

TOPS
CATERING & EVENTS

GRADUATION CATERING MENU

Crowd Pleasing Menus of Celebration



CREATIVE - FRESH - DELICIOUS

Call/Text: 770-559-5037

e-mail: events@topscatering.com

www.topscatering.com

GRADUATION MENU PACKAGES

Enjoy Deliciousness!

GRADUATION MENU PACKAGES

Drop-Off Catering

The best graduation parties boast the best food! At Tops Catering, we make it our mission to serve up the best food along with the best top-notch service.

Our Graduation Catering Packages alleviates the guest work out of menu planning with our perfectly paired menus or you can create-your- own buffet by making al a carte selections from party hors d' oeuvres menu. Either way, you are sure to have a spread your guests won't soon forget!

Food is our greatest inspiration And, that is why we have been able to serve some of the most discerning Graduates in Gwinnett County and throughout the Metro-Atlanta for over **10 years**.

During our 10 year span, we have won several awards, received a host of accolades and have maintained the coveted **5-star Review** status on Google.

We welcome the opportunity to share our love of food for your special day!



GRADUATION MENU PACKAGES

Explanation of Service

Our Graduation Catering Packages will make the special day deliciously seamless! We have removed all the guesswork of the menu planning to offer a perfectly-paired buffet.

Graduation Catering packages are priced at drop-off service rates and include everything you'll need to have a deliciously balanced buffet.

Drop-off service includes delivery and set-up of your food approximately One hour prior to the start of your event in disposable caterware. Hot items are present in a wire rack chaffer with the burners, Cold items are present in black platters and/or bowls. Plates, cutlery, and napkins are included as well. Cups and ice are included when beverages are ordered.

Please speak with one of our Catering Consultants regarding **full-service** catering options.

Additionally, we offer *Complimentary Graduation Themed Cupcakes* with all of our Graduation Catering packages.



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Graduation Specials!

Themed Buffet Packages include Iced Tea or Lemonade beverage. The option to substitute menu items is available but may impact packaged price. *25 guest min please.*

Package #1-The Valedictorian: Backyard BBQ Buffet @ \$24.99 pp

- **STARTERS:** Fresh Fruit Display
- **SALAD:** Garden Salad w/ *Ranch Dressings*
- **ENTRÉE(S):** BBQ Chicken, Pulled Pork, Ribs
- **TWO SIDE(S):** Baked beans, Potato or Pasta Salad
- **BREAD:** Garlic Rolls
- **DESSERT:** Cookie & Brownie Platter

Package #2-The Salutatorian: TexMex Buffet @ \$21.99 pp

- **STARTERS:** Fruit Display, Chips & Salsa
- **SALAD:** Southwestern Salad with Chipotle Dressing
- **ENTRÉE(S):** Taco & Fajita Bar; *Hard & Soft Shells, Seasoned Ground Beef, Grilled Chicken, Shredded Lettuce, Cheese, Tomatoes, Sour Cream, Peppers/Onions Trio, Pico de Gallo, and Salsa*
- **SIDE(S):** Black Beans, Rice
- **DESSERT:** Cookies & Brownie Platter

Package #3-The Scholarship: Southern Comfort Buffet @ \$22.99 pp

- **STARTERS:** Fruit Display, Artisan Cheese Board
- **ONE SALAD:** Mixed Baby Greens Salad w/ Citrus Vinaigrette
- **TWO ENTRÉE(S):** Herb-Roasted Chicken, Roast Beef au jus,
- **TWO SIDE(S):** Garlic-whipped Mashed Potatoes, Vegetable Medley or Green Beans
- **BREAD:** Dinner Rolls
- **DESSERT:** Peach Cobbler

GRADUATION MENU PACKAGES

Create your Own Buffet

Don't see exactly what you are looking for with the themed menu packages? Craving a special dish for your event? Have dietary restrictions? Choose from our a la carte **party Hors d'oeuvres menu** to create your own buffet *just how you like it!*

Cold Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
GREEN SALADS <ul style="list-style-type: none"> • Garden Salad • Caesar Salad • Spinach Salad Fresh baby spinach tossed with gorgonzola cheese crumbs, sliced strawberries, walnuts and red onions with <i>Citrus Vinaigrette dressing</i>	***	\$29.00	\$49.00	\$59.00
SEASONAL SALADS <ul style="list-style-type: none"> • Fall Harvest Salad • Winter Salad • Spring Salad • Summer Pecan Salad. 		\$34.00	\$44.00	\$54.00
Anti-pasta Kabob Black Olive, Marinated Mozzarella cheese, artichoke, fresh basil cured meats threaded on 6" skewer	\$59.00	\$69.00	\$79.00	\$79.00
Caprese Skewers Marinated Mozzarella, Fresh Basil, Cherry Tomato threaded on a 6" skewer	\$49.00	\$59.00	\$69.00	\$79.00
Fruit Platter Fresh seasonal fruit artfully displayed garnished with Fresh Berries	***	\$79.000	\$89.00	\$99.00
Charcuterie Board An artful display of cured meats, cheeses, dips, spreads, fruit, veggies, nuts and berries with Chef selected accompaniments	***	***	\$149.00	\$199.00
Artisan Cheese Platter Assortment of fine select cheeses, dried fruit, nuts, premium Italian meats and gourmet crackers. <i>Garnished w/ fresh grapes and berries</i>	***	***	\$99.00	\$149.00
Olive Lover's Platter Assortment of Fine Olives and Olive Spreads served with crispy crostini toast and olive oil	***	\$39.00	49.00	\$59.00

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Shrimp Cocktail Large gulf shrimp served with a housemade with zesty Cocktail sauce	***	\$129.00	\$139.00	\$159.00
Smoked Salmon Slab Salmon slab slow smoked with fresh seasoning chilled and served with thinly sliced cucumbers, egg crumbs, red onions, capers and a freshly made dill sauce.	****	***	***	\$129.00
Hot Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
Cocktail Meatballs Savory meatballs in a BBQ glaze sauce	\$79.00	\$89.00	\$99.00	\$129.00
Chicken Skewers Marinated Chicken breasts, grilled and glazed in a bourbon sauce threaded on 6" skewer	\$89.00	\$99.00	\$129.00	\$149.00
Cajun Sausage & Shrimp Skewers Sausage and grilled shrimp with spicy Cajun seasonings threaded on 6' in skewer	***	\$99.00	\$129.00	\$159.00
Spring Rolls Chicken or Vegetable Spring roll wrapper of Chinese vegetables tossed in sesame oil, and fresh ginger served w/ Asian zing sauce	\$59.00	\$69.00	\$79.00	\$109.00
STUFFED MUSHROOMS -Veggie Stuffed -Sausage Stuffed -Crab Stuffed	\$39.00 \$49.00 ****	\$49.00 \$59.00 \$79.00	\$59.00 \$69.00 \$89.00	\$69.00 \$99.00 \$119.00
SLIDERS Pulled Pork Sliders Slow smoked pull pork topped with coleslaw -Beef Sliders Angus Beef w/ a touch of red pepper ketchup and spicy brown mustard. -Chicken Grilled Chicken fillet w/ Dijon Mustard -Crabcake Sliders Mini Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly pan seared.	\$3.99 ea \$4.99 ea \$5.99 ea	*** *** *** ***	*** *** *** ***	*** *** *** ***
Crab Cakes Bite-size Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly coated in panko bread crumbs	***	\$99.00	\$149.00	\$199.00

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Chicken & Waffles Skewers Crispy Chicken tenders atop Belgian waffle drizzled with warm maple syrup	***	\$89.00	\$99.00	\$129.00
Shrimp n' Grits Shrimp and creamy grits in a low country savory roux sauce	***	\$129.00	\$159.00	\$199.00
<i>Vegetarian Selections</i>	<i>Small</i> (serves 20)	<i>Med</i> (serves 30)	<i>Large</i> (serves 40)	<i>X-Large</i> (serves 50)
Artichoke Balls Parmesan stuffed artichokes lightly breaded and flash fried to a golden crunch	\$59 25 pcs	***	***	***
Goat Cheese Pop Fig and creamy goat cheese wrapped in phyllo	\$50 25 pcs	***	***	***
Black Bean Spring Rolls Black Beans and Cheese rolled into crispy Spring wrapper	\$59 25 pcs	***	***	***
Zucchini Boats Zucchini hollowed and stuffed with a blend of Quinoa, pine nuts, feta cheese, lemon juice, and fresh parsley	\$89 25 pcs	***	***	***
Veggie Quiche Spinach and Cheese blended in buttery crust	\$49 50 pcs	***	***	***
Kale Potstickers Potstickers stuffed with kale, spinach, corn, cabbage, carrots, edamame, onions, tossed in sesame oil.	***	\$59.00	\$69.00	\$79.00
Vegetable Samosa - Crispy vegan pastry stuffed with potatoes, green peas, carrots, scallions, herbs and spices.	*** \$69.00 25 pcs	\$69.00 ***	\$79.00 ***	\$89.00 ***
Roasted Vegetable Medley	***	***	\$89.00	\$119.00
Caponata Wraps - A blend of eggplant, peppers, pignoli nuts, and roasted tomato wrapped in phyllo.	\$75.00 25pcs	***	***	***
Spanakopita A creamy blend of Spinach and feta cheese wrapped in phyllo	***	\$59.00	\$69.00	\$79.00
Garden Veggie Kabobs Grilled veggies thread on 8" skewer	***	\$79.00	\$89.00	\$119.00
Veggie Lasagna Layers of lasagna, garden veggies, select cheeses, and creamy white sauce.	***	\$59.00	\$99.00	\$129.00

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Dessert Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
Cookie Platter	***	\$39.00	\$49.00	\$59.00
Cookie & Brownie Combo Platter	\$39.00	\$49.00	\$59.00	\$79.00
Assorted Mini CheeseCake Platter	***	***	\$99.00	\$129.00
Assorted Cake Slices Platter	\$39.00	\$49.00	\$59.00	\$79.00
Assorted Mini Desserts Platter	***	\$59.00	\$69.00	\$99.00
Chocolate Mousse Cake	***	\$59.00	\$69.00	\$99.00
Southern Style Banana Pudding	***	\$49.00	\$59.00	\$89.00
Seasonal Cobbler Apple, Peach or Berry	***	\$59.00	\$69.00	\$99.00



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Buffet Enhancements:

Select from these additional items to enhance your buffet. Available with Full-service Catering only.

Dinnerware Upgrade: **Add \$7.99 pp**
Includes China Plates, Glass Stemware, Silverware and Linen Napkins

Bar Service: **Add \$399.00**
Bar Glassware: Add \$1.99 pp
Includes 4hrs of professional Bartender service, set-up/breakdown, bar linens, bar equipment, mixers, garnish, ice and 9oz cups. •Customer provides all alcoholic beverages.

Charcuterie Table **Add \$9.99 pp**
A artistically arranged 6ft table of cured meats, fresh cheeses, seasonal vegetables, fruits, berries, olives, peppers, with an assortment of breads, dips and other seasonal accoutrements.

Hand-Passed Hors d' Oeuvres **Add \$6.99 pp**
Choose from a selection of (4) Hand-passed hors d' oeuvres on decorative platters.

Carving Station – Chef Attended **Add \$16.99 pp**
(Choose One)

- **Standard:** Honey Glazed Ham, Maple Roasted Turkey, Steamship Round, Pork Loin
- **Select:** (Add \$4.99 pp) Smoked Beef Brisket, Herb-Crusted Pork Tenderloin.
- **Premium:** (Add \$9.99 pp) Beef Tenderloin, Prime Rib Roast, Smoked Salmon Slab

All carving station selections are served with accompanying condiments and dinner Rolls.

Pasta Station - Chef Attended **Add \$9.99 pp**
Bowtie and Penne Pasta served with parmesan cheese, pesto sauce, sun dried tomatoes, peppers, grilled vegetables, Italian sausage, chicken and Sauce (Two Fire Roasted Marinara, White Wine Cream).

Pasta Bar Display: **Add 5.99 pp**
An enticing self-serve Pasta Bar display complete with Two types of Pasta (Choose from Bowtie, Macaroni, or Penne), Two Sauces (Choose from White Wine Cheese, Garlic Cream Alfredo, or Fire Roasted Marinara) with toppings accompaniments.

Dessert Bar: **Add \$10.99 pp**
Selection of graduation themed mini decadent desserts of (7) crafted tartlets, cake pops, parfaits and other chef selected charming sweet treats.

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Place Your Order

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