



seated served dinner 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.

plated appetizers

ITALIAN VEGETABLE TART

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

SMOKED SHRIMP

Charred lemon aioli, seared polenta, paprika oil

WILD MUSHROOM NAPOLEON

Leeks, baby spinach, herbs, champagne beurre blanc [v, GF]

PAN SEARED AHI TUNA

Wonton crisps, sweet chili sauce, tamarind aioli, jicama slaw

HOUSE SMOKED SALMON

Cucumber dill sauce, capers, lemon, bruschetta

CRISPY DUCK CONFIT

Porcini mushroom risotto, tomato coulis [gf]

CHARLESTON JUMBO SHRIMP AND GRITS

Tomato relish, fried onion garnish

BEET TARTARE

Lemon oil dressing, crispy sweet potato chip, apricot, almond [vegan, gf]

SWEET POTATO RAVIOLI

Orange sage demi-glace, lemon and garlic spinach [v]

INDIVIDUAL CHARCUTERIE PLATE

Artisan cheeses and cured meats with baguette and garnish

WARM BLUE CHEESE MUSHROOM TART

Bed of sauteed Swiss chard, bacon vinaigrette

TRUFFLE GNOCCHI

Shaved parmesan, cauliflower, speck ham, olive oil, black pepper

LOW COUNTRY CRAB CAKE

Spicy corn relish, remoulade sauce

s o u p s

GARDEN VEGETABLE GAZPACHO

Basil oil, lemon caper crème fraiche [v, gf]

CORN AND BLUE CRAB CHOWDER

Roasted red pepper puree, fresh chives [gf]

WILD MUSHROOM CHOWDER

Leek straws, asiago shavings [v]

LEMONGRASS AND DUCK CONSOMME

Shitake mushrooms, baby Bok choy

NORTHERN WHITE BEAN SOUP

Tasso ham, kale [gf]

NEW ENGLAND CLAM CHOWDER

Parsley pesto

**HEIRLOOM TOMATO AND
ROASTED FENNEL SOUP**

Maytag blue cheese crumbles,
garlic croutons [v]

LOBSTER BISQUE

Sherry, leeks, olive oil croustade

SWEET POTATO BISQUE

Apples, apricots, praline pecans garnish
[v, gf]

salads

A second dressing is available tableside for \$0.50 per person.

CLASSIC CAESAR SALAD

Parmesan, garlic croutons [v]

BIBB AND BAKED GOAT CHEESE SALAD

Radicchio, pistachio, raspberries, balsamic raspberry vinaigrette [v]

GOAT CHEESE GARDEN SALAD

Mixed greens, vine ripe tomatoes, hot house cucumbers, goat cheese [v, gf]
Choice of dressing: ranch, balsamic vinaigrette, champagne vinaigrette, basil vinaigrette

BABY SPINACH AND ARGULA SALAD

Grilled portabella mushrooms, feta cheese, roasted red bell peppers, balsamic vinaigrette [v, gf]

ICEBERG WEDGE SALAD

Vine ripe tomatoes, hot house cucumbers, gorgonzola crumbles, bacon bits [gf]
Choice of dressing: lemon herb champagne vinaigrette, ranch, basil vinaigrette, blue cheese

MIXED GREENS AND CUCUMBER BOWTIE

Over dried tomatoes, chevre, candied walnuts, aged balsamic vinaigrette [v, gf]

BABY SPINACH SALAD

Maytag blue cheese crumbles, praline pecans, poached pears, pomegranate vinaigrette [v, gf]

WATERMELON AND HEIRLOOM TOMATO SALAD

Spicy summer greens, pickled Bermuda onions, feta cheese, basil vinaigrette [v, gf]

CLASSIC CAPRESE SALAD

Vine ripe tomatoes, fresh mozzarella, basil, cracked black pepper, basil vinaigrette [v, gf]

ARUGULA AND BEET SALAD

Roasted golden red beets, goat cheese, pine nuts, balsamic vinaigrette [v, gf]

entrées

Inquire about dual entrée portions at a reduced price.

CHICKEN

BEEF

STUFFED AIRLINE CHICKEN BREAST

Sauteed peppers, garlic, spinach, fresh mozzarella cheese, herb chicken jus
Smashed new potato and leeks, haricot vert

SLICED BEEF TENDERLOIN

Potato gratin, grilled jumbo asparagus

CHICKEN CORDON BLEU

Gruyere mornay sauce
Sauteed spinach, potato lyonnaise with caramelized onion, haricot vert

Choice of
Cabernet jus

Warm wild mushroom salad

TRADITIONAL BEEF WELLINGTON

Bistro filet, mushroom duxelles, puff pastry, mustard cream
Wild mushroom risotto cake, sauteed spinach

JAMAICAN GRILLED AIRLINE CHICKEN BREAST

Tropical salsa
Seared black bean cake, honey ginger malibu carrots

SLICED NEW YORK STRIP LOIN
Peppercorn and cognac cream
Roasted fingerling potato, caramelized shallots, green and white asparagus bundles

PECAN CRUSTED CHICKEN BREAST

Peach dijon chutney
Vanilla mashed sweet potato, haricot vert

BRAISED SHORT RIB

Mirepoix, herbs, red wine demi-glace
Creamy polenta, sauteed wild mushrooms

LEMON HERB CHICKEN PICATTA

Caper white wine sauce
grilled artichoke, roasted tomato, basil oil
mashed potato

SEAFOOD

FLOUNDER MEUNIERE

Herb butter sauce
Lemon rosemary grilled potato,
tomato Provencal

ASIAN ROASTED SALMON FILLET

Sesame ginger and peppercorn glaze
Scallion jasmine rice, sauteed bok choy in
garlic ginger butter

**MUSTARD AND DILL CRUSTED
SALMON FILLET**

Honey and spice glaze
Mashed baby Yukon potato with leeks and
herbs, maple roasted acorn squash

SAUTEED MEDITERRANEAN GROUPEL FILLET

Black olive crust, caper butter
Basil oil mashed potato,
ratatouille vegetables

**HICKORY GRILLED JUMBO SHRIMP AND
SCALLOPS**

Bourbon peach BBQ sauce [gf]
smoked gouda grits,
sauteed patty pan squash

BLACKENED JUMBO SHRIMP

Onion jam
Wild rice pilaf, roasted broccoli

JUMBO LUMP CRAB CAKE

Roasted corn and rosemary relish
Safron risotto fritter, grilled asparagus

GROUPEL ORLEANS

Cajun-spiced grouper topped with crab,
hollandaise sauce
Jambalaya risotto, piperade

PORK

JERK GRILLED PORK TENDERLOIN

Tropical fruit chutney, taro chips [gf]
Vanilla mashed sweet potatoes,
oven roasted brussels sprouts

APPLEWOOD SMOKED PORK CHOP

Onions and apple relish [gf]
Smoked gouda grits
maple roasted acorn squash

LAMB

ROASTED LAMB RACK

Rosemary Dijon Crust
Pearl couscous salad with cucumber,
mint and lemon

VEGETARIAN AND VEGAN

The options in this category are composed plates and require No side dish.

PORTABELLA MUSHROOM PARMESAN

Fresh mozzarella, cheese,
roasted marinara, penne aglio olio [v]

BRAISED CAULIFLOWER

Wild rice, walnuts, roasted cabbage, herb
vegetables broth [vegan, gf]

STIR FRY RICE NOODLES

Seasonal vegetables, toasted peanuts,
lemongrass sake coconut broth
[vegan, gf]

ROASTED SPAGHETTI SQUASH

Mixed wild mushrooms, sage, chick peas
[vegan, gf]

ARTICHOKE, OLIVE, WHITE BEAN CASSOULET

Roasted peppers, asparagus [vegan, gf]

SEARED BLACK BEAN CAKE

Quinoa-stuffed poblano peppers, olive oil
sauteed kale, smoked tomato coulis
[vegan, gf]

QUINOA AND ALMONDS

STUFFED PORTABELLA
Grilled zucchini, oven dried tomatoes, red
pepper puree [vegan, gf]

CHARRED RADICCHIO

Lemon. maple roasted acorn squash, sauteed
wild mushroom, toasted bulgur wheat
[vegan gf]

VEGAN "CRAB" CAKES

Roasted red pepper coulis, lemon oil spinach,
mushroom dirty rice [vegan, gf]

desserts

DESSERT SHOOTERS

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

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

INDIVIDUAL PLATED 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]

DULCE DE LECHE

Rich and decadent cake encrusted in chocolate and filled with caramel

FLAMBE STATION

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

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]

Premium add-on service-
[whipped cream, hazelnut, and vanilla creamer, chocolate curls,
chocolate tuille cookies, biscotti]

SPA WATER

Choice of:

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