



DINNER BUFFET

CATERING PACKAGES

Perfectly paired to excite your palate



CREATIVE | FRESH | DELICIOUS

CONTACT US

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www.topscatering.com

DINNER BUFFET

Enjoy Deliciousness!

DINNER BUFFET

Catering Menu Packages

The best parties have the best food! At Tops Catering, we make it our mission to serve up the best food along with the best top-notch service with our delicious and perfectly paired dinner buffet.

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

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

We welcome the opportunity to earn your business!



DINNER BUFFET

All buffet packages are full-service and include set-up/breakdown, uniformed catering staff, buffet table linens, buffet tablescape, fine-line disposable plates, cutlery, napkins, cups and ice.

Menus may be customized to meet the needs of your event.

Dinner Buffet Packages

Standard Dinner Buffet \$29.99

Includes One Salad w/ dressing, One Hot Entrée, One Vegetable, One Starch, Bread, One Dessert and One Beverage

Deluxe Dinner Buffet \$34.99

Includes One Salad w/ dressing, Two Entrees', One Vegetable, One Starch, One Dessert, and One Beverage

Premium Dinner Buffet \$39.99

Includes Two Salads w/ 2 dressings, Three Entrees', Two Starch, One Vegetable, Two Desserts and Two beverages

Salads

Caesar Salad:

Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Lemon Juice, Fresh Ground Pepper served with Caesar Dressing.

Garden Salad:

Mixed Greens, Croutons, Grape Tomatoes, Shredded Carrots, and Fresh Peppers served with Ranch or Creamy Italian Dressing.

SALAD UPGRADE @ \$1.99 pp

Mix Baby Greens Pecan Salad:

Baby Greens, Candied Pecans, Cranberries, Feta Cheese served with Raspberry Vinaigrette

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Entree's

Chicken Selections

Chicken Marsala

Oven baked boneless chicken breast sautéed with Marsala wine, shallots, mushrooms and a light cream sauce

Herb-Roasted Chicken

Quartered Chicken roasted in fresh herbs and savory spices

Mediterranean Mushroom Herb Chicken

Herb Chicken breast marinated in fresh herbs and savory seasonings, pan seared in a sherry and mushroom sauce

Beef & Pork Selections

Carved roast beef with au jus

Roasted Rosemary Pork Loin

Tender pork loin oven-roasted in fresh herbs and spices

Honey Glazed Ham

Oven-baked in a honey glazed sauce

Fish Selections

Baked cod with lemon butter sauce

Salmon (available only w/ premium buffet)

Alaskan Salmon Grilled, Baked or Pan Seared with Lemon Butter sauce

Vegetarian Selections

Vegan roast wrapped in stuffing with cranberry drizzle

Vegetarian Lasagna

Vegetarian Baked Ziti

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Side Dishes

Starches

Garlic-whipped Mashed Potatoes
Roasted Rosemary New Potatoes
Potato Casserole with bacon, cheese and green onions
Wild Rice Pilaf

Vegetables

Green Beans
Honey-glazed Carrots
Pan-Fried Cabbage
Roasted Vegetable Medley
Roasted Zucchini & Squash

SIDE ITEM UPGRADE @ \$1.99 pp

Mac n' Cheese

Southern style creamy Five cheese blend

Bread

Served with Butter

Fresh Baked Dinner Rolls
Garlic Rolls
Sliced French Bread

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Dessert

Assorted Cake Slices

Assorted pound cakes of Vanilla, Chocolate, Lemon, and Double Chocolate

Seasonal Cobbler

Peach, Apple or Berry Cobbler by season

Banana Pudding

Southern style layered with fresh bananas and cookies

Assorted Mini Decadent Desserts

An assortment of Chef select decadent mini dessert bites

DESSERT UPGRADES:

Assorted Dessert Shooters _ \$2.99 pp

(Choose 3)

An assortment Cakes served in shot glasses of Chocolate Mousse, Strawberry Swirl, Lemon Creme, Banana Pudding, Carrot and Red Velvet

Beverages

All Beverage Stations includes bottled water

Iced Tea

Peach Iced Tea

Lemonade

Coffee/Hot Tea Bar

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Buffet Enhancements

Select from these additional add-on items to enhance your buffet and/or service level.

Dinnerware Upgrade: **Add \$5.00 pp**
Includes China Plates, Glass Stemware, Silverware and Linen Napkins

Cocktail Hour Package:
Choose 4 Hand Passed- hors d' oeuvres @ \$7.99 pp
Stationary Hors d' oeuvres Package @ \$5.99 pp

Charcuterie Table **Add \$9.99 pp**

A artistically arranged table of cured meats, fresh cheeses, seasonal vegetables, fruits, berries, olives, peppers, with an assortment of breads, dips and other seasonal accoutrements.

Carving Station – Chef Attended **Add \$10.00 pp**
(Choose One) Honey Glazed Ham, Maple Roasted Turkey, or Herb Roasted Pork Loin. All selections are served with condiments and assorted Dinner Rolls.

Premium Carving:
*Beef Tenderloin or Prime Rib Roast add \$5.00 pp

Pasta Station - Chef Attended **Add \$10.00 pp**
Bowtie and Penne Pasta served with parmesan cheese, pesto sauce, sun dried tomatoes, peppers, grilled vegetables, Italian sausage, chicken and Sauce (choose Two Fire Roasted Marinara, Classic Alfredo, or Garlic Roasted Alfredo).

Pasta Bar Display: **Add 7.00 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 the following accompaniments: Parmesan Cheese, Bacon Bits, Roasted Vegetables, Crumbled Italian Sausage and diced Chicken.

Bar Service: **Add \$350.00**
Bar Glassware: Add \$1.75 pp
Includes 4hrs of professional Bartender service, Bar set-up, Bar Linens, Bar Equipment, variety of mixers, garnishes, ice, cocktail napkins and premium all-purpose clear cups. •Customer provides all alcoholic beverages.

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Plan Your Event Today!

Call 770-559-5037

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