

# Talula's Table Farm Table Dinners

Join us for our award winning, eight course, seasonal tasting menu. Reservations are available Tuesday through Sunday for our Farm Table and Chef's Table. Rated Four Bells, Philadelphia's highest restaurant rating, by Philadelphia Inquirer's Craig Laban.

**Future Reservations Call or Email:**  
**(610)444-8255**  
**reservations@talulastable.com**

**Talula's Farm Table**  
Located in our dining room for a group of 8-12 guests.

**Talula's Chef's Table**  
Located in our kitchen for a group of 4-8 guests.

**Talula's Table is a BYOB**  
Wine pairings are suggested with each menu.

**"Toughest Reservation in America"**  
- **Vogue and The Daily Meal**

**Pop Up Cancellations, Events, Food Excitement  
and More Information at [talulastable.com](http://talulastable.com)**



Visit our other locations:  
Farm to Table Restaurant + Daily Market & Supper Club



# Talula's Table Gourmet Catering



## **Seasonal. Fresh. Local. Artisanal.**

Talula's Table gourmet catering is fresh, refined and perfect for any occasion. We cater for groups of all sizes. We specialize in handmade, seasonal and creative menus. Our gracious and skilled catering team is available for delivery and service. We are glad to consult with you, provide estimates and create custom menus for your budget, theme or occasion. Our food is all made from scratch! Please provide advance notice; three days or more is ideal.

**102 West State Street  
Kennett Square, PA 19348  
(610) 444-8255  
[talulastable.com](http://talulastable.com)  
[info@talulastable.com](mailto:info@talulastable.com)**



# Hors d'oeuvres Galore

\$36 per Dozen

*Dozen Minimum per Item*



- Bacon and Blue Cheese Tartlet
- Kale and Brie Tartlet
- Ham and Cheddar Tartlet
- Caramelized Onion and Goat Cheese Tartlet
- Mushroom and Parmesan Tartlet
- Tomato and Ricotta Tartlet
- Old Bay Spiced Shrimp Kabob
- Herb Marinated Chicken Kabob
- Healthy Seasonal Vegetable Kabob
- Mustard Glazed Salmon Kabob
- Curried Chicken Kabob
- Sliced Grass Fed Beef and Radish Canapés
- Smoked Salmon, Cream Cheese and Caper Canapés
- Blue Cheese, Fig and Almond Canapés
- Exotic Local Mushroom and Herb Spread Canapés
- Truffle Mushroom and Parmesan Risotto Arancini
- Spanakopita Filo Rolls with Spinach, Feta and Nuts
- Smoked Salmon Mousse Filled Gougere Puffs
- Baby Crab Cakes and Caper Sauce
- Mini Meatballs and Tomato Fondue
- Pigs in a Blanket with House Kielbasa and Mustard
- Deviled Eggs and Fines Herbs
- Mushroom and Brie Crepe Bites
- Caramelized Onion and Goat Cheese Crepe Bites



*Voted 'Best Gourmet Market 2008'  
by Philadelphia Magazine*

## Talula's Cheese

Our Cheese Boards are amazing. From local favorites to internationally renowned producers, this is sure to be a centerpiece! Cheese Boards include dried fruit, salted nuts, seasonal accompaniments, honey, crackers and a sign naming the cheeses. Custom Sizes and Prices are always available. We are happy to prepare on your favorite board.

- |               |       |            |
|---------------|-------|------------|
| • Small       | \$25  | 2-3 Guests |
| • Medium      | \$40  | 4-6 Guests |
| • Large       | \$60  | 6-8 Guests |
| • Extra Large | \$100 | 12+ Guests |



## Party Platters

16" Platter - \$60

- Hummus Platter –Hummus Duo, Cucumber, Flatbread Chips
- Sausage Platter –Housemade Sausage Trio, Mustard, Pickles
- Market Vegetable Platter  
Select Two Dips: Ranch, Bleu Cheese, Green Goddess
- House Spread Platter – Sliced Crusty Bread  
Select Three Spreads: Honey Fig, Local Mushroom, Truffle White Bean, Cheddar Beer Caraway, Lemon & Herb Ricotta, Smoked Salmon & Herb, Pimento Cheese
- Smoked Salmon Spread Platter – A Connoisseur's Treat!  
House Cured and Cold Smoked Salmon, Cream Cheese, Red Onion, Cornichon, Capers & Our Crisps



## Sandwiches on House Bread

Full Size - \$8 each

Tea Size - \$3.50 each *Half Dozen Minimum per Item*

- Smoked Beef, Cheddar, Horseradish
- Turkey BLT
- Turkey & Gouda
- Ham, Brie and Dijon
- Italian with Provolone, Arugula
- Chicken Salad with Grapes and Almonds
- Tuna Salad with Capers and Red Onion
- Smoked Salmon, Red Onion, Spinach, Cream Cheese



## Vegetarian

- Tomato, Mozzarella, and Basil Pesto
- Artichoke, Mozzarella, and Lemon Pesto
- Fig Jam, Goat Cheese, Arugula
- Hummus, Cucumber and Shredded Veggies \*Vegan\*

## Boxed Lunches

Individually packed for a delicious luncheon on the go. Perfect for business meetings, field trips, picnics, school functions or a trip to the beach!

Includes Sandwich, Small Side, Chips, Pickle, Freshly Baked Cookie, and Bottled Water- \$12 each  
*One Type of Sandwich for Every 5 Boxed Lunches*



## Salads

Individual Entree- \$10

Small Bowl - \$30 Serves 4-8 Guests as a Side

Large Bowl - \$60 Serves 10-15 Guests as a Side

- Cobb- Smoked Turkey, House Bacon, Bleu Cheese, Egg
- Farm- Chicken, House Bacon, Carrot, Apple, Egg, Ranch
- Caesar Salad – Choice of Chicken or Salmon
- Southwest – Chicken, Black Beans, Corn, Tortillas, Spicy Ranch
- Chicken Walnut- Dill Havarti, Apple, Red Wine Vinaigrette
- Asian Shrimp- Shredded Napa, Soba Noodles, Peanut Dressing

## Vegetarian

- Superfood- Kale, Blueberries, Seeds, Walnuts, Lemon Dressing
- Beet Salad -Candied Pecans, Goat Cheese, Pecan Vinaigrette
- Mediterranean- Hummus, Peppers, Cucumber, Garbanzos, Feta
- Greek- Peppers, Cucumber, Feta, Olives, Pickled Red Onion
- Garden- Carrot, Tomato, Cucumber, Vinaigrette
- Classic Caesar – Romaine, Croutons, Parmesan

## Fresh, House Made Soups

\$15 Quart / \$8 Pint

- Local Mushroom
- Country Chicken Noodle
- Tomato Fennel
- Beef Chili
- Vegetarian Chili
- Curry Lentil
- Cauliflower Truffle
- Cider Scented Butternut



*Inquire about Rotating Seasonal Soup Selection and Stocks*

*Artwork by Dan McShane*

# Entrées

*\$50 or Half Dozen Minimum per Item*

Roasted, Sliced Beef Tenderloin - \$125 serves 8-12  
*Horseradish Sauce*

Whole Poached Salmon - \$95 serves 8-12  
*Cucumber & Crème Fraiche*

Duck Cassoulet - \$75 serves 6-8  
*Amazing Rustic French Casserole*

Classic Lasagna - \$60 serves 8-12  
*House Sausage, Local Ground Beef, Mozzarella*

Vegetarian Lasagna - \$60 serves 8-12  
*Spinach, Squash, Herbed Ricotta*

Chicken Pot Pie - \$14 each

Maine Lobster Pot Pie - \$20 each  
*Seasonally Available*

Roasted Scottish Salmon Fillet - \$12 each  
*Mustard, House BBQ, or Citrus Glaze*

Organic Lancaster Chicken Breast - \$9 each  
*Mustard, House BBQ, or Citrus Glaze*

Salmon Cakes - \$10 each  
*Lemon Yogurt Sauce*

Eggplant Roll Up - \$8 each  
*Fresh Ricotta, Spinach, Tomato*

Goat Cheese Tart - \$6 each  
*Local Mushrooms, Caramelized Onion*

Chicken, Mushroom and Spinach Crepes - \$6 each

Chicken Enchiladas - \$4 each  
*Queso Fresco and Cilantro*



# Sides

*3 lb Minimum per Item*

Kennett Mushroom Risotto with Parmesan - \$14 lb

Sweet Pea Risotto with Goat Cheese and Herbs - \$14 lb

Talula's Famous Mac & Cheese - \$10 lb

Mushroom Mac & Cheese - \$12 lb

Coconut Curry with Seasonal Veggies - \$14 lb

Fragrant Rice with Dried Fruits and Nuts - \$12 lb

Roasted Seasonal Market Vegetables - \$14 lb

Roasted Beets, Almonds, Citrus Vinaigrette - \$14 lb

Green Bean Salad, Cherry Tomato, Garlic Dressing - \$14 lb

Chicken Pesto Pasta Salad - \$14 lb

Vegetarian Pesto Pasta Salad - \$12 lb

Local Mushroom Pasta Salad - \$14 lb

Tabouli with Feta, Mint, and Almonds - \$14 lb

Classic Potato Salad - \$10 lb

# Seasonal

Asparagus Salad, Ham and Truffle Leek Vinaigrette - \$16 lb

Local Corn Succotash- Vegetarian or with Bacon - \$14 lb

Ripe Tomatoes, Mozzarella, Basil and Balsamic - \$14 lb

Roasted Brussels Sprouts, Bacon, Onion and Maple - \$14 lb

Curry Cauliflower, Golden Raisins and Almonds - \$14 lb

# Talula's Breads

Baguette *French White or Multigrain* - \$4

Multi Grain Loaf - \$4

Cheddar Sourdough Loaf - \$4

Mixed Dinner Rolls - \$10 dz

Soft Roll Knots - \$10 dz

Buttery, Parker House Rolls - \$10 dz

Bavarian Pretzels - \$18 dz



## Cookies

\$1.50 each/ Mini \$1 each

*Dozen Minimum per Flavor*

- Chocolate Chip Pecan
- Ultimate Chocolate Chip
- M&M and Chocolate Chip
- Oatmeal Raisin
- Lemon Snap
- White Chocolate Butterscotch
- Cream Puffs



## Bars

Full Size \$3/ Mini \$1.50

*Dozen Minimum per Flavor*

- Raspberry Crumb
- Brownies
- Blondies with Pecans, White & Dark Chocolate Chips
- Dirty Blonde- Blondie Topped Brownie
- Peanut Butter & Jelly
- Scottish Shortbread
- Chocolate Caramel Sea Salt (\$3.75 full size)

## Loaf Cakes

- Vanilla Brown Butter Cake- \$10
- Classic Lemon Pound Cake- \$10
- Chocolate Banana Bread with Chocolate Ganache - \$12
- Carrot Cake with Cream Cheese Icing - \$15

## French Macarons

A House Specialty! And Gluten Free!

\$1.50 each

*Dozen Minimum per Flavor*

Vanilla, Pistachio, Salted Caramel, Coffee,  
Lemon, Praline, Chocolate, Raspberry, Strawberry

## Specialty Cakes

6"	\$28	4-6 guests
8"	\$38	8-12 guests
10"	\$58	16-24 guests

Vanilla Brown Butter Cake - Berries, Cream, Vanilla Buttercream

Chocolate Cake - Milk Chocolate Ganache, Chocolate Buttercream

Chocolate Caramel Cake - Mocha Ganache, Caramel Buttercream

Old Fashioned Carrot Cake - Cream Cheese Icing

Lemon Chiffon Cake - Lavender Buttercream

Classic Cheesecake- Seasonal Fruit Garnish

Chocolate Decadence (Gluten Free!) - 6" \$32 / 8" \$48

Lavender Polenta Cake (Gluten Free!) - 6" \$24/ 8" \$32

*Custom Cakes available. We decorate for any theme & occasion.*

## Cupcakes

Full Size \$3.50 each / Mini \$2 each

*Dozen Minimum per Flavor*

- Chocolate/Vanilla with Chocolate/Vanilla Buttercream
- Red Velvet with Cream Cheese Icing
- Carrot with Cream Cheese Icing
- Chocolate with Salted Caramel Filling
- Lemon with Lavender Buttercream
- Peanut Butter & Jelly



## Tarts

6" \$18 / 8" \$28 / Baby Size by the Dozen \$27

- Fresh Fruit Tart
- Dark Chocolate Ganache Tart
- French Lemon Tart with Seasonal Fruit Garnish

**“A party without cake is just a meeting.”**  
- Julia Child

# Breakfast

Fresh Fruit Kabob \$2.50 each

Fresh Fruit Salad \$12 lb

Individual Yogurt Parfait with Granola \$6 each

Famous Scones \$3 each

- Mixed Berry, Lemon Ginger, Banana Chocolate Chip, Apple Cinnamon, Blueberry, Cranberry Orange White Chocolate

*Inquire about Seasonal Flavors and Gluten Free Options*

Breakfast Pastries \$3 each

- Croissants, Chocolate Croissants, Almond Bear Claws, Ham & Cheese Croissants, Blueberry Muffin

Frittatas \$32 and Quiche \$36 – Serves 8

- Ham, Onion, Cheddar
- Market Vegetable & Mozzarella
- Smoked Salmon, Goat Cheese, Fresh Herbs
- Southwest-Talula's Chorizo, Pepper Jack, Tortillas

Freshly Baked Assortment of Breakfast Pastries

Mini Scones, Muffins, & Croissants

- Small /10 People - \$25
- Large /25 People - \$50

Coffee on the Go Boxes \$20 – La Colombe Regular or Decaf

- Includes Cream, Sugar, Stirrers & Cups

Smoked Salmon Spread Platter \$60 – Serves 8

- House Cured and Cold Smoked Salmon, Cream Cheese, Red Onion, Cornichon, Capers & Our Crisps



# Seasonal Catering Menus

Talula's features specialty menus for festive holidays!

Thanksgiving - Take back your Turkey Day. This menu includes all the sides and pies your family craves.

Holidays – 'Tis the season to be jolly, not stuck in the kitchen. Let us prepare your Christmas and New Years' party favorites.

Valentine's Day - Romantic meal for two; just add wine.

Mother's Day – Our favorite brunch selections and sweets galore!

Custom Gift Baskets – Available all year.

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