

The Talbott

AUTOGRAPH COLLECTION®
HOTELS

CATERING BY

LAUREL



TIME TO FEAST

The Talbott 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, helmed by Costas 'Dino' Tsaknis, using only the freshest and highest quality local 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 Talbott be your premier choice for an unforgettable dining experience.

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CATERING MENU

The Talbott

AUTOGRAPH COLLECTION®
HOTELS

BREAKFAST





BREAKFAST IS SERVED

All items are priced per person

Continental Breakfast Buffet | 34

Sliced Fruit & Berries, Assortment of Pastries & Muffins,
Individual Seasonal Yogurt Parfaits
Juice: Orange, Cranberry & Grapefruit

Classic Breakfast Buffet | 44

Scrambled Cage Free Eggs, Breakfast Potatoes, Sliced Fruit & Berries
Assorted Pastries & Muffins, Individual Seasonal Yogurt Parfait
Choice of Bacon or Pork Sausage Patties | Impossible Sausage Patties +4pp

Deluxe Breakfast Buffet | 54

Greek Scramble- Feta, Spinach, Tomato Conserva
Sliced Fruit & Berries, Assorted Pastries & Muffins
Cucumber, Tomatoes, Marinated Peppers, Olives, Hummus, Herbed Labneh
Avocado Toast | add egg +3pp
Individual Seasonal Yogurt Parfait
Choice of Bacon or Pork Sausage Patties | Impossible Sausage Patties +4pp

Custom Breakfast Buffet | 65

Accompanied by: Breakfast Potatoes, Sliced Fruit & Berries, Assorted Pastries

Entrees, Choice of Two

Simply Scrambled
Egg Whites +4pp
Greek Scramble- Feta, Spinach, Tomato Conserva
American Scrambled- Ham, Cheddar, Peppers
Shakshuka- Tomato Pepper Sauce, Basted Eggs, Zough, Labneh
Vegetable Frittata- Goat Cheese, Caramelized Onions, Zucchini, Tomato
Midwest Frittata- Bacon, Ham, Spinach, Smoked Cheddar

Sides, Choice of Two

Sausage Patties
Applewood Smoked Bacon
Buttermilk Pancakes
Assorted Muffins
Individual Seasonal Yogurt Parfaits
REALM Smoothies
Impossible Sausage Patties

Juices, Choice of Two

Fresh Pressed Orange +3pp
Fresh Pressed Grapefruit +3pp
Cranberry
Apple
Pineapple

*All menus require 15 guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to ninety (90) minutes





BREAKFAST ENHANCEMENTS

All items are priced per person

Steel Cut Oats | 13

Berries, Dried Fruit, Mixed Nuts, Brown Sugar, Oat Milk, Honey

Breakfast Pastries & Breads | 12

Bagels with Plain and Flavored Cream Cheese

Sprouted Wheat & Tartine Sliced Bread with Butter, Jam, Honey

Croissants & Pastries

Buttermilk Pancakes | 12

Whipped Butter, Maple Syrup, Fruit Compote, Lemon Yogurt Cream

Breakfast Sandwich | 14

English Muffin, Scrambled Egg, Pork Sausage Patty,

Smoked Cheddar, Pickled Vegetable Aioli

Seasonal Yogurt Parfait | 12

Berries, Fruit Compote, Flavored Yogurt, Almond Granola, Mixed Nuts

Avocado Toast | 16

Herbed Focaccia, Za'atar, Sesame Seeds, Tomato, Cucumber, Radish, Feta

Smoked Salmon | 21

Bagels, Herbed Dill Labneh, Pickles, Red onion, Tomato, Capers | Add Hardboiled Egg +2

Assorted Quiche | 16

Goat Cheese, Caramelized Onions, Zucchini, Tomato | Bacon, Spinach, Smoked Cheddar

Omelet Station | 23*

Cheddar, Feta, Mushroom, Spinach, Bacon, Red Onion

Ham, Fresh & Sundried Tomato, Zucchini

*Uniformed Chef required for all action stations. Labor Fee is \$150 per Chef for up to 90 minutes, \$50 per additional hour. 1 Chef per 25 guests.

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CATERING MENU

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BREAKS & BEVERAGES





BEVERAGES

All items are priced per person unless otherwise specified

ESSENTIAL

Half Day | 25

Full Day | 35

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

A LA CARTE

La Colombe Corsica Coffee | 130 per gallon

La Colombe Monti Carlo Decaf Coffee | 130 per gallon

Assorted Hot Tea | 90 per gallon

Bottled Still & Sparking Water | 10 per item

Coca Cola Products | 7 per item

Coke, Diet Coke, Sprite

Fever Tree Ginger Ale | 7 per item

Root Beer | 7 per item

La Colombe Cold Brew, Can | 9 per item

Energy Drinks | 9 per item

Bottled Fruit Juice | 8 per item

Pineapple, Cranberry, Apple, Orange

Fresh Pressed Fruit Juice | 90 per half gallon

orange, grapefruit

Iced Tea | 25 per 32oz carafe

Iced Coffee | 34 per 32oz carafe

INFUSED WATER

Choice of Two | 12

Lemon | Lime

Orange | Pineapple

Cucumber | Mint

Berries | Basil

Strawberry | Kiwi

SUPERFOOD SMOOTHIES by REALM

Choice of Two | 14

Mango Sunrise- Mango, Orange, Coconut, Banana, Turmeric

Berry Banana- Strawberry, Banana, Coconut, Lucuma, Lemon, Beet

Blue Pineapple- Pineapple, Mango, Blue Spirulina, Cauliflower

SPIRITED

Mimosa & Bellini Bar | 40

Prosecco, Orange Juice, Pear Nectar, Peach Puree

Champagne Upgrade +25pp

Bloody Mary Bar | 35

Downtown Vodka, House Bloody Mary Mix, Limes, Olives

add smoked bacon +4 stuffed olives +2 cocktail shrimp +6





BREAK TIME

All items are priced per person

Energy Break | 20

Energy Drinks, Trail Mix, Whole Fruit, Granola Bars

Chips & Dips | 19

House-made Potato Chips, Pita Chips, French Onion Dip, Bacon Cheddar Dip

Cheese & Charcuterie | 32

Chef's Selection of Local & Imported Meats and Cheeses, Pickled Vegetables, Crackers, Crostini, Fruit Preserves, Olive Salad

LAUREL Garden Break | 24

Vegetable Crudit , Hummus, Marinated Olives, Pita chips

Add Grilled Vegetables +10

A LA CARTE

Assorted Chips, Individual Bag | 6

Granola Bars, Assorted | 6

Kind Bars, Assorted | 7

Brownies | 70 per dozen

Cookies- Chocolate Chip, Snickerdoodle | 70 per dozen

Assorted Doughnuts | 80 per dozen

Fruit Tree Break | 18

Assorted Whole Fruit, Sliced Fruit & Berry Platter, Whipped Cream, Cream Cheese Vanilla Fluff

Chocolate Lovers | 18

Chocolate Chip Cookies, Snickerdoodle Cookies, Brownies, Truffles
Whole Milk, Almond Milk, Oat Milk

Add Mini Milkshakes +7

Sweet Treat | 20

Chocolate Tarts, Carrot Cake, Macarons, Madeleines, Petits Fours

Add Mini Milkshakes +7

Coffee & Doughnuts | 25

Assorted Doughnuts, La Colombe Corsica Coffee

espresso beverages available priced a la carte

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LUNCH





LUNCH

All items are priced per person

SANDWICH SHOP | 55

Sandwich, Choice of Two:

Pastrami

Coleslaw, Provolone, Pumpernickel Baguette, Russian Dressing

Grilled Chicken Caesar Wrap

Bacon, Lettuce, Tomato, Avocado, Parmesan, Classic Caesar Dressing, Spinach Tortilla

Truffled Turkey

Smoked Turkey Breast, Truffle Jack, Black Pepper-Dijon Aioli, Tomato, Spinach, Sprouted Wheat

Grilled Tuna Salad

Celery, Red Onion, Pickle, Tomato, Frisee, Lemon Garlic Aioli, Baguette

Vegetable Shawarma

Roasted Eggplant, Mushrooms, Zucchini, Piquillo Pepper, Feta, Lettuce, Tomato, Herbed Labneh, Tahini, Lebanese Pita

Add Additional Sandwich +5 per person, per sandwich

Side, Choice of One:

Classic Potato Salad

Potato, Celery, Mayonnaise, Dill, Onion

Orzo Salad

Feta, Spinach, Artichoke, Olive, Green Onion, Tomato Vinaigrette

Green Salad

Lettuce, Cabbage, Tomato, Cucumber, Carrot, Radish, Champagne Vinaigrette

Salt & Pepper Potato Chips

Dessert, Choice of One:

Chocolate Chip Cookies

Lemon Bar

Brownie

Fruit Salad

MEDITERRANEAN | 70

Salad

Grecian Salad

Mixed Greens, Cucumber, Tomato, Olives, Green Onion, Dill, Feta, Red Wine Vinaigrette

Chopped Salad

Romaine, Salami, Bacon, Artichokes, Provolone, Roasted Peppers, Pepperoncini, Red Onion, Tomatoes, Lemon Vinaigrette

Entrée, Choice of Three:

Roasted Heritage Chicken

Lemon, Oregano, Roasted Potatoes, Caramelized Onions

Seared Salmon

Spinach, Tomato, Fennel

Mezze Rigatoni

Walnut Pesto, Roasted Zucchini, Mushrooms

Braised Short Rib +8

Creamy Herbed Polenta

Roasted Vegetable Platter +8

Roasted Eggplant, Zucchini, Mushroom, Red Onion, Peppers, Balsamic Vinaigrette

Dessert

Baklava

Honey Soaked Chopped Nuts and Flakey Pastry

Rice Pudding

Sweet Cream, Cinnamon

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LUNCH

All items are priced per person

CHICAGO BUFFET | 59

Salad

Chicago Chopped
*Romain Lettuce, Red Cabbage, Ditalini Pasta, Bacon, Tomato, Green Onion,
Gorgonzola, Sweet Italian Dressing*

Entrée

Chicago Style Hot Dog
Relish, Sliced Tomato, Diced Onion, Celery Salt, Sport Pepper, Mustard

Italian Beef
Beef Jus, Sweet Peppers, Giardiniera, Mozzarella, Baguette

Cheeseburger Slider
Beef Patty, Onion, Pickle, Soft Roll

Side

French Fries
Salt and Pepper Potato Chips

Dessert

Frosted Chocolate Cake
Garrett's Popcorn- Chicago Mix

SOUP & SALAD BUFFET | 45

Soup, Choice of One:

Tomato
Minestrone
Creamy Potato
Chicken Noodle

Salad Display

Mixed Greens, Gem Lettuce, Spinach, Cherry Tomato, Red Onion, Cucumber,
Carrot, Olives, Marinated Mozzarella, Parmesan, Chopped Bacon, Hardboiled Egg,
Crumbled Feta, Croutons, Chicken
Dressings: Classic Caesar, Balsamic Vinaigrette, Lemon-Olive Oil

Protein Enhancements:

Roasted Salmon +10
Olive Oil & Lemon Shrimp +10
Braised Short Rib +15
Add a Prepared Sandwich +9

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HORS D'OEUVRES





HORS D'OEUVRES

PASSED OR STATIONED

All items are priced per piece, Minimum order is 24 pieces per item

CHILLED

Antipasto Skewer | 11

Chef Selection of Meat & Cheese, Artichoke, Olive, Herbs, Balsamic

Caprese Skewer | 11

Mozzarella, Tomato, Basil, Balsamic

Mushroom and Goat Cheese Crostini | 11

Herbed Goat Cheese, Roasted Mushroom, Caramelized Onion

Greek Bruschetta | 10

Tomato, Feta, Oregano, Cucumber, Red Wine Vinaigrette

Smoked Salmon Crostini | 12

Herbed Labneh, Salmon Roe

Shrimp Cocktail | 12

Cocktail Sauce, Lemon

Tuna Tartar, Phyllo Cup | 12

Sesame, Cilantro, Aleppo Pepper

WARM

Prime Beef Satay | 15

Zough Dressing, Pumpkin Seed

Spanakopita | 11

Cucumber Dipping Sauce

Warm Brie & Berry | 12

Seasonal Berry Compote, Puff Pastry

Bacon Wrapped Date | 13

Piquillo Pepper Sauce

Ras el Hanout Chicken Skewer | 11

Tahini

Mini Crab Cake | 14

Spicy Aioli

Lamb Lollipop | 14

Tzatziki, Lemon

Braised Short Rib | 13

Bouchée, Brie, Chives

*Staff required for all PASSED hors d'oeuvres . Staff labor fee is \$100 per selection. There is no labor fee for stationed appetizers.

*All menus require 15 guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to ninety (90) minutes



DISPLAYS

All items are priced per person

Seafood Tower | 68

Selection of East & West Oysters, Tuna Sashimi, Chilled Mussels with Lemon & Dill, Seasonal Crab Claws, Cocktail Sauce, Ponzu, Horseradish Aioli, Lemon

Mezze Board | 32

Vegetable Crudit , Hummus, Eggplant Mutabal, Tzatziki, Marinated Olives, Dolma, Feta, Pita Chips

Charcuterie & Artisanal Cheese | 45

Chef's Selection of Local & Imported Meats, Artisanal Cheese, Pickled Vegetables, Crackers, Crostini, Fruit Preserve, Olive Salad

CARVING STATION

*Priced per person
Station is accompanied by
Brioche Rolls*

Roasted Turkey Breast | 25

Dijon Mustard, Gravy

Prime Rib | 36

Horseradish Cream, Jus

Roasted Salmon | 28

Lemon Dill, Cream

Beef Tenderloin | 42

Bordelaise

Porchetta | 34

Salsa Verde

Roasted Vegetable | 28

Eggplant, Zucchini, Mushroom, Red Onion, Pepper, Balsamic Vinaigrette

Fruit Tree | 20

Sliced Fruit & Berry Platter

Sliders, Choice of Two | 25

Pork Belly

Spicy Mayo, Sesame Slaw

Burger

American Cheese, Pickle, Onion

Breaded Chicken

Dijon Mayo, Lettuce, Pickle

Additional Slider +6 per person, per slider

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DRINKS





TIME TO CELEBRATE

All items are priced per person

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

PREMIUM BAR PACKAGES

- 1 HOUR | 35**
 - 2 HOURS | 55**
 - 3 HOURS | 70**
 - 4 HOURS | 90**
-

Vodka | Downtown
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, priced based on selection
Beer | Bud Light, Modelo Especial, Stella Artois
Wine | California Sparkling, Chardonnay, Cabernet
Assorted Bottled Soft Drinks & Juices

ELITE BAR PACKAGES

- 1 HOUR | 45**
 - 2 HOURS | 65**
 - 3 HOURS | 90**
 - 4 HOURS | 110**
-

Vodka | Ketel One
Gin | Hendrick's
Rum | Bacardi White
Tequila | Casa Noble Blanco | Casa Noble Reposado
Bourbon | High West
Rye | High West Double Rye
Scotch | 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 | Bud Light | Modelo | AntiHero Revolution IPA | Stella Artois | Guinness
Assorted Bottled Soft Drinks & Juices

*Bartenders required for all bars. Bartender Fee is \$150 per bartender for up to two hours, \$25 per additional hour. 1 Bartender per 25 guests.

*Spirit brands are subject to change without notice. If substitutions occur, the new spirit will be of equal quality and value.

*All menus require 15 guest minimum. Taxes and 24% service fee applies to all food and beverage items. Buffets will be replenished for up to ninety (90) minutes





TIME TO CELEBRATE

All items are priced per person except the Clay Pot Margarita

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BEER & WINE

1 HOUR | 30

ADDITIONAL HOUR | 18

Bud Light, Revolution Anti Hero IPA, Modelo Especial, Stella Artois, Heineken Zero, California 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

Downtown Vodka, House Mix, Hot Sauce, Lemons, lime, Queen Olives, Tajin Rim

Bougie | 35

Grey Goose Vodka, Blum 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

Mimosa & Bellini Bar | 40

Prosecco, Orange Juice, Pear Nectar, Peach Puree

Champagne Upgrade +25pp

Bloody Mary Bar | 35

Downtown Vodka, House Bloody Mary Mix, Limes, Olives

Add: Bacon +4, Stuffed Olives +2 Cocktail Shrimp +6

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HOTELS

Ready to get started?

Haley Moffat, Senior Sales Manager

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