



hors d'oeuvres & enhancements 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.

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

Rollled 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

DEILED 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

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]

GRILLED PORTABELLAS

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

VEGETARIAN SUSHI

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

SEASONAL OYSTERS

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

HOUSE SMOKED CHICKEN SALAD

Grapes, yeast rolls

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]

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

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