



## corporate menu

At Talk of the Town, food is our life.

We spend every day perfecting our recipes, sourcing the freshest local ingredients, and training our staff in the art of service. We are committed to excellent service, delicious cuisine, and flawless event planning from the day you contact us until the last dish is washed and packed away. We are proud to offer locally grown and organic options based on seasonal availability and when competitively priced.

We are called upon by the most discerning clients to handle events at the finest venues. Our awards are many, including Top 20 Caterers in Atlanta by the Atlanta Business Chronicle, The Knot's Best of Weddings Hall of Fame and winner of Wedding Wire's coveted Couples' Choice Award time and again.

Pricing listed is for food only. Additional charges to be detailed in a customized proposal.

## breakfast selections

### THE CONTINENTAL

seasonal fruit and berries [v, gf]

croissants, danish, muffins [v]

butter, jams, jellies [v, gf]

### THE HEALTHY START

steel cut oatmeal, maple syrup,  
dried fruit, nuts, cinnamon butter [v, gf]

fresh fruit salad [v, gf]

honey yogurt, housemade granola [v, gf]

### THE BREAKFAST SANDWICH

[minimum of 5 per selection]

preassembled breakfast sandwiches with  
scrambled eggs, american cheese

bread: croissant, bagel, biscuit

meat: bacon, pork sausage,  
turkey sausage, ham steak

fresh seasonal fruit, honey yogurt [v, gf]

### THE BREAKFAST BURRITO

[minimum of 5 per selection]

pork or turkey sausage burrito, roasted potatoes,  
pepper jack cheese, scrambled eggs, pico de gallo

ham burrito, roasted potatoes, caramelized onions,  
bell peppers, cheddar cheese, scrambled eggs,  
pico de gallo

seasonal roasted veggies burrito, potatoes,  
mozzarella cheese, scrambled eggs, pico de gallo [v]

side of hot sauce

fresh seasonal fruit, honey yogurt [v, gf]

### THE VEGETARIAN

roasted vegetable frittata [v]

choice of breakfast potatoes or grits [v, gf]

sliced vine ripe tomatoes [v, gf]

fresh seasonal fruit, honey yogurt [v, gf]

buttermilk biscuit, butter, jams [v]

**FRENCH TOAST CASSEROLE**

layers of french toasted challah bread,  
creamy vanilla nutmeg custard, maple syrup,  
cinnamon butter [v]

meats [choose 1]  
applewood smoked bacon [gf]  
pork sausage [gf]  
turkey sausage [gf]  
ham steak [gf]

fresh seasonal fruit, honey yogurt [v, gf]

**PANCAKE BAR**

vanilla-scented pancakes [v]

toppings: blueberries, strawberries, powdered  
sugar, chopped pecans, butter, maple syrup,  
berry syrup [v, gf]

scrambled eggs [v, gf]

meats [choose 1]  
applewood smoked bacon [gf]  
pork sausage [gf]  
turkey sausage [gf]  
ham steak [gf]

**HOT BREAKFAST**

meats [choose 1]  
applewood smoked bacon [gf]  
pork sausage [gf]  
turkey sausage [gf]  
ham steak [gf]

starches [choose 1]  
breakfast potatoes [v, gf]  
grits [v, gf]

eggs [choose 1]  
scrambled eggs [v, gf]  
ham and cheddar frittata  
roasted veggie frittata [v]  
shrimp and tomatoes with fresh herb frittata  
black bean and roasted pepper frittata [v]

fresh seasonal fruit, honey yogurt [v, gf]

buttermilk biscuits, butter, jams [v]

## breakfast enhancements

Add any of the below to enhance your menu.

### WHOLE FRUIT

[v, gf]

### BISCUITS

butter, jellies [v]

### SEASONAL FRESH SLICED FRUIT

[v, gf]

### CINNAMON APRICOT STICKY BUNS

[v]

### MIMOSA PARFAIT

housemade granola, orange segments,  
vanilla yogurt, fresh raspberries [v]

### BREAKFAST PASTRIES

[v]

### ASSORTED GREEK YOGURTS

[v, gf]

### HAM BISCUIT

### HOUSEMADE GRANOLA AND HONEY YOGURT

[v]

### SAUSAGE BISCUIT

### APPLEWOOD SMOKED BACON

[gf]

### STEEL CUT OATMEAL

maple syrup, dried fruit, nuts, cinnamon butter

[v, gf]

### COUNTRY PORK SAUSAGE

[gf]

### SLICED VINE RIPE TOMATOES

blue cheese [v, gf]

### TURKEY SAUSAGE

[gf]

### CROISSANTS

butter, jellies [v]

HAM STEAK

[gf]

CORNED BEEF HASH

[gf]

BREAKFAST POTATOES

onions, peppers, hot sauce, ketchup [v, gf]

SCRAMBLED EGGS

[v, gf]

ASSORTED MINI QUICHE

[choose 2]

ham and cheddar

bacon and gruyere

mushroom and leek [v]

spinach and goat cheese [v]

SOUTHERN GRITS

[v, gf]

## **classic sandwiches**

Available in separate boxes or on platters.

All sandwiches include lettuce and tomato.

A kosher dill pickle spear, choice of one salad or side [see page 10], and freshly baked cookies or a dessert bar are also included.

Individual packets of mayonnaise and mustard are available if sandwiches without condiments are preferred.

### **EGG SALAD**

alfalfa sprouts, sliced tomato, croissant [v]

### **SUGAR CURED HAM AND SWISS**

honey mustard, croissant

### **SMOKED TURKEY AND SWISS**

champagne mustard, brioche bun

### **CHICKEN SALAD**

celery, onions, fresh herbs, croissant

### **ROASTED TURKEY AND HAVARTI**

ranch dressing, kaiser roll

### **MEDITERRANEAN TUNA SALAD**

pepperoncini, olives, celery, onions, croissant

### **ROAST BEEF AND CHEDDAR**

horseradish cream, pretzel bread

### **GRILLED TUSCAN VEGETABLE**

zucchini, squash, red bell peppers,  
portabella mushrooms, provolone cheese,  
pesto ranch dressing, italian loaf [v]

## uptown sandwiches and wraps

Available in separate boxes or on platters.

All sandwiches include lettuce and tomato.

A kosher dill pickle spear, choice of one salad or side [see page 10], and freshly baked cookies or a dessert bar are also included.

Individual packets of mayonnaise and mustard are available if sandwiches without condiments are preferred.

### GRILLED PORTABELLA

balsamic grilled portabella mushroom, caramelized red onions, roasted bell peppers, baby spinach, pesto goat cheese, focaccia bread [v]

### AVOCADO AND ALMOND WRAP

avocado, swiss cheese, sprouts, caramelized onions, roasted red peppers, toasted almonds, mayonnaise, balsamic vinaigrette [v]

### LITTLE ITALY

arugula, mozzarella, pesto, tomatoes, crispy baguette [v]

### GRILLED CHICKEN WRAP

herb grilled chicken breast, roasted red peppers, caramelized onions, field greens, pesto mayo

### VEGGIE STACK

roasted portabella mushroom, mixed greens, avocado, shredded carrots, red onion marmalade, berry wheat bread [v]

### GRILLED CHICKEN CAESAR WRAP

italian-spiced grilled chicken breast, cucumbers, parmesan caesar dressing

### GRILLED VEGETABLE WRAP

herb grilled vegetables, feta cheese, field greens, ranch dressing [v]

### COBB SALAD WRAP

basil grilled chicken breast, hardboiled eggs, avocado, smoked bacon, kalamata olives, house gorgonzola dressing

### GREEK WRAP

hummus, feta, cucumber, kalamata olives, pepperoncini, oregano vinaigrette [v]

### CURRY CHICKEN SALAD

apples, cranberries, apricots, almonds, croissant

**GRILLED CHICKEN BLT**

herb grilled chicken breast, applewood smoked  
bacon, baby spinach, herb ranch dressing, focaccia  
bread

**SOUTHWESTERN WRAP**

marinated chicken breast, black beans, corn,  
pepper jack cheese, bacon, ranch dressing

**PESTO CHICKEN**

shaved parmesan, baby spinach, cucumber,  
sundried tomatoes, roasted garlic aioli, ciabatta

**CHICKEN AND BRIE**

lemon oregano roasted chicken, brie, caramelized  
onions, pesto mayonnaise, focaccia bread

**CALIFORNIA CLUB WRAP**

smoked turkey, cheddar cheese, applewood  
smoked bacon, avocado, ranch dressing

**ITALIAN DAGWOOD**

honey glazed ham, oven roasted turkey, genoa  
salami, provolone, roasted red peppers, olives,  
giardiniera, champagne mustard,  
toasted hoagie roll

**LOADED AVOCADO BLT**

avocado, applewood smoked bacon, baby spinach,  
gorgonzola ranch dressing, berry wheat bread

**SMOKED TURKEY WRAP**

brie, fresh spinach leaves, cranberry aioli

**TURKEY CLUB**

herb roasted turkey, applewood smoked bacon,  
caramelized onions, provolone, avocado  
mayonnaise, french bread

**SMOKED SALMON**

house smoked salmon and cucumber dill salad,  
baby spinach, lemon dill yogurt dressing,  
focaccia bread

**HUNTER'S STEAK AND PORTABELLA**

peppercorn crusted flank steak, balsamic roasted  
portabella mushrooms, roasted red bell peppers,  
baby spinach, dijon aioli, toasted hoagie roll

**HAM, BRIE, AND APPLE**

honey mustard, croissant

**MUFFALETTA**

salami, ham, mortadella sausage, olive salad, provo-  
lone cheese, sesame bread

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## side salads for sandwich boxes and platters

All selections are served with assorted sliced rolls.

### TOMATO CUCUMBER SALAD

shaved onions, champagne vinaigrette [v, gf]

### ASIAN RICE NOODLE SALAD

julienned vegetables, ginger soy vinaigrette [v]

### FRESH SEASONAL FRUIT SALAD

[v, gf]

### PASTA PRIMAVERA SALAD

grilled vegetables, feta, lemon herb dressing [v]

### LEMON ORZO SPINACH SALAD

tomatoes, lemon herb champagne vinaigrette [v]

### KALE AND QUINOA SALAD

cranberries, rosemary vinaigrette [v, gf]

### CLASSIC GARDEN SALAD

choice of dressing: ranch, basil vinaigrette,  
balsamic vinaigrette, blue cheese,  
honey mustard, italian [v]

### MANGO, JICAMA, AND CUCUMBER SALAD

macadamia nuts, frisée, blood orange passion  
fruit vinaigrette [v, gf]

### WHOLE WHEAT COUSCOUS SALAD

almonds, dried fruit, herbs [v]

### ASSORTED BAGGED CHIPS

\$1.50 each

### BLACK BEAN AND CORN SALAD

adobo, bell peppers, apple cider dressing [v, gf]

### POTATO SALAD

celery, onions, raye's mustard, mayonnaise,  
chopped egg [v, gf]

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## executive cold entrée options

Available in separate boxes only.

A roll, butter, fruit salad, and freshly baked cookies or a dessert bar will be included.

### HERB GRILLED VEGETABLE SALAD

seasonal vegetables, herb oil, mixed greens  
[choose 1 dressing] pesto ranch, italian, balsamic  
vinaigrette, basil vinaigrette [v, gf]

### CALIFORNIA COBB SALAD

herb grilled chicken breast, mixed greens, roasted  
asparagus, greek olives, spicy corn relish, vine ripe  
tomatoes, avocado ranch dressing [gf]

### HERB GRILLED CHICKEN CAESAR SALAD

croutons, parmesan cheese, caesar dressing

### HONEY LIME GRILLED SALMON FILLET

lemon orzo spinach salad, champagne lime  
vinaigrette

### HERB GRILLED CHICKEN GARDEN SALAD

tomatoes, cucumbers, carrots, croutons  
[choose 1 dressing]: ranch, italian, basil vinaigrette,  
balsamic vinaigrette

### ASIAN GRILLED SALMON FILLET

ginger lime sesame sauce, fresh edamame,  
asian grilled vegetables

### JAMAICAN JERK CHICKEN SALAD

black beans, corn, lime mango vinaigrette [gf]

### BOURBON PEPPERCORN GRILLED FLANK STEAK

horseradish dijon sauce, potato salad [gf]

### HARVEST CHICKEN SALAD

mixed greens, grilled chicken, red apples, dried  
cranberries, goat cheese, candied walnuts,  
champagne vinaigrette [gf]

### SANTA FE FLANK STEAK

black bean and corn salad, chipotle vinaigrette [gf]

### CHEF SALAD

mixed greens, diced ham, turkey, hard boiled eggs,  
tomatoes, croutons

### SPICY SZECHUAN SALAD

spicy beef, asian vegetables, rice noodles,  
sesame ginger dressing

[choose 1 dressing] ranch, italian, basil vinaigrette,  
balsamic vinaigrette, blue cheese

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## executive hot buffet luncheons

**Includes one entrée, two side items [see pages 14 & 15], rolls or garlic bread, and dessert [cookies, bars, dessert shooters, or mini cupcakes].**

**BAKED PORTABELLA PARMESAN**  
fire roasted marinara sauce [v]

**LEMON, PEPPERCORN, AND TARRAGON GRILLED CHICKEN BREAST**  
lemon caper white wine sauce [gf]

**EGGPLANT ROLLATINI**  
herb grilled eggplant, roasted red peppers, spinach, feta, portabella mushrooms [v, gf]

**BBQ GRILLED BONELESS CHICKEN BREAST**  
sweet and tangy housemade bbq sauce [gf]

**EGGPLANT PARMESAN**  
thinly sliced eggplant, rich pomodoro sauce, parmigiana-reggiano, fresh mozzarella, basil [v]

**PAN SEARED CHICKEN BREAST MEUNIÈRE**  
parsley lemon butter

**BROCCOLI AND CHEDDAR ENCHILADAS**  
ranchero sauce [v]

**CASHEW TERIYAKI CHICKEN**  
snow peas, carrots, peppers

**MEDITERRANEAN GRILLED CHICKEN BREAST**  
artichokes, roasted red peppers, caramelized red onions, feta, lemon basil sauce [gf]

**CHICKEN PICATTA**  
lemon, artichokes, basil sauce

**SOUTHWESTERN GRILLED CHICKEN BREAST**  
salsa cream [gf]

**CHICKEN PARMESAN**  
mozzarella cheese, parmesan cheese, tomato sauce

**ISLAND GRILLED CHICKEN BREAST**  
grilled pineapple, mango chutney, roasted peppers [gf]

**CHICKEN BREAST FORESTIERE**  
mushrooms, bacon, onions, red wine jus

**CHICKEN CORDON BLEU**  
stuffed with honey baked ham, swiss cheese, dijon cream sauce

**MOJO BRAISED PORK**  
chimichurri sauce [gf]

**BROWN SUGAR PECAN PORK LOIN**  
peach chutney sauce [gf]

**SLOW SMOKED BBQ PORK**

housemade spicy bbq sauce [gf]

**LAREDO GRILLED SALMON FILLET**

pico de gallo, avocado cilantro cream,  
queso fresco [gf]

**BOURBON PEPPERCORN FLANK STEAK**

red wine portabella mushroom sauce

**WHITE WINE AND HERB POACHED SALMON FILLET**

cucumber dill yogurt [gf]

**SLICED SIRLOIN**

au poivre [gf]

**MUSTARD DILL CRUSTED SALMON FILLET**

spiced honey drizzle [gf]

**BEEF BOURGUIGNON**

tender beef tips braised with wine, herbs,  
mushrooms, onions, carrots

**HONEY LIME GRILLED MAHI MAHI FILLET**

tropical fruit salsa [gf]

**JUMBO MEATBALLS**

braised in traditional marinara, mozzarella cheese

**SHRIMP SCAMPI**

garlic, wine, herbs [gf]

**SANTA FE FLANK STEAK**

pico de gallo, avocado cilantro cream [gf]

**HICKORY GRILLED SHRIMP**

balsamic tomato fondue [gf]

**ASIAN GRILLED SALMON FILLET**

ginger teriyaki sauce

## **sides for executive hot luncheons**

**Choose 2 from below to accompany your executive hot luncheon.**

### **COLD SALADS**

fresh seasonal sliced fruit  
tomato and cucumber salad, light herb vinaigrette  
classic caesar salad  
classic greek salad, red wine vinaigrette  
spinach salad, mushrooms, sunflower seeds, honey mustard dressing  
marinated vegetable salad, mixed greens, sherry vinaigrette  
pasta primavera salad  
potato salad  
lemon orzo spinach salad  
whole wheat couscous salad, dried fruit, almonds  
classic garden salad with choice of dressing  
[ranch, italian, honey mustard, blue cheese, sesame ginger vinaigrette,  
lemon herb champagne vinaigrette, basil vinaigrette]

### **STARCHES**

basil alfredo tortellini  
pasta primavera, basil, mushrooms, pesto cream sauce, parmesan, white wine  
penne aglio olio, garlic, fresh herbs, white wine, parmesan cheese  
mac and cheese, special cheddar sauce, toasted bread crumbs  
black beans and rice  
wild rice pilaf with mushrooms  
spanish-style saffron rice  
savannah-style red beans and rice  
herb rice pilaf  
sesame chive jasmine rice  
mashed potatoes  
whipped roasted garlic potatoes  
roasted new potatoes  
smashed new potatoes with buttermilk and leeks  
vanilla-scented mashed sweet potatoes

**VEGETABLES**

grilled seasonal vegetables  
sautéed seasonal vegetables  
roasted corn and lima bean succotash  
steamed broccoli, almonds, garlic butter  
braised collard greens  
southern-style green beans, tobacco onions  
roasted root vegetables  
sautéed bok choy, sweet bell peppers, garlic ginger butter  
stir fry vegetables  
grilled corn, cotija cheese, butter, chilis [available on or off the cob]  
roasted tomatoes provencal, toasted bread crumbs  
steamed carrots, orange, tarragon, honey butter glaze

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## desserts

ASSORTED DESSERT BARS

MINI CUPCAKES

FRESHLY BAKED HOMEMADE COOKIES

FUDGE BROWNIES

## beverages

FRESH ORANGE JUICE

ASSORTED BOTTLED FRESH FRUIT JUICE  
[apple, cranberry, orange]

CANNED SODA

SWEET TEA

UNSWEET TEA

LEMONADE

BOTTLED SPRING WATER

COFFEE

regular or decaf  
insulated disposable box, (10) 8 oz. cups, sweeteners, creamer, stir sticks

HOT TEA

insulated disposable box, (10) 8 oz. cups, 10 tea bags in 4 varieties, lemon, creamer, sweeteners, stir sticks