



brunch 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.

To ensure that you have a balanced menu and enough cuisine for your guests, please choose a minimum of two main entrees, two sides, two selections from vegetables, starches, and fruits, and one bread. Additional items may be added to enhance your menu.

main entrées

We suggest a minimum of two selections.

FRENCH TOAST CASSEROLE

Challah bread, vanilla and nutmeg custard,
maple syrup, cinnamon butter [v]

ASSORTED COLD SMOKED SALMON

Capers, boiled eggs, chives,
cucumber dill relish, crackers

FRITTATAS

[Select 1]

Roasted vegetables [v]

Ham and cheddar

Shrimp and tomato, fresh herbs

Black bean and roasted peppers [v]

CHICKEN PICATTA

Parmesan and egg battered chicken,
caper cream sauce

CHICKEN AND MUSHROOM CREPES

Lemon and tarragon butter sauce

MINI QUICHE

[Select 2]

Ham and cheddar

Bacon and gruyere

Mushroom and leek [v]

Blackened chicken and bell peppers

Spinach and goat cheese [v]

LOBSTER ASPARAGUS CREPES

Hollandaise sauce

GRILLED ANDOUILLE SAUSAGE

Citrus green tomato chow chow,
honey biscuit

HOUSE SMOKED SALMON

Capers, boiled eggs, chives,
cucumber dill relish, crackers

additional sides

APPLEWOOD SMOKED BACON [gf]

COUNTRY SAUSAGE [gf]

SMOKED SAUSAGE [gf]

HAM STEAK [gf]

CORNED BEEF HASH [gf]

RAW OYSTERS [gf]

Cucumber mignonette, cocktail sauce,
hot sauce, lemon [gf]

STEEL CUT OATMEAL

Maple syrup, dried fruit, nuts,
cinnamon butter [v,gf]

DOMESTIC CHEESE DISPLAY

Crackers, fruit [v]

ARTISAN CHEESE DISPLAY

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

CAESER PASTA SALAD

Campanella pasta, romaine lettuce,
fried capers, croutons, parmesan cheese,
roasted pine nuts [v]

TUNA NICOISE SALAD

Seared tuna, haricot vert, potatoes,
boiled eggs, roasted red peppers,
olives, mixed greens,
basil vinaigrette [gf]

FRIED GREEN TOMATOES

Creole horseradish sauce, spicy corn relish,
tobacco onions [v]

MINI FINGER SANDWICHES

[Select 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

SIGNATURE SHRIMP COCKTAIL

House made cognac cocktail sauce [gf]

BACON BAR [gf]

Bacon with brown sugar and
red pepper flakes

Bacon spiced with jalapenos

Chocolate-dipped bacon

BBQ bacon

SAUSAGE STUFFED MUSHROOMS

Oven roasted mushroom caps,
savory sausage,
cheddar, leeks

MUSHROOMS ROCKEFELLER

Oven roasted mushroom caps,
creamy spinach,
parmesan cheese [v]

MARYLAND BLUE CRAB

STUFFED MUSHROOMS

Oven roasted mushrooms caps,
Maryland blue crab

MINI MARYLAND BLUE CRAB CAKES

Lemon caper remoulade

vegetables, starches, and fruits

We suggest a minimum of two selections.

SEASONAL FRESH FRUIT
[vegan, gf]

SOUTHERN-STYLE BISCUITS
AND PEPPER GRAVY
[v]

HONEY YOGURT AND
HOUSE MADE GRANOLA
[v]

SEASONAL GRILLED VEGETABLES
[vegan ,gf]

BREAKFAST POTATOES
Onions, bell peppers, hot sauce,
ketchup [vegan, gf]

SWEET POTATO AND PECAN HASH
[v,gf]

HASH BROWNS
Hot sauce, ketchup [v,gf]

MIMOSA PARFAIT
House made granola, orange segments,
champagne yogurt, fresh raspberries [v]

SOUTHERN GRITS
[v,gf]

SLICED VINE RIPE TOMATOES
Blue cheese [v,gf]

ITALIAN VEGETABLE TARTS
Roasted vegetables, goat cheese,
pesto, arugula,
aged balsamic vinegar [v]

bread s

We suggest a minimum of one selection.

ASSORTED DANISHES, MUFFINS, AND BREAKFAST BREADS

Butter, jellies [v]

CROISSANTS

Butter, jellies [v]

CORN MUFFINS

Butter, honey [v]

BISCUITS

Butters, jellies [v]

SAUSAGE BISCUITS

CINNAMON APRICOT STICKY BUNS [v]

ASSORTED BAGELS

Herb cream cheese, plain cream cheese, apricot cream cheese

action stations

CHICKEN AND WAFFLES

Belgian-style waffles, pecan crusted chicken, maple syrup

BELGIAN WAFFLES

Made to order - strawberries, blueberries, pecan, sweet maple syrup, powdered sugar, fresh whipped cream [v]

SHRIMP AND GRITS

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

OMELETTES

Made to order – peppers, onions, cheddar, feta, mushrooms, ham, bacon, tomato, spinach [gf]

carving stations

All selections are served with assorted sliced rolls.

PIT SMOKED HAM

Champagne mustard, mango chutney [gf]

BEEF WELLINGTON

Bistro filet, mushrooms duxelles,
puff pastry, mustard cream

HOUSE SMOKED TURKEY BREAST

Cranberry chutney, mango aioli [gf]

PEPPERCORN AND HERB DIJON PRIME RIB

Horseradish cream sauce [gf]

GINGER, BROWN SUGAR, AND PECAN CRUSTED SPLIT PORK LOIN

Champagne mustard, peach chutney

GRILLED BEEF TENDERLOIN

Horseradish cream sauce [gf]

OVEN ROASTED BEEF

Champagne mustard, horseradish dijon
[gf]

PISTACHIO CRUSTED RACK OF LAMB

Stone ground mustard sauce [gf]

BOURBON PEPPERCORN FLANK STEAK

Champagne mustard,
horseradish dijon sauce [gf]

SALMON WELLINGTON

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

desserts

DESSERT SHOOTERS

Chocolate mousse | tiramisu | caramel pecan | duo chocolate | caramel nut | strawberry short cake | cannoli layered mousse | lemon berry panna cotta

HANDCRAFTED MINI DESSERT

Cannoli | cake pops | petit fours | mini caramel apple strudel | mini éclair | lemon meringue tartlet | tiramisu | mini cheesecake bites | berry tart | chocolate covered strawberries | whoopie pies | vanilla pineapple and pastry cream tartlet

FLAMBE STATION

Select one base: folded French crepes, Belgian waffles, bread pudding, ice cream, chocolate brownies, blondie

Select 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 cookies atop a shot glass of whole milk, with a mini straw

ICE CREAM STATION

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

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

Sauces: chocolate sauce, caramel sauce

beverages

FRESH ORANGE JUICE

ASSORTED BOTTLED FRESH FRUIT JUICE
Apple, Orange, Cranberry

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

SPA WATER

Selection of

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