

This sample menu has been crafted exclusively for Greystone Estate, and includes professional and uniformed Talk of the Town staff, beautiful food presentations, and buffet setup. We also provide the couple of honor with a lovely to-go bag of the menu selections, as we know sometimes it can be hard to find the time to sit down and enjoy the cuisine at your own wedding.

We invite you to come in for a tasting and together we can create the perfect menu just for you!

tray-passed appetizers

SUNDRIED TOMATO AND MOZZARELLA ARANCINI

[v]

CANDIED BACON

spiced apples, blue cheese [gf]

dinner buffet

HONEY MUSTARD SPINACH SALAD

cremini mushrooms, red onion, sunflower seeds, honey mustard dressing [v, gf]

CALIFORNIA CHICKEN BREAST

cilantro lime grilled chicken breast, cherry tomatoes, avocado cream sauce [gf]

SLICED BISTRO BEEF TENDER

green peppercorn sauce

SEASONAL VEGETABLE MEDLEY

herb infused olive oil [v, gf]

WHIPPED ROASTED GARLIC POTATOES

[v, gf]

pricing

\$50.00 per person

[plus applicable taxes]

Menu packages are based on a minimum of 100 guests, and include culinary labor, standard buffet décor, china, flatware, and linen napkins. Prices are also inclusive of pre-set water service, iced tea, and lemonade. Additional menu items are available; please contact Susan for options and upgrades. Talk of the Town can also provide bar mixers, bar glassware, and bar mixers for an additional fee.

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