



bbq 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.

1st little pig

“GREAT SOUTH” BBQ PULLED PORK

Brined and smoked bone-in pork shoulder, spicy house made BBQ sauce [gf]

SMOKED CHICKEN

Available bone-in or boneless, sweet and tangy house made BBQ sauce [gf]

TWO SIDE DISHES

[see page 7 for options]

BUNS *or* ROLLS

Choice of:

SEASONAL COBBLER

or

WHITE CHOCOLATE BANANA PUDDING

Toasted coconut topping

2nd little pig

“GREAT SOUTH” BBQ PULLED PORK

Brined and smoked bone-in pork shoulder, spicy house made BBQ sauce [gf]

SMOKED CHICKEN

Available bone-in or boneless, sweet and tangy house made BBQ sauce [gf]

Choice of:

BBQ BEEF BRISKET

Spicy house made BBQ sauce [gf]

Or

Bourbon BBQ grilled salmon

TWO SIDE DISHES

[see page 7 for options]

BUNS *or* YEAST ROLLS

Choice of:

SEASONAL COBBLER

Or

WHITE CHOCOLATE BANANA PUDDING

Toasted coconut topping

3rd little pig

“GREAT SOUTH” BBQ PULLED PORK

Brined and smoked bone-in pork shoulder, spicy house made BBQ sauce [gf]

SMOKED CHICKEN

Available bone-in or boneless, sweet and tangy house made BBQ sauce [gf]

MEMPHIS-STYLE PORK RIBS

Spicy house made BBQ sauce [gf]

Choice of:

BBQ beef brisket

Spicy house made BBQ sauce [gf]

Or

Bourbon BBQ grilled salmon

TWO SIDE DISHES

[see page 7 for options]

BUNS *or* YEAST ROLLS

Choice of:

SEASONAL COBBLER

Or

WHITE CHOCOLATE BANANA PUDDING

Toasted coconut topping

hamburgers & hot dogs

HAMBURGER AND FIXINS

Buns, American cheese, lettuce, sliced tomatoes, sliced onions, pickles

DOGS AND TRIMMINS

Buns, pickle relish, chopped onions, sauerkraut

TWO SIDE DISHES

[see page 7 for options]

ONE DESSERT

[see page 8 for options]

CONDIMENTS

Ketchup, mayonnaise, mustard

LOW COUNTRY BOIL

Peel and eat jumbo shrimp with new potato, corn, sausage, lemon

Add snow crab to boil for additional market price

sides

CLASSIC GARDEN SALAD

Vine ripened tomatoes, cucumbers, carrots,
house made croutons

Choice of ranch, Italian, honey mustard,
blue cheese, sesame ginger vinaigrette,
lemon herb vinaigrette, or basil vinaigrette
[v]

POTATO SALAD

New potatoes, mayonnaise,
Raye's stone ground mustard,
celery, onions, herbs [v,gf]

PASTA PRIMAVERA SALAD

Spiral pasta, basil oil, herbs, feta cheese,
fresh vegetables [v]

ROASTED NEW POTATOES

Caramelized onions, rosemary [v,gf]

HOUSE MADE MAC AND CHEESE (add \$1.50)

Pasta spirals, cheddar cheese sauce,
seasoned breadcrumbs [v]

BAKED BEANS

Onions, peppers, molasses [v,gf]

CAROLINA SLAW

Shredded cabbage, carrots, house made
dressing [v,gf]

SPICY SUCCOTASH

Lima beans, corn, tomatoes, tobacco sauce
[v,gf]

JALPENO CHEDDAR CORNBREAD

Sharp cheddar [v]

POTATO CHIPS

Assorted bags

SOUTHERN-STYLE COLLARD GREENS

Garlic, white vinegar, smoked bacon [gf]
[available without bacon]

GREEN BEANS

Topped with fried onions [v]

FRUIT SALAD

[v]

desserts

BY THE DOZEN

FRESHLY BAKED COOKIES

FUDGE BROWNIES

ASSORTED DESSERT BARS

MINI CUPCAKES

beverages

CANNED SODA

BOTTLED SPRING WATER

ICED TEA OR LEMONADE

SPA WATER SELECTIONS

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

COFFEE STATION

Regular and decaf coffee with
sweeteners and creamers

[tableside coffee service also available]

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