

TALBOTT
CATERING BY
LAUREL

CATERING MENU / 2024

TIME TO FEAST

The Tallbott Hotel, originally built in the 1920s, has been meticulously renovated to offer the finest in modern amenities while maintaining its timeless elegance. Our catering menu features an exquisite selection of dishes, expertly crafted by our culinary team, using only the freshest and highest quality ingredients. Whether you're hosting a corporate event, a wedding reception, or a special celebration, our catering services will leave a lasting impression on your guests. Let the Tallbott Hotel be your premier choice for an unforgettable dining experience.

INDEX

BREAKFAST //	3
BREAKS & BEVERAGES //	6
LUNCH //	8
HORS D'OEUVRES //	10
DINNER //	12



TALBOTT
CATERING BY
LAUREL

BREAKFAST



BREAKFAST IS SERVED

Get up and go in the Gold Coast.
All items are priced per person.

BREAKFAST BUFFETS

Continental Breakfast Buffet // 29

Seasonal Sliced Fruit, Assortment of Croissants, Breakfast Pastries, Miniature Muffins, Bagels, Cream Cheese Spread, Individual Yogurts

Classic Breakfast Buffet // 39

Cage-Free Scrambled Eggs, Breakfast Potatoes with Bravas Sauce, Seasonal Sliced Fruit Platter, Assorted Mini-Croissants, Danishes, Muffins, Spreads, Bagels with Plain And Flavored Cream Cheese, Individual Berry Parfaits

CHOICE OF ONE: Applewood Smoked Bacon, Breakfast Sausage Links, or Impossible Sausage Patties

Mediterranean Breakfast Buffet // 49

Greek Scramble (Scrambled Eggs, Spinach, Feta), Assorted Pastries & Breads, Grilled Pita, Fresh Sliced English Cucumber, Tomatoes, Radish, Peppers, Olives, Hummus, Tzatziki, Feta Cheese, Marinated Mozzarella, Cured Italian Meat Charcuterie

WAKE ME UP BEFORE YOU GO GO / BREAKFAST BOXES

Classic Breakfast Box // 30

Soft Scrambled Eggs, Cheddar, Bacon, Brioche, Seasonal Fruit, Individual Yogurt, Orange Juice

Continental Breakfast Box // 20

Assorted Breakfast Pastries, Housemade Granola, Seasonal Fruit

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



GOLD STANDARD ADD ONS

All items are priced per person.

SPECIAL TOUCHES

Steel Cut Oats // 13

Assorted Fruit, Maple Syrup, Fresh Berries, Oat Milk

Avocado Toast // 16

Seeded Bread, Whipped Avocado, Za'atar, Tomato, Cucumber

Greek Yogurt Parfait // 12

Assorted Berries, Peach Honey Greek Yogurt, Almond Granola

Bagels, Lox Station // 23

Cream Cheese, Red Onion, Capers, Tomato, Cucumber, Hard-Boiled Egg

Pancakes // 10

CHOICE OF ONE: Plain, Blueberry, Lemon Yogurt (+5)
Served with Maple Syrup, Whipped Butter, Pecans, Seasonal Berries

BOOZY BRUNCH

Mimosa Bar // 15 per hour

Champagne, Orange Juice, Pear Nectar

Bloody Mary Bar // 15 per hour

Vodka, Bloody Mary Mix, Fresh Cut Limes, Olives

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



TALBOTT
CATERING BY
LAUREL

BREAKS & BEVERAGES



TAKE FIVE

Take a moment to refill and refuel
All items are priced per person unless specified.

MAKE A BREAK FOR IT

Mediterranean Break // 19

Bruschetta with Garlic Crostini, Crudité's with Hummus and Tzatziki

Chocolate Lovers Break // 18

Chocolate Chip Cookie, White Chocolate Macadamia Nut Cookie, Assorted Nuts & Chocolate Trail Mix, Brownies

Fruit Connection Break // 18

Seasonal Fruit Kabobs, Peach Yogurt, Mini-Beignets, Caramel Dipping Sauce

Healthy Break // 23

Seasonal Fruit Kabobs, Peach Yogurt, Berry Smoothie, Tropical Mango Smoothie, Assorted Protein Bars

Boost of Energy Break // 18

Red Bull and Sugar-Free Red Bull, Trail Mix, Whole Fruit, Granola Bar

House Made Kettle Chip Break // 15

Cool French Onion Dip, Bacon Cheddar Dip

GRAB N' GO SNACKS

Assorted Chips, Individual Bag, per item // 5

Granola Bars, Assorted, per item // 4

Kind Bars, Assorted, per item // 7

Freshly Baked Brownies, per dozen // 60

Freshly Baked Cookies, per dozen // 24

MAKE IT HEALTHY

Fruit Tray - Small, Serves 15 // 60

Fruit Tray - Large, Serves 30 // 110

Seasonal Vegetable Tray with Hummus - Small, Serves 15 // 85

Seasonal Vegetable Tray with Hummus -Large, Serves 30 // 150

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



TAKE FIVE

Take a moment to refill and refuel
All items are priced per person unless specified.

BEVERAGE PACKAGE

Half Day Package // 25

La Colombe Nizza Blend Coffee, Assorted Teas,
Bottled Still and Sparkling Waters, Assorted Coke Products

Full Day Package // 35

La Colombe Nizza Blend Coffee, Assorted Teas,
Bottled Still and Sparkling Waters, Assorted Coke Products

Infused Water

Lemon Lime, per gallon // 25

Cucumber Mint, per gallon // 25

Orange Lemon, per gallon // 25

A La Carte Beverages

La Colombe Nizza Coffee, per gallon // 130

La Colombe Nizza Decaf Coffee, per gallon // 130

Unsweetened Iced Tea, per carafe // 20

Assorted Teas, per gallon // 120

Bottled Aqua Panna, per item // 6

Bottled Coke Products, per item // 6

Red Bull & Sugar-Free Redbull, per item // 7

Freshly Brewed Iced Tea, per carafe // 36

Fresh Orange Juice, per carafe // 42

Fresh Grapefruit Juice, per carafe // 42

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



TALBOTT
CATERING BY
LAUREL

LUNCH



THE POWER LUNCH

One of the three most important meal of the day. Don't forget, after this, you still have more meetings. Power up.
All items are priced per person.

SANDWICH BUFFET // 49

upgrade to Boxed Lunch +10

Choice of Three Sandwiches

- Marinated Chicken - Crushed Avocado, Mediterranean Tomato, Spinach, Ciabatta
- Turkey Breast - Fontina Cheese, Garlic Aioli, Seeded Bread
- Tuna Salad - Lettuce, Tomato, Seeded Bread
- Roast Beef - Caramelized Onions, Lettuce, Cheddar, Horseradish Aoli, Baguette
- Grilled Vegetable Wrap - Seasonal Vegetables, Hummus, Spinach Tortilla

Choice of Two Sides

- Yukon Potato Salad
- Pasta Salad
- Classic Salad with Champagne Dressing
- Sea-Salt & Pepper Potato Chips

Choice of One Dessert

- Assorted Cookies
- Iced Lemon Cake
- Brownies

MEDITERRANEAN BUFFET // 67

- Grilled Chicken Breast - Lemon, Oregano, Pan Jus
- Seared Salmon - Herb Caper Chimichurri
- Vegetable Rigatoni- Creamy Parmesan Sauce, Roasted Squash, Sundried Tomatoes
- Seasonal Vegetable
- Grecian Salad - Fresh English Cucumber, Tomato, Olives, Red Onion, Feta, Red Wine Vinaigrette
- Chopped Salad - Romaine, Salami, Bacon, Fontina, Piquillo Peppers, Cucumbers, Tomatoes, Roasted Tomato Vinaigrette
- Baklava

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



THE POWER LUNCH

One of the three most important meal of the day. Don't forget, after this, you still have more meetings. Power up.
All items are priced per person.

MIDWESTERN BUFFET // 59

Choice of One Soup

- Minestrone
- Roasted Tomato Basil Bisque

Mixed Green Salad

Dressings: Balsamic Vinaigrette, Feta Vinaigrette

Choice of Two Proteins:

- Lemon Chicken Breast
- Chianti-Braised Short Ribs (+5)
- Grilled Salmon with Sautéed Spinach
- Rigatoni with Crushed Tomatoes & Olive Oil

Choice of One Side:

- Herb Roasted Potatoes
- Broccolini

Assorted Sweets

SOUP/SALAD BUFFET // 45

Soups

Minestrone and Roasted Tomato Basil Bisque

Build Your Own Salad

Romaine, Mixed Greens, Tomatoes, Onions, Bacon, Croutons, Cucumbers, Parmesan, Feta, Olives, Shredded Cheddar

Dressings: Balsamic Vinaigrette, Feta Vinaigrette

Choice of One: Roasted Salmon or Grilled Chicken Breast

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



TALBOTT
CATERING BY
LAUREL

HORS D'OEUVRES



SMALL BUT MIGHTY

*Minimum order 12 pieces per item.
All items priced per piece.

KEEP IT COOL

- Mediterranean Antipasto Skewer // 9
- Deviled Eggs // 9
- Poached Shrimp with Horseradish Cocktail Sauce // 10
- Greek Bruschetta // 8
- Seared Tuna on English Cucumber // 12
- Strawberry Endive Boat // 8
- Prosciutto Herb Goat Cheese Crostini // 10
- Roasted Mushroom and Goat Cheese Crostini // 9
- Crudités Shooter // 8
- Caprese Skewer // 9
- Mini Avocado Crostini // 9

MAKE IT HOT

- Mini Beef Wellington // 11
- Spanakopita // 9
- Mushroom Tart // 9
- Nduja stuffed Dates // 10
- Lemon Chicken Joojeh, Tzatziki Sauce // 9
- Mini Crab Cake, Spicy Aioli // 12
- Lamb Lollipop, Zough // 18
- Shrimp & Chorizo Skewer // 12
- Braised Short Rib, Polenta Cup // 12

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



TALBOTT
CATERING BY
LAUREL

DINNER



THE BIG SHOW

Dinner Buffett
 You've been waiting all day for this, haven't you? Treat yourself and indulge.
 All items are priced per person.

TIER ONE // 94

One Soup or Salad, Two Entrees, One Starch, One Vegetable, Two Desserts
 *Price Includes Freshly-Brewed Coffee, Hot Tea, Assorted Sodas, and Water Station

SOUP

- Tuscan White Bean Soup, Sausage and Kale
- Roasted Tomato Balsamic Bisque, Parmesan Crostini

SALAD

- Caesar Salad -Romaine, Parmesan, Croutons, Caesar Dressing
- Mixed Green Salad - Local Field Greens, Tomatoes, English Cucumber, Seasonal Radishes, Carrots, Champagne Vinaigrette
- Caprese Salad - Tomatoes, Fresh Mozzarella, EVOO, Balsamic Glaze (+\$4)
- Chopped Salad - Romaine, Salami, Bacon, Fontina, Piquillo Peppers, Cucumbers, Tomatoes, Roasted tomato vinaigrette (+\$2)

STARCH

- Creamy Polenta
- Pommes Puree
- Roasted Potato

TIER TWO // 125

One Soup, Two Salads, Three Entrees, One Starch, One Vegetable, Two Desserts
 *Price Includes Freshly-Brewed Coffee, Hot Tea, Assorted Sodas, and Water Station

ENTRÉE

- Atlantic Salmon, Chimichurri
- Amish Chicken Breast, Pan Jus
- Pasta – Creamy Parmesan sauce, Roasted Squash, Sundried Tomatoes
- NY Steak, Herbed Butter (+\$5)
- Braised Short Ribs (+\$5)

VEGETABLE

- Season Vegetable Medley
- Haricot Vert

DESSERT

- Chocolate Cake - Fudge and Ganache
- Cheesecake - Graham Cracker Crust
- Tiramisu – Coffee Cream, Espresso Sponge Cake, Cacao Powder
- Fruit Tart - Chantilly Cream, Fresh Berries
- Gelato Italiano (Seasonal)

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



LET'S DISH

PLATED DINNER

When buffet-style isn't in your vernacular, we present, the plated dinner. Individual. Curated. Delicious.
All items are priced per person.

THREE COURSE MEAL

One Soup, One Salad, One Dessert, Two Entrées
Includes Chef's Choice Vegetable and Starch

*Price Includes Freshly-Brewed Coffee, Hot Tea, Assorted Sodas, And Water Station

SOUP

- Tuscan White Bean Soup, Sausage and Kale
- Roasted Tomato Balsamic Bisque, Parmesan Crostini

SALAD

- Caesar Salad -Romaine, Parmesan, Croutons, Caesar Dressing
- Mixed Green Salad - Local Field Greens, Tomatoes, English Cucumber, Seasonal Radishes, Carrots, Champagne Vinaigrette
- Chopped Salad - Romaine, Salami, Bacon, Fontina, Piquillo Peppers, Cucumbers, Tomatoes, Roasted tomato vinaigrette (+\$2)

ENTRÉE

- NY Steak, herbed butter // 135
- Atlantic Salmon, Chimichurri // 86
- Amish Chicken Breast, Pan Jus // 80
- Vegetable Rigatoni – Creamy Parmesan Sauce, Roasted Squash, Sundried Tomatoes // 75
- Chianti-Braised Short Ribs // 120
- Salmon & NY Steak Duo // 135
- Chicken & NY Steak Duo // 130
- Chicken & Salmon Duo // 115

DESSERT

- Chocolate Cake - Fudge and Ganache
- Cheesecake - Graham Cracker Crust
- Tiramisu - Coffee Cream, Espresso Sponge Cake, Cacao Powder
- Fruit Tart - Chantilly Cream, Fresh Berries
- Gelato Italiano (Seasonal)

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



TALBOTT
CATERING BY
LAUREL

DRINKS



Looking for something custom? We're here to help! Please contact your Sales Representative to discuss custom cocktails exclusive to your group.

LET'S CELEBRATE

All items are priced per person.

PREMIUM BAR PACKAGES

- 1 HOUR// 35
- 2 HOUR// 55
- 3 HOUR // 70
- 4 HOUR// 90

Vodka // Concierge
Gin // Tanqueray London Dry
Rum // Bacardi White
Tequila // Espolon Blanco
Bourbon // Four Roses Single Barrel
Rye Whiskey // Rittenhouse
Scotch // Dewar's White Label
Cordials // upon request, MP
Beer // Miller Lite, Modelo Especial, Stella Artois
Wine // California Sparkling, Chardonnay, Cabernet
Assorted Soft Drinks & Juices

ELITE BAR PACKAGES

- 1 HOUR// 45
- 2 HOUR// 65
- 3 HOUR // 90
- 4 HOUR// 110

Chose Two per Spirit:
Vodka // Grey Goose, Ketel One, Tito's, Chopin, Belvedere,
Gin // Bombay Sapphire, Hendrick's, Nolet's, Tanqueray, Starlight
Rum // Bacardi White, Ron Zacapa 12yr, Ron Centenario 12 Secretos, Capitan Morgan Spiced
Tequila // Patron Silver, 3 Tres Silver or Reposado, Casamigos Blanco or Reposado
Bourbon // Maker's Mark, Uncle Nearest 1856, Buffalo Trace, Bulleit, High West, Angel's Envy, Starlight
Rye Whiskey // High West Double Rye, Angel's Envy Rye, Bookdocks (Kosher)
Scotch // Johnnie Walker Black, Dewar's White Label, Compass Box Artist's Blend
Cordials // Bailey's, Kahlua, Grand Marnier, Fernet, Limoncello
Wine // Calera Pinot Noir, Maverick Ranch Cabernet Sauvignon, Matanzas Creek Sauvignon Blanc, Hook and Ladder Chardonnay, Benvolio Prosecco
Beer // Miller Lite, Modelo, AntiHero Revolution IPA, Stella Artois, Guinness
Assorted Soft Drinks & Juices

*Staffing required for all bars. Bartender fee is \$150 per bartender for up to 2 hours of service + 25/each additional hour

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes

Looking for something custom? We're here to help! Please contact your Sales Representative to discuss custom cocktails exclusive to your group.

LET'S CELEBRATE

All items are priced per person except the Clay Pot Margarita.

BEER & WINE

1 HOUR // 30

ADDITIONAL HOUR // 18

Miller Lite, Revolution Anti Hero IPA, Modelo Especial, Stella Artois, Heineken Zero, House Sparkling, White and Red

CONSUMPTION BAR

All Beverages A La Carte

WINE BY THE BOTTLE

We would be delighted to share our wine list and recommendations with you!

LARGE FORMAT

Clay Pot Margarita // 280

Tres Silver Tequila, Cointreau, Agave, Simple Syrup, Fresh Lime

Fresh Fruit Add On

+\$4 per person, per flavor

Passionfruit, Guava, Grapefruit, Peach, Pineapple, Raspberry-Orange

Bloody Mary Bar

Basic // 18

Conciere Vodka, House Mix, Hot Sauce, Lemons, lime, Queen Olives, Salt Rim

10 guest minimum

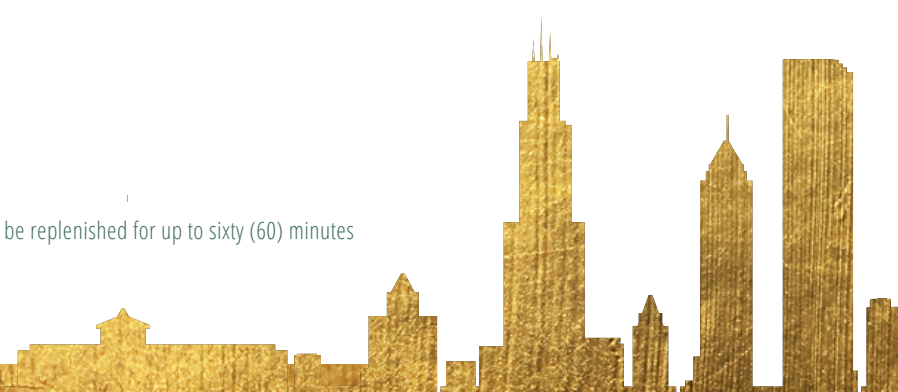
Extra // 35

Grey Goose and Blaum Bros Hellfyre Vodka, House Mix, Hot Sauce, Lemons, lime, Queen Olives, Blue Cheese Stuffed Olives, Applewood Smoked Bacon, Caprese Skewers, Cocktail Rock Shrimp, Parmesan, Cheddar, Salt Rim, Tajin Rim

10 guest minimum

*Staffing required for all bars. Bartender fee is \$150 per bartender for up to 2 hours of service + 25/each additional hour

*All menus require 10-person guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to sixty (60) minutes



Ready to get started?

Haley Moffat, Senior Sales Manager

haley.moffat@evolutionhospitality.com

+1-312-397-3610

TALBOTT
CATERING BY

LAUREL

talbottsales@evolutionhospitality.com