

DINNER BUFFET MENUS



30 Woodstock Street
Roswell, GA 30075
Phone 770.594.1567
Fax 770.594.8430
www.talkofthetownatlanta.com

Dinner Buffet Selections

*To create your own menu, and to ensure you have a balanced menu
with enough cuisine for your guests,*

Please choose a minimum of:

1 Salad, 1 Entrée, 2 Vegetables & 1 Starch

Additional choices may be selected to enhance your Menu

Passed Hors D'oeuvres on page 11

Salads

Please choose a minimum of 1 Salad.

The following choices are \$3.50 per person:

- **Classic Caesar** with Parmesan and homemade Croutons
- **Fresh Fruit Ambrosia Salad**
- **Garden Salad** with vine-ripe Tomatoes, Cucumbers, Carrots, homemade Croutons and Italian Dressing
- **Classic Greek Salad** with vine-ripe Tomatoes, Cucumbers, Red Onion, Nicoise Olives, homemade Croutons and Feta Cheese with Greek Dressing
- **Baby Spinach Salad** with sliced Crimini Mushrooms, Red Onions, and Sunflower Seeds with Honey Mustard Dressing
- **Bacon Bleu Salad with Mixed Greens**, Applewood Bacon, Bleu Cheese Crumbles, homemade Croutons and Creamy Balsamic Dressing
- **Caesar Pasta Salad Rotini Pasta** with Romaine Lettuce, Capers, Croutons, Parmesan Cheese and Pine Nuts

These additional Salad choices are \$3.95 per person:

- **Sunshine Salad** with Bibb, Radicchio, Mandarin Oranges, toasted Almonds, Goat Cheese Crumbles and Raspberry Vinaigrette
- **Baby Spinach Salad** with toasted Pistachios, dried Cranberries, Asparagus with Bleu Cheese Vinaigrette
- **Arugula, Pear and Asiago Salad** in a Martini Glass with Wild Cherry Vinaigrette
- **Insalata Caprese** with vine-ripe Tomatoes, fresh Mozzarella, Basil, cracked Black Pepper and aged Balsamic Vinaigrette
- **Greens and Grains Salad** with Tabouli, Garbanzo Beans, roasted Peppers, Heart of Palm and tangy Cider laced Tofu Dressing
- **Baby Romaine Salad** with Red Grapefruit, Praline Walnuts, Gorgonzola and Pomegranate Port Vinaigrette
- **Watercress and Baby Spinach Salad** with Blueberries, Strawberries, Spiced Pecans and Honey Poppy Seed Dressing
- **Mango, Jicama and Cucumber Salad** with Frisse and toasted Macadamia Nuts with a Blood Orange Passion Fruit Vinaigrette
- **Roasted Vegetable Salad** with vinaigrette and Parmesan Cheese
- **Toasted Corn and Black Bean Salad** with Chipotle Lime Ranch Dressing

These additional Salad choices are \$4.95 per person:

- **Watercress and Mixed Greens** with candied Walnuts, Mission Figs, Blackberries, Feta Cheese, roasted Prosciutto with Black Currant Vinaigrette
- **Bibb and Radicchio Salad** with Pancetta, baked Goat Cheese, Praline Pistachios and Port Wine Vinaigrette
- **Italian Focaccia Bread Salad** with Arugula, Mixed Greens, Nicoise Olives, Pine Nuts and Grape Tomatoes, and Parmesan Cheese



Entrées

Please choose a minimum of 1 Entrée.

***The following choices are \$13.95 per person:
(Reduced portions for double entrées \$9.95 per person)***

- **Roast Pork Loin Florentine** with Wild Mushrooms, Spinach, Goat Cheese and fire-roasted Tomato Sauce
- **Tricolor Tortellini and Vegetable Ratatouille** with fresh Basil, Nicoise Olives, Pine Nuts and Parmesan
- **Chicken Forestiere Roulade** with Wild Mushrooms, Prosciutto, Jarlsburg Cheese in a herb White Wine Sauce
- **Vegetable Lasagna** with seasonal grilled Vegetables, Ricotta Cheese, Mozzarella, fresh Basil in a fire-roasted Tomato Sauce
- **Mediterranean Chicken Breasts** with Artichoke Hearts, Roasted Peppers, Caramelized Red Onions and Feta Cheese in a light Lemon Basil Sauce
- **Chicken, Feta, 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
- **Adobo Crusted Pork Tenderloin** with pan-seared Sweet Plantains, Pico de Gallo and Chimichurri Sauce
- **Southwestern Chicken Breasts** with Roasted Pepper and Tomato Salsa, grilled Red Onions, Black Olives, Cheddar and Jack Cheeses with Ancho Lime Cilantro Cream
- **Asian-Roasted Salmon Filet** with Sesame-Ginger and peppercorn Glaze
- **Lemon Pepper Grilled Chicken Breast** Piccata with Artichokes, Capers and White Wine Sauce
- **Spinach Stuffed Tilapia** with herb butter Sauce
- **Pecan Crusted Chicken Breast** with Peach Dijon Chutney

***These additional Entrée choices are \$15.95 per person:
(Reduced portions for double entrées \$11.95 per person)***

- **Grilled Filet of Beef Tenderloin** rubbed with Chipotle Chilies, Lime, Cilantro and roasted Garlic Butter – 6 oz.
(\$18.95 w/8 oz., \$18.95 w/6 oz. prime, \$21.95 w/8 oz. prime)
- **Double Cut Lamb Rack Chops** with Dijon Pistachio Crust and Blackberry Tarragon Gastrique
- **Bourbon Peppercorn Filet of Beef** with warm Wild Mushroom Salad – 6 oz.
- **Herb Roasted Cornish Game Hen** with dried Apples, Cherries and Calvados Sauce
- **Lemon Basil Roasted Airline Cut Chicken Breast** with sautéed fresh Lump Crab Cake and Charleston Butter Sauce
- **Candied Ginger and Wasabi Crusted Salmon Filet** with Sake Lemongrass Cream Sauce

***These additional Entrée choices are \$18.95 per person:
(Reduced portions for double entrées \$14.95 per person)***

- **Marinated Ahi Tuna Steak** with Ancho Chili Red Wine Sauce
- **Veal Chop** stuffed with Fontina Cheese, Spinach, Pancetta and Porcini with Pinot Grigio Cream Sauce
- **Honey, Herb and Cardamon Glazed Game Hen** with fried Sage Butter and Cranberry Pineapple Relish
- **Cedar Plank roasted Muscovy Duck Breast** with wild Cherry Molasses and Praline Pistachio Brittle
- **Thai Beef Filet** with Red Chili Crust, Honey Lime Shrimp and Wasabi Butter – 6 oz.
- **Sautéed Mediterranean Grouper Filet** with Black Olive and Caper Butter

All Entrées include Dinner Rolls and Butter

Vegetables

Please choose a minimum of 2 Vegetables.

The following choices are \$3.50 per person:

- **Sautéed Seasonal Vegetables** in herb infused Olive Oil
- **Steamed Fresh Green Beans** with toasted Walnuts, roasted Red Peppers and Lemon Dill Butter
- **Seasonal Herb-Grilled Vegetables** with aged Balsamic Glaze
- **Stir-fried Seasonal Vegetables** with Tamari Ginger Butter
- **Steamed Carrots** with Orange, Tarragon and Honey Butter Glaze
- **Roasted Ratatouille Vegetables** in a Herb Tomato Sauce

These additional Vegetable choices are \$3.75 per person:

- **Haricot Vert with Praline Walnuts**, Lemon Zest and White Truffle Oil
- **Roasted Root Vegetables** with caramelized Shallots and Tarragon Butter
- **Sautéed Asparagus** with Orange Zest and toasted Pine Nuts
- **Honey Ginger Glazed Baby Carrots**
- **Roasted Cauliflower Au Gratin** with Vermont White Cheddar Sauce
- **Grilled Seasonal Vegetables Ratatouille** with Fava Beans

These additional Vegetables choices are \$4.00 per person:

- **Sautéed Baby Bok Choy** and Tricolor Peppers with Tamari Ginger Butter
- **Edamame with fresh Mint and Lemon Zest**
- **Edamame with Sesame-Ginger Butter**
- **Sautéed Asparagus** with Meyer Lemon Zest, Walnuts and White Truffle Oil
- **Broccolini** sautéed with toasted Shallots and Walnut Oil
- **Sautéed Mini Patti Pan Squash**, Sunburst and Tiger Squash with Herb Butter
- **Honey and Blood Orange Glazed Baby Carrots** with dried Apricots and toasted Almonds
- **Edamame, Shoepeg, Cippolini and San Marzano Tomato Succotash**
- **Braised Fennel** with Lemon and Garlic

Starches

Please choose a minimum of 1 Starch.

The following choices are \$3.50 per person:

- **Wild Rice Salad** with Apples, Raisins, Pecans, and Green Onions
- **Smashed New Potatoes** with Buttermilk and Leeks
- **Rosemary Roasted New Potatoes** with caramelized Onions
- **Wild Rice Pilaf with Wild Mushrooms**
- **Savannah Red Beans and Rice**
- **Black Beans and Rice**
- **Whipped Roasted Garlic Potatoes**
- **Penne Pasta** with caramelized Shallot and Garlic Alfredo Sauce
- **Southern Style Smoked Gouda Cheese Grits**

These additional Starch choices are \$3.75 per person:

- **Mashed Peruvian Purple Potatoes** with Leeks
- **Oven Roasted Fingerling Potatoes** with Shallots and Rosemary
- **Smashed Baby Yukon Gold Potatoes** with Leeks and Herb Butter
- **Potato Gnocchi** with Sage Brown Butter and Asiago Cheese
- **Wild Mushroom Risotto Cake** with roasted Garlic Sauce
- **Sautéed Goat Cheese and Roasted Pepper Studded Polenta Cake**
- **Candied Sweet Potatoes** with Ginger and Orange Zest

These additional Starch choices are \$4.00per person:

- **Sweet Potato Napoleon** with Gruyere and Leeks
- **Wild Rice, Porcini, Chestnut and Sausage Bread Pudding**
- **Smashed Peruvian Purple Potatoes** with roasted Poblanos, Artichokes and Manchego Cheese
- **Rosemary, Roasted Garlic and Fleur de Sel crusted Red and Yellow Fingerling Potatoes** with caramelized Shallots
- **Smashed Sweet Potatoes** with dried Cherry, Maple and Pecan Streusel and Tangerine Zest



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*

Raspberry and Pistachio Brie Tartlets – 2

Plum, Tomato, Feta Cheese and Basil Bruschetta – 2

**Artichoke, Roasted Red Pepper, Fried Capers
and Fresh Mozzarella Bruschetta – 2**

Tuscan White Bean, Rosemary, Tomato and Olive Bruschetta – 2
Served with aged balsamic drizzle

White Cheddar, Praline Pecan and Fig Tartlets - 2

Mini Chili Relleno Tartlets – 3
Roasted poblano peppers, chihuahua cheese,
pico de gallo in a black bean shell

Goat Cheese Stuffed Pimiento Peppers – 3
Served with mango chutney drizzle

Smoked Salmon and Dill Tartlets – 3

Island Shrimp and Grilled Pineapple Skewers – 3
Served with sweet chili and coconut sauce

Crab Puffs – 3
Served with low country remoulade

Maryland Style Crab Stuffed Mushrooms – 3

Spicy Chicken Samosas – 3
Served with mango chutney

Grilled Thai Beef Satays – 3

Served with chimichurri sauce

Mini Maryland Style Crab Cakes – 3

Served with lemon caper remoulade

Mini Chicken Wellington –3

Served with tarragon dijon aioli

Mini Beef Wellington – 3

Served with champagne mustard

Ahi Tuna on Wonton Crisp – 4

Served with sweet chili and tamarind aioli

Basil and Crab – 2.50

Served with melon and cucumber

Sliced Quail Breast – 2.50

Served on fried green tomato with onion marmalade

Carving Stations

\$6.95 per person – Served with assorted sliced Rolls

- **Pit-smoked Ham** with Champagne Mustard and Mango Chutney
- **City-baked Ham** with Dijon Sauce
- **Country Ham** with Champagne and Mango Aioli
- **Smoked Turkey** with Cranberry Chutney and Mango Chutney Aioli
- **Adobo-crusted Mojo Pork** with Chimichurri Sauce and Mango Chutney Aioli
- **Oven-roasted Beef** with Horseradish Dijon Sauce and Champagne Mustard
- **Cajun Smoked Turkey Breast** with Spicy Remoulade Sauce and Dijon Sauce
- **Bourbon Peppercorn Flank Steak** with Horseradish Dijon Sauce and Champagne Mustard
- **Pork Loin** with Adobo Mojo Crust with Chimichurri Sauce and Lime Chipotle Aioli
- **Free-range adobo grilled Chicken Breast** with Chimichurri Sauce and Lime Chipotle Aioli

Carving Stations

\$15.95 per person – Served with assorted sliced Rolls

- **Herb-crusted Prime Rib** with Horseradish Cream Sauce
- **Pistachio Crusted Rack of Lamb** with Mint Chimichurri and Champagne Mustard
- **Bourbon Peppercorn Beef Tenderloin** with Horseradish Cream Sauce and Champagne Mustard
- **Brazilian Beef, Chicken and Pork Meat Bar** – served with Chimichurri Sauce and Ancho Red Chili Sauce – add 5.00pp for this station
- **Lamb roasted with Garlic, Rosemary, Champagne Mustard** and Mint Chimichurri

Carving Stations require an additional Service Staff Attendant

Dessert Menu

Chef's Assortment of Handcrafted Mini Desserts – 4

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

Individual Desserts – 5

- Dark Chocolate Mousse and Strawberries
- Bread Pudding with Bourbon Cream
- Seasonal Cobblers
- Banana White Chocolate Pudding
- Chocolate Pecan Pie
- Key Lime Pie
- Key Lemon Pie
- New York Cheesecake
- Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)

Beverages

Punch

\$ 2.50 per person

Iced Tea

\$ 1.85 per person

Hot Tea

\$ 2.50 per person

Coffee

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



Full Service Parties

Menu pricing is based on a minimum of 7 choices for 50 to 150 Guests

Add 10% for events of 25 to 49 Guests

We also have traditional Seated Served Dinner Menus. Ask us for details.

Required Service Staff - \$175 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

19% Service Charge

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 – 10% of food cost.)

7% SalesTax

Bar set up, lemon, lime, olives, ice, portable bar, glassware \$3 pp

*Bar Mixers, coke, sprite, ginger ale, diet coke, OJ, cranberry juice,
grapefruit juice, tonic and club soda \$4 pp*

Beautiful Buffet Setup - \$175

*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*

China plates, flatware, glassware, linen napkins and setup of those items \$2.50 pp

Menu Worksheet

Please choose the minimum of each selection to create your Menu

Salads – Select a Minimum of 1

1.
2.
Additional Items:

Entrées – Select a Minimum of 1

1.
2.
Additional Items:

Vegetables – Select a Minimum of 2

1.
2.
Additional Items:

Starches – Select a Minimum of 1

1.
Additional Items:

Menu Worksheet – Page 2

Additional Choices to Enhance Your Menu

Carving Stations

1.
2.

Passed Hors D'oeuvres

1.
2.

Desserts

1.
2.

Name: _____ Date of Event: _____

Email: _____ Phone #: _____

Location: _____ # of People: _____

Any special requests: _____