



At Talk of the Town, food is life.

THE FOOD Talk of the Town creates memorable dishes to suit the taste and tone of your event. We hand-pick the finest ingredients: local organic fruits, vegetables, and meat. Artisanal bread, cheese, and charcuterie.

THE STAFF Our innovative kitchen is staffed with talented and dedicated chefs. The service team is highly trained and refined. Our entire staff provides impeccable service from set-up to clean-up.

THE PRESENTATION From properly draped linens to perfectly aligned place settings, no detail is overlooked. Our dishes are thoughtfully plated. Buffets are tastefully presented. We serve a truly flawless event.



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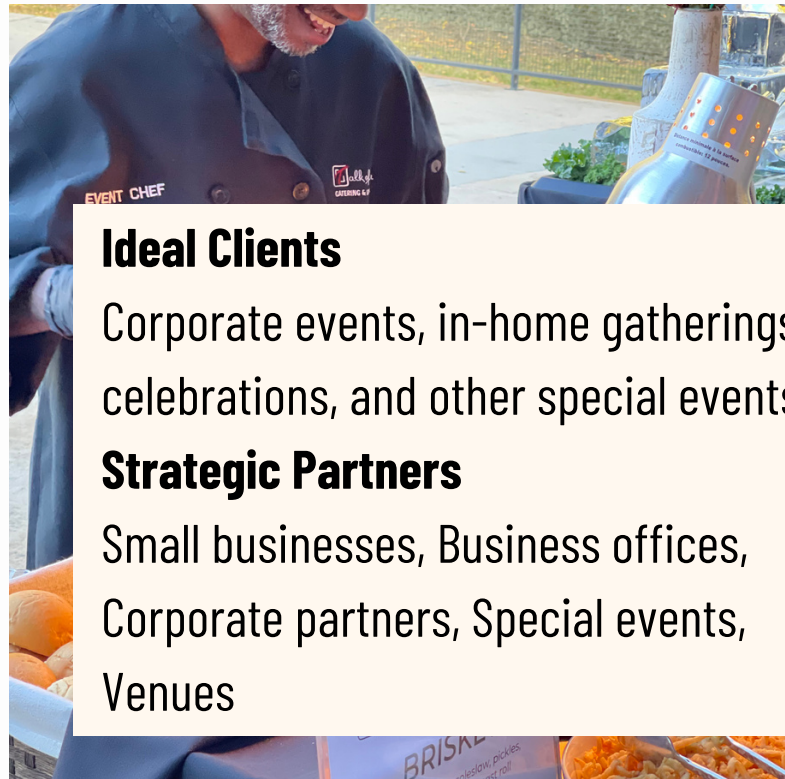


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Learn more about us and
our Culinary Philosophy





Ideal Clients

Corporate events, in-home gatherings, celebrations, and other special events.

Strategic Partners

Small businesses, Business offices, Corporate partners, Special events, Venues

Member Offer

Complimentary 1-hour tasting and consultation for full-service events--which include corporate, at-home, and celebratory events.

*Limited to these months: January through the end of September.



Let's chat about your event!

