



PARTY HORS D' OEUVRES MENU

DROP-OFF CATERING

*A la Carte Selections to Create your Buffet
Menu your Own Way*



CREATIVE | FRESH | DELICIOUS

CONTACT US

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

www.topscatering.com

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Enjoy Deliciousness!

Drop-Off Catering

The best parties have the best food! At Tops Catering, we make it our mission to serve up the best food coupled with the best service for a complete top-notch experience. And, that commitment applies to drop-off service as well!

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.

We've taken away the guesswork of menu planning with our easy-to-order *à la carte* **Party Hors d'oeuvres** menu. Create your own buffet with as little or as much food as you prefer for your event and budget!

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

We welcome the opportunity to earn your business



Party Hors d' Oeuvres

Drop-off catering is typically suited for more casual event settings. **Our drop-off service includes delivery and set-up of your food approximately one hour prior to the start of your event in disposable caterware to include plates, cutlery, napkins, are included.** Cups and ice are also included when beverages are ordered.

Cold Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
GREEN SALADS				
-Garden Salad	***	\$29.00	\$39.00	\$49.00
-Caesar Salad				
-Summer Salad Fresh baby spinach tossed with gorgonzola cheese crumbs, sliced strawberries, mandarin oranges and walnuts and <i>served with a Citrus Vinaigrette dressing</i>		\$35.00	\$45.00	\$55.00
-Fall Harvest Mixed baby greens tossed with diced apples, dried cranberries, red onions, , feta cheese crumbs and candied pecans <i>served with a housemade Raspberry Vinaigrette dressing.</i>				
Anti-pasta Kabob Black Olive, Marinated Mozzarella cheese, artichoke, fresh basil cured meats threaded on 6" skewer	\$59.00	\$69.00	\$79.00	\$99.00
Caprese Skewers Marinated Mozzarella, Fresh Basil, Cherry Tomato threaded on a 6" skewer	\$49.00	\$59.00	\$69.00	\$89.00
Fruit Platter Fresh seasonal fruit artfully displayed	***	\$69.00	\$79.00	\$99.00
Charcuterie Board An artful display of cured meats, cheeses, dips, spreads, fruit, veggies, nuts and berries with Chef selected accompaniments	***	***	\$125.00	\$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>	***	\$89.00	\$99.00	\$145.00
Assorted Bruschetta Three selections of Tomato-Basil, Olive Tapenade, Roasted Red Pepper or Portabella Mushroom Bruschetta	***	\$39.00	\$49.00	\$69.00
Tuscan Crostini's Cured meat, mozzarella, fresh basil with balsamic drizzle atop crusty crostini	***	\$49.99	\$59.00	\$79.99
Low Country Deviled Eggs Sweet and savory filling w/ bacon topping	\$16.00/per dozen	***	***	***

CHILLED PASTA SALADS				
-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.	\$39.00	\$49.00	\$59.00	\$79.00
CLASSIC DIPS				
-Hummus Trio Sampler Traditional , Pine-nut, and Roasted Red-Pepper. <i>Served w/ grilled pita bread</i>	***	\$69.99	\$79.00	\$89.00
-Southwest Layered Dip Layers of ground beef, rblack beans, salsa, sour cream, guacamole, shredded cheese and black olives. <i>Served w/ Tortilla Chips.</i>	***	\$59.00	\$69.00	\$89.00
-Hot Buffalo Chicken Dip Roasted Chicken blended with cream cheese, hot buffalo sauce and select seasonings. <i>Served w/ Celery and Carrot sticks.</i>	***			
Shrimp Cocktail Large gulf shrimp <i>served with a housemade with zesty Cocktail sauce</i>	***	\$129.00	\$139.00	\$159.00
Smoked Salmon Slab Salmon slab slow smoked with fresh seasoning chilled and served with thinly sliced cucumbers, egg crumbs, red onions, capers and a freshly made dill sauce.	****	***	\$99.00	\$189.99
Hot Selections	Small	Med	Large	X-Large
	(serves 20)	(serves 30)	(serves 40)	(serves 50)
Cocktail Meatballs Savory meatballs in a bbg glaze sauce	\$79.00	\$89.00	\$99.00	\$149.00
Chicken Skewers Marinated Chicken breas, grilled and glazed in a bourbon sauce threaded on 6" skewer	\$89.00	\$99.00	\$129.00	\$159.00
Cajun Sausage & Shrimp Skewers Sausage and grilled shrimp with spicy Cajun seasonings threaded on 6' in skewer	***	99.00	\$125.00	\$155.00
Spring Rolls Chicken or Vegetable Spring roll wrapper of Chinese vegetables tossed in sesame oil, and fresh ginger <i>served w/ Asian zing sauce</i>	\$59.00	\$69.00	\$79.00	\$89.00

STUFFED MUSHROOMS -Veggie Stuffed -Sausage Stuffed -Crab Stuffed	\$29.00 \$35.00 ****	\$39.00 \$49.00 \$69.00	\$49.00 \$59.00 \$79.00	\$59.00 \$69.00 \$99.00
SLIDERS Pulled Pork Sliders Slow smoked pull pork topped with coleslaw -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-patted and lightly pan seared.	\$2.99 ea \$3.99 ea \$3.99 ea \$5.99 ea	*** *** *** ***	*** *** *** ***	*** *** *** ***
Crab Cakes Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly coated in panko bread	***	\$99.00	\$149.00	\$199.00
Chicken & Waffles Pecan-crust chicken atop Belgian waffle drizzled with warm maple syrup	***	\$89.00	\$99.00	\$149.00
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	\$69 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	\$55 25 pcs	***	***	***
Zucchini Fritter Zucchini crumbled with Quinoa, pine nuts, feta cheese, lemon juice, fresh parsley and dill.	\$55 25 pcs	***	***	***
Veggie Quiche Spinach and Cheese blended in buttery crust	\$25 50 pcs	***	***	***
Kale Potstickers Potstickers stuffed with kale, spinach, corn, cabbage, carrots, edamame, onions, tossed in sesame oil.	\$49.00	\$59.00	\$69.00	\$79.00
Roasted Vegetable Medley	***	\$69.00	\$79.00	\$89.00

Vegetable Samosa - Crispy vegan pastry stuffed with potatoes, green peas, carrots, scallions, herbs and spices.	\$59.00 25 pcs	***	***	***
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	\$49.00	\$59.00	\$69.00	\$79.00
Veggie Lasagna Layers of lasagna, garden veggies, select cheeses, and creamy white sauce.	***	\$59.00	\$79.00	\$99.00
<i>Dessert Selections</i>	<i>Small</i> (serves 20)	<i>Med</i> (serves 30)	<i>Large</i> (serves 40)	<i>X-Large</i> (serves 50)
Assorted Cookie Platter	***	\$29.00	\$39.00	\$49.00
Cookie & Brownie Combo Platter	***	\$35.00	\$45.00	\$55.00
Assorted Mini CheeseCake Platter	***	\$39.00	\$49.00	\$59.00
Assorted Cake Slices Platter	\$35.00	\$45.00	\$55.00	\$65.00
Assorted Mini Desserts Platter	***	\$49.00	\$59.00	\$69.00
Southern Style Banana Pudding	***	\$49.00	\$69.00	***
Seasonal Cobbler Apple, Peach or Berry	***	\$45.00	\$59.00	\$69.00

Beverages

Coffee

Fresh Brewed Coffee (*Regular or DeCaf*) -.90 per cup

Hot Tea

Hot Tea (Regular or Herbal)
.90 per cup

Iced Tea

Sweet or Unsweet
\$5.25/gallon

Flavored Iced Tea

Southern Peach Tea
\$7.25/gallon

Tropical Mango 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
(*Coke or Pepsi products available*)

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

HOW TO ORDER:

E-mail: events@topscatering.com

Call: 770-559-5037

ADVANCE NOTICE:

Tops Catering uses only the freshest of ingredients. Every order is freshly made by our Chefs.. Thus, we request a minimum of a **48 hour notice** for drop-off service.. However, we will work with you in an attempt to make every effort to honor last minute requests..

MINIMUM ORDER:

We require a minimum order of **\$500.00** for drop-off catering.

PROMPT DELIVERY:

Deliveries are available to your home, office or venue within our service area. Applicable delivery fees will apply based on delivery location. Your order will be delivered by one of our ServSafe certified team members. Tops Catering *does not* use Third party delivery services..

WHAT IS INCLUDED?:

Drop-off service includes delivery and set-up of your food approximately One hour prior to the start of you 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:

The following service-level upgrades are available with drop-off catering:

- **BUFFET ATTENDANTS:** An optional Buffet Attendant is available for drop-off service at the rate of \$25.00 per hour (4hr min). *Please add 20% gratuity when serving staff is requested.*

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**.

note: Due to foodservice supply shortages some menu items may be substituted based on availability and/or market pricing. You will be contact in the event this situation applies to your order.