



buffet 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 one salad, one entrée, two vegetables, and one starch. Additional items may be added to enhance your menu, including appetizers, carving stations, and more!

salads

We suggest a minimum of one selection.

CLASSIC CAESAR SALAD

House made croutons, parmesan cheese, creamy caesar dressing [v]

COUSCOUS SALAD

Dried fruit, almonds, olive oil champagne dressing [v]

CLASSIC GARDEN SALAD

Vine ripened tomatoes, cucumbers, carrots, house made croutons [v]

SUNSHINE SALAD

Bibb lettuce, radicchio, mandarin oranges, toasted almonds, goat cheese, raspberry vinaigrette [v, gf]

Choice of dressing: ranch, basil vinaigrette, honey mustard, blue cheese, champagne vinaigrette, sesame ginger, Italian

BLUE CHEESE AND BABY SPINACH SALAD

Asparagus, dried cranberries, pistachios, blue cheese vinaigrette [v, gf]

CLASSIC GREEK SALAD

Vine ripened tomatoes, cucumbers, red onions, niçoise olives, house made croutons, feta cheese, Greek dressing [v]

INSALATA CAPRESE

Vine ripened tomatoes, fresh mozzarella, arugula, cracked black pepper, basil vinaigrette [v]

HONEY MUSTARD SPINACH SALAD

Sliced cremini mushrooms, red onions, sunflowers seeds, honey mustard dressing [v, gf]

MANGO, JICAMA, CUCUMBER SALAD

Frisée, toasted macadamia nuts, mojo-passionfruit vinaigrette [v, gf]

BACON BLUE SALAD

Applewood smoked bacon, gorgonzola cheese, house made croutons, balsamic vinaigrette

ITALIAN FOCACCIA SALAD

Arugula, mixed baby greens, niçoise olives, pine nuts, grape tomatoes,
parmesan cheese, white balsamic vinaigrette [v]

WATERMELON AND HEIRLOOM TOMATO SALAD

Feta cheese, candied pecans, assorted baby greens,
basil vinaigrette, smoked salt [v]

SMOKED GOUDA AND APPLE SALAD

Candied walnuts, raisins, mixed greens,
creamy maple dijon dressing [v, gf]

ARUGULA AND BEET SALAD

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

entrées

BAKED PORTABELLA PARMESAN

Fire roasted marinara sauce [v]

CALIFORNIA CHICKEN BREAST

Cilantro lime grilled chicken breast, cherry tomatoes, avocado cream sauce [gf]

EGGPLANT ROLLATINI

Herb grilled eggplant, roasted red peppers, spinach, feta, portabella mushrooms [v, gf]

CHICKEN BREAST FORESTIERE

Wild mushrooms, bacon, onions, red wine jus

EGGPLANT PARMESAN

Thinly sliced eggplant, rich pomodoro sauce, parmigiana-reggiano, fresh mozzarella, basil [v]

CHICKEN PICCATA

Parmesan and egg battered chicken, caper cream sauce

BROCCOLI AND CHEDDAR ENCHILADAS

Ranchero sauce [v]

ISLAND GRILLED CHICKEN BREAST

Tropical salsa [gf]

VEGAN "CRAB" CAKES

Roasted red pepper coulis [v, vegan, gf]

HERB ROASTED EIGHT CUT

BONE-IN CHICKEN

Mild mustard cream sauce [gf]

PECAN CRUSTED CHICKEN BREAST

Grilled peaches, peach dijon sauce

CHICKEN ROULADE

Feta cheese, spinach, bell peppers, lemon artichoke sauce

MEDITERRANEAN CHICKEN BREAST

Artichokes, roasted red peppers, feta cheese, lemon basil sauce [gf]

COQ AU VIN

Tender bone-in chicken thighs slow braised
in red wine and herbs

**SOUTHERN FRIED EIGHT CUT
BONE-IN CHICKEN**

Pepper gravy

CHILI RUBBED PORK RIBS

Honey lime demi-glaze

BEEF BOURGUIGNON

Tender beef tips, wine, herbs, mushrooms,
onions, carrots

SLICED BEEF SIRLOIN

[Your choice of preparation]

Red wine mushroom sauce

Forestiere with mushrooms, bacon, onions,
red wine chicken jus

Au poivre, cognac, fresh cream,
fresh parsley

SLICED BEEF BISTRO TENDER

Fried onions, green peppercorn sauce

CARIBBEAN MEATBALLS

Grilled pineapple, mango, red peppers,
onions, sweet and tangy demi-glaze

ITALIAN MEATBALLS

Choice of sauce

Gorgonzola cream, au poivre, marinara

BROWN SUGAR PECAN PORK LOIN

Grilled peaches, peach chutney sauce

HONEY DIJON ROASTED PORK LOIN

Madeira jus

SLOW ROASTED JERK PORK LOIN

Tropical chutney [gf]

GRILLED QUAIL KABOBS

Georgia peach and bourbon BBQ sauce [gf]

SAUTEED FLOUNDER MEUNIERE

Parsley, lemon herb sauce

CORNMEAL CRUSTED TROUT
Grilled tomato, caper ragout [gf]

JUMBO SHRIMP WITH PERNOD SAUCE
Tarragon, tomato, pernod sauce [gf]

MUSTARD DILL CRUSTED SALMON
Spiced honey drizzle, orange peel twist

SMOKED JUMBO SHRIMP
Charred lemon, roasted garlic,
rosemary [gf]

ASIAN GRILLED SALMON
Sweet and spicy sesame ginger glaze,
sesame seeds, scallions

BLACKENED JUMBO SHRIMP
Creole vegetable sauce [gf]

BLACKENED SALMON
Rosemary corn coulis [gf]

SLICED CHOICE BEEF TENDERLOIN
[choice of preparation]

CITRUS GRILLED RED SNAPPER
Chimichurri sauce [gf]

Wild mushroom salad
or
Cabernet jus

GRILLED SWORDFISH
Citrus gremolata [gf]

PEPPERCORN SMOKED JUMBO SCALLOPS
Rosemary and sweet corn puree [gf]

PAN SEARED GROUPEL
Walnut arugula pesto

**HICKORY GRILLED JUMBO SHRIMP
AND SCALLOPS**
Bourbon peach BBQ sauce [gf]

JUMBO SHRIMP SCAMPI
Garlic herb sauce

SEARED JUMBO SCALLOPS
Lemon garlic butter [gf]

vegetables

We suggest a minimum of two selections.

All mixed vegetables listed are based on seasonal availability.

STEAMED BROCCOLI

Toasted almonds, garlic butter [v, gf]

ROASTED RATATOUILLE VEGETABLES

Herb tomato sauce [vegan, gf]

STEAMED GREEN BEANS

Walnuts, roasted red pepper,
lemon dill butter [v, gf]

ROASTED ROOT VEGETABLES

Celery root, parsnips, sweet potatoes,
carrots, onions [vegan, gf]

STIR FRY ASIAN VEGETABLES

Ginger, garlic, sesame oil [v]

BRUSSELS SPROUTS

Caramelized onions, sherry vinegar [v, gf]

SEASONAL SAUTEED VEGETABLE MEDLEY

Herb infused olive oil [v, gf]

ROASTED TOMATOES

Provençal bread crumbs [vegan]

SEASONAL GRILLED VEGETABLE MEDLEY

Herb infused olive oil [vegan, gf]

SOUTHERN-STYLE COLLARD GREENS

Slow braised in garlic, onions, white vinegar,
smoked bacon [gf]
[available without bacon]

STEAMED CARROTS

Orange, tarragon, honey butter glaze [v, gf]

GRILLED CORN ON THE COB

Butter, chilis, cotija cheese [v, gf]
[available off the cob]

SAUTEED BOK CHOY

Bell peppers, garlic ginger butter [v, gf]

MAPLE BUTTER ROASTED ACORN SQUASH

[v, gf]

SAUTEED ASPARAGUS

Orange zest, pine nuts [v, gf]

GRILLED JUMBO ASPARAGUS

[vegan, gf]

ROASTED CAULIFLOWER

Vermont cheddar cheese [v]

starches

We suggest a minimum of one selection.

SMASHED NEW POTATOES
Buttermilk, leeks [v, gf]

HERB RICE PILAF
[v, gf]

ROSEMARY ROASTED NEW POTATOES
Caramelized onions [v, gf]

SESAME CHIVE JASMINE RICE
[v, gf]

WHIPPED ROASTED GARLIC POTATOES
Whole roasted garlic cloves [v, gf]

WILD RICE PILAF
Mixed mushrooms [v, gf]

MASHED POTATOES
[v, gf]

SAVANNAH RED BEANS AND RICE
[v, gf]

BASIL OLIVE OIL MASHED POTATOES
[v, gf]

CUBAN BLACK BEANS AND RICE
[v, gf]

SOUTHERN-STYLE GOUDA STONE
GROUND GRITS
[v, gf]

OVEN ROASTED FINGERLING POTATOES
Shallots, herb [v, gf]

VANILLA SCENTED MASHED
SWEET POTATOES
Brown sugar topping [v, gf]

PAN-SEARED MUSHROOMS RISOTTO CAKES
[v]

SWEET POTATO NAPOLEON
Gruyere cheese, leeks [v, gf]

YUKON POTATO GRATIN
Baked with thyme bechamel [v, gf]

TWICE-BAKED YUKON GOLD POTATOES
Choice of preparation:

Bacon, chives, and cheddar [gf]

Asiago and chives [v, gf]

Truffle oil and leeks [v, gf]

pasta sides

BAKED ZITI ALLA NORMA

Fresh mozzarella, eggplant, basil,
rich tomato sauce [v]

VEGETABLE LASAGNA

Seasonal grilled vegetables, ricotta cheese,
mozzarella, fresh basil, fire-roasted
tomato sauce [v]

FARFALLE WITH GRILLED VEGETABLES

Roasted garlic cream [v]

SMOKED MOZZARELLA RAVIOLI

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

PENNE AGLIO OLIO

Garlic, olive oil, fresh herbs, white wine,
parmesan [v]

SWEET POTATO RAVIOLI

Orange and sage demi-glace, crispy
sweet potato hay [v]

HOUSE MADE MACARONI AND CHEESE

Pasta spirals, house cheddar cheese sauce,
seasoned bread crumbs [v]

SMOKED CHICKEN RAVIOLI

Roasted red pepper coulis, fried leeks

TRUFFLED MACARONI AND CHEESE

Parmesan crust, caramelized onions [v]

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

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

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

Choice of:

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