

SEATED SERVED  
DINNER MENUS



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— Prices Subject to Change —

## ***Seated Served Dinner Selections***

*Dazzle your guests with an elegant Seated Served Dinner.  
With our exquisite cuisine, along with innovative presentation  
and exceptional service, your event will truly be the “Talk of the Town.”*

*Pricing based on 50 or more guests.*

*Add 10% for dinners of 25 to 49 guests. Add 20% for dinners of 10 to 24 guests.*

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

## **Chef’s Choice of Menu Combinations**

### **CHEF’S MENU 1**

*Passed hors d’oeuvres:*

**Mini Chili Relleno Tartlet**

**Artichoke, Roasted Pepper, Fried Caper,  
and Fresh Mozzarella Bruschetta**

*Salad:*

**Baby Spinach Salad**

With Maytag blue cheese, praline pecans,  
poached pears, and pomegranate vinaigrette

*Entrée:*

**Hickory Grilled Jumbo Shrimp and Scallops**

Glazed in bourbon peach BBQ sauce served with  
truffled mac and cheese, Asiago crust and caramelized onions

**\$34.25**

## CHEF'S MENU 2

*Passed hors d'oeuvres:*

**Mini Maryland Crab Cakes**

With lemon caper remoulade

**Raspberry and Brie en Croute**

With melba sauce

*Salad:*

**Mixed Greens and Cucumber Bowtie**

With oven dried tomato, chèvre, candied walnuts, and aged balsamic vinaigrette

*Entrée:*

**Airline Chicken Breast**

Stuffed with roasted peppers, spinach, and Fontina cheese with roasted chicken jus, green and white asparagus bundles, sweet potato napoleon with Gruyere and leeks

**\$33.75**

## CHEF'S MENU 3

*Passed hors d'oeuvres:*

**Island Shrimp and Pineapple Skewer**

Served with sweet chili and coconut sauce

**Basil and Crab with Melon and Cucumber**

*Salad:*

**Baby Spinach**

With grilled portabella mushrooms, Feta cheese, roasted peppers, and balsamic vinaigrette

*Entrée:*

**Jerk Grilled Pork Tenderloin**

With tropical fruit chutney, and taro chips, vanilla scented sweet potato purée, garlic and lemon sautéed spinach

**\$34.75**

## CHEF'S MENU 4

### *Plated appetizer:*

#### **Sweet Potato Ravioli**

In orange sage demi-glace on a bed of lemon garlic spinach

### *Salad:*

#### **Caprese Salad**

Fresh mozzarella, vine ripe tomatoes, cracked black pepper,  
and aged balsamic reduction

### *Entrée:*

#### **Veal Osso Buco**

With natural herb jus and served over white bean and  
pancetta cassoulet

**\$33.75**

## CHEF'S MENU 5

### *Passed hors d'oeuvres:*

#### **Stir Fried Vegetable Wonton Taco**

#### **Steamed Pot Stickers**

In Marin soy broth served in a Chinese spoon

### *Soup:*

#### **Lemongrass and Duck Consommé**

### *Entrée:*

#### **Asian Roasted Salmon**

With sautéed baby bok choy, sesame and chive jasmine rice

**\$33.50**

## CHEF'S MENU 6

### *Plated appetizer:*

#### **Warm Blue Cheese and Mushroom Tart**

On Swiss chard with bacon vinaigrette

### *Salad:*

#### **Iceberg Wedge**

With tomatoes, cucumber, Gorgonzola crumbles, bacon bits,  
and your choice of lemon herb Champagne vinaigrette or ranch

### *Entrée:*

#### **Sliced New York Strip Loin**

With peppercorn Cognac cream sauce,  
dauphinois potato gratin and grilled jumbo asparagus

**\$37.25**

## CHEF'S MENU 7

### *Soup:*

#### **Corn and Blue Crab Chowder**

With roasted pepper coulis and chives

### *Salad:*

#### **Watermelon and Tomato Salad**

Over spicy greens, pickled Bermuda onions,  
Feta cheese and basil vinaigrette

### *Entrée:*

#### **Applewood Smoked Pork Chop**

With onion and apple chutney, honey ginger  
glazed malibu carrots, and Southern style Gouda grits

**\$39.00**

## ***Passed Hors d'Oeuvres***

*Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only.*

*Pricing is based on 1.25 pieces per person.*

*Passed Hors d'Oeuvres are available with full service events only.*

**Wild Mushroom Salad on a Crostini – \$2.25** V

**Wild Mushroom Duxelle – \$2.50** V

Served on an herb grit cake

**Candied Hibiscus Flower with Maple Goat Cheese – \$4.00**

**Apricot Canapés – \$2.25** V

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

**Fruit Skewers with Coconut Dipping Sauce – \$2.50** V

Includes cantaloupe, honeydew, pineapple and a strawberry

**Sun Dried Tomato and Fresh Mozzarella Arancini – \$2.50** V

Crispy sun dried tomato risotto stuffed with fresh mozzarella

**Roasted Ratatouille and Goat Cheese Tartlet – \$2.50** V

**Quail Egg in a Nest – \$3.50** GF

With arugula pesto in a sweet potato nest

**Mini “Loaded” Baked Potato – \$2.25** GF

With Cheddar cheese, chives, sour cream and bacon

**Roasted Pineapple Encased in Goat Cheese and Rolled in Almonds – \$2.25** GF V

**Mini Chili Relleno Tartlets – \$2.00** V

Roasted poblano peppers, Chihuahua cheese and pico de gallo in a black bean shell

**Mac ‘n Cheese Balls – \$2.75** V

With a light breading

**Plum Tomato and Feta with Basil Bruschetta – \$2.25** V

**Tuscan White Bean, Rosemary, V**  
**Tomato and Olive Bruschetta – \$2.25**

**Artichoke, Roasted Red Pepper, V**  
**Caper and Mozzarella Bruschetta – \$2.25**  
Finished with balsamic reduction

**White Cheddar, Praline Pecan and Fig Tartlet – \$2.25 V**

**Mini Caprese Skewers with Basil Vinaigrette – \$2.25 GF V**

**Hummus Shooters – \$2.75 GF V**  
Garlic hummus and roasted red pepper hummus  
layered in 2-ounce shooter glasses with carrot and celery sticks

**Herb Mashed Potato Pinwheel – \$2.00 V**  
In puff pastry with horseradish cream and garnished with chives

**Georgia Hushpuppy filled with**  
**Shrimp and Crawfish Étouffée – \$2.50**

**Shrimp and Grits – \$3.50**  
Low country shrimp and corn ragout on a grit cake

**Bacon and Vidalia Onion Strudel – \$2.50**  
Caramelized Vidalia onions, bacon  
and cream cheese in a light, flaky pastry

**Vidalia Onion Strudel – \$2.50 V**  
Caramelized Vidalia onions and  
cream cheese in a light, flaky pastry

**Mediterranean Strudel filled with Roasted Red Peppers,**  
**Artichoke Hearts and Greek Olives – \$2.50 V**

**Mini Chicken Pot Pie – \$3.00**

**Raspberry and Brie en Croute – \$3.25 V**  
With Melba sauce

**Smoked Salmon and Dill Tartlet – \$3.00**

**Island Shrimp and Pineapple Skewer  
with Coconut Sauce – \$3.00** GF

**Grilled Thai Beef Satay with Chimichurri Sauce – \$3.00**

**Grilled Beef Satay with Raspberry Chipotle BBQ Sauce – \$3.00**

**Thai Chicken Skewers with Sesame Ginger Sauce – \$2.75**

**Mini Chicken Wellington with Tarragon Dijon Aioli – \$3.25**

**Mini Beef Wellington with Champagne Mustard – \$3.25**

**Sliced Quail Breast on a Mini Fried Green Tomato  
with Onion Marmalade – \$3.00**

**Mini Fried Green Tomato – \$2.75**

Topped with roasted red pepper and aged cheddar pimento cheese

**Salmon Pastrami on Crispy Latke with Onion  
and Caper Gremolata – \$3.00**

**Basil and Crab Salad on Cucumber with Melon – \$3.00** GF

**Candied Bacon Topped with Spiced Apples and Blue Cheese – \$3.00** GF

**Parmesan Cup Filled with Hummus and Tabbouleh – \$3.00** V

**Smoked Trout Mousse Stuffed Vol au Vent  
with Tomato and Lemon Confit – \$3.00**

**Smoked Chicken Salad with Grapes on a Gingersnap – \$3.00**

**Blue Cheese and Candied Pecan  
with Truffle Honey in an Endive Cup – \$3.00** GF V

**Savory Smoked Salmon Cheesecake  
with Capers and Herb Sour Cream – \$3.00**

**Grilled Chorizo, Bell Pepper and Manchago Cheese Skewer  
with Adobo Vinaigrette – \$3.00**



**Lobster Bisque Cappuccino Shooter – \$3.00**

**Thai Ginger Coconut Soup Shooter – \$3.00** GF V

**Chilled Spicy Watermelon Soup Shooter – \$3.00** GF V

**Chilled Spanish Gazpacho and Shrimp Shooter – \$3.00** GF

A refreshingly cold summertime soup served in a tall shot glass  
with a garnish of shrimp cocktail

**Chilled Yukon Gold Vichyssoise Soup Shooter – \$3.00** GF V

**Tomato Bisque and Mini Grilled Cheese Soup Shooter – \$3.00** V

Warm tomato bisque served in a tall shot glass  
with a wedge of grilled cheese on the side

**Egg Salad with Chives Mini Finger Sandwich – \$3.00**

**Curry Apple Chicken Salad Mini Finger Sandwich – \$3.00**

**Aged Cheddar and Roasted Pepper Pimento Cheese**

**Mini Finger Sandwich – \$3.00** V

**Tomato, Cucumber and Basil Goat Cheese**

**Mini Finger Sandwich – \$3.00** V

**Smoked Salmon and Cucumber**

**Mini Finger Sandwich – \$3.00**

**Brie, Fig and Prosciutto with Mango Chutney**

**Mini Finger Sandwich – \$3.00**

**Georgia Coast Shrimp Salad**

**Mini Finger Sandwich – \$3.00**

**Mini Great South BBQ Slider – \$3.00**

**Sausage, Cheddar and Leek Stuffed Mushrooms – \$3.25**

**Maryland-Style Crab Stuffed Mushrooms – \$3.50**

**Mushrooms Rockefeller – \$3.25 **

Oven roasted mushrooms  
filled with creamy spinach Parmesan

**Low Country Crab Salad in Pastry Puff – \$3.50**

**Mini Maryland Crab Cakes  
with Lemon Caper Remoulade – \$3.50**

**Ahi Tuna on Wonton Crisp – \$3.50**

Sesame encrusted seared tuna served with sweet chili  
and tamarind aioli and seaweed salad on a wonton crisp

**Bay Scallop Ceviche with Avocado Mousse  
in a Crisp Tortilla Shell – \$3.50**

**Moroccan Spiced Minced Lamb Skewer  
with Cucumber Yogurt – \$3.50**

**Sliced Asian Duck Breast with Sweet and Spicy Slaw  
and Crushed Peanuts on an Edible Spoon – \$4.00**

**Sliced Beef Tenderloin, Oven Dried Tomato,  
Micro Herbs and Horseradish on an Edible Spoon – \$4.00**

**Poached Lobster and Tarragon Goat Cheese Tostada  
with Smoked Sea Salt – \$4.00**

**Lobster Arancini – \$3.75**

Crispy risotto stuffed with lobster

## Plated Appetizers

*(Passed Appetizers are on Page 6.)*

***The following choices are \$6.00 per person:***

### **Italian Vegetable Tart**

Colorful roasted vegetables, fresh basil,  
roasted red pepper coulis and Vermont goat cheese

### **Wild Mushroom Napoleon**

With leeks, fresh baby spinach, herbs and champagne beurre blanc

### **House Smoked Salmon**

With cucumber dill sauce, capers, lemon and bruschetta

### **Grilled Chorizo**

With roasted pepper salad, Manchego cheese,  
champagne mustard and toasted baguette slices

### **Spicy Chicken Samosa**

With mango chutney and raita

***These additional Appetizer choices are \$7.00 per person:***

### **Charleston Jumbo Shrimp and Grits**

With tomato relish and fried onion garnish

### **Sweet Potato Ravioli**

With an orange sage demi-glace on a bed of lemon and garlic spinach

### **Warm Blue Cheese Mushroom Tart**

On a bed of sautéed Swiss chard with bacon vinaigrette

***These additional Appetizer choices are \$8.00 per person:***

### **Low Country Crab Cake**

With spicy corn relish and remoulade sauce

### **Lemongrass and Ginger Duck Breast**

With mint edamame salad and mango lassi shooter

### **Pan Seared Ahi Tuna**

With wonton crisps, sweet chili sauce, tamarind aioli and jicama slaw

### **Crispy Duck Confit**

Over porcini risotto and finished with a tomato coulis

## Soups

*The following choices are \$5.50 per person:*

**Garden Vegetable Gazpacho**

With basil oil and lemon caper crème fraiche

**Wild Mushroom Chowder**

With leek straws and Asiago shavings

**Northern White Bean, Tasso Ham and Kale Soup**

**Heirloom Tomato and Roasted Fennel**

With Maytag blue cheese crumbles and garlic croutons

**Sweet Potato, Apple and Apricot Bisque**

With praline pecan garnish

*These additional Soup choices are \$6.50 per person:*

**Corn and Blue Crab Chowder**

With roasted red pepper purée and fresh chives

**Oyster Gumbo**

With Cajun cream and fried okra garnish

**Lemongrass and Duck Consommé**

With shitake mushrooms and baby bok choy

**New England Clam Chowder**

With parsley pesto

**Our Fabulous Lobster Bisque en Croute**

Is \$8.50 per person

## Salads

*Please choose a minimum of 1 Salad.*

***The following choices are \$4.75 per person:***

### **Classic Caesar Salad**

With Asiago cheese, pine nuts, fried capers and garlic croutons

### **Goat Cheese Garden Salad**

With mixed greens, vine-ripe tomatoes, hot house cucumbers, goat cheese, with your choice of ranch, balsamic vinaigrette or champagne vinaigrette dressing

*Choose one additional dressing at table \$1.00 pp*

### **Iceberg Wedge**

With vine-ripe tomatoes, hot house cucumbers, Gorgonzola crumbles, bacon bits, with your choice of lemon herb champagne vinaigrette or ranch dressing

***These additional Salad choices are \$5.75 per person:***

### **Baby Spinach Salad**

With Maytag blue cheese crumbles, praline pecans, poached pears and pomegranate vinaigrette

### **Classic Caprese Salad**

With vine-ripe tomatoes, fresh mozzarella, basil, cracked black pepper and aged balsamic vinaigrette

### **Bibb, Radicchio and Baked Goat Cheese Salad**

With pistachios, raspberries and a choice of raspberry dressing or aged balsamic vinegar drizzle

### **Heart of Palm and Artichoke Heart Salad**

With field greens, Mandarin oranges, toasted almonds and champagne vinaigrette

### **Baby Spinach and Arugula Salad**

With grilled portabella mushrooms, Feta cheese, roasted red bell peppers and balsamic vinaigrette

**Mixed Greens and Cucumber Bowtie**

With oven dried tomato, chèvre, candied walnuts,  
and aged balsamic vinaigrette

**Watermelon and Heirloom Tomato Salad**

Over spicy summer greens, pickled Bermuda onions,  
Feta cheese, and finished with basil vinaigrette

**Wild Mushroom and Butternut Squash Salad**

Roasted butternut squash with wild field mushrooms  
tossed with champagne vinaigrette over Bibb lettuce  
and topped with sunflower seeds



## Entrées

*Please choose a minimum of 1 Entrée.*

**The following choices are \$13.00 per person:  
(Reduced portions for double entrées \$10.00 per person)**

### **Portabella Mushroom Parmesan**

Served with fresh mozzarella and roasted marinara

### **Stuffed Airline Chicken Breast**

A 10-ounce airline chicken breast stuffed with your choice of one of the following:

- Wild mushrooms, prosciutto and Jarlsberg cheese and finished with an herb wine sauce
- Artichoke hearts, roasted peppers, caramelized red onion and Feta and finished with a lemon basil sauce
- Grilled red onion, roasted corn, olives, Cheddar and Jack cheeses and finished with an ancho lime cilantro cream
- Sautéed peppers, garlic, spinach and fresh mozzarella and finished with herb chicken jus

### **Chicken, Feta and Baby Spinach Roulade**

With roasted red bell peppers and basil artichoke cream sauce

### **Jamaican Grilled Chicken Breasts**

With mango salsa, roasted peppers, onions and cilantro

### **Asian-Roasted Salmon Filet**

With sesame-ginger and peppercorn glaze

### **Lemon Pepper Chicken Picatta**

With artichokes, capers and white wine sauce

### **Spinach and Mushroom Stuffed Tilapia**

With herb butter sauce

### **Pecan Crusted Chicken Breast**

With peach Dijon chutney

### **Mustard and Dill Crusted Salmon**

With honey and spice glaze

***These additional Entrée choices are \$15.00 per person:  
(Reduced portions for double entrées \$12.00 per person)***

**Grilled Filet of Beef Tenderloin**

Rubbed with chipotle chilies, lime, cilantro and roasted garlic butter – 6 oz.  
(\$21.00 w/8 oz., \$21.00 w/6 oz. prime, \$24.00 w/8 oz. prime)

**Bourbon Peppercorn Filet of Beef (6 ounce portion)**

With warm wild mushroom salad

**Potato Wrapped Salmon Filet**

With mustard and herb beurre blanc

**Candied Ginger and Wasabi Crusted Salmon Filet**

With sake lemongrass cream sauce

**Roast Pork Loin Florentine**

Stuffed with wild mushrooms, spinach, goat cheese and fire-roasted tomato sauce

**Jerk Grilled Pork Tenderloin**

Over tropical fruit chutney and taro chips

***These additional Entrée choices are \$17.00 per person:  
(Reduced portions for double entrées \$14.00 per person)***

**Double Cut Lamb Rack Chops**

With Dijon pistachio crust and Vidalia onion and tarragon chutney

**Marinated Ahi Tuna Steak**

With green peppercorn and white wine mustard sauce

**Veal Chop**

Stuffed with Fontina cheese, spinach,  
pancetta and porcini with pinot grigio cream sauce

**Thai Beef Filet (6 ounce portion)**

With red chili crust, honey lime shrimp and wasabi butter

**Sautéed Mediterranean Grouper Filet**

With black olive crust and caper butter

**Veal Osso Buco**

In natural herb jus



**Hickory Grilled Jumbo Shrimp and Scallops**

Glazed in a bourbon peach BBQ sauce

**Sliced New York Strip Loin**

With peppercorn and cognac cream sauce

**Jumbo Lump Crab Cake**

Pan seared with roasted corn and rosemary relish

**Blackened Jumbo Shrimp**

Presented with roasted red pepper and onion jam

**Prosciutto Wrapped Cobia**

With English pea coulis

***These additional Entrée choices are \$19.00 per person:  
(Reduced portions for double entrées \$16.00 per person)***

**Grouper Orleans**

Cajun spiced grouper with sautéed crab, spinach, and mushrooms topped with a creamy butter sauce

**Traditional Beef Wellington**

With foie gras and truffle butter

**Applewood Smoked Pork Chop**

With onion and apple relish

**Broiled Maine Lobster with Tarragon Lemon Butter**

8 Ounces - \$32.00

6 Ounces - \$28.00

4 Ounces - \$22.00

***We are pleased to offer the following Vegan Entrée choices:***

**Seared Black Bean Cake – \$17.00**

With quinoa stuffed poblano pepper, olive oil sautéed kale  
and smoked tomato coulis

**Couscous and Almond Stuffed Portabella – \$17.00**

With grilled zucchini, oven dried tomatoes  
and red pepper purée

**Braised Cabbage – \$15.00**

With wild rice, walnuts, roasted cauliflower  
and an herb veggie broth

**Rice Noodles with Stir-Fry Julienned Veggies – \$15.00**

With toasted peanuts and a spicy green curry coconut broth

**Charred Radicchio – \$17.00**

With lemon, maple roasted acorn squash  
and sautéed wild mushrooms on a bed of toasted bulgur wheat

*All Entrées include Dinner Rolls and Butter*

*Exceptional Assortment of Artisan Breads at Table \$1.50 pp*

## Vegetables

*Please choose a minimum of 1 Vegetable.*

***The following choices are \$3.75 per person:***

**Sautéed Seasonal Vegetables**

In herb infused olive oil

**Steamed Fresh Green Beans**

With roasted almonds and lemon butter

**Stir-Fried Seasonal Vegetables**

With tamari ginger butter

**Steamed Carrots**

With orange, tarragon and honey butter glaze

**Braised Ratatouille Vegetables**

In an herb tomato sauce

***These additional Vegetable choices are \$4.00 per person:***

**Haricot Vert Lyonnaise**

With caramelized onion and lemon butter

**Roasted Root Vegetables**

With caramelized shallots and tarragon butter

**Green and White Asparagus Bundles**

**Honey Ginger Glazed Malibu Carrots**

**Roasted Cauliflower Au Gratin**

With Vermont white Cheddar sauce

**Sautéed Spinach**

In garlic lemon butter

**Maple Roasted Acorn Squash**

***These additional Vegetable choices are \$4.25 per person:***

**Sautéed Baby Bok Choy**

And tricolor peppers with tamari ginger butter

**Steamed Edamame**

With fresh mint and lemon zest

**Grilled Jumbo Asparagus**

**Broccolini**

Sautéed with toasted shallots and walnut oil

**Sautéed Mini Pattypan Squash**

With herb butter

**Honey and Blood Orange Glazed Baby Carrots**

With dried apricots and toasted almonds

**Braised Fennel**

With wilted arugula and oregano butter

**Sautéed Rainbow Swiss Chard**

## Starches

*Please choose a minimum of 1 Starch.*

***The following choices are \$3.75 per person:***

**Smashed New Potatoes**  
With buttermilk and leeks

**Rosemary Roasted New Potatoes**  
With caramelized onions

**Wild Rice Pilaf**  
With wild mushrooms

**Whipped Roasted Garlic Potatoes**

**Mashed Potatoes**

**Basil Olive Oil Mashed Potatoes**

**Southern Style Smoked Gouda Cheese Grits**

***These additional Starch choices are \$4.00 per person:***

**Oven Roasted Fingerling Potatoes**  
With shallots and rosemary

**Smashed Baby Yukon Gold Potatoes**  
With leeks and herb butter

**Wild Mushroom Risotto Cake**  
With roasted garlic confit

**Sautéed Goat Cheese and  
Roasted Pepper Studded Polenta Cake**

**Candied Sweet Potatoes**  
With ginger and orange zest

**White Bean Cassoulet with Pancetta**

**Vanilla Scented Sweet Potato Purée**

**Jasmine Rice**  
Seasoned with sesame and chives

**NOLA-Style Black Beans and Dirty Rice**

***These additional Starch choices are \$4.25 per person:***

**Sweet Potato Napoleon**

With Gruyere and leeks

**Wild Rice, Porcini, Chestnut and Sausage Bread Pudding**

**Smashed Sweet Potatoes**

With dried cherry, maple and pecan streusel and tangerine zest

**Yukon Potato Gratin Dauphinois**

With thyme and béchamel sauce



## 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	Rum Balls
Opera Pastiche	Opera Framboise
Apple Caramel Normandy	Ivory Pyramid
Chocolate Dome	Mini Éclair
Opera Café	Berry Tart
Lemon Tart	Chocolate Covered
Macaroons	Strawberries
	Assorted Bar Sweets

### Individual Desserts – \$6.00

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)

**Dulce de Leche – \$7.00**

Rich and decadent cake encrusted in chocolate  
and filled with caramel

**Flambé Station – \$8.00**

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

<i>Select one flambé item:</i>	<i>Select one base dessert to be topped with flambéed item:</i>
Cherries with Cognac	Folded French Crepes
Apples with Bourbon	Belgium Waffles
Bananas with Rum	Bread Pudding
Pineapple with Vanilla Vodka	Ice Cream (choice of vanilla, chocolate, strawberry, mango and peppermint)
Praline Pecans with Bourbon	Double Chocolate Brownie or Blondie



## Beverages

### Punch

\$ 2.50 per person

### Iced Tea

\$ 1.85 per person

### Hot Tea

\$ 2.50 per person

### Coffee

*(Minimum 50% of guests or minimum of 20 people)*

Express Service \$ 2.50 per person

*Coffee served from bar with Irish coffee mugs*

Premium Service \$ 3.50 per person

*Coffee served in urns with china coffee cups and saucers*

Premium Add-On \$ 3.50 per person

*Whipped cream, flavored creamers: hazelnut & amaretto,  
biscotti, chocolate curls, chocolate tuile cookie*

*Available only with Premium Service*



## **Seated Served Parties**

*Menu pricing is based on a minimum of 50 guests.  
Add 10% for dinners of 25 to 49 guests. Add 20% for dinners of 10 to 24 guests.*

*We also have traditional Buffet Dinner Menus. Ask us for details.*

### **Required Service Staff – \$195 each**

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

*Additional \$25 per hour, per service staff member*

*One server per 16 guests (minimum of 2 servers)*

*Chefs also required*

*Number of chefs varies depending on complexity of menu*

*One bartender per 100 guests*

### **21% Production Fee**

*This charge is for office appointments, site visits and handling all details for planning your event*

*This is not a gratuity for the servers*

*(Suggested gratuity for exceptional service – \$25-\$75 per server, chef and bartender)*

### **7.75% Sales Tax**

**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**

*Glass water goblet and linen napkin (white, ivory, chocolate brown or black) **\$1.50 pp***

**Oven Rental** – If your facility does not provide an oven for our use, we can provide one for a \$300 rental fee.

## Menu Worksheet

Please choose the minimum of each selection to create your menu.

### Passed Hors d'Oeuvres – Optional Choice

1.
2.

### Appetizer – Optional Choice – Seated Served

1.
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### Soup – Optional Choice

1.
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### Salad – Select a Minimum of 1

1.
Additional Items:

### Entrée – Select a Minimum of 1

1.
Additional Items:

**Vegetables – Select a Minimum of 1**

1.

**Starches – Select a Minimum of 1**

1.

**Dessert**

1.

**Beverages**

1.

2.

Name: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Email: \_\_\_\_\_ Phone #: \_\_\_\_\_

Location: \_\_\_\_\_ # of People: \_\_\_\_\_

Any special requests: \_\_\_\_\_

## ***Important Information for Seated/Served Dinners***

To ensure flawless service, if you give your guest a choice of entrée for their lunch or dinner, please use these guidelines to help with the planning:

1. Choices should be pre-ordered in your invitation response card (*counts are due 14 days prior to your event*). It is suggested to leave space for your guests to write in their name; see example below:

Please select your entrée for dinner:	
Beef:	_____
	_____
Chicken:	_____
	_____

2. Place cards should be pre-set at the tables with indication of entrée choice . . . have fun with this detail use a different color ribbon, sticker, or stamp that coordinates with your wedding decor
3. Please provide us with a seating plan indicating how many guests are at each table and the number of entrées ordered

**Example:**

Table 1 (8)	Table 2 (9)
(3) Chicken	(3) Chicken
(5) Beef	(6) Beef

*We look forward to serving you –  
please contact your coordinator with any questions.*