



## hors d'oeuvres & enhancements menu



## **hors d'oeuvres & enhancements 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.

## **tray-passed appetizers**

### **APRICOT CANAPES**

dried apricots, blue cheese, toasted pistachios,  
honey drizzle [v, gf]

### **MUSHROOM BRUSCHETTA**

wild mushrooms, sherry vinegar,  
basil crostini [v, vegan]

### **FRUIT SKEWERS**

coconut sauce pipette [v, gf]

### **TUSCAN BRUSCHETTA**

white beans, rosemary, tomatoes,  
olives, crostini [v, vegan]

### **SUNDRIED TOMATO ARANCINI**

crispy risotto, fresh mozzarella, pesto [v]

### **ARTICHOKE AND ROASTED RED PEPPER**

#### **BRUSCHETTA**

capers, mozzarella, balsamic reduction, crostini [v]

### **PINEAPPLE GOAT CHEESE ROLLS**

vanilla roasted pineapple, goat cheese,  
toasted almonds [v, gf]

### **MINI CAPRESE SKEWERS**

basil vinaigrette pipette, smoked salt [v, gf]

### **MINI CHILI RELLENO TARTLETS**

roasted poblano peppers, chihuahua cheese,  
pico de gallo, phyllo cup [v]

### **MINI LOADED BAKED POTATO**

cheddar cheese, bacon, sour cream, chives [gf]

### **FIG TARTLETS**

white cheddar, praline pecans [v]

### **HERBED MASHED POTATO PINWHEEL**

puff pastry, horseradish cream, chives [v]

### **PLUM TOMATO BRUSCHETTA**

fresh basil, feta cheese, crostini [v]

### **VIDALIA ONION STRUDEL**

caramelized vidalia onions, cream cheese,  
flaky pastry [v]

*[available with or without bacon]*

**WATERMELON AND TOMATO PIPETTE**

basil dressing [v, vegan, gf]

**MAC AND CHEESE FRITTER***[available with or without bacon]***ROASTED ROOT VEGETABLE SKEWER**

rosemary glaze [v, vegan, gf]

**CANDIED HIBISCUS FLOWER**

goat cheese, basil crystals [v, gf]

**GEORGIA HUSHPUPPY**

stuffed with green tomato chow chow [v, vegan]

**SMOKED CHICKEN SALAD**

sliced grape, gingersnap cookie

**MINI FRIED GREEN TOMATO**

pimento cheese, spicy chow chow [v]

**THAI CHICKEN SKEWER**

sesame ginger sauce

**HUMMUS SHOOTER**garlic hummus, roasted red pepper hummus,  
feta cheese, celery and carrot sticks,  
served in a shot glass [v, gf]**CHICKEN POT PIE TARTLET**

carrots, peas, potato crust, creamy veloute

**TOMATO SOUP SHOOTER**

mini grilled cheese [v]

**CHICKEN AND WAFFLES**

pecan crusted chicken, maple syrup pipette

**MUSHROOMS ROCKEFELLER**oven roasted mushroom caps, creamy spinach,  
parmesan [v]**CHICKEN WELLINGTON**

mushrooms, pastry, tarragon dijon aioli

**BLUE CHEESE ENDIVE CUP**

candied pecans, truffle honey [v, gf]

**QUAIL ON A MINI FRIED GREEN TOMATO**

red onion marmalade

**BEEF NEGIMAKI**

rolled sirloin, grilled scallions, sweet asian glaze

**ASIAN DUCK**

spicy vegetable slaw, peanuts,  
crispy edible sesame spoon

**MINI BEEF WELLINGTON**

tenderloin tips, mushroom, puff pastry,  
champagne mustard

**MINI QUICHE**

ham and cheddar  
bacon and gruyere  
mushroom and leek [v]  
blackened chicken and bell peppers  
spinach and goat cheese [v]

**BEEF TENDERLOIN**

oven dried tomatoes, micro herbs, horseradish  
cream, crispy edible spoon

**CANDIED BACON**

blue cheese, spiced apples [gf]

**GEORGIA HUSHPUPPY**

spicy shrimp and crawfish etouffee, hushpuppy cup

**GREAT SOUTH BBQ PORK SLIDER**

housemade mini roll, mango jicama slaw

**SHRIMP AND GRITS**

low-country shrimp and corn ragout, crispy grit cup

**SAUSAGE STUFFED MUSHROOMS**

cheddar cheese, leeks

**ISLAND SHRIMP AND PINEAPPLE SKEWER**

coconut sauce pipette [gf]

**SPICED LAMB SKEWER**

moroccan spiced minced lamb, cucumber yogurt  
[gf]

**LOBSTER BISQUE SHOOTER**

savory cream, paprika [gf]

**BASIL CRAB SALAD**

cucumber, melon coin [gf]  
\$3.00

**MARYLAND BLUE CRAB STUFFED MUSHROOMS**

lemon caper remoulade

**AHI TUNA WONTON**

sweet chili sauce, tamarind aioli, seaweed salad

**SCALLOP CEVICHE**

avocado mousse, tortilla shell [gf]

**LOBSTER TOSTADA**

tarragon goat cheese, smoked salt, herb sprouts

**MINI MARYLAND BLUE CRAB CAKES**

lemon caper remoulade

**LOBSTER ARANCINI**

crispy risotto, lobster, tarragon

**LOW COUNTRY CRAB SALAD**

profiteroles

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## displayed appetizers

### COLD ITEMS

#### BALSAMIC GRILLED ASPARAGUS

feta cheese, cherry tomatoes, lemon oil vinaigrette  
[v, gf]

#### HERB GRILLED SEASONAL VEGETABLES

aged balsamic drizzle and pesto,  
served room temperature [v, gf]

#### VIDALIA ONION STRUDEL

caramelized vidalia onions, cream cheese,  
flaky pastry  
*[available with or without bacon]*

#### MINI CAPRESE SKEWERS

basil vinaigrette, smoked salt [v, gf]

#### MEDITERRANEAN STRUDEL

mozzarella cheese, artichoke hearts, roasted red  
peppers, greek olives, basil pesto dipping sauce [v]

#### VEGETARIAN SUSHI

assortment of fresh vegetables rolled in nori, served  
with pickled ginger, ponzu sauce, wasabi [v, vegan]

#### HOUSE SMOKED CHICKEN SALAD

grapes, yeast rolls

#### DEVILED EGGS WITH PANCETTA

goat cheese, chives [gf]

#### BEEF NEGIMAKI

rolled sirloin, grilled scallions, sweet asian glaze

#### MESA RUBBED SIRLOIN

sliced medium rare, chipotle sauce, yeast rolls

#### SLICED BEEF TENDERLOIN

horseradish, yeast rolls

#### HOUSE-CURED SMOKED SALMON

whole side of salmon, with chopped eggs, chives,  
capers, cucumber dill relish, crackers

#### SIGNATURE SHRIMP COCKTAIL

housemade cognac cocktail sauce [gf]

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## displayed appetizers

### HOT ITEMS

#### **TWICE BAKED NEW POTATOES**

vermont cheddar, chives [gf]  
*[available with or without bacon]*

#### **MUSHROOMS ROCKEFELLER**

oven roasted mushroom caps, creamy spinach,  
parmesan [v]

#### **MINI CHILI RELLENO TARTLETS**

roasted poblano peppers, chihuahua cheese,  
pico de gallo, phyllo shell [v]

#### **MAC AND CHEESE FRITTERS**

*[available with or without bacon]*

#### **ITALIAN VEGETABLE TARTS**

oven roasted vegetables, roasted pine nuts,  
goat cheese, fresh basil [v]

#### **GRILLED PORTABELLAS**

goat cheese, sundried tomatoes, fresh basil, toasted  
pine nuts [v, gf]

#### **FRIED GREEN TOMATOES**

creole horseradish cream, spicy corn relish,  
tobacco onions [v]

#### **THAI CHICKEN SKEWERS**

sesame ginger sauce

#### **SPICY CHICKEN SAMOSAS**

mango chutney

#### **TEXAS GRILLED CHICKEN QUESADILLAS**

queso fresco, green chili salsa

#### **CHICKEN ROULADE**

fire roasted red peppers, spinach, feta

#### **CHICKEN PICATTA SKEWERS**

parmesan and egg battered chicken,  
caper cream sauce

#### **PECAN CRUSTED CHICKEN MEDALLIONS**

peach dijon chutney



**SOUTHERN FRIED BUTTERMILK CHICKEN FINGERS**

honey mustard dipping sauce, herb ranch  
dipping sauce

**MINI ASIAN SHORT RIB POT PIE**

ginger, sweet hoisin sauce

**MINI BEEF WELLINGTONS**

champagne mustard

**MINI BUTTERMILK FRIED CHICKEN MEDALLIONS**

sweet potato biscuits, red pepper jelly

**PEPPERCORN DIJON CRUSTED LAMB LOLLIPOPS**

red currant and rosemary sauce

**MINI CHICKEN POT PIES**

flaky crust, carrots, peas

**COCONUT SHRIMP**

peach mango chutney

**TENDERLOIN TIP SKEWERS**

chimichurri, mushrooms, bell peppers [gf]

**MARYLAND BLUE CRAB STUFFED MUSHROOMS**

oven roasted mushroom caps, maryland blue crab

**SAUSAGE STUFFED MUSHROOMS**

oven roasted mushroom caps, savory sausage,  
cheddar, leeks

**ISLAND SHRIMP AND PINEAPPLE SKEWERS**

sweet chili, coconut sauce [gf]

**TWICE-COOKED MOJO PORK EMPANADAS**

peppers, manchego cheese, pico de gallo

**BUFFALO SHRIMP SKEWERS**

blue cheese buttermilk sauce [gf]

**CARIBBEAN MEATBALLS**

grilled pineapple, mango, roasted peppers, onions

**DIPS & SPREADS**

**GOURMET BREADS AND SPREADS**

traditional hummus and artichoke, spinach, and water chestnut spread, assorted artisan breads [v]

**HOT SPINACH AND ARTICHOKE SOUFFLE**

toasted baguette rounds [v]

**HOT CRAB SOUFFLE**

assorted crackers

**ROASTED RED PEPPER AND  
SMOKED GOUDA FONDUE**

tortilla chips [v, gf]

**SOUTHWESTERN SPINACH AND CORN SOUFFLE**

tortilla chips [v, gf]

**HUMMUS SAMPLER**

lemon edamame hummus, roasted red pepper hummus, traditional hummus, toasted pita, french bread [v]

**MEDITERRANEAN DIPS**

tabouli, lemon hummus, baba ganoush, flatbread [v]

**SALSA SAMPLER**

roasted tomato salsa, avocado salsa, peach mango salsa, tortilla chips [v, gf]

**TEX MEX DISPLAY**

freshly made guacamole, salsa roja, chili con queso, peach mango salsa, tortilla chips [v, gf]

**BRUSCHETTA BAR**

herb oil and sea salt crostini

[choose 3]

plum tomato, feta, and basil

housemade 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 [v]

DISPLAYS

**SEASONAL FRUIT DISPLAY**

coconut cream [v, gf]

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**FRESH GARDEN CRUDITE**

pesto ranch dipping sauce [v, gf]

**EDIBLE FLOWER GARDEN**

candied hibiscus flowers, fresh fruits and vegetables,  
stylized to mimic flowers growing in a  
spring garden

**DOMESTIC CHEESE DISPLAY**

dried fruit, nuts, crackers [v]

**ARTISAN CHEESE DISPLAY**

gourmet breads, crackers, dried fruit, aged balsamic  
vinegar, mango chutney, lavender honey, nuts [v]

**BACON BAR**

bacon topped with brown sugar and red pepper  
flakes, jalapeno spiced bacon, chocolate-dipped  
bacon, bbq bacon [gf]

**ANTIPASTO TUSCANO**

cured italian meats with marinated vegetables [gf]

**THAI MINT AND LEMONGRASS BEEF SALAD**

fried wonton crisps

**MINI FINGER SANDWICHES**

[choose 2, 1 each per guest]

egg salad with chives [v]

tomato, cucumber, goat cheese, and basil [v]

smoked salmon and cucumber

pimento cheese [v]

brie, fig, prosciutto, and mango chutney

curry chicken apple salad

georgia sweet shrimp salad

**GRILLED FLAT BREADS**

[choose 2]

goat cheese, poached pears, walnuts, arugula,  
rosemary caramel gastrique

white: mozzarella, ricotta, parmesan, garlic

pepperoni and basil marinara

traditional caprese: fresh mozzarella, heirloom  
tomatoes, basil oil, balsamic reduction, smoked salt

grilled chicken, caramelized onions, smoked  
tomatoes, manchego cheese, oregano

el pastor: spicy roasted pork, chopped pineapple,  
cotija cheese, fresh lime, cilantro

spicy blackened shrimp, creole vegetable sauce,  
cave-aged cheddar cheese

bulgogi beef, kimchi, korean bbq sauce,  
pickled ginger, onions

## action stations

**Chefs are required for all action stations. \$100 station set-up fee.**

### MAC AND CHEESE BAR

housemade macaroni and cheese

toppings: bacon, scallions, chorizo, roasted poblano  
peppers, tomatoes, sour cream, blackened chicken

*[add lobster at market price]*

### PASTA

pastas: bowtie and cavatappi

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

choose 2 sauces:

fire roasted marinara

classic alfredo

roasted garlic alfredo

aglio olio sauce [garlic, wine, herbs]

vodka cream sauce

wild mushroom and leek sauce

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### GRILLED CHEESE

choose 2 breads: sourdough, brioche,  
white, ciabatta

choose 2 cheeses: pepper jack, brie,  
cheddar, mozzarella

choose 2 fillings: prosciutto, smoked turkey,  
sliced tomato, roasted poblano peppers

### AVOCADO BAR

sliced avocado in the shell, crispy plantain chips,  
diced mango, shredded jicama, scallions

choose 1: shrimp ceviche, jerk chicken salad  
[gf]

### SMOKED MOZZARELLA RAVIOLI

pesto alfredo, oven dried tomatoes, pine nuts [v]

### APPLE AND GOAT CHEESE RAVIOLI

caramelized cipollini onions, balsamic reduction,  
brown butter almonds [v]

### SWEET POTATO RAVIOLI

orange and sage demi-glace, crispy sweet  
potato hay [v]

### ASIAN VEGETABLE TACOS

freshly sautéed vegetables, sweet and spicy sauce,  
crispy wonton taco, steamed edamame [v]

### STIR FRY WOK STATION

asian vegetables, rice noodles, sweet and spicy  
sauce, served in a chinese take-out box [v]

## BRISKET

mexican street taco: corn tortillas, cilantro, chopped onions, shredded cabbage, avocado lime salsa [gf]

asian: bao bun, pickled carrots, cucumbers, bulgogi bbq sauce

greek: mini pita, tzatziki sauce, chopped pickles, shaved lettuce, diced tomatoes

classic: spicy bbq sauce, coleslaw, pickles, crispy fried onions, yeast roll

## TACOS

choose 2:

honey lime salmon, cilantro cream, pico de gallo, jicama slaw, flour tortilla

cuban bbq pork, fried onions, chipotle lime aioli, housemade corn tortillas

mojo chicken, tomatillo avocado salsa, zesty slaw, flour tortilla

ground beef, shredded cheddar, iceberg lettuce, pico de gallo, flour tortilla

carne asada, sliced radish, diced onions, cilantro, chimichurri, corn tortillas

grilled shrimp, mango jicama slaw, blood orange aioli, corn tortilla

## SLIDERS

choose 2:

cuban sliders: slow smoked pork layered with sliced ham, mustard, swiss cheese, pickles, cuban bread  
*[served hot from a panini press]*

lamb sliders: blue cheese, rosemary, dijon aioli

spanish chicken sliders: roasted red pepper ranch

angus and cheddar sliders: roasted red pepper ketchup, champagne mustard

mini kosher hot dogs: roasted red pepper ketchup, spicy brown mustard

mini kosher chili dogs: cheese sauce

grilled eggplant sliders: roasted red peppers, boursin cheese [v]

grilled portabella burgers: balsamic glaze, plum tomatoes, roasted garlic aioli

mini reubens: tangy russian dressing  
*[served hot from a panini press]*

**CHICKEN AND WAFFLES**

belgian-style waffles, pecan crusted chicken,  
sweet maple syrup

**SEARED SEA SCALLOPS**

basil corn cream sauce, crispy bacon, frisee salad  
[gf]

**HERB GRILLED BISTRO TENDER**

smashed new potatoes, red wine mushroom jus

**POKE BAR**

sushi rice, brown rice, diced tuna, diced salmon,  
edamame, avocado, carrots, radishes, cucumbers,  
bell peppers, tamarind chili mayonnaise,  
hoisin sesame dressing

**JERK PORK TENDERLOIN**

vanilla sweet potatoes, tropical fruit chutney,  
lotus chip [gf]

**CEVICHE BAR**

shrimp, scallops, mahi mahi, roasted corn, bell  
peppers, jalapenos, scallions, cilantro, jicama,  
mango, sweet plantain chips, frisée, mango lime  
vinaigrette, blood orange chili vinaigrette [gf]

**BEEF BOURGUIGNON**

braised beef in red wine, served over roquefort blue  
cheese risotto, topped with crispy tobacco onions

**CURRIED SHRIMP AND COCONUT**

seared shrimp, ginger carrot curry sauce,  
jasmine chive rice [gf]

**SHRIMP AND GRITS**

southern-style grits, low country shrimp and corn  
ragout, cheddar cheese, bacon, chives

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**carving stations**

**All selections are served with assorted sliced rolls.**

**PIT SMOKED HAM**

champagne mustard, mango chutney [gf]

**BEEF WELLINGTON**

bistro filet, mushroom duxelles,  
puff pastry, mustard cream

**HOUSE SMOKED TURKEY BREAST**

cranberry chutney, mango aioli [gf]

**PEPPERCORN AND HERB DIJON CRUSTED  
PRIME RIB**

horseradish cream sauce [gf]

**GINGER, BROWN SUGAR, AND PECAN  
CRUSTED SPLIT PORK LOIN**

champagne mustard, peach chutney [gf]

**GRILLED BEEF TENDERLOIN**

horseradish cream [gf]

**JAMON SERRANO**

presented with crostini, arugula, pickled onions,  
olive tapenade, champagne mustard

**ROAST LEG OF LAMB**

garlic and rosemary crust, san marzano tomato and  
balsamic fondue [gf]

**OVEN ROASTED BEEF**

champagne mustard, horseradish dijon sauce [gf]

**PISTACHIO CRUSTED RACK OF LAMB**

stone ground mustard sauce [gf]

**BOURBON PEPPERCORN FLANK STEAK**

champagne mustard, horseradish dijon sauce

**SALMON WELLINGTON**

puff pastry, shallots, spinach, mushroom duxelles,  
herb beurre blanc

## desserts

### DESSERT SHOOTERS

chocolate mousse | tiramisu | caramel pecan | duo chocolate  
caramel nut | strawberry shortcake | cannoli layered mousse | lemon berry panna cotta  
seasonal mousse shots [pumpkin, chocolate peppermint, white chocolate summer berry, eggnog]

### HANDCRAFTED MINI DESSERTS

cannoli | cake pops | petit fours | mini caramel apple strudel | chocolate dome | mini éclair  
lemon curd | tiramisu | mini cheesecake bites | berry tart | chocolate covered strawberries  
whoopie pies - red velvet, chocolate chip, carrot cake, double chocolate, lemon cream

### MASON JAR DESSERTS

apple crisp | bourbon apple crumb | blueberry crumble | flourless chocolate cake  
mini cinnamon roll with cream cheese mousse | toasted coconut cream cake  
pineapple upside down cake | salted pretzel caramel cream cake

### INDIVIDUAL DESSERTS

berry martini - fresh seasonal berries and passion fruit custard served in a martini glass  
dark chocolate mousse and strawberries | dark cherry and almond clafouti | seasonal cobblers  
caramelized apple bread pudding with bourbon sauce | southern fried peach pie | espresso mille-feuille  
white chocolate banana pudding with toasted coconut | savannah-style strawberry shortcake  
lemon meringue pie | new york cheesecake | chocolate pecan pie | key lime pie  
*[items on last line are sold in increments of 8]*

### ASSORTED DESSERT BARS

### FRESHLY BAKED COOKIES

### MINI CUPCAKES

### FUDGE BROWNIES



### **FLAMBE STATION**

choose one base: folded french crepes, belgian waffles, bread pudding, ice cream, chocolate brownie, blondie

choose one flambe: cherries with cognac, apples with bourbon, bananas with rum,  
pineapple with vanilla vodka, praline pecans with bourbon

included in all stations: whipped cream, chocolate shavings, granola

### **MILK AND COOKIE SHOOTER**

mini chocolate chip cookie atop a shot glass of whole milk, with a mini straw

### **ICE CREAM STATION**

choose 2 ice cream flavors: vanilla, chocolate, strawberry, mango, peppermint

choose 5 toppings: plain m&m's, peanuts, whipped cream, crumbled oreo cookies, heath bar bits, cherries,  
rainbow sprinkles, mini chocolate chips, snicker bar pieces, fresh strawberries, candied pecans, pineapple,  
chocolate brownie bits, waffle cones

sauces: chocolate sauce, caramel sauce

### **ICE CREAM SANDWICH BAR**

cookies: chocolate chip and sugar

ice cream: chocolate and vanilla

toppings: toasted coconut, chopped peanuts, sprinkles

## **beverages**

SWEET TEA

UNSWEET TEA

LEMONADE

PUNCH

BOTTLED SPRING WATER

HOT TEA

COFFEE

coffee served from a station with irish coffee mugs, sweeteners, and creamers  
[tableside coffee service also available]

Premium Add-on Service                      whipped cream, hazelnut and vanilla creamer,  
chocolate curls, chocolate tuille cookies, biscotti

### **REHYDRATION STATION**

citrus basil water, strawberry mint water, cucumber melon water  
decorative beverage dispensers, handled mason jars