

CORPORATE MENUS

Monday - Friday
Breakfast & Lunch



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

Breakfast Selections

Priced per person/ Minimum Order 10 per selection

“Talk of the Town” Continental – 10.00

A selection of seasonal fresh fruits and berries

A variety of freshly baked bagels, croissants, danish and muffins

Accompanied by butter, cream cheese and assorted jams and jellies

The Healthy Start – 10.00

Steel cut oatmeal with maple syrup, dried fruits & nuts, cinnamon butter

Fresh fruit salad

Honey yogurt and homemade granola

The Vegetarian Breakfast – 12.00

Roasted vegetable frittata with choice of breakfast potatoes or grits – *choose 1*

Sliced vine ripe tomatoes

Seasonal fruit display with honey yogurt

A buttermilk biscuit, butter and jams

French Toast Casserole Breakfast – 13.00

Layers of french toasted challah bread

With a creamy vanilla nutmeg custard, maple syrup and cinnamon butter

Choice of Applewood smoked bacon, sausage or ham steaks – *choose 1*

Seasonal fruit display with honey yogurt

“Talk of the Town” Hot Breakfast – 14.00

Scrambled eggs, ham & cheddar frittata or roasted vegetable frittata – *choose 1*

Choice of applewood smoked bacon, sausage or ham steaks – *choose 1*

Breakfast potatoes or grits – *choose 1*

Seasonal fruit display with honey yogurt, biscuit, butter and jelly

Classic Sandwiches – 9.00

Available in separate boxes or on platters

Priced per person/Minimum order 10 (5 of each selection minimum – same side per 5)

All sandwiches include lettuce, tomato and kosher pickle spear
Assorted Artisan breads, choice of one side salad
Choice of a freshly baked homemade cookie or dessert bar

Choose from the following:

Smoked Turkey and Swiss
With champagne mustard

Roast Turkey and Havarti
With ranch dressing

Roast Beef and Cheddar
With horseradish cream

Sugar Cured Ham and Swiss
With honey mustard

“Talk of the Town” Chicken Salad

“Talk of the Town” Mediterranean Tuna Salad

Grilled Tuscan Vegetable Hoagie

With vine ripe tomatoes, provolone and pesto ranch dressing

*Individual packets of mayonnaise & mustard are available
if sandwiches without condiments are preferred.*

Uptown Sandwiches – 11.00

Available in separate boxes or on platters

All sandwiches come with kosher pickle spear, choice of one side salad and a dessert bar
Priced per person/minimum order 10 (5 per selection minimum - same side per 5)

California Club Wrap

Smoked turkey, cheddar cheese, applewood smoked bacon, vine ripe tomatoes, romaine lettuce, avocado and ranch dressing

Grilled Chicken Wrap

Herb grilled chicken breast, roasted red peppers, vine ripe tomatoes, caramelized red onions, field greens and pesto mayo

Grilled Vegetable Wrap

Assortment of herb grilled vegetables, vine ripe tomatoes, feta cheese, field greens and ranch dressing

Curry Apple Chicken Salad

Our famous curry chicken salad, with apples, cranberries, apricots, almonds and romaine lettuce served on a large flaky french croissant

Cuban

Roasted Mojo pork, honey glazed ham, Swiss cheese, sliced pickles and grainy Dijon mustard served on a toasted hoagie roll

Grilled Portabella Focaccia

Balsamic grilled portabella mushroom, caramelized red onions, roasted red peppers, vine ripe tomatoes, baby spinach and Pesto goat cheese spread served on focaccia bread

Grilled Chicken Caesar Wrap

Italian spiced grilled chicken breast, crisp romaine, vine ripe tomatoes, cucumbers and parmesan caesar dressing

Smoked Salmon Cucumber Focaccia

Chunky house smoked salmon, hot house cucumber dill salad, vine ripe tomatoes, baby spinach and lemon dill yogurt dressing served on focaccia bread

Grilled Chicken B.L.T. Focaccia

Herb grilled chicken breast, applewood smoked bacon, vine ripe tomatoes, baby spinach and herb ranch dressing served on focaccia bread

Italian “Dagwood”

Honey glazed ham, oven roasted turkey, genoa salami, provolone, roasted red peppers, olives, giardiniera and champagne mustard served on a toasted hoagie roll

“Hunter’s” Steak and Portabella Sub

Peppercorn chargrilled flank steak with balsamic roasted portabella, roasted red bell pepper, baby spinach and creamy Dijon aioli served on a toasted hoagie roll

Side Salads

for sandwich boxes and platters

Tomato Cucumber Salad

Fresh Seasonal Fruit Salad

Lemon Orzo Spinach Salad

Garden Vegetable Salad

Whole Wheat Couscous Salad

Black Bean and Corn Salad

“Talk of the Town” Potato Salad

Vegetable Pasta Primavera
(choice of regular or whole wheat pasta)

Cowboy Potato Salad

Additional sides for boxed or plattered sandwiches 2.50 per person

Executive Entrée Boxes or Platters

Priced per person/ Minimum order 10 (5 of each selection minimum)

Includes roll, butter and choice of freshly baked
homemade cookie or dessert bar

Herb Grilled Chicken Caesar Salad – 11.00

With choice of garden vegetable salad or seasonal fruit salad

Herb Grilled Chicken Garden Salad – 11.00

With choice of tomato cucumber salad or seasonal fruit salad
Ranch or Italian dressing

“Talk of the Town” Chef Salad – 11.00

With choice of garden vegetable salad or seasonal fruit salad
Ranch or Italian dressing

Italian Chef Salad – 11.00

With choice of garden vegetable salad or seasonal fruit salad
Ranch or Italian dressing

Jamaican Jerk Chicken Salad – 11.00

Served with black bean and corn salad with choice of
garden vegetable salad or seasonal fruit salad with lime mango vinaigrette

Herb Grilled Vegetable Salad – 11.00

With choice of whole wheat couscous salad or seasonal fruit salad
Pesto Ranch or Italian dressing

Tamari, Lime & Ginger Grilled Chicken Salad – 11.00

Mandarin oranges, peppers, snow peas, carrots and mixed greens with choice
of whole wheat couscous salad or seasonal fruit salad with Asian vinaigrette

California Cobb Salad – 11.00

Herb grilled chicken breast, mixed greens, roasted asparagus, Greek olives, spicy corn relish, vine ripe tomatoes, seasonal fruit salad; Avocado ranch dressing

Honey Lime Grilled Salmon Salad – 11.00

Served on a bed of mixed greens, vine ripe tomatoes, cucumbers with choice of whole wheat couscous salad or seasonal fruit salad; Cucumber dill dressing

Caprese Orzo Salad – 11.00

Marinated fresh mozzarella, vine ripe tomatoes, artichokes, basil on a bed of lemon orzo spinach salad with seasonal fruit salad; Italian dressing

Honey Lime Grilled Georgia Shrimp Salad – 12.00

Served on a bed of mixed greens, tomato cucumber salad and seasonal fruit salad
Dill ranch dressing

California Chicken Roulade – 12.00

Roasted red peppers, baby spinach and feta cheese served with pesto ranch sauce
Choice of herb grilled vegetables or garden vegetable salad or Seasonal fruit salad

“Down South” – 12.00

Our famous buttermilk fried chicken breast served with honey mustard sauce
“Talk of the Town” potato salad
Choice of tomato cucumber salad or seasonal fruit salad

Asian Grilled Salmon Filet – 13.00

Ginger lime sesame sauce and fresh edamame
Choice of whole wheat couscous salad or Asian grilled vegetables
Seasonal fruit salad

Mojo Grilled Pork Tenderloin – 13.00

Jamaican mango chutney aioli
Choice of black bean & corn salad or garden vegetable salad
Seasonal fruit salad

Bourbon Peppercorn Grilled Flank Steak – 13.00

Served with horseradish Dijon sauce

“Talk of the Town” potato salad

Choice of garden vegetable salad or seasonal fruit salad

Santa Fe Flank Steak – 13.00

Choice of black bean & corn salad or cowboy potato salad

Seasonal fruit salad

Honey Lime Grilled Salmon – 13.00

Choice of lemon orzo spinach salad or garden vegetable salad

Seasonal fruit salad

“Talk of the Town” Deli Platter – 12.00

Priced per person/ Minimum order 10

A selection of traditional deli meats and cheeses

Served with an assortment of artisan breads

Lettuce, tomato, kosher pickle spear, mustard, mayonnaise

Freshly baked homemade cookies or assorted dessert bars

Choose one side salad

(additional side salad \$2.50 per person)

To create a platter – please choose 3 items

(additional items for \$3 per person)

Smoked Turkey

Roast Turkey

Roast Beef

Classic Chicken Salad

Classic Tuna Salad

Grilled Mediterranean Vegetables

Pit Ham

Herb Grilled Chicken Breast

Parmesan Ranch Roasted Chicken Breast

Includes the following cheeses:

Swiss | Havarti | Cheddar

Executive Hot Meals – 13.95

Priced per person/ Minimum order 10 per person (10 per selection)

Monday – Friday; Breakfast & Lunch

Includes assorted dessert bars or freshly baked homemade cookies

Menus can be customized to your individual needs

Mediterranean Grilled Chicken Breast

Served with pesto sauce, herb grilled vegetables,
Basil alfredo tortellini and garlic bread

Southwestern Grilled Chicken Breast

Served with salsa cream, herb grilled vegetables,
Black beans and rice (choice of white or brown rice)
Yeast roll and butter

Jamaican Grilled Chicken Breast

Served with grilled pineapple, mango chutney, roasted peppers,
Herb grilled vegetables, black beans and rice (choice of white or brown rice)
Yeast roll and butter

Chicken Cordon Bleu

Stuffed with honey baked ham, Swiss cheese and Dijon cream sauce
Served with herb grilled vegetables, balsamic rosemary roasted new potatoes
Yeast roll and butter

Eggplant Rollatini

Herb grilled eggplant rolled and baked with roasted red peppers,
spinach, feta and portabella mushrooms served with basil alfredo tortellini
Garlic bread

Brown Sugar Pecan Pork Loin

Served with peach chutney sauce, herb grilled vegetables,
wild rice pilaf and yeast roll and butter

Bourbon Peppercorn Flank Steak

Served with red wine portabella mushroom sauce, herb grilled vegetables,
Rosemary balsamic bleu cheese roasted new potatoes
Yeast roll and butter

Asian Grilled Salmon

Served with ginger teriyaki sauce, stir fried vegetables or Asian grilled vegetables
Choice of white or brown rice pilaf
Yeast roll and butter

Baked Portabella Parmesan

Served with fire roasted marinara sauce, herb grilled vegetables
Garlic bread

Eggplant Parmesan

Served with garlic and herb pasta and garlic bread

Santa Fe Flank Steak

Served with Pico de Gallo, avocado cilantro cream, herb grilled vegetables,
black beans and rice (choice of white or brown rice) and yeast roll and butter

Herb Roasted Turkey Breast

Served with white wine shallot sauce, wilted spinach, sautéed mushrooms,
fire roasted tomatoes, basil alfredo tortellini and yeast roll and butter

Blackened Flank Steak

Served with chipotle BBQ sauce, herb grilled vegetables, red beans and rice
(choice of white or brown rice) and yeast roll and butter

Honey Lime Grilled Mahi Mahi

Served with tropical fruit salsa, coconut rice and Asian grilled vegetables
Yeast roll and butter

Lemon Peppercorn & Tarragon Grilled Chicken Breast

Served with lemon caper white wine sauce, herb grilled vegetables, pasta primavera (choice of regular or whole wheat pasta) and yeast roll and butter

Down South Buttermilk Fried Chicken Breast

Served with herb smashed new potatoes, pepper gravy, southern green beans with roasted peppers and tobacco onions and yeast roll and butter

Laredo Grilled Salmon Filet

Served with Pico de Gallo, avocado cilantro cream sauce, queso fresco, black beans and rice (choice of white or brown rice), herb grilled vegetables

Yeast roll and butter

Additional Sides for Executive Hot Meals

\$2.50 per person

Classic Caesar Salad

Classic Garden Salad

Classic Greek Salad

Garden Vegetable Salad

Beverages

- Canned Soda – 1.65
- Bottled Spring Water – 1.65
- Fruit Juice, assorted – 2.00
- Fresh Orange Juice, gallon – 12.00
- Lemonade, gallon – 9.75
- Iced Tea, gallon – 9.75

Desserts

- Assorted Dessert Bars, dozen – 15.00
- Freshly Baked Homemade Cookie, dozen – 15.00



*All items on this menu are served on disposable trays and platters.
Talk of the Town will provide disposable plates and utensils.
Delivery Only within the Metro Atlanta area is \$29.00
Delivery, clean-up and pick-up is \$100.00*

If you would like Talk of the Town to present items on non-disposable platters and in chafing dishes, we are happy to do so. Talk of the Town can also provide table linens. These delivery, clean-up and pick-up services for non-disposable service options are available for \$150.00

Talk of the Town can also provide flatware and china for \$2.50 per person plus service staff. Service staff is required for orders that include non-disposable flatware and china. 125.00 per server – 2 required for over 20 guests