



## **hors d'oeuvres & enhancements menu**



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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

### VEGAN

**VEGAN "CRAB" CAKES**  
Red pepper coulis [vegan, gf]

**JERK BLACK BEAN FRITTER**  
Tropical salsa [vegan, gf]

**GRILLED NEW POTATO**  
Braised fennel, lemon, bell pepper salad  
[vegan, gf]

**WALNUT STUFFED MUSHROOM**  
Cranberry, sage [vegan, gf]

**MUSHROOM BRUSCHETTA**  
Wild mushrooms, sherry vinegar,  
basil crostini [vegan]

**TUSCAN BRUSCHETTA**  
White bean puree, rosemary, tomatoes,  
olives, crostini [vegan]

**WATERMELON AND TOMATO PIPETTE** Basil  
dressing [vegan, gf]

**ROASTED ROOT VEGETABLE SKEWERS**  
Rosemary glaze [vegan, gf]

### VEGETARIAN

**FRUIT SKEWERS**  
Coconut sauce pipette [v, gf]

**SUNDRIED TOMATO ARANCINI**  
Crispy risotto, fresh mozzarella, pesto [v]

**ARTICHOKE AND ROASTED  
RED PEPPER BRUSCHETTA**  
Capers, mozzarella, balsamic reduction,  
crostini [v]

**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]

**SPICED FIG TARTLETS**  
White cheddar, praline pecans [v]

**PLUM TOMATO BRUSCHETTA**  
Fresh basil, feta cheese, crostini [v]

**HERB MASHED POTATO PINWHEEL**  
Puff pastry, horseradish cream, chives [v]

### VEGETARIAN

#### MINI FRIED GREEN TOMATO

Pimento cheese, spicy chow chow [v]

#### HUMMUS SHOOTER

Garlic hummus, roasted red pepper hummus, feta cheese, celery, and carrot sticks, served in a shot glass [v, gf]

#### TOMATO SOUP SHOOTER

Mini grilled cheese [v]

#### MUSHROOM ROCKEFELLER

Creamy spinach, pernod sauce, parmesan [v]

#### MAC AND CHEESE FRITTER

[v]

*[available with or without bacon]*

#### CANDIED HIBISCUS FLOWER

Goat cheese, basil crystal [v, gf]

#### MINI QUICHE

Ham and cheddar

Bacon gruyere

Mushroom and leek [v]

Blackened chicken and bell peppers Spinach and goat cheese [v]

#### VIDALIA ONION STRUDEL

Caramelized Vidalia onions, cream cheese, flaky pastry [v]

*[available with out without bacon]*

### CHICKEN

#### CHICKEN POT PIE TARTLET

Carrots, peas, potato crust, creamy velouté

#### QUAIL ON A MINI FRIED GREEN TOMATO

Red onion marmalade

#### SMOKED CHICKEN SALAD

Sliced grapes with a choice of gingersnap cookies or phyllo cups

#### CHICKEN CIGARS

chicken and apple sausage wrapped in phyllo with a nori cigar band, tarragon demi sauce

#### THAI CHICKEN SKEWERS

Sesame ginger sauce

#### CHICKEN AND WAFFLES

Pecan crusted chicken, maple syrup pipette

### LAMB

#### SPICED LAMB SKEWER

Moroccan spiced minced lamb, cucumber yogurt [gf]

#### Lamb Cigars

Merguez lamb sausage wrapped in phyllo with a nori cigar band, Tarragon Demi Sauce

**BEEF****BEEF NEGIMAKI**

Rolled sirloin, grilled scallions,  
sweet Asian glaze

**MINI BEEF WELLINGTON**

Tenderloin tips, mushroom, puff pastry,  
champagne mustard

**BEEF TENDERLOIN**

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

**BEEF BROCHETTE**

Chimichurri [gf]

**BEEF CARPACCIO**

Horseradish, arugula, smoked salt,  
parmesan

**SEAFOOD****GEORGIA HUSHPUPPY**

Spicy shrimp and crawfish etouffee,  
hushpuppy cup

**SHRIMP AND GRITS**

Low-country shrimp and corn ragout,  
crispy grit cup

**ISLAND SHRIMP AND PINEAPPLE SKEWERS**

Coconut sauce pipette [gf]

**SEAFOOD****LOBSTER BISQUE SHOOTER**

Savory cream, paprika

**BASIL CRAB SALAD**

Cucumber, melon coin [gf]

**MARYLAND BLUE CRAB STUFFED  
MUSHROOMS**

Lemon caper remoulade

**POTATO PANCAKE**

Truffle aioli, caviar, chive

**DEVEILED EGGS**

Dijon crème fraiche, caviar, gold leaf [gf]

**AHI TUNA WONTON**

Sweet chili sauce, tamarind aioli, seaweed  
salad

**SCALLOP CEVICHE**

Avocado mousse, tortilla shell [gf]

**MINI MARYLAND BLUE CRAB CAKES**

Lemon caper remoulade

**LOBSTER TOSTADA**

Tarragon goat cheese, smoked salt, herb  
sprouts

### SEAFOOD

**LOBSTER ARANCINI**  
Crispy risotto, lobster, tarragon

**THAI SHRIMP FRITTER**  
Green papaya slaw

**SMOKED SHRIMP**  
Charred lemon aioli [gf]

**JERK GRILLED SHRIMP SKEWER**  
Tropical salsa [gf]

**SMOKED SALMON CROSTINI**  
Sliced cucumber, caviar

### PORK

**SAUSAGE STUFFED MUSHROOMS**  
Cheddar cheese, leeks

**MINI LOADED BAKED POTATO**  
Cheddar cheese, bacon, sour cream,  
chives [gf]

**CANDIED BACON**  
Blue cheese spiced apples [gf]

### **SLIDERS**

Angus cheddar, fried onion,  
ketchup and mustard

Fried chicken medallion, red pepper jelly, sweet  
potato biscuit

Moroccan lamb, pickled cucumber, lemon yogurt

Mojo chicken, citrus adobo slaw

Falafel slider, pickled red onion,  
tahini chili dressing

BBQ pork, mango jicama slaw

Traditional Cuban roasted pork, ham, mustard,  
pickle, swiss cheese

Mini lobster roll, bibb lettuce,  
Maine mustard dressing

### **MINI TACOS**

Crispy sweet potato, roasted golden beets,  
arugula, goat cheese [v, gf]

Asian vegetables, wonton taco shell [v]

Mojo chicken, avocado salsa, zesty slaw

Grilled shrimp, mango, scallions,  
sweet chili sauce

Shredded chicken, lettuce,  
pico de gallo, cheddar

Ground beef, lettuce, pico de gallo, cheddar

Carne asada, sliced radish, chimichurri

Carnitas, pineapple chili relish, cotija cheese

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**displayed appetizers****COLD ITEMS****BALSAMIC GRILLED ASPARAGUS**

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

**DEVILED EGGS AND CAVIAR**

Dijon, gold leaf [gf]

**HERB GRILLED SEASONAL VEGETABLES**

Aged balsamic drizzled and pesto,  
served room temperature [v, gf]

**BEEF NEGIMAKI**

Rolled sirloin, grilled scallions,  
sweet Asian glaze

**VIDALIA ONION STRUDEL**

Caramelized Vidalia onions, cream cheese,  
flaky pastry  
*[available with or without bacon]*

**SLICED BEEF TENDERLOIN**

Choice on chimichurri sauce or  
Horseradish sauce, yeast rolls

**MINI CAPRESE SKEWERS**

Basil vinaigrette, smoked salt [v, gf]

**HOUSE-CURED SMOKED SALMON**

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

**MEDITERRANEAN STRUDEL**

Mozzarella cheese, artichoke hearts,  
roasted red peppers, Greek olives,  
basil pesto dipping sauce [v]

**SIGNATURE SHRIMP COCKTAIL**

Cocktail sauce [gf]

**VEGETARIAN SUSHI**

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

**GRILLED PORTABELLAS**

Goat cheese, sun dried tomatoes, fresh basil,  
toasted pine nuts [v, gf]

**HOUSE SMOKED CHICKEN SALAD**

Grapes, yeast rolls

**SEASONAL OYSTERS**

Cucumber mignonette, cocktail sauce, lemon  
wedges, hot sauce, crackers

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displayed appetizers

HOT ITEMS

**TWICE BAKED NEW POTATOES**

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

**TEXAS GRILLED CHICKEN QUESADILLAS**

Queso fresco, green chili salsa

**MUSHROOMS ROCKEFELLER**

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

**CHICKEN PICATTA SKEWERS**

Parmesan and egg battered chicken,  
caper cream sauce

**MAC AND CHEESE FRITTERS**

*[available with or without bacon]*

**PECAN CRUSTED CHICKEN MEDALLIONS**

Peach Dijon chutney

**ITALIAN VEGETABLE TARTS**

Oven roasted vegetables, goat cheese,  
pesto [v]

**SOUTHERN FRIED BUTTERMILK**

**CHICKEN FINGERS**

Honey mustard dipping sauce, herb ranch  
dipping sauce

**FRIED GREEN TOMATOES**

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

**INDIVIDUAL CHICKEN POT PIES**

Flaky crust, carrots, peas

**THAI CHICKEN SKEWERS**

Sesame ginger sauce

**TENDERLOIN TIP SKEWERS**

Chimichurri, mushrooms, bell peppers [gf]

**CHICKEN SAMOSAS**

Mango chutney



**SAUSAGE STUFFED MUSHROOMS**

Oven roasted mushroom caps,  
savory sausage, cheddar, leeks

**COCONUT SHRIMP**

Peach mango chutney

**TWICE-COOKED MOJO PORK EMPANADAS**

Peppers, queso fresco, pico de gallo

**MARYLAND BLUE CRAB  
STUFFED MUSHROOMS**

Oven roasted mushroom caps,  
Maryland blue crab

**CARIBBEAN MEATBALLS**

Grilled pineapple, mango,  
roasted peppers, onions

**ISLAND SHRIMP AND PINEAPPLE SKEWERS**

Sweet chili, coconut sauce [gf]

**MINI BEEF WELLINGTONS**

Champagne mustard

**BUFFALO SHRIMP SKEWERS**

Blue cheese buttermilk sauce [gf]

**PEPPERCORN DIJON CRUSTED  
LAMB LOLLIPOPS**

Mustard cream

### DIPS & SPREADS

#### **BREADS AND SPREADS**

Pimento cheese, spinach artichoke dip,  
blackeye pea hummus,  
assorted artisan breads [v]

#### **HOT SPINACH AND ARTICHOKE SOUFFLE**

Toasted baguette rounds [v]

#### **ROASTED RED PEPPERS AND SMOKED GOUDA FONDUE**

Tortilla chips [v, gf]

#### **SOUTHWESTERN SPINACH AND CORN SOUFFLE**

Tortillas chips [v, gf]

#### **MEDITERRANEAN DIPS**

Tabouli, lemon hummus, baba ganoush,  
tzatziki, flatbread [v]

#### **SALSA SAMPLER**

Roasted tomato salsa, avocado salsa,  
pico de gallo, tortilla chips [v, gf]

#### **TEX MEX DISPLAY**

Freshly made guacamole, salsa roja,  
chili con queso, tortilla chips [v, gf]

#### **BRUSCHETTA BAR**

Herb oil and sea salt crostini

[select 3]

Plum tomato, feta, and basil

House made olive tapenade

Sundried tomato and goat cheese spread

Mozzarella, red peppers, and capers

Tuscan white beans, olives, tomatoes,  
rosemary [v]

## DISPLAYS

### SEASONAL FRUIT DISPLAY

### FRESH GARDEN CRUDITE

Pesto ranch dipping sauce [v, gf]

### EDIBLE FLOWER GARDEN

Candied hibiscus flowers,  
fresh fruits and vegetables [v, gf]

### 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  
peppers flakes, jalapeño spiced bacon,  
chocolate-dipped bacon, BBQ bacon [gf]

### ANTIPASTO TUSCANO

Cured Italian meats with marinated  
vegetables

### THAI MINT AND LEMONGRASS BEEF SALAD

Fried wonton crisps, rice noodles,  
Asian vegetables

### MINI FINGER SANDWICHES

[select 2, 1 each per guest]

Egg salad with chives [v]

Tomato, cucumber, goat cheese, 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

Choice of 2:

Goat cheese, poached pears, walnuts,  
arugula, rosemary caramel gastrique [v]

White: mozzarella, ricotta, Parmesan,  
garlic [v]

Traditional caprese: fresh mozzarella,  
heirloom tomato, basil oil, balsamic  
reduction, smoked salt [v]

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

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

House made macaroni and cheese

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

*[add lobster at market price]*

#### AVOCADO BAR

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

Choice of 1:  
Shrimp ceviche  
Jerk chicken salad

#### PASTA

Pastas: bow tie and cavatappi

Toppings: Parmigiana-Reggiano cheese,  
red pepper flakes, garlic bread

Choice of 2 sauces:  
Fire roasted marinara  
Roasted garlic Alfredo  
Aglio olio sauce [garlic, wine, herbs]  
Wild mushroom and leek sauce

#### SMOKED MOZZARELLA RAVIOLI

Pesto Alfredo, oven dried tomatoes,  
pine nuts [v]

#### SWEET POTATO RAVIOLI

Orange and sage Demi-glacé,  
crispy sweet potato hay [v]

#### ASIAN VEGETABLE TACOS

Freshly sautéed vegetables, sweet and spicy  
sauce, crispy wonton taco

#### GRILLED CHEESE

Truffle, fresh mozzarella, Dijon, prosciutto  
Bacon, cheddar  
Swiss cheese/apple relish,  
caramelized onion  
Smoked gouda, mushroom duxelles

#### 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 like 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 rolls

## TACOS

Choose 2:

Mojo chicken, avocado salsa, zesty slaw

Grilled shrimp, mango, scallion,  
sweet chili sauce

Shredded chicken, lettuce,  
pico de gallo, cheddar

Ground beef, lettuce, pico de gallo, cheddar

Carne asada, sliced radish, chimichurri

Carnitas, pineapple chili relish, cotija cheese

**CHICKEN AND WAFFLES**

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

**SHRIMP AND GRITS**

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

**HERB GRILLED BISTRO TENDER**

Smashed new potatoes,  
red wine mushroom jus

**SEARED SEA SCALLOPS**

Basil corn cream sauce, crispy bacon,  
frisée salad [gf]

**JERK PORK TENDERLOIN**

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

**POKE BAR**

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

**BEEF BOURGUIGNON**

Braised beef in red wine, served over  
Roquefort blue cheese risotto, topped with  
crispy tobacco onions

**CEVICHE BAR**

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

**CURRIED SHRIMP AND COCONUT**

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

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**carving stations**

All selections are served with assorted sliced rolls.

**HOUSE SMOKED TURKEY BREAST**

Alabama white BBQ sauce [gf]

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

Peach dijon sauce [gf]

**JAMON SERRANO**

Crostini, arugula,  
pickled onions, olive tapenade,  
champagne mustard

**OVEN ROASTED BEEF**

Chimichurri and horseradish sauce [gf]

**BOURBON PEPPERCORN FLANK STEAK**

Red wine mushroom jus

**BEEF WELLINGTON**

Bistro filet, mushroom duxelles, puff pastry,  
mustard cream

**PEPPERCORN AND HERB DIJON  
CRUSTED PRIME RIB**

Natural jus, horseradish cream sauce [gf]

**GRILLED BEEF TENDERLOIN**

Horseradish cream [gf]

**PISTACHIO CRUSTED RACK OF LAMB**

Stone ground mustard sauce [gf]

**SALMON WELLINGTON**

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

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## 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 pie | vanilla pineapple and pastry cream tart

### MASON JAR DESSERTS

Bourbon apple crumb | blueberry crumble | flourless chocolate cake | toasted coconut cream cake | caramel tres leches | salted pretzel caramel cream cake | White chocolate coconut banana pudding

### INDIVIDUAL DESSERTS

Berry martini – fresh fruit 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 short cake | lemon meringue pie | New York style cheese cake | chocolate pecan pie | key lime pie  
*[items on last line are sold in increments of 8]*



### 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

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

Choose 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

SWEET TEA

UNSWEET TEA

LEMONADE

PUNCH

BOTTLED SPRING WATER

HOT TEA

COFFEE

Coffee served from a station with Irish coffee mugs, sweeteners, and creamers  
[table side coffee service also available]  
[whipped cream, hazelnut, and vanilla creamer, chocolate curls,  
chocolate tuille cookies, biscotti]

SPA WATER

Citrus basil water, strawberry mint water, cucumber melon water