

Drop-Off Catering

TOPS
CATERING & EVENTS

DROP-OFF CATERING MENU

Chef-prepared for the Fuss-Free Occasion



CREATIVE - FRESH - DELICIOUS

Call/Text: 770-559-5037

e-mail: events@topscatering.com

www.topscatering.com

Drop-Off Catering

Enjoy Deliciousness!

Drop-Off Catering

Delivery & Set-up

The best parties have the best food! At Tops Catering, we make it our mission to serve up the same delicious Chef-prepared foods coupled with the same great service for our drop-off catering menus.

Drop-off catering is best suited for a more casual event or those who simply are budget conscience and okay with skipping the bells and whistles for a fuss-free event.

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 utilizing our **drop-off catering** service 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 event!



Drop-Off Catering

Explanation of Services:

At Tops Catering, we do not use an outside or 3rd party delivery service. All orders are will be delivered by one of our Servsafe certified catering specialists.

Our drop-off catering service offers the same delicious, professionally chef-prepared food without all the fuss of full-service catering.

Drop-off service includes delivery and set-up of your food approximately One hour prior to the start of your event. The food is presented in disposable caterware for your convenience. When your event is over you may use for storing any left overs or simply throw away.

Hot menu items are presented in a wire rack chaffer with the burners. Cold menu items are presented on black plastic platters and/or bowls. Disposable serving utensils, plates, cutlery, and napkins are included with this service. Cups and ice are also included when beverages are ordered.

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Party Hors d' Oeuvres

Our a la carte party hors d' Oeuvres offer a variety of hot, cold, vegetarian, dessert and beverage selections to create your own buffet .

<i>Cold Selections</i>	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 <p>Fresh baby spinach tossed with gorgonzola cheese crumbs, sliced strawberries, walnuts and red onions with <i>Citrus Vinaigrette dressing</i></p>	***	\$29.00	\$49.00	\$59.00
SEASONAL SALADS <ul style="list-style-type: none"> • Fall Harvest Salad • Winter Salad • Spring Salad • Summer Pecan Salad. 		\$34.00	\$44.00	\$54.00
		\$49.00	\$59.00	\$69.00
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, nuts 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 crispy crostini toast and olive oil	***	\$39.00	49.00	\$59.00

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Assorted Bruschetta An assortment of Tomato-Basil, Olive Tapenade, Roasted Red Pepper, r Portabella Mushroom atop Bruschetta rounds	***	\$49.99	\$59.00	\$69.99
Deviled Eggs Sweet & Savory filling lightly dusted with paprika. Avocado Deviled Eggs Fresh avocado filling with fresh lime, cilantro, and lightly dusted with paprika Low Country Deviled Eggs Savory filling spiced with Cajun seasoning and lightly dusted with Old Bay	\$19.00/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. <i>Served w/ grilled pita bread</i> *** Southwest Layered Dip Layers of ground beef, rblack beans, salsa, sour cream, guacamole, shredded cheese and black olives. <i>Served w/ Tortilla Chips.</i> Hot Buffalo Chicken Dip Roasted Chicken blended with cream cheese, hot buffalo sauce and select seasonings. <i>Served w/ Celery and Carrot sticks.</i> Hot Spinach-Artichoke Dip Creamed Spinach, Artichokes herbs and spices served with pita chips	***	\$29.00	\$39.00	\$49.00
		\$59.00	\$69.00	\$79.00
		\$69.00	\$79.00	\$89.00

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Shrimp Cocktail Large gulf shrimp served with a housemade with zesty Cocktail sauce	***	\$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.	****	***	***	\$129.00
Hot Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
Cocktail Meatballs Savory meatballs in a bbq glaze sauce	\$79.00	\$89.00	\$99.00	\$129.00
Chicken Skewers Marinated Chicken breasts, 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/ Asian zing sauce	\$59.00	\$69.00	\$79.00	\$109.00
STUFFED MUSHROOMS				
-Veggie Stuffed	\$39.00	\$49.00	\$59.00	\$69.00
-Sausage Stuffed	\$49.00	\$59.00	\$69.00	\$99.00
-Crab Stuffed	****	\$79.00	\$89.00	\$119.00
SLIDERS	\$3.99 ea	***	***	***
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	\$4.99 ea	***	***	***
-Crabcake Sliders Mini Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly pan seared.	\$5.99 ea	***	***	***
		***	***	***
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

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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 Quinoa, 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, corn, cabbage, 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, herbs 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

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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



Drop-Off Catering

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**

Drop-Off Catering

Themed Dinner Buffet Packages

No Guesswork! Our Dinner Buffet packages has been perfectly paired to offer everything you'll need for a complete meal including Iced Tea or Lemonade beverages.

<p>Southern Style Buffet \$24.99 pp Add Side Dish \$ 2.99 pp</p>	<p>Mexican Fiesta Buffet- \$21.99 pp Add Both Bars- \$3.99 PP; Add Chicken - \$1.99 pp Add Guacamole - \$1.99 pp</p>
<p>Salad: Garden Salad w/ Ranch Dressing Entrée(s): Herb-Roasted Chicken, Roast Beef au jus Sides: Wild Rice, Mix Garden Veggies Bread: Dinner Rolls Dessert: Seasonal Cobbler</p>	<p>Starter: Chips & Salsa Salad: Southwestern Salad w/ Chipotle Dressing Entrée(s): Build Your Taco Bar -or Fajita Bar Taco Toppings Bar: Hard Shells, Tomatoes, Cheese, Sour Cream, Lettuce Fajita Toppings Bar: Soft Shells, Peppers/Onions Trio, Pico de Gallo, , Sour Cream, Sides Rice & Black Beans Dessert: Churros</p>
<p>Cookin' Up Cajun Buffet-\$24.99 pp Add Chicken & Sausage Gumbo - \$3,99 pp Add Shrimp & Cajun Sausage - \$5.99 pp</p>	<p>Italian Classico Buffet - \$21.99 pp Add Meat Lasagna or Pasta Dish - \$3.99 pp Add Chicken Parmesan - \$5.99 pp</p>
<p>Salad: Mardi Gras Salad w/ Citrus Vinaigrette Entrée(s): Bourbon Chicken Sides: Dirty Rice, French-cut Green Beans Bread: Cornbread Muffins Dessert: Bread Pudding w/ Bourbon Cream Sauce</p>	<p>Salad: Italian Salad w/Creamy Italian Dressing Entrée(s): Rosemary Roasted Chicken Sides: Mushroom Risotto, Garden Veggies Bread: Garlic Rolls Dessert: Italian Cream Cake</p>
<p>Backyard BBQ Buffet - \$24.99 pp Add Hamburgers & Hotdogs - \$2.99 pp Add Hickory Smoked Ribs - \$4.99 pp</p>	<p>Greek Street Buffet - \$19.99 pp Add Grilled Chicken - \$2.99 pp Add Hummus Trio Platter - \$1.99 pp</p>
<p>Salad: Garden Salad w/ Ranch Dressing Entrée(s): BBQ Chicken, Pulled Pork Sides: Potato Salad, Baked Beans Dessert: Watermelon Triangles w/ fresh berries</p>	<p>Salad: Cucumber Greek Salad Entrée(s): Build Your Own Gyro Bar w/ toppings bar Sides: Herb-Roasted Potatoes, Veggie Medley Dessert: Double Chocolate Cake</p>
<p>Hawaiian Luau Buffet - \$21.99 pp Add Fresh Tropical Fruit Platter- \$2.99 pp Add Grilled Teriyaki-glazed salmon Slab -\$99.00 Add Deli Wraps - \$4.99 pp</p>	<p>Vegetarian Buffet - \$19.99 pp Add Fresh Fruit Platter - \$1,99 pp Add Veggie Lasagna or Penne Pasta -\$4.99 pp Add Veggie Zucchini Boats - \$ 2.99 pp</p>
<p>Salad: Hawaiian Green Salad w/ Citrus Dressing Entrée(s): Chicken Teriyaki, kalua Pulled Pork served w/ Toppings Platter Sides: Island Rice, Sweet Potatoes, Bread: Sweet Rolls Dessert: Pineapple Coconut Cake</p>	<p>Salad: Baby Greens Apple Harvest Salad Entrée(s): Linguine Pasta tossed in Extra Virgin Olive Oil Basil and Cherry Tomatoes Sides: Roasted Vegetable Medley Dessert: Brownie Platter</p>

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How To Order:

E-mail: events@topscatering.com

Call: 770-559-5037

ADVANCE NOTICE:

Your food is Chef-prepared and made-to-order using only the freshest of ingredients. Thus, we request a minimum of **48-hour notice** for drop-off service. Short notice requests may be accommodated depending on the production schedule.

MINIMUM ORDER:

The Party Hors d' Oeuvres drop-off catering menu requires a minimum order of **\$750.00**.

DELIVERY:

Food may be delivered 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 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 catering at the rate of **\$35.00 per hour** (4hr min). Gratuity is paid directly yo the attendants..

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**.

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