN BRUSCHETTA**

white beans, rosemary, tomatoes, olives, crostini

**SMOKED CHICKEN SALAD**

sliced grape, gingersnap cookie

**ASIAN DUCK**

spicy vegetable slaw, peanuts, crispy edible sesame spoon

**MINI MARYLAND BLUE CRAB CAKES**

lemon caper remoulade

## Buffet Dinner

**ARUGULA AND BEET SALAD**

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

**CHICKEN PICATTA**

parmesan and egg battered chicken, caper cream sauce

**JUMBO SHRIMP SCAMPI**

light garlic herb and butter sauce

**SLICED CHOICE BEEF TENDERLOIN**

wild mushroom salad

**SAUTEED VEGETABLE MEDLEY**

herb infused olive oil

**ROSEMARY ROASTED NEW POTATOES**

caramelized onions

## Dessert

**ASSORTED DESSERT SHOOTERS**

Two per person, Chef's choice may include:

chocolate mousse,  
tiramisu,  
caramel pecan,  
duo chocolate,  
caramel nut,  
strawberry shortcake,  
cannoli layered mousse,  
lemon berry panna cotta,  
seasonal mousse shots

*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!*