



HORS D' OEUVRES BUFFET

CATERING PACKAGES

Perfectly paired to excite your palate



CREATIVE | FRESH | DELICIOUS

CONTACT US

OFFICE: 770-559-5037 EMAIL: events@topscatering.com

www.topscatering.com

Enjoy Deliciousness!

Hors d' Oeuvres Menu

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 hors d' oeuvres.

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 and have maintained the coveted **5-star Review** status on Google.

We welcome the opportunity to earn your business!



Hors d' Oeuvres Menu

Hand-Passed Hors d' Oeuvres

These lite bites are petite sized hors d' Oeuvres hand-passed on decorative platters by uniformed servers. Perfect for pre-dinner service or Cocktail reception.

FRUIT, VEGGIE & CHEESE:

CAPRESE SKEWER - \$2.99 pp

Cherry Tomato, Mozzarella, Fresh Basil threaded on 6' skewer with a balsamic drizzle

FRUIT KABOBS - \$3.99 pp

Fresh seasonal fruit threaded on a 8" skewer

CHEESE SKEWERS - \$2.99 pp

Select cheese topped with fruit spread skewered

BRUSCHETTA - 1.99 pp

Tomato-Basil served atop herb crostini

STUFFED PEPPERS - \$3.99 pp

Garden peppers

STUFFED MUSHROOMS - \$2.99

Choose from veggie, sausage or crab stuffed in portobella mushroom caps garnished with shredded parmesan cheese. Crab stuffed \$3.99 pp

DIPS & SPREADS:

Presented in Shooter Shot glasses

HUMMUS TRIO - \$2.99 pp

Classic, Red-Pepper and Garlic-herb Hummas served with carrot and veggie sticks.

SPINACH- ARTICHOKE DIP - \$2.99 pp

Blend of spinach, artichokes topped in parmesan cheese and served with pita chips.

SEVEN LAYER DIP - \$2.99 pp

Seven layers of Fiesta served with Blue Tortilla Chips

CRAB DIP - \$3.99 pp

Lump crab meat blended to perfection with savory spices and served with bagel crisps

Hors d' Oeuvres Menu

BEEF, CHICKEN & PORK:

MINI BEEF SLIDERS - \$3.99 pp

Angus Beef hand-patted and grilled, served with chese and pickle on bun

BRISKET SLIDERS - \$4.99 pp

Smoked Beef Brisket, housemade coleslaw on mini potato bun

PULL PORK SLIDERS - \$3.99 pp

Slow smoked pulled pork tossed in a housemade tangy BBQ sauce garnish on a mini bun

SEAFOOD:

SMOKED SALMON SLAB

Slow smoked slab of salmon chilled and accompanied with dill sauce, caperes, red onion egg crumbs and served with gourmet crackers.

SHRIMP COCKTAIL - \$4.99 pp

Large gulf shrimp with housemade Cocktail sauce served in shooter

CRABCAKES - \$4.99 pp

Hand-patted Maryland style crab cakes made with lump crab meat

Bacon-Wrapped Scallops - \$3.99 pp

Bay scallops lightly seasoned then wrapped in bacon threaded skewer

SOUP SPOONS \$3.99 pp

Choose from Lobster Bisque, Clam Chowder or Seafood Gumbo

SOUTHERN SPECIALITES:

SHRIMP N" GRITS- \$4.99 pp

Low country country grits with corn and andouille sausage

CHICKEN & WAFFLES - \$4.99 pp

Crispy Pecan crusted Chicken tender atop Belgian waffle with maple syrup drizzle

MAC n' CHEESE CUPS - \$4.99 pp

Four cheese blend Southern style housemade Mac n' Cheese

Hors d' Oeuvres Menu

Display Station Hors d' Oeuvres BUFFET PACKAGES

These menus have been perfectly paired for taste and presentation. Any Buffet package may be customized to meet the needs of your event.

Elegant Hors d'Oeuvres Menu (35 guest minimum)

\$29.99 pp

Garden Fresh Vegetable Display *served w/ Cucumber Dip*

Fresh Seasonal Fruit Display

Assorted Cheese Board *served with Grapes, fresh Berries and Gourmet Crackers*

Chicken Skewers

Cocktail Meatballs *in a BBQ Glaze sauce*

Veggie Stuffed Mushroom Caps

Assorted Bruschetta

Assorted Decadent Desserts

Iced Tea or Sparkling Punch

Hors d' Oeuvres Menu

International Hors d' Oeuvres Buffet *(35 guest minimum)*

\$35.99 pp

Roasted Vegetable Display

Assorted Fruit and Cheese Display

Intl' Cheeses and Fresh seasonal fruit & berries served w/ Gourmet Crackers

Thai Beef Skewers

Shrimp Cocktail w/ Cocktail Sauce

Hummus Trio served with Pita Bread Triangles

Chicken Spring Rolls served w/ an Asian zing sauce

Bowtie Pasta w/ Creamy White Wine Sauce

Assorted Decadent Desserts

Iced Tea or Sparkling Punch

Hors d'Oeuvres Menu

Black Tie Hors d'Oeuvres Buffet *(35 guest minimum)*

\$42.99 pp

Fruit Skewers

Antipasto Display

(assorted Olives, Premium Italian Meats, Select Cheeses, Artichokes, Pepperoncini, Berries, and nuts)

Carved, Herb Crusted Beef Tenderloin

(served w/ Horseradish Cream, Champagne Mustard, Au Jus and a Basket Fresh Rolls)

Chicken Skewers with a Bourbon Glaze Drizzle

Hot Spinach-Artichoke Dip served with Pita Chips

Stuffed Mushroom Caps with *(Sausage or Veggie)*

Chilled Smoked Salmon served with house made dill sauce and gourmet mini toast
garnished with hard boiled eggs, thinly sliced Cucumbers, capers, and lemons

Shrimp Cocktail *with Housemade Zesty Cocktail Sauce*

Basil-Pesto Tortellini Pasta

Mini Decadent Desserts

Iced Tea, Lemonade or Sparkling Punch

Hors d' Oeuvres Menu

Buffet Add-ons & Enhancements:

Select from these additional items to enhance your buffet.

Dinnerware Upgrade:

Add \$5.00 pp

Includes China Plates, Glass Stemware, Silverware and Linen Napkins

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, Prime Rib, 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.