



CATERING MENU

(860) 808-0770

tallulahscatering@msn.com

Breakfast



COLD SELECTIONS

The Continental

\$ 12.70 per person

Fresh-baked pastries, bagels and muffins, served with fruit salad, individual juices and/or bottled waters, freshly brewed regular and decaffeinated coffee and assorted herbal and gourmet teas

HOT SELECTIONS

The Classic

\$ 21.50 per person

Assorted quiches, sweet and yukon potato hash, country sausage, greek yougurt swirled with honey, seasonal berries and granola, individual juices and/or bottled waters, freshly brewed regular and decaffeinated coffee and assorted herbal and gourmet teas

The Gourmet

\$ 22.95 per person

Brioche french toast filled with seasonal fresh fruit, applewood smoked bacon, crispy potato pancake served with crème fraiche and apple salsa, individual juices and/or bottled waters, freshly brewed regular and decaffeinated coffee and assorted herbal and gourmet teas

ALA CARTE SELECTIONS

Breakfast Basket

\$ 4.95 per person

Assorted pastries, coffeecakes, mini doughnuts, bagels and muffins served with whipped cream cheese, sweet butter and preserves

Bagel Platter

\$ 3.50 per person

Assorted bagels served with cream cheese and sweet butter

Scramble Wraps

\$ 4.95 per person

Fruit Platter or Salad

\$ 3.75 per person

Greek Yogurt with Honey Swirl

\$ 2.75 per person

Add Seasonal Berries

\$ 2.00 per person

Add Granola

\$ 1.75 per person

Individual Juices

\$ 1.50 per person

Bottled Water

\$ 1.50 per person

Coffee & Tea

\$ 2.75 per person

Tallulah's dark roast coffee and Harney and Sons Tea

Lunch



COLD SELECTIONS

The Sandbar

\$ 18.20 per person

(Boxed or Plattered – boxes can be labeled upon request)

Assorted sandwiches, chips, choice of green salad, potato or pasta salad, assorted desserts or cookies, assorted beverages and/or bottled water

ALA CARTE SELECTIONS

Sandwiches

\$ 7.95 per person

Homestyle Turkey

Roasted turkey, swiss cheese
romaine lettuce, tomato & pepper-mayo

Perfectly Roasted Beef

Rare roast beef, horseradish cheddar cheese, caramelized onion jam, romaine lettuce & tomato

Captain Ahab

Dilled tuna, diced celery, romaine lettuce & cucumber

Parisian

French ham, brie cheese, arugula & dijon mustard

Southwest Turkey

Smoked turkey, pepper-jack cheese, roasted peppers, avocado & chipotle mayo

Chicken Club

Sliced chicken breast, smoked bacon, tomato, romaine lettuce & mayo

Chicken Salad

Roasted chicken, celery, blistered grapes & tarragon-lemon mayo

Greenfields

Grilled portabella mushroom, roasted red pepper, cucumber, goat cheese & arugula

Salads

\$ 3.75 per person

Garden Salad

Baby greens, tomato, cucumber & balsamic vinaigrette

Chopped Salad

Romaine, chopped vegetables, ricotta & balsamic vinaigrette

Caesar Salad

Romaine, parmesan, garlic croutons & caesar dressing

Caprese Salad

Arugula, mozzarella, tomato, basil & balsamic vinaigrette

Seasonal Salads

\$ 3.75 per person

Spring Salad

Baby greens, strawberries, chevre, toasted nuts & strawberry vinaigrette

Summer Salad

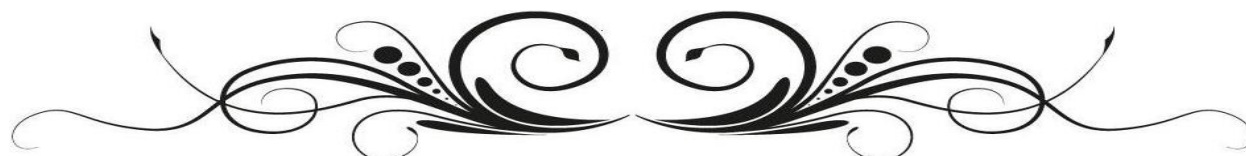
Arugula, tomato, watermelon, cucumber, feta & white balsamic

Harvest Salad

Baby greens, apple, dried cranberries, gorgonzola & cider vinaigrette

Winter Salad

Spinach, dried apricots, oranges, candied walnuts & citrus vinaigrette



Lunch



Pasta Salads

\$ 3.75 per person

Mediterranean

Sundried & roma tomato, black olives, capers & feta

Three-Cheese Tortellini

with lemon-basil pesto & parmesan shards

Israeli Couscous

with wild mushrooms, artichoke & herbs

Toasted Orzo

with butternut squash, parmesan & sage

Assorted Salads

\$ 3.75 per person

Roasted White & Sweet Potato

Roasted potatoes, caramelized onions, herbs & mustard-shallot vinaigrette

Quinoa

Quinoa with seasonal vegetables and/or dried fruits

New Potato

Red bliss potatoes, herbs & dill mayo

Apple Slaw

Shredded apple, red cabbage, fennel & golden raisins

***Entrée salads available upon request, prices vary**

Salad Add-ons

Grilled Chicken	\$ 3.75 per person
Sautéed Shrimp	\$ 4.75 per person
Blackened Salmon	\$ 4.75 per person
Soup (call for selection)	\$ 3.95 per person
Deli Platter	\$ 9.25 per person
Chips	\$ 1.25 per person
Fruit Platter or Salad	\$ 3.75 per person
Dessert Platter	\$ 3.75 per person
Cookie Platter	\$ 3.50 per person
Individual Beverages	\$ 1.75 per person
Bottled Water	\$ 1.50 per person
Coffee & Tea	\$ 2.75 per person

Tallulah's dark roast coffee and Harney and Sons Tea

Lunch & Dinner



HOT SELECTIONS

Spring

#1

\$ 16.95 per person

Lemon-basil pesto chicken, parmesan and garlic toasted orzo and grilled vegetable medley

#2

\$ 18.95 per person

Wild roasted salmon with tomato chutney, trilogy of rice and charred green beans

Summer

#1

\$ 21.25 per person

Roasted garlic-ancho grilled chicken, pearl couscous with grilled tomato sweet corn and parmesan, three-bean salad and english cucumber, tomato and red onion salad

#2

\$ 20.50 per person

Spice rubbed pork tenderloin with tomato and sweet pepper relish, red bliss, purple and yukon gold potato with basil pesto, tri-cabbage and jicama slaw and summer salad

Autumn

#1

\$ 16.95 per person

Cider glazed chicken with roasted apples, herb roasted yukon gold and sweet potatoes and harvest salad

#2

\$ 19.95 per person

Mediterranean cod fish with olives, sundried and roma tomatoes, israeli couscous and garden salad

Winter

#1

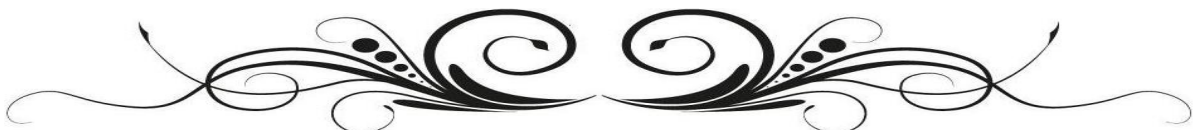
\$ 21.25 per person

Mahogany beef stew, whipped potato-parsnip mash and braised winter greens

#2

\$ 19.75 per person

Chicken marsala, sauteed spinach and roasted root vegetables



Receptions



Crudité **\$ 5.25 per person**

Assorted seasonal vegetables served with green goddess dip

Imported & Domestic **\$ 5.95 per person**

Cheese Platter

Assorted imported and domestic cheeses, sliced baguettes and artisan crackers and fresh fruit

Hummus & Pita Chips **\$ 4.50 per person**

Traditional hummus served with crispy pita chips

Antipasto Platter **\$ 10.25 per person**

Assorted cured meats and cheeses, marinated and fresh vegetables served with flatbreads

Tortilla Chips & Salsa **\$ 4.25 per person**

Housemade tortilla chips and salsa

Brushetta **\$ 5.25 per person**

Tomato and Mozzarella Brushetta served with garlic rubbed crostini

FULL SERVICE RECEPTIONS

Please inquire about our onsite services and event planning. We will happily create a custom menu reflecting your taste, ideas and budget. We can provide chefs, servers, bartenders, rentals, linen, flowers and much more. Let our creative team exceed your expectations!

LIBATIONS

We have a full liquor license and professional friendly full service staff. Prices vary dependant on length of event.

We can provide the following services:

- Full Bar
(top-shelf spirits, premium red & white wine, seasonal beer, soda & water)
- Partial Bar
(premium red & white wine, seasonal beer, soda & water)
- Custom Specialty Drinks

Catering Styles of Service



Three styles of catering service are available, allowing you to select the type of tableware and service that best match your event.

In Time.....\$25

This "drop off" catering style provides basic disposable tableware and platters, the greatest affordability for your event planning. This option is available for cold foods and beverages only. Please note that you are responsible for disposing of remaining food items.

In Touch.....inquire for pricing

This catering style provides enhanced disposable bamboo tableware and silver plastic ware as well as decorative platters and linen. An upscale touch for your event planning. This option is available for hot or cold food services.

In Style.....inquire for pricing

This catering style provides complete china and silverware settings as well as decorative platters and linen. Servers and bartenders are also available. An elegant presentation for your event. This option is available for hot or cold food services as well as buffet or plated meals.

Styles of Service

Tallulah's specializes in creating customized menus for our clients. This menu is just a sampling of items we offer. Please inquire about other selections.

Catering Policies

Deadlines & Final Meal Counts

We request menu selections and final meal counts be received 24 hours prior to event for cold selections and 48 hours prior to hot selections. Additional charges may apply if meal count is increased after deadline. Reductions in meal counts cannot be reimbursed if received after deadline.

Cancellations

Any cancellations received within 48 hours of the event will result in a charge of 50% of the total food bill. Cancellations on the day of the event will result in a charge of 100% of the total food bill. Any cancellation received within 24 hours of an event due to severe weather will result in a charge of 30% of the bill to cover food costs. Any cancellation received with more than 24 hours notice due to severe weather will be cancelled with no charge.