

TALBOTT
CATERING BY
CUCINA

CATERING MENU / 2023

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.

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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, Danishes, Breakfast Pastries, Miniature Muffins, Bagels, Cream Cheese and Assorted Spreads, 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, Italian Sausage, Breakfast Sausage Links, or Impossible Sausage Patties

Mediterranean Breakfast Buffet // 49

Greek Scramble (Scrambled Eggs, Arugula, Feta), Assorted Sweets, Savory Breads, Grilled Pita, Fresh Sliced English Cucumber, Tomatoes, Radish, Peppers, Pickled Artichoke, Kalamata Olives, Chef's Blend Mushrooms, Hummus, Tzatziki, Babaganoush, Feta Cheese and Marinated Mozzarella, Cured Italian Meat Charcuterie.

WAKE ME UP BEFORE YOU GO GO / BREAKFAST BOXES

The Best Damn Breakfast Box // 30

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

Classic 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 Dried Fruit, Brown Sugar, Maple Syrup, Fresh Berries, Milk

Avocado Toast // 16

Farmer's Bread, Whipped Feta, Pickled Onion

Greek Yogurt Parfait // 12

Macerated Berries, Lime, Honey Greek Yogurt, Raisin-Craisin Granola

Bagels, Lox Station // 23

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

Pancakes // 10

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

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

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BREAKS & BEVERAGES



TAKE FIVE

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

MAKE A BREAK FOR IT

Mediterranean Break // 19

Bruschetta with Garlic Crostini, Crudités with Housemade 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, Orange Mint Yogurt, Mini-Beignets, Caramel Dipping Sauce

Healthy Break // 23

Seasonal Fruit Kabobs, Orange Mint Yogurt, Green Apple Kale Smoothie, Tropical Raspberry Avocado 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 Dip, Buttermilk Ranch Dip

GRAB N' GO SNACKS

Assorted Chips, Individual Bag // 5

Granola Bars, Assorted // 3

Kind Bars, Assorted // 7

Freshly Baked Brownies (dozen) // 60

Freshly Baked Cookies (dozen) // 24

MAKE IT HEALTHY

Fruit Tray - Small, Serves 15 // 60

Fruit Tray - Large, Serves 30 // 110

Seasonal Vegetable Tray with Housemade Hummus - Small, Serves 15 // 75

Seasonal Vegetable Tray with Housemade Hummus -Large, Serves 30 // 140

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TAKE FIVE

Take a moment to refill and refuel
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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

Strawberry Basil // 25

Lemon Lime // 25

Cucumber Mint // 25

Orange Lemon // 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 Evian // 6

Bottled Coke Products // 6

Red Bull & Sugar-Free Redbull // 7

Freshly Brewed Iced Tea, per carafe // 20

Fresh Orange Juice, per carafe // 20

Fresh Grapefruit Juice, per carafe // 20

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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 Sandwich Lunch +10

Choice of Three Sandwiches

- Grilled Lemon Pepper Chicken - Crushed Avocado, Mediterranean Tomato, Arugula, Ciabatta
- Smoked Turkey Breast - Muenster Cheese, Garlic Aioli, Grain Bread
- Tuna Salad - Lettuce, Tomato, Multigrain Bread
- Roast Beef - Caramelized Onions, Arugula, White Cheddar, Horseradish Aoli, Hoagie Roll
- Grilled Vegetable Wrap - Seasonal Vegetables, Hummus, Spinach Tortilla

Choice of Two Sides

- Yukon Potato Salad
- Elbow Pasta Salad
- Sea Salt French Fries
- Seasonal Quinoa
- Housemade Sea-Salt Chips

Choice of One Dessert

- Assorted Cookies
- Iced Lemon Cake
- Oreo Bars

MEDITERRANEAN BUFFET // 54

- Grilled Chicken Breast - Lemon, Oregano, Pan Jus
- Seared Atlantic Salmon - Herb Caper Chimichurri
- Garganelli Pasta - Herb Cream, Zucchini, Garlic, Tomatoes, Fava Bean Pesto
- Seasonal Oregano Vegetable
- Grecian Salad - Fresh English Cucumber, Tomato, Kalamata Olives, Red Onion, Feta, Cold Pressed EVOO
- Cucina Chopped Salad - Romaine, Soppressata, Pancetta, Provolone, Piquillo Peppers, Cucumbers, Tomatoes, Marcona Almonds, Lemon Tahini Dressing
- Baklava

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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, Buttermilk Ranch

Choice of Two Proteins:

- Lemon Caper Chicken Breast Piccata
- Chianti-Braised Short Ribs Remoulade
- Crispy Lake Superior White Fish with a Macadamia Nut Crust and Herb Chimichurri
- Pasta Ratatouille

Choice of One Side:

- Herb Roasted Potatoes
- Rice Pilaf

Assorted Sweets

SOUP/SALAD BUFFET // 45

Soups

Minestrone and Roasted Tomato Basil Bisque

Build Your Own Salad

Romaine, Mixed Greens, Tomatoes, Onions, Pancetta, House-made Croutons, Cucumbers, Parmesan, Feta, Kalamata Olives, Shredded Cheddar

Dressings: Balsamic Vinaigrette, Buttermilk Ranch

Choice of One: Tonnino Tuna Salad or Grilled Chicken

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HORS D'OEUVRES



SMALL BUT MIGHTY

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

KEEP IT COOL

- Mediterranean Antipasto Skewer // 8
- Balsamic Fig and Goat Cheese Crostini // 8
- Deviled Eggs, Pancetta, Bravas Sauce // 9
- Poached Shrimp with Horseradish Cocktail Sauce // 10
- Greek Bruschetta on Garlic Crostini // 8
- Watermelon Feta Skewer // 8
- Seared Tuna on English Cucumber // 10
- Strawberry Endive Boat // 8
- Prosciutto Herb Boursin Crostini // 9
- Crudités Shooter // 8
- Caprese Skewer // 8
- Mini Avocado Crostini // 8

MAKE IT HOT

- Mini Beef Wellington, Port Reduction Sauce // 9
- Spanakopita // 8
- Mushroom Tart // 9
- Assorted Quiche // 9
- Fig Mascarpone Beggar's Purse // 8
- Lemon Chicken Tandoori, Tzatziki Sauce // 9
- Mini Crab Cake, Spicy Bravas Aioli // 9
- Lamb Lollipop, Mint Pesto // 14
- Potatoes Crostini, Bravas Sauce, Whipped Feta // 8
- Shrimp Tempura, Sweet Chili Sauce // 10
- Braised Short Rib, Polenta Cup // 9

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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 House-Baked Rolls, 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, Cherry Tomato, Homemade Croutons, Caesar Dressing
- Mixed Green Salad - Local Field Greens, Tomatoes, English Cucumber, Seasonal Radishes, Carrots, Ranch Dressing
- Caprese Salad - Tomatoes, Fresh Mozzarella, EVOO, Balsamic Glaze
- Cucina Chopped Salad - Romaine, Soppressata, Pancetta, Provolone, Piquillo Peppers, Cucumbers, Tomatoes, Marcona Almonds, Lemon Tahini Dressing

STARCH

- Creamy Polenta
- Rice Pilaf
- Pommes Puree
- Roasted Potato

TIER TWO // 125

One Soup, Two Salads, Three Entrees, One Starch, One Vegetable, Two Desserts

*Price Includes House-Baked Rolls, Freshly-Brewed Coffee, Hot Tea, Assorted Sodas, and Water Station

ENTRÉE

- NY Steak, Pink Peppercorn Sauce
- Atlantic Salmon, Chimichurri
- Amish Chicken Breast, Pan Jus
- Garganelli Pasta, Seasonal Vegetables, Fava Bean Pesto
- Roasted Rack of New Zealand Lamb, Tapenade Vinaigrette +13
- Chianti-Braised Short Ribs

VEGETABLE

- Season Vegetable Medley
- Haricot Vert

DESSERT

- Chocolate Cake - Fudge and Ganache
- Cheesecake NY Style - Graham Cracker Crust
- Tiramisu - Coffee and Zabaione Cream, Espresso Sponge Cake, Cacao Powder
- Fruit Tart - Shortcrust Pastry, Chantilly Cream, Fresh Berries
- Angelo Gelato Italiano Seasonal
- Olive Oil Cake

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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 Entrees
Includes Fresh Rolls, 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, Cherry Tomato, Homemade Croutons, Caesar Dressing
- Mixed Green Salad - Local Field Greens, Tomatoes, English Cucumber, Seasonal Radishes, Carrots, Ranch Dressing
- Caprese Salad - Tomatoes, Fresh Mozzarella, EVOO, Balsamic Glaze
- Cucina Chopped Salad - Romaine, Soppressata, Pancetta, Provolone, Piquillo Peppers, Cucumbers, Tomatoes, Marcona Almonds, Lemon Tahini Dressing

ENTRÉE

- NY Steak, Pink Peppercorn // 110
- Atlantic Salmon, Chimichurri // 76
- Amish Chicken Breast, Pan Jus // 70
- Garganelli Pasta, Seasonal Vegetables, Fava Bean Pesto // 65
- Roasted Rack of New Zeland Lamb, Tapenade Vinaigrette // 105
- Chianti-Braised Short Ribs // 72
- Salmon & NY Steak Duo // 113
- Chicken & NY Steak Duo // 113
- Chicken & Salmon Duo // 99

DESSERT

- Chocolate Cake - Fudge and Ganache
- Cheesecake NY Style - Graham Cracker Crust
- Tiramisu - Coffee and Zabaione Cream, Espresso Sponge Cake, Cacao Powder
- Fruit Tart - Shortcrust Pastry, Chantilly Cream, Fresh Berries
- Angelo Gelato Italiano Seasonal
- Olive Oil Cake

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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 // 30
- 2 HOUR // 40
- 3 HOUR // 50
- 4 HOUR // 55

Vodka //	Titos
Gin //	Beefeater London Dry
Rum //	Bacardi
Tequila //	Espolon Blanco
Bourbon //	Elijah Craig Small Batch
Rye Whiskey //	Rittenhouse Rye
Scotch //	Dewars White Label
Cordials //	Bailey's, Kahlua
Beer //	Miller Lite, Modelo
Wine //	Cabernet, Chardonnay, Sparkling

Soft Drinks & Juices

Cocktail Add On +3

Cosmopolitan, Margarita, Old Fashioned, Manhattan, Martini, Moscow Mule, Aperol Spritz, Classic Daiquiri

ELITE BAR PACKAGES

- 1 HOUR // 38
- 2 HOUR // 48
- 3 HOUR // 58
- 4 HOUR // 63

Vodkas //	Grey Goose, Ketel One
Gin //	Tanqueray, Hendrick's
Rum //	Ron Zacapa
Tequila //	Patron Silver
Bourbon //	Maker's Mark, Uncle Nearest
Rye Whiskey //	High West Double Rye
Scotch //	Johnnie Walker Black
Cordials //	Bailey's, Kahlua, Grand Marnier
Beer //	Miller Lite, Modelo, AntiHero Revolution IPA
Wine //	Cabernet, Chardonnay, Sparkling

Soft Drinks & Juices

Cocktail Add On, Included

Cosmopolitan, Margarita, Old Fashioned, Manhattan, Martini, Moscow Mule, Aperol Spritz, Classic Daiquiri

*Staffing required for all bars. Bartender 150/each for up to 3 hours of service + 25/each additional hour

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LET'S CELEBRATE

All items are priced per person.

BEER & WINE

1 HOUR // 23

ADDITIONAL HOUR // 12

Miller Lite, Modelo, AntiHero Revolution IPA, Fat Tire Amber Ale
Cabernet, Chardonnay, Sparkling, Assorted juices and soda

CONSUMPTION BAR

- Sodas & Juices // 5
- Premium Cocktails // 14
- Elite Cocktails // 16
- House Red, White, and Sparkling Wine // 35
- Domestic Beer // 8
- Imported Beer // 10
- Bottled Water // 6

WINE BY THE BOTTLE

WHITE

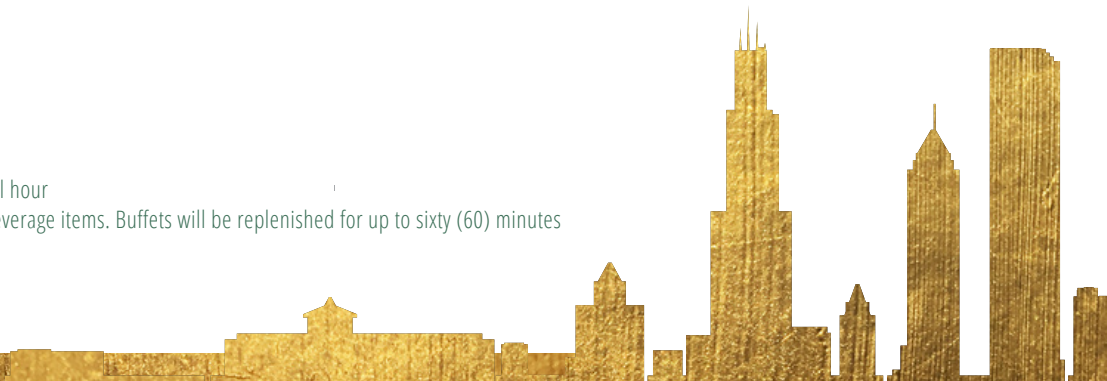
- Prosecco, Benvolio, Italy // 57
- Pinot Grigio, Italo Cescon, Veneto, Italy // 65
- Still Rose, Gai'a, Southern Greece // 57
- Sauvignon Blanc, Barkan, Samson, Israel // 57
- Chardonnay, Tiefenbrunner, Trentino-Alto, Italy // 69
- Bordeaux Blanc, Les Hauts de Lagarde, France // 61

RED

- Cabernet Sauvignon, Chateau Heritage, Bakaa Valley, Lebanon // 69
- Pinot Noir, Inscription, Willamette Valley, OR // 69
- Malbec, Felino, Mendoza, Argentina // 69
- Tempranillo, LAN Reserva, La Rioja, Spain // 69
- Greek Red Blend, Sofos "The Wise One," Klimenti, Greece // 57

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Ready to get started?

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