

HOLIDAY CATERING GUIDE

TOPS
CATERING & EVENTS

2026

**Corporate Catering
and Special Events
Holiday Concepts**



Call/Text: 770-304-6272 | email: events@topscatering.com | visit: www.topscatering.com



Breakfast & Brunch Buffet Packages

'Tis the Season to the Best Part of Waking up!

Our holiday Breakfast & Brunch Buffet menus are available from Monday-Friday 7:00am until 1:00 pm and, on weekends from 7:00 am to 2:00 pm. Delivered **hot and ready -to-serve** to your home, office, or venue location. Available for Drop-off or Full-service catering.



Southern Classic Breakfast

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

Buffet Add-ons:

-
- Al a Carte Entree's @ \$2.99 pp**
 - Bacon, Sausage, Turkey Sausage, Ham Chops, Beef Polish Sausage, or Vegan Sausage

Self-serve Stations @ \$5.99 pp

- Belgian Waffles
- Buttermilk Pancakes

Deluxe Brunch Bars @ \$10.99 pp

- Shrimp n' Grits Bar
- Chicken & Waffles Bar
- Fajita Bar

*Chef-Attended Stations

- @ \$9.99 pp
- Omelet Station

Call for pricing

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

*only available with full-service



The Fiesta Brunch

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



Southern Classic Brunch

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



The Cajun Brunch

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

Plan Your Event Today!

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Lunch & Dinner Buffet Packages

'Tis the Season to Feast upon Festive Food!

Our lunch or dinner holiday buffet menu packages are delivered **hot and ready to serve** to your home, office, or venue location. Menus may be customized to suit the needs of your event.
Available for drop-off or full-service catering.

\$17.99
pp

Home for the Holidays

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

\$19.99
pp

The Italiano Holiday

Italian Salad
Stuffed Roasted Turkey
(served w/ gravy)
Braised Roasted Beef
Penne Pasta (white wine sauce)
Roasted Garden Veggies
Garlic Rolls
Italian Creme Cake
Iced Tea

\$24.99
pp

The Cajun Holiday

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

Add-on:

Chicken-Sausage Gumbo
@ \$3.99 pp

\$19.99
pp

The Festive Feast

Garden Salad
Herb-Roasted Chicken
Roast Beef *au jus*
Mashed Potatoes
Green Beans
Rolls
Pumpkin Pie
Iced Tea

Add-on:

Any Side Dish
@ \$1.99 pp

\$21.99
pp

The Caribbean Holiday

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

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Afternoon Social Packages

'Tis the Season for Sweet Treats!!

Our holiday sweet treat Extravaganza tables are perfect for hosting afternoon holiday socials with a large number of guests. There is always something for everyone to enjoy. These table spreads are complete with holiday-themed decor making them a fun, festive, and delicious gathering spot. **Full-service catering only. -Minimum of 100 guests required.**



Hot Cocoa & Coffee Bar

.....

Gourmet Hot Chocolate and Coffee accompanied with a bar of staple condiments and holiday themed toppings, whipped cream, and flavors.



Chocolate Fountain Station

.....

A holiday-themed station of creamy flowing Belgian Chocolate accompanied with an assortment of sweet and salty dipables.



Sweet Treats Table

.....

A smorgasbord table of assorted holiday sweet treats coupled with some traditional staples all decked out with holiday themed decor and more!



S'Mores Bar

.....

All of the staple ingredients with some surprising holiday twists to the bar of accompaniments to make deliciously gooey s'mores.



Charcuterie Table

.....

A table spread of select cheese, cured meats, olives, nuts, fresh fruit, berries, bread, spreads, crackers,

and Canapes.

Make it a Combo

Make any package into a table

spread by combining any package for only an additional

\$5.99 pp

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Holiday Party Hors d' Oeuvres

'Tis the Season for Tapas!!

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.

\$17.99
pp

Light Hors d' Oeuvres Station

Seasonal Fruit Display
Cheese & Crackers Board
Classic Shrimp Cocktail
Stuffed Mushrooms
Chicken Skewers
BBQ Glazed Cocktail Meatballs
Mini Decadent Desserts
Holiday Spritzer

Hors d' Oeuvres Buffet Add-ons.....

PRE-CARVED BOARDS (Call for pricing)

-Choose from-
Herb-Roasted Prime Rib
Beef Tenderloin
Pork Tenderloin
Honey-glazed Ham
Grilled Salmon Slab

Self-Serve Stations @ \$14.99 pp

Fajita Bar
Shrimp n' Grits Bar
Mac n' Cheese Bar

CHEF-ATTENDED STATIONS (Call for pricing)

-Choose from-
Herb-Roasted Prime Rib
Beef Tenderloin
Rack Of Lamb
Honey-glazed Ham
Grilled Salmon Slab

\$19.99
pp

Hand-Passed Hors d' Oeuvres

Select 4 plus 1 sweet treat

Mini Crab Cakes
Caprese Skewers
Thai Chicken Spring Rolls
Mini Beef Wellington
Shrimp Cocktail Shooters
Hummus Shooters
Zucchini Fritters
Assorted Petit Fours

Additional Hand-passed options available

\$19.99
pp

Heavy Hors d' Oeuvres Station

Artisan Fruit & Cheese Board
Smoked Salmon Slab
Chicken Lollipops
Thai Beef Skewers
Spinach Artichoke Dip
Tomato-Basil Tortellini Pasta
Mini Dessert Shooters
Holiday Spritzer

\$21.99
pp

Charcuterie Hors d' Oeuvres

A artful 6ft table spread prestation of select cheese, cured meats, olives, nuts, fruit, berries, breads, spreads and gourmet crackers. Assorted Canapes
Assorted Mini Sweet Treats
Holiday Sparkling Punch

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Al a Carte Party Hors d' Oeuvres

'Tis the Season to Create Your Own Holiday Buffet!!

Our al a carte party hors d' oeuvres give you the freedom to create your own menu just how you like it! Delivered **hot and ready to serve** to your home, office, or venue location.

This menu is available for drop-off service only.

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 	***	\$29.00	\$49.00	\$59.00
Fresh baby spinach tossed with gorgonzola cheese crumbs, sliced strawberries, walnuts and <u>red</u> onions with Citrus Vinaigrette dressing		\$34.00	\$44.00	\$54.00
SEASONAL SALADS		\$49.00	\$59.00	\$69.00
<ul style="list-style-type: none"> Fall Harvest Salad Winter Salad Spring Salad Summer Pecan Salad. 				
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	***	\$79.00	\$89.00	\$99.00
Charcuterie Board				
An artful display of cured meats, cheeses, dips, spreads, fruit, veggies, <u>nuts</u> 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 crisp crostini toast and olive oil	***	\$39.00	49.00	\$59.00
Assorted Bruschetta				
An assortment of <u>Tomato</u> -Basil, Olive Tapenade, Roasted Red <u>Pepper</u> , Portabella Mushroom atop Bruschetta rounds	***	\$49.00	\$59.00	\$69.00
Deviled Eggs				
Sweet & Savory filling lightly dusted with paprika.	\$19.00/per dozen	***	***	***
Low Country Deviled Eggs				
Savory filling spiced with Cajun seasoning and <u>lightly</u> dusted with Old Bay				
Avocado Deviled Eggs				
Fresh avocado filling with fresh lime, cilantro, and lightly dusted with <u>paprika</u>	\$24.00/per dozen			

CHILLED PASTA SALAD -Tortellini Pasta Salad Tortellini pasta tossed in pesto, fresh basil, sundried tomatoes, fresh savory seasonings. -Pasta Trio Salad Tri-color spiral pasta tossed in a bold Tuscan vinaigrette with olives, sun-dried tomatoes, peppers and seasonings.	\$49.00	\$59.00	\$69.00	\$79.00
CLASSIC DIPS Chips, White Queso & Salsa Hummus Trio Sampler Traditional, Pine-nut, and Roasted Red-Pepper. Served w/ <u>grilled pita bread</u> Southwest Layered Dip Layers of ground beef, black beans, salsa, sour cream, guacamole, shredded cheese and black olives. Served w/ <u>Tortilla Chips</u> . Hot Buffalo Chicken Dip Roasted Chicken blended with cream cheese, hot buffalo sauce and select seasonings. Served w/ <u>Celery and Carrot sticks</u> .	*** *** ***	\$29.00 \$59.00 \$69.00	\$39.00 \$69.00 \$79.00	\$49.00 \$79.00 \$89.00

Hot Spinach-Artichoke Dip Creamed Spinach, Artichokes herbs and spices served with pita chips				
Shrimp Cocktail Large gulf shrimp served with a <u>housemade with zesty Cocktail sauce</u>	***	\$129.00	\$139.00	\$159.00
Smoked Salmon Slab Salmon <u>slab</u> 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	Med	Large	X-Large
	(serves 20)	(serves 30)	(serves 40)	(serves 50)
Cocktail Meatballs Savory meatballs in a <u>bbq glaze sauce</u>	\$79.00	\$89.00	\$99.00	\$129.00
Chicken Skewers Marinated Chicken <u>breas</u> , 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/ <u>Asian zing sauce</u>	\$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 <u>coleslaw</u> -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- <u>patted and</u> lightly pan seared.	\$3.99 ea \$4.99 ea \$5.99 ea	*** *** *** ***	*** *** *** ***	*** *** *** ***

Mini 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
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
Vegetarian Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (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 <u>Quinoa</u> , 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, <u>corn-cabbage</u> , 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, <u>herbs</u> and spices.	*** \$69.00 25 pcs	***	***	***
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
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

BEVERAGES

Coffee

Fresh Brewed Coffee (*Regular or DeCaf*) -\$1.25 per cup

Hot Tea

Hot Tea (Regular or Herbal)
.90 per cup

Iced Tea

Sweet or Unsweet \$5.25/gallon

Flavored Teas

Southern Peach Tea
\$7.25/gallon

Lemonade

Classic Lemonade
Strawberry Lemonade
\$8.00/gallon

Specialty Punch

Sparkling Caribbean Punch\$10.50 a gallon
Sparkling Peach-Mango Punch\$10.50 a gallon
Sparkling Citrus Punch\$10.50 a gallon

Soda & Bottled Water

Assorted Can Soda (8oz) @ 1.25 ea
Bottled Water (16 oz) @ \$1.00 ea | Premium Bottled Water @ \$1.99 ea
Sparkling Water @ \$1.99 ea | Flavored Sparkling Water @ \$2.99 ea
(Coke or Pepsi products available)

**One Gallon serves approximately 15 people.
Cups & Ice are included with Beverage Orders**

Plan Your Event Today!



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Frequently Asked Questions

Q. Is it safe to host a Catered Event?

A. We adhere to the CDC guidelines and have elevated our Standard Operating Procedures (SOP's) to ensure the health and safety of our employees and guest alike. Please refer to the CDC's Considerations for Events and Gatherings at <https://www.cdc.gov/coronavirus/2019-ncov/community/large-events/considerations-for-events-gatherings.html> to make an informed decision.

Q. What is the difference between full service and drop-off catering?

A. Drop-off service includes delivery and set-up of your order approximately One hour prior to the start of your event in disposable caterware. Full service includes set-up/breakdown, service staff, buffet table linens, stainless steel chaffers, ceramic platters, bowls etc., and other event elements.

Q. What if I need additional items for my event?

A. We are a full-service event planning and catering company. We are equipped to help you handle any of the intricate details of planning an event.

Q. Is there a minimum order requirement.

A. Yes, for corporate orders we require a minimum of 15 people for drop-off delivery service and a minimum of 30 people for full service.

Q. Do you charge a delivery fee?

A. Yes, we have a delivery service charge that's based upon the volume of your order.

Q. What is disposable Caterware?

A. Caterware is what's used to present food on drop-off orders. Hot menu items will be presented in aluminum pans with wire rack chaffers (burner included) and Cold menu items will be present on a black plastic platter and/or bowl. Individually boxed meals are presented in gable boxes or black plastic sectioned platters.

Q. When should I place my order?

A. For drop-off orders, we request a minimum of a 48hr notice and Full service catering requires a minimum of a two-week notice.

Q. What form of payment do you acWcept?

A. We accept all major credit cards and company checks.

HOLIDAY BUFFET DECOR OPTIONS



Classic Christmas

ELEMENTS OF THE CLASSIC CHRISTMAS HOLIDAY WITH RED AND GREEN DECOR, ORNAMENTS, FESTIVE SIGNAGE, PROPS AND MORE!

Baby, its Cold Outside

ELEMENTS OF THE COLDEST WINTER ACCENTED WITH THE WARMTH OF RED, BLACK AND WHITE BUFFALO PLAID HOLIDAY DECOR, STAPLES OF BIRCH, GREENERY,, SNOW-COVERED BRANCHES WITH THE LUMBERJACK INSPIRED DETAILS,

Silver & Gold Town Center

ELEMENTS OF THE ELEVATED HOLIDAY WITH THE GLAM OF SILVER AND GOLD HOLIDAY DECOR, ORNAMENTS, FESTIVE SIGNAGE, PROPS AND MORE!

The Curated Christmas

ELEMENTS CURATED AND INSPIRED BY YOUR EVENT VISION. WE WILL HELP BRING IT ALL TOGETHER BASED ON THE NEEDS OF YOUR EVENT. BASED ON YOUR HOLIDAY DECOR THEME - FULL SERVICE EVENTS ONLY.



*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. During the holiday season, we have a busy production schedule. So, we would like to ask for a minimum of 72-hour notice for drop-off service. Full-service catering requires a minimum of a 14-day notice
- **MINIMUM ORDER REQUIRED:** during the holiday season we require a minimum order for catering service. Drop-off catering requires a minimum order of \$750.00. Full-service requires a minimum order of \$3500.00.
- **DELIVERY:** Food may be delivered hot and ready-to-serve 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 food 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.
 - **Full-service** includes set-up/breakdown, uniformed service staff, Buffet table linens, Fiesta summer themed buffet tablescape, stainless steel chaffers, serving utensils, and display platters/bowls. Also includes disposable plates, cutlery, and napkins. Cups and ice are also included when beverages are ordered.
- **DIETARY RESTRICTIONS:** We happily attempt to accommodate dietary requests such as gluten-free, vegan, food allergies, or other special dietary needs.
- **SERVICE LEVELS UPGRADES:** Buffet Attendants are an optional service upgrade for drop-off catering at the rate of \$35.00 per hour with a 4 hour min. -Gratuities are paid directly to the attendant.
- **CANCELLATION:** Notice must be given no later than 72 hours for drop-off service and 10 days for full service prior to the day of the scheduled event. Cancellations received after these times are subject to a 25% cancellation fee.



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