



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.

breakfast selections

THE CONTINENTAL

Seasonal fruit and berries [v, gf]

Croissants, danish, muffins [v]

Butter, jams, jellies

THE HEALTHY START

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

Fresh fruit salad [v, gf]

Yogurt, house made granola [v, gf]

THE BREAKFAST SANDWICH

[minimum of 5 per selection]

Pre-assembled breakfast sandwich with
scrambled eggs, American cheese

Bread: croissant, bagel, biscuit

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

Fresh seasonal fruit, 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 vegetable burrito,
potatoes, mozzarella cheese,
scrambled eggs,
pico de gallo [v]

Side of hot sauce

Fresh seasonal fruit, yogurt [v, gf]

THE VEGETARIAN

Roasted vegetables frittata [v]

Choice of breakfast potatoes or grits [v, gf]

Sliced vine ripe tomatoes [v, gf]

Fresh seasonal fruit, 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 [select 1]
Applewood smoked bacon [gf]
Pork sausage [gf]
Turkey sausage [gf]
Ham steak [gf]

Fresh seasonal fruit, 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 [select 1]
Applewood smoked bacon [gf]
Pork sausage [gf]
Turkey sausage [gf]
Ham steak [gf]

HOT BREAKFAST

Meats [select 1]
Applewood smoked bacon [gf]
Pork sausage [gf]
Turkey sausage [gf]
Ham steak [gf]

Starches [select 1]
Breakfast potatoes [v, gf]
Grits [v, gf]

Eggs [select 1]
Scrambled eggs [v, gf]
Ham and cheddar frittata
Roasted vegetable frittata [v]
Shrimp and tomatoes with fresh herb frittata
Black bean and roasted pepper frittata

Fresh seasonal fruit, yogurt [v, gf]

Buttermilk biscuits, butter, jams [v]

breakfast enhancements

Add any of the below to enhance your menu.

WHOLE FRUIT

[v, gf]

CROISSANTS

Butter, jellies [v]

SEASONAL FRESH SLICED FRUIT

[v, gf]

BISCUITS

Butter, jellies [v]

MIMOSA PARFAIT

House made granola, orange segments,
vanilla yogurt, fresh raspberries [v]

CINNAMON APRICOT STICKY BUNS

[v]

ASSORTED GREEK YOGURT

[v, gf]

BREAKFAST PASTRIES

[v]

HOUSE MADE GRANOLA AND YOGURT

[v]

HAM BISCUITS**STEEL CUT OATMEAL**

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

SAUSAGE BISCUIT**APPLEWOOD SMOKED BACON**

[gf]

SLICED VINE RIPE TOMATOES

Blue cheese [v, gf]

COUNTRY PORK SAUSAGE

[gf]

TURKEY SAUSAGE
[gf]

SCRAMBLED EGGS
[v, gf]

HAM STEAK
[gf]

MINI QUICHE
[select 2]
Ham and cheddar
Bacon and gruyere
Mushroom and leek [v]
Spinach and goat cheese [v]

CORNED BEEF HASH
[gf]

SOUTHERN GRITS
[v, gf]

BREAKFAST POTATOES
Onions, peppers, hot sauce, ketchup [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.

ROASTED TURKEY AND HAVARTI
Ranch dressing, kaiser roll

CHICKEN SALAD
Celery, onions, fresh herbs, croissant

ROAST BEEF AND CHEDDAR
Horseradish cream, pretzel bread

MEDITERRANEAN TUNA SALAD
Pepperoncini, olives, celery, onions, croissant

SUGAR CURED HAM AND SWISS
Honey mustard, croissant

GRILLED TUSCAN VEGETABLES
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 mushrooms, caramelized red onions, roasted bell peppers, baby spinach, pesto goat cheese, focaccia bread [v]

AVOCADO AND ALMOND WRAP

Avocado, sprouts, caramelized onions, roasted red peppers, toasted almonds, balsamic vinaigrette [vegan]

LITTLE ITALY

Arugula, mozzarella, prosciutto, pesto, tomatoes, crispy baguette

GRILLED CHICKEN WRAP

Herb grilled chicken breast, artichokes, caramelized onions, field greens, pesto mayo

VEGGIE STACK

Roasted portabella mushrooms, mixed greens, avocado shredded carrots, red onions marmalade, berry wheat bread [v]

GRILLED CHICKEN CAESAR WRAP

Italian-spiced grilled chicken breast, romaine, cucumbers, parmesan Caesar dressing

GRILLED VEGETABLE WRAP

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

COBB SALAD WRAP

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

CURRY CHICKEN SALAD

Apples, cranberries, apricots, almonds,
croissant

GRILLED CHICKEN BLT

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

SOUTHWESTERN WRAP

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

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
greens, gorgonzola ranch dressing,
berry wheat bread

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,
provolone cheese, sesame bread

side salads
for sandwich boxes and platters

All selections are served with assorted sliced rolls.

TOMATO CUCUMBER SALAD

Shaved onions, champagne vinaigrette
[v, gf]

POTATO SALAD

Celery, onions, Raye's mustard, mayonnaise,
chopped egg [v, gf]

FRESH SEASONAL FRUIT SALAD [v, gf]

ASIAN RICE NOODLE SALAD

Julienn vegetables, ginger soy vinaigrette [v]

LEMON ORZO SPINACH SALAD

Tomatoes, lemon herb champagne
vinaigrette [v]

PASTA PRIMAVERA SALAD

Grilled vegetables, feta, lemon herb dressing
[v]

CLASSIC GARDEN SALAD

Choice of dressing: ranch, basil vinaigrette,
balsamic vinaigrette, blue cheese, honey
mustard, Italian [v]

ASSORTED BAGGED CHIPS

COUSCOUS SALAD

Almonds, dried fruit, herbs [v]

BLACK BEAN AND CORN SALAD

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

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,
[select 1 dressing]: pesto ranch, Italian,
balsamic vinaigrette, basil vinaigrette [v, gf]

HERB GRILLED CHICKEN CAESAR SALAD

Croutons, parmesan cheese, Caesar dressing

HERB GRILLED CHICKEN GARDEN SALAD

Tomatoes, cucumbers, carrots, croutons,
[select 1 dressing]: pesto ranch, Italian,
balsamic vinaigrette, basil vinaigrette

JAMAICAN JERK CHICKEN SALAD

Black bean, corn, lime mango vinaigrette [gf]

HARVEST CHICKEN SALAD

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

CHEF SALAD

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

[select 1 dressing]: ranch, Italian, basil
vinaigrette, balsamic vinaigrette, blue cheese

CALIFORNIA COBB SALAD

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

HONEY LIME GRILLED SALMON FILET

Lemon orzo spinach salad,
champagne lime vinaigrette

ASIAN GRILLED SALMON FILLET

Ginger lime sesame sauce, fresh edamame,
Asian grilled vegetables

BOURBON PEPPERCORN GRILLED FLANK STEAK

Black bean and corn salad,
chipotle vinaigrette [gf]

SZECHUAN BEEF SALAD

Asian grilled beef, julienne vegetable, rice
noodles, sesame ginger dressing

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 house made BBQ sauce [gf]

EGGPLANT PARMESAN
Thinly sliced eggplant, rich pomodoro sauce, parmigiana-Reggiano, fresh mozzarella, basil [v]

PAN SEARED CHICKEN BREAST MEUNIERE
Parsley lemon sauce

BROCCOLI AND CHEDDAR ENCHILADAS
Ranchero sauce [v]

CASHEW TERIYAKI CHICKEN BREAST
Snow peas, carrots, peppers

MEDITERRANEAN GRILLED CHICKEN BREAST
Artichokes, roasted red peppers, feta, lemon basil sauce [gf]

CHICKEN PARMESAN
Mozzarella cheese, parmesan cheese, tomato sauce

SOUTHWESTERN GRILLED CHICKEN BREAST
Salsa cream [gf]

CHICKEN BREAST FORESTIERE
Mushrooms, bacon, onions, red wine jus

ISLAND GRILLED CHICKEN BREAST
Tropical salsa [gf]

MOJO BRAISED PORK
Chimichurri sauce [gf]

CHICKEN CORDON BLEU
Stuffed with honey baked ham, Swiss cheese, dijon cream sauce

BROWN SUGAR PECAN PORK LOIN
Peach chutney sauce [gf]

SLOW SMOKED BBQ PORK
House made spicy BBQ sauce [gf]

LAREDO GRILLED SALMON FILLET
Pico de Gallo, avocado cilantro cream [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, herb [gf]

SANTA FE FLANK STEAK
Pico de Gallo, avocado cilantro cream [gf]

HICKORY GRILLED SHRIMP
Bourbon BBQ sauce [gf]

ASIAN GRILLED SALMON FILLET
Ginger teriyaki sauce

sides for executive hot luncheons

Choose 2 from below to accompany your executive hot luncheon.

COLD SALAD

Fresh seasonal 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 vegetables salad, mixed greens, sherry vinaigrette
Pasta primavera salad
Potato salad
Lemon orzo spinach salad
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, grilled vegetables, pesto cream sauce, parmesan, white wine
Penne aglio olio, garlic fresh herb, white wine, parmesan
Mac and cheese, special cheddar sauce, toasted bread crumbs (add \$1.50)
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
Sauteed seasonal vegetables
Roasted corn and lima bean succotash
Steamed broccoli, almonds, garlic butter
Braised collard greens
Sauteed green beans
Roasted root vegetables
Sauteed Bok choy, sweet bell peppers, garlic ginger butter
Stir fry vegetables
Grilled corn, cotija cheese, butter, chili's [available on or off the cob]
Roasted tomatoes Provencal, toasted bread crumbs
Steamed carrots, orange, tarragon, honey butter glaze

desserts

ASSORTED DESSERT BARS

FRESHLY BAKED HOMEMADE COOKIES

MINI CUPCAKES

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) 8oz. cups, sweeteners, creamer, stir sticks

HOT TEA

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