

BRUNCH MENUS



Entrées
Action Stations
Carving Stations



30 Woodstock Street
Roswell, GA 30075
Phone 770.594.1567
Fax 770.804.2070
www.talkofthetownatlanta.com

— Prices Subject to Change —

Brunch Menu

To ensure that you have a balanced menu and enough cuisine for your guests, please choose a minimum of **Two Main Entrées, Two Side Items, Two selections from Vegetables, Starches, and Fruit, and One from Breads.** Additional items may be selected to enhance your menu.

We are proud to offer locally grown and organic options based on seasonal availability and when competitively priced.

Main Entrées

Choose a minimum of 2 selections.

French Toast Casserole – \$5.25

Layers of French toasted Challah bread with a creamy vanilla nutmeg custard, maple syrup, and cinnamon butter

Frittatas – \$5.50

An egg-based dish similar to a quiche

Roasted Vegetable 

Ham and Cheddar

Shrimp and Tomato with Fresh Herbs

Black Bean and Roasted Pepper 

Scrambled Eggs – \$4.25

Light and fluffy

House Smoked Applewood Salmon – \$5.50

With boiled eggs, chives, capers, cucumber dill relish and crackers

Assorted Cold Smoked Salmon – \$5.50

Served with boiled eggs, chives, capers, cucumber dill relish and crackers

Chicken Picatta Skewers – \$5.00

Jumbo chicken tenders battered in basil, Parmesan, and egg, and served with a white wine, caper, and lemon butter sauce

Mini Quiche – \$4.00

2 pieces pp. min. 20 pieces per selection

Ham and Cheddar; the traditional Lorraine with bacon and Gruyere; mushroom and leek; blackened chicken and bell peppers; or spinach and goat cheese

Chicken and Mushroom Crepes – \$6.00

With lemon tarragon butter sauce

Grilled Andouille Sausage – 4.25

With citrus green tomatoes on honey biscuit


Also see Action Stations on Page 9.

Side Items

Choose a minimum of 2 selections.

Applewood Smoked Bacon – \$3.00 

Country Sausage – \$3.00 

Ham Steak – \$4.00 

Smoked Sausage – \$3.00 

Corned Beef Hash – \$3.00 

Scrapple – \$3.00

Pressed pork sliced and fried

Steel Cut Oatmeal – \$3.00  

Served with maple syrup, dried fruits and nuts,
and cinnamon butter

Signature Shrimp Cocktail – \$6.00 

With house made cognac cocktail sauce

Deviled Eggs with Pancetta – \$3.25 

With goat cheese, fried pancetta, and chives

Apricot Canapés – \$3.25 

Dried apricots stuffed with blue cheese,
crusted with toasted pistachios and drizzled with honey

Sausage, Cheddar, and Leek Stuffed Mushrooms – \$3.50

Maryland Blue Crab Stuffed Mushrooms – \$4.25

Oven roasted mushroom caps filled with Maryland blue crab meat

Mushrooms Rockefeller – \$3.50 

Oven roasted mushroom caps filled with creamy spinach Parmesan

Tuna Niçoise Salad – \$6.00 

Sliced tuna, haricot vert, boiled eggs, herb potato, roasted red peppers,
niçoise olives over tender greens with basil vinaigrette

Caesar Pasta Salad – \$3.75 

Campanelle pasta, romaine lettuce, fried capers, croutons, Parmesan cheese, and roasted pine nuts


Spring Vegetable Melange – 3.75 

Shredded lettuce, baby spinach and carrot ribbons with tomato and cucumber in a tomato, lemon and dill vinaigrette thickened with tangy goat cheese

Mini Finger Sandwiches – \$5.00

*Choose 2 from the following options
(one of each per guest)*

Egg Salad with Chives

Tomato, Cucumber, Goat Cheese and Basil 

Smoked Salmon and Cucumber

Aged Cheddar and Roasted Red Pepper Pimento Cheese 

Brie, Fig, Prosciutto with Mango Chutney

Curry Apple Chicken Salad

Georgia Sweet Shrimp Salad

Domestic Cheese Display – \$4.25  

Artisan Cheese Display – \$7.50  

Gourmet breads and assorted crackers, fresh and dried fruits, aged balsamic vinegar, mango chutney, lavender honey and assorted nuts

Mini Maryland Blue Crab Cakes – \$6.00

Served with lemon caper remoulade

Fried Green Tomatoes – \$4.50 

Served with Creole horseradish sauce, spicy corn relish, and tobacco onions

Bacon Bar – \$6.50

A tantalizing selection for the bacon lover!!!


Bacon topped with brown sugar and red pepper flakes, jalapeño spiced bacon, chocolate-dipped bacon and BBQ bacon

Vegetables, Starches, and Fruit

Choose a minimum of 2 selections.

Seasonal Fresh Fruit – \$3.50 

Honey Yogurt and Homemade Granola – \$2.50

Breakfast Potatoes – \$3.00 
With onions and bell peppers

Hash Browns – \$3.25 

Cheese Grits – \$3.00 

Southern Grits – \$3.00 

Sliced Vine Ripe Tomatoes – \$3.25 

Southern-Style Biscuit and Gravy – \$3.25

Seasonal Grilled Vegetables – \$3.25 

Italian Vegetable Tarts – \$5.00
Filled with oven-roasted Italian vegetables,
roasted pine nuts, goat cheese, and fresh basil

Sweet Potato and Pecan Hash – \$3.50 

Mimosa Parfait – \$3.50
Homemade granola layered with orange segments,
champagne yogurt, and fresh raspberry

Breads

Choose a minimum of 1 selection.

Freshly Baked Bagels – \$3.00

Served with cream cheese and jellies

English Muffins – \$2.00

Served with butter and jellies

Assorted Danish, Muffins, and Breakfast Bread – \$4.00

Croissants – \$2.50

Served with butter and jellies

Corn Muffins – \$2.25

Biscuits – \$2.25

Served with butter and jellies

Sausage Biscuit – \$3.25

Cinnamon Apricot Sticky Buns – \$3.00

Action Stations

Chefs are required for all stations.

Omelet Station – \$7.00

Omelets cooked to order with the following:

Peppers, onions, Cheddar, Feta, mushrooms, ham, bacon, tomato, and spinach

Belgian Waffle Station – \$6.00

Made fresh for your guests with the following:

Strawberries, blueberries and pecans in a sweet syrup with powdered sugar and fresh whipped cream

Shrimp and Grits Station – \$6.50

Southern-style grits served in a martini glass or porcelain cup with featured low-country shrimp and corn ragout
Includes Cheddar cheese, bacon, and chives

Seared Sea Scallops Station – \$10.00

Served with basil corn cream sauce, crispy bacon lardons, and Frisée salad

Apple and Goat Cheese Ravioli Station – \$7.00

Served with caramelized cipollini, balsamic reduction, and brown butter almonds

Chicken and Waffles – \$6.00

Crispy Belgian-style waffles topped with Talk of the Town pecan crusted chicken and drizzled with sweet maple syrup

Carving Stations

Chefs are required for all stations. \$100 station set-up fee.


All selections are served with assorted sliced rolls.

Pit Smoked Ham – \$6.00 

Served with champagne mustard and mango chutney

Smoked Turkey Breast – \$6.00 

Served with cranberry chutney and mango chutney aioli

Maple Roasted Turkey Breast – \$6.00 

Served with herb mayo and champagne mustard

Blackened Cajun Roasted Turkey Breast – \$6.00 

Served with low country mayo and champagne mustard

Chili Grilled Chicken Breast – \$6.00

Served with chimichurri sauce and chipotle aioli

Pork Loin with Adobo Mojo Crust – \$7.00

Served with chimichurri sauce and chipotle aioli

Ginger, Brown Sugar and Pecan Crusted Split Pork Loin – \$7.00

Served with peach chutney and champagne mustard

Oven Roasted Beef – \$7.00 

Served with horseradish Dijon sauce and champagne mustard

Bourbon Peppercorn Flank Steak – \$7.00 

Served with horseradish Dijon sauce and champagne mustard

Peppercorn and Herb Dijon Crusted Prime Rib – \$9.00 

Served with horseradish cream sauce

Grilled Beef Tenderloin – \$10.00 

Served with horseradish cream

Roast Leg of Lamb – \$10.00 

Served with garlic and rosemary,
smoky San Marzano and balsamic fondue

Pistachio Crusted Rack of Lamb – \$12.00

Served with stone ground mustard sauce

Brazilian Style Grilled and Roasted Meats – \$12.00

Includes beef, chicken and pork – 1/3 portion of each served with chimichurri sauce, champagne mustard and ancho aioli

Salmon Wellington – \$12.00

Atlantic salmon wrapped in a puff pastry with shallots, spinach and mushroom duxelles herb beurre blanc



Beverages

Fresh Orange Juice – \$1.85 pp

Assorted Fruit Juice (Bottles) – \$2.00 each

Sweet Tea – \$1.85 pp

Unsweet Tea – \$1.85 pp

Lemonade – \$1.85 pp

Punch – \$2.50 pp

Bottled Spring Water – \$1.65 pp

Hot Tea – \$2.50 pp

Coffee

Minimum of 50% of guests or minimum of 20 people

Express Service – \$2.50 pp

Coffee served from bar with Irish coffee mugs

Premium Service – \$3.50 pp

Coffee served in urns with china coffee cups and saucers

Premium Add-On – \$3.50 pp

Available only with Premium Service

Whipped cream, flavored creamers: hazelnut and amaretto,
biscotti, chocolate curls, chocolate tuile cookies

Rehydration Station – \$3.00 pp

This delightful station comes with decorative beverage dispensers
and handled mason jar glasses and includes:

Citrus Basil Water – an infusion of orange, lemon, lime and basil

Strawberry Mint – a refreshing infusion of strawberries and mint

Cucumber Melon – a light, refreshing blend of cucumber, cantaloupe, and honeydew

Dessert Menu

Dessert Shooters – \$6.00

Includes two shooters per person.

A delightful assortment of chocolate passion/white chocolate, raspberry/pistachio, apple pie, duo chocolate, tiramisu, caramel nut, strawberry shortcake and cannoli layered mousse with appropriate garnish

Chef's Assortment of Handcrafted Mini Desserts – \$6.00

Includes two pieces per person.

Assortment includes some of the following:

Le Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome	Opera Café Lemon Tart Macaroons Rum Balls Opera Framboise Ivory Pyramid	Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets
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Mason Jar Desserts – \$5.00

Including pumpkin pie with whipped cream, bourbon apple crumb, cranberry ginger and white chocolate banana pudding with toasted coconut (minimum of 15 per flavor)

Individual Desserts – \$5.00

Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Caramelized Apple Bread Pudding with Bourbon Sauce Seasonal Cobblers White Chocolate Banana Pudding Chocolate Pecan Pie Key Lime Pie	Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)
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Flambé Station – \$7.00

Requires chef attendant. \$2.00 for each additional item.
Includes whipped cream, chocolate shavings and granola

<p><i>Select one flambé item:</i></p> <ul style="list-style-type: none"> Cherries with Cognac Apples with Bourbon Bananas with Rum Pineapple with Vanilla Vodka Praline Pecans with Bourbon 	<p><i>Select one base dessert to be topped with flambéed item:</i></p> <ul style="list-style-type: none"> Folded French Crepes Belgium Waffles Bread Pudding Ice Cream Double Chocolate Brownie or Blondie
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Full Service Parties

Menu pricing is based on a minimum of 7 items for 50 to 150 guests. Minimum 20 guests.
We also have traditional Buffet and Seated Served Dinner Menus. Ask us for details.

Required Service Staff – \$185 each

(2 hour set-up, 4 hour party, 2 hour clean-up = total 8 hours total)

Additional \$25 per hour, per service staff member

Number of required service staff varies depending on complexity of menu and service

One bartender per 100 guests

21% Production Fee

This industry standard production fee is not gratuity for the staff. Gratuity for the onsite staff is always appreciated but never necessary

7.75% Sales Tax

Beautiful Buffet Presentation – \$225

Includes 1 basic linen to the floor, fluff cloths, candles, loose greenery, silver serving equipment, pewter platters and risers for varying heights on the buffet

Interactive Station Presentation – \$100

Bar Equipment – Professional bar(s), ice, glassware to include wine, D.O.F. and Pilsner, bar equipment and drink garnish to include lemons, limes and cherries **\$2.50 pp**

Champagne & martini glasses additional **\$.65 per glass**

Bar Mixers – Coke, Sprite, ginger ale, Diet Coke, OJ, cranberry juice, grapefruit juice, tonic and club soda **\$3.00 pp**

8" square china plates, white paper cocktail napkins and forks are provided at no additional cost.

Tableware – China plates, flatware, glass water goblet and linen napkin (white, ivory, chocolate brown or black) **\$2.50 pp**

Drop-Off without Service

Drop-off service is not available at all venues – please call for details.
Minimum 20 People. Delivery fee. 7.75% Sales Tax. 12% Production Fee.