



HOLIDAY CATERING MENU

CELEBRATE WITH GOOD FOOD!



PLAN YOUR EVENT TODAY!

www.topscatering.com

email: events@topscatering.com | 770-559-5037



Breakfast & Brunch Buffet Packages

'Tis the Season to Brunch!

Our Breakfast Brunch Buffet menus are available from Monday-Friday 7:00 am until 12:00 N
Weekends from 8:00 am to 2:00 pm. Delivered **hot and ready to serve** to your home, office, or venue location.
Note, some menu add-on items may be available only with full service.



\$14.95
pp

Southern Classic Brakfast

Fresh Fruit
Assorted Pastries
Sausage & Bacon
Scrambled Eggs
Country Grits
Biscuits & Gravy
Coffee & Breakfast juice

Buffet Add-ons:

Al a Carte Entree's @1.99 pp

Bacon, Sausage,
Ham Chops, Beef Sausage,
Turkey or Vegan Sausage

Self-serve Stations

@\$4.99 pp

Belgian Waffles
Buttermilk Pancakes

@\$9.99 pp

Shrimp n' Grits Bar
Chicken & Waffles Bar
Fajita Bar

Chef-Attended Stations

@\$5.99 pp

Omelet Station

@Call for pricing

Carving Station
Herb-Roasted Prime Rib
Beef Tenderloin
Honey-glazed Ham
Grilled Salmon Slab



\$17.95
pp

The Fiesta Brunch

Tropical Fruit Salad
Assorted Pantries
Assorted Breakfast Burritos
Roasted Skillet Potatoes
Rice & Black Beans
Toast
Coffee & Breakfast Juice



\$17.95
pp

Southern Classic Brunch

Fresh Fruit Display
Assorted Pastries
Chicken & Waffles
Country Grits
Hash Brown Casserole
Coffee & Breakfast Juice



\$19.99
pp

The Cajun Brunch

Fresh Fruit
Brioche French Toast
Cajun Shrimp n' Grits
Scrambled Eggs
Smoked Gouda Cheese Grits
Breakfast Potatoes
Coffee & Breakfast Juice

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Lunch or Dinner Buffet Packages

'Tis the Season to Feast upon Delicious Holiday Meals!

Our lunch or dinner holiday menu packages are delivered **hot and ready to serve** to your home, office, or venue location. Pricing is for drop-off service. Menus may be customized to suit the needs of your event. Consult with one of our Event Specialists for full-service catering options.



Home for the Holidays

\$17.95
pp

Garden Salad
(served w/ ranch dressing)
Carved Roasted Turkey w/ Gravy
Carved Honey-glazed Ham
Cornbread Dressing
(served w/ cranberry sauce)
Mac n' Cheese
Green Beans
Rolls
Sweet Potato Pie
Iced Tea



The Cajun Holiday

\$22.95

Candied Pecan Salad
(served w/ raspberry vinaigrette)
Sliced Cajun Fried Turkey
(served w/ creole gravy)
Cajun Roast Beef *au jus*
Dirty Rice
Sweet Potatoe Souffle'
French Cut Green Beans
Cornbread Muffins
Bread Pudding
(served w/ bourbon sauce)
Sweet Potato Pie
Iced Tea

Add-on:

Chicken-Sausage Gumbo
@ \$2.99 pp



The Italiano Holiday

\$17.95
pp

Italian Salad
Italian Herb-stuffed Turkey Breast
(served w/ gravy)
Penne Pasta Rustica
Roasted Garden Veggies
Garlic Roll
Italian Creme Cake
Rolls
Iced Tea



The Festive Feast

\$19.95
pp

Mixed Greens Salad
(served w/ Ranch Dressing)
Herb-Roasted Chicken
Roast Beef *au jus*
Mashed Potatoes
Mac n' Cheese
Green Beans
Rolls
Sweet Potato Pie
Iced Tea



The Caribbean Holiday

\$19.95
pp

Tropical Island Salad
(served w/ citrus vinaigrette)
Carved Jerk-roasted Turkey
Mango-glazed Pork Loin
Peas & Rice
Plantains
Fried Cabbage
Coco Bread
Rum Cake
Iced Tea

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Hors d' Oeuvres Buffet Packages

'Tis the Season to feast upon bite-size delicious!!

Our holiday hors d' oeuvres packages are perfectly paired for menu balance and taste. Delivered **hot and ready to serve** to your home, office, or venue location. Pricing is for drop-off service. Additional menu items are available. Note, some menu items may be available only with full service.



Light Hors d' Oeuvres Station

Seasonal Fruit Display
Cheese & Crackers Board
Caprese Skewers
Assorted Baguettes
Stuffed Mushrooms
BBQ Glazed Cocktail Meatballs
Mini Decadent Desserts



Hand-Passed Hors d' Oeuvres

Caprese Skewer
Mini Beef Wellington
Shrimp Cocktail Shooters
Hummus Shooters
Assorted Petit Fours

*Available only with
Full-Service Catering*



Heavy Hors d' Oeuvres Station

Fruit & Cheese Display
Shrimp Cocktail, Mini Crab-Cakes
Chicken Skewers, Thai Beef Skewers
Spinach Artichoke Dip
Tomato-Basil Tortellini Pasta
Mini Dessert Shooters
Peach-Mango Spritzer

Buffet Station Add-ons

Chef Stations
Carving Station
-Choose from-
Herb-Roasted Prime Rib
Beef Tenderloin
Honey-glazed Ham
Grilled Salmon Slab

Self-Serve Stations
Fajita Bar
Shrimp n' Grits Bar
Mac n' Cheese Bar

Salads
Pecan or Strawberry
Spinach Shooters

*Call for Pricing
Add-on pricing*



The Charcuterie Station

A table spread of select cheese,
cured meats, olives, nuts, fresh fruit,
berries, breads, spreads and crackers
Assorted Canapes
Shrimp Cocktail
Assorted Mini Sweet Treats
Holiday Berry Punch

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Holiday Ordering

How To Order:

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ADVANCE NOTICE:

Your food is Chef-prepared and made to order using only the freshest of ingredients. Thus, we request a minimum of 48-hour notice for drop-off service. Short notice requests may be accommodated depending on the production schedule.

MINIMUM ORDER:

Holiday drop-off Catering requires a minimum order of \$750.00.

DELIVERY:

Food may be delivered to your home, office or venue within our service area. Applicable delivery fees will apply.

WHAT IS INCLUDED?

Drop-off service includes delivery and set-up of your food approximately One hour prior to the start of your event. Your order is presented in disposable caterware to include wire rack chaffers, burners, serving utensils, plates, cutlery, and napkins. Cups and ice are also included when beverages are ordered.

SERVICE LEVELS UPGRADES:

Buffet Attendants are an optional service upgrade. Buffet Attendant is available with drop-off catering at the rate of \$35.00 per hour (4hr min). -Gratuity is paid directly to the attendant.

DIETARY RESTRICTIONS:

We happily attempt to accommodate dietary requests such as gluten-free, vegan, food allergies, or other special dietary needs.

CANCELLATION: Notice must be given no later than 48 hours prior to the day of the scheduled event. Cancellations received after 48hrs are subject to a 25% cancellation fee.

