

TOPS
CATERING & EVENTS

WEDDING CATERING MENU

Perfectly Paired for the Perfect Occasion



CREATIVE - FRESH - DELICIOUS

Call/Text: 770-559-5037

e-mail: events@topscatering.com

www.topscatering.com

WEDDING DINNER PACKAGES

Enjoy Deliciousness!

WEDDING DINNER PACKAGES

Full-Service Catering

The best wedding receptions boasts 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 wedding dinner buffet packages alleviate the guest work out of menu planning by perfectly pairing our Entrée's, side dishes and accompaniments that is a compliment to the flavor experience.

Food is our greatest inspiration And, that is why we have been able to serve some of the most discerning Bride's in Gwinnett County and throughout 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!



WEDDING DINNER PACKAGES

Explanation of Service

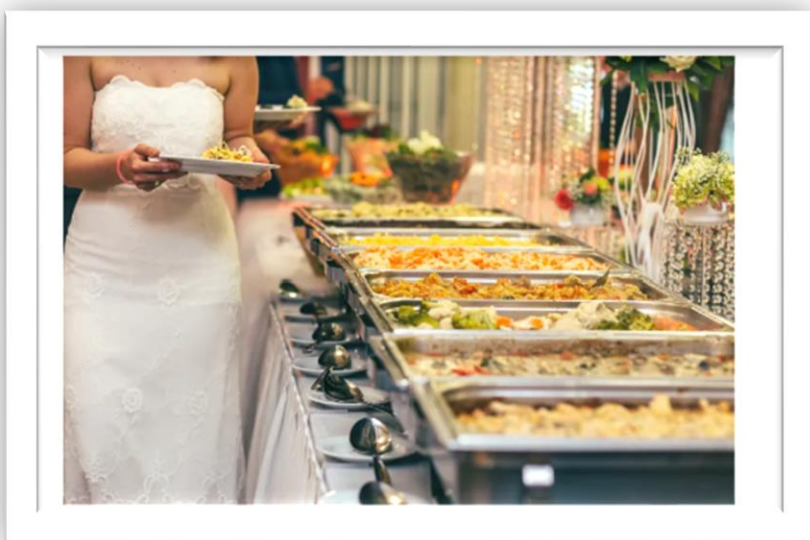
Our Wedding Dinner Buffet Packages will make your special day deliciously seamless! We have removed all the guesswork of menu planning to offer a perfectly-paired wedding dinner buffet selections.

These packages include everything you'll need to have a deliciously balanced meal for your guests.

Our Wedding Dinner Buffet package services *include*:

- Buffet Set-up/Breakdown
- Buffet Table Linen
- Buffet Tablescape
- Catering Staff (*including onsite Chef & Event Manager*)
- Catering Equipment
- Disposable Dinnerware (*may be upgraded*)

Additionally, we offer *complimentary* cake cutting services with all buffet packages. We also include Boxed "to-go" containers for the bride and groom.



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Wedding Dinner Packages

Option to substitute selections is available and may impact package price.

Package #1: Standard Silver Buffet @ \$29.99 pp

- **STARTERS:** Fruit Display, Artisan Cheese Board
- **ONE SALAD:** Garden Salad w/ Ranch Dressings
- **TWO ENTRÉE(S):** Herb-roasted Chicken
- **TWO SIDE(S):** Mashed Potatoes, Green Beans
- **BREAD:** Dinner Rolls
- **ONE BEVERAGE:** Iced Tea

Package #2: Deluxe Gold Buffet @ \$39.99 pp

- **STARTERS:** Fruit Display, Artisan Cheese Board, Shrimp Cocktail
- **ONE SALAD:** Caesar or Garden Salad
- **TWO ENTRÉE(S):** Herb-Roasted Chicken, Roast Beef au jus
- **TWO SIDE(S):** Garlic-whipped Mashed Potatoes, Green Beans
- **BREAD:** Dinner Rolls
- **ONE BEVERAGE:** Iced Tea



Package #3: Premium Platinum Buffet @ \$49.99 pp

- **STARTERS:** Fruit Display, Charcuterie Board, Beef Wellington,
- **ONE SALAD:** Mixed Baby Greens Salad w/ Citrus Vinaigrette
- **TWO ENTRÉE(S):** Herb-Roasted Chicken, Roast Beef au jus, Grilled Salmon
- **TWO SIDE(S):** Garlic-whipped Mashed Potatoes, Wild-Rice Pilaf, Vegetable Medley
- **BREAD:** Dinner Rolls
- **TWO BEVERAGES:** Iced Tea, Lemonade

WEDDING DINNER PACKAGES

Create Your Own Dinner Buffet

Don't see exactly what you are looking for? Have dietary considerations? Craving a special dish for your event? Consult with a Catering Manager to create your own Buffet menu to suit your style, needs and taste.

Buffet Add-ons & Substitutions

SALADS	ENTRÉE'S	SIDE DISH (STARCH)
<p>Seasonal Salads: Fall Harvest Salad Holiday Salad Spring Salad Summer Pecan Strawberry Spinach salad</p>	<p>Beef: Beef Bourguignon, Smoked Beef Brisket,</p> <p>Poultry: Chicken Marsala Grilled Chicken Breast in <i>Lemon Caper sauce</i></p> <p>Pork: Honey-glazed Ham Rosemary-Crusted Pork Loin Grilled</p> <p>Fish: Grilled Salmon, Pan-Seared Sea-Bass, Blackened Red Snapper</p>	<p>Potatoes: Garlic-whipped Mashed Potatoes, Scalloped or Potato au gratin, Rosemary New Potatoes, Roasted Sweet Potatoes, Sweet Potato Souffle</p> <p>Rice: yellow Rice, Wild Rice Pilaf, Mushroom Risotto</p> <p>Pasta: Macaroni & Cheese, Spaghetti Pesto, Cavatappi Pasta in a creamy cauliflower sauce</p>
BEVERAGES	V, VG, GF ENTRÉE'S	SIDE DISH (VEGETABLE)
<p>Coffee: Coffee Station</p> <p>Tea: Hand-crafted Peach Tea <i>Infused with fresh peaches</i></p> <p>Lemonade: Hand-crafted Lemonade <i>with real lemons</i></p> <p>Water Standard 16 oz brand Bottled Water, 16oz Premium Brand Bottled Water</p>	<p>Zucchini Boats Hollowed Zucchini stuffed with a blend of Quinoa, peppers trio, onions, Italian Cheese Blend</p> <p>Stuffed Peppers Halved bell peppers stuffed with a blend of garden veggies and panko bread crumbs</p> <p>Falafel Fritters A blend of chickpeas, savory herbs, spices hand-patted.</p> <p>Black Bean Patties</p>	<p>Beans: Country-style Green Beans or Garden Green Garden</p> <p>Carrots: Steamed Carrots Broccoli, Honey-glazed Carrots</p> <p>Roasted Zucchini & Squash</p>

Custom menu add-ons and substitutions may be available. Contact Catering Manager to discuss options.

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Buffet Enhancements:

Select from these additional items to enhance your buffet.

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 Bowie, 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 (7) crafted tartlets, cake pops, parfaits and other chef selected charming sweet treats.

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Note: Menu items may be substituted based on availability and/or market pricing.



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