

TOPS
CATERING & EVENTS

HORS D'OEUVRES MENU

Buffet Station Style Service



FRESH - CREATIVE - DELICIOUS

Call/Text: 770-559-5037

e-mail: events@topscatering.com

www.topscatering.com

Enjoy Deliciousness!

Hors d' Oeuvres

Display Hors d' Oeuvre 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 hors d' oeuvres served stationed style.

The art of 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 surrounding areas for over **10 years**. During our 10-year span, we have won awards, received accolades and most importantly we have maintained the coveted **5-star Review** status on Google.

We welcome the opportunity to earn your business!



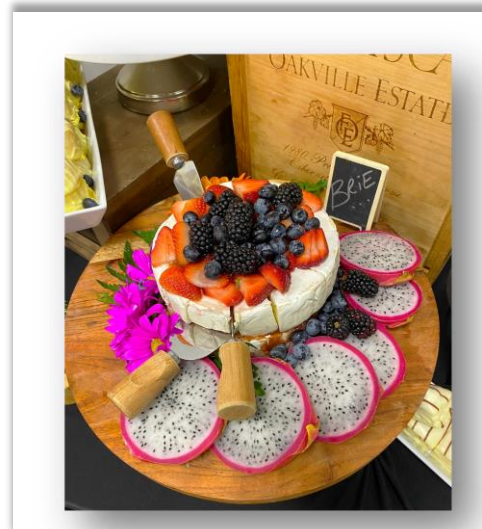
Hors d' Oeuvres

Stationed Hors d' Oeuvres BUFFET PACKAGES

Are you looking for a style of food service that's sophisticated yet easy for your next event? Look no further than our stationed Hors d' oeuvre packages. These stations have been thoughtfully paired for taste, balance, presentation and price.

All of our hors d' oeuvre stations start with a spread of fresh fruit, veggies, cheese and crackers and end with delicious desserts and beverages. From corporate gatherings, weddings to those special occasions, our team will ensure that your table display is deliciously beautiful.

Any package may be customized to meet the needs of your event. Call us today for more information or to request a quote!



Hors d' Oeuvres

The Southern Station

\$29.99 pp

Fresh Fruit & Cheese Display
Assorted Bruschetta
Buffalo Chicken Dip *served w/ Bagel Chips*
Chicken & Waffles
Beef Wellington
Tomato-Basil Pasta
Assorted Mini Decadent Desserts
Sparkling Citrus Spritzer

The Southern Classic Station

\$29.99 pp

Fresh Fruit & Cheese Display
Fried Green Tomatoes w/ goat cheese crumbs
Smoked Gouda Pimento Cheese Dip *served w/ Bagel Chips*
Southern Fried Buttermilk Chicken Fingers
Roast of Beef Skewers *with a Cabernet Sauce*
Mac & Cheese Fritter Balls
Assorted Mini Decadent Desserts
Sparkling Citrus Spritzer

Hors d' Oeuvres

The International Station

\$34.99 pp

Fresh Fruit, Veggie Crudites' & Cheese Display
Assorted Canapes'
Spinach-Artichoke Dip *served w/ pita chips*
Thai Chicken Skewers
Cocktail Swedish Meatballs
Chicken Spring Rolls *served w/ Asian zing sauce*
Assorted Dessert Shooters
Mint Lemonade Spritzer

The Mediterranean Station

\$34.99 pp

Fresh Fruit, Veggie Crudité, & Cheese Display
Olive Tapenade Crostini's
Hummus Trio *served w/ pita bread triangles*
Grilled Chicken Skewers
Herb-Crusted Lamb Lollipops *served w/Roemary sauce*
Stuffed Grape Leaves
Assorted Dessert Shooters
Mini Lemonade Spritzer

Hors d' Oeuvres

The Coastal Station \$39.99 pp

Charcuterie Board
Smoked Salmon Dip *served w/ Pita bread rounds*
Assorted Seafood Canapes'
Shrimp Cocktail *served w/ cocktail sauce*
Assorted Coastal Sliders
Sirloin Steak Tips *in a Cabernet wine sauce*
Skillet Cobbler
Peach-Mango Spritzer

The Cajun Station \$39.99 pp

Charcuterie Board
Creole Deviled Eggs
Hot Cajun Crab Dip *served w/ bagel chips*
Chicken Skewers *w/ a Bourbon glaze drizzle*
Cajun Sausage & Shrimp Skewers
Shrimp n' Grits Shooters
Skillet Cobbler
Peach-Mango Spritzer

Hors d' Oeuvres

Al a Carte Hors d' Oeuvres

These a la carte menu items offers additional options for your buffet. You may choose as add-on or substitution options. Note, the hors d' oeuvres packaged price may be affected by menu substitutions.

Cold Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
Pecan Salad Shooters Mixed baby greens with Candied Pecans, dried cranberries, Feta Cheese crumbs, sliced strawberries, red onions with Citrus Vinaigrette dressing	***	\$49.00	\$59.00	\$69.00
Caprese Skewers Marinated Mozzarella, Fresh Basil, Cherry Tomato threaded on a 6" skewer	\$49.00	\$59.00	\$69.00	\$79.00
Assorted Mini Finger Sandwiches (Choose 2) Chive Egg Salad, Smoked Salmon, Pimento Cheese, Cucumber, Garden Tomato, Roasted Chicken Salad	***	\$99.00	\$125.00	***
Deviled Eggs <ul style="list-style-type: none"> • Classic Deviled Eggs \$19.00/dzn Sweet & Savory filling lightly dusted with paprika. • Low Country Deviled Eggs \$19.00/dzn Classic filling spiced with Cajun season and lightly dusted with Old Bay.. • Avocado Deviled Eggs \$22.00/dzn Fresh avocado filling with fresh lime, cilantro, and lightly dusted with smoked paprika. • Cajun Deviled Eggs \$24.00/dzn Classic filling blended with lump crab meat, savory cajun spices and topped with shrimp. 	***	***	***	***

Hors d' Oeuvres

Bruschetta Sampler An assortment of Caprese, Olive Tapenade, and Portabella Mushroom	***	\$59.00	\$69.00	\$79.00
Crostini Sampler As assortment of Smoked Salmon, Anti-Pasto, and Shrimp Alvocado	***	\$69.00	\$79.00	\$89.00
Beef Tenderlion Crositini Sampler Grilled Beef Tenderlion atop Horseradish cream, Chimichurri and Dijon Mustard palettes	***	\$109.00	\$159.00	***
Shrimp Cocktail Large gulf shrimp served with a housemade with zesty Cocktail sauce	***	\$129.00	\$139.00	\$149.00
CLASSIC DIPS & SPREADS:				
<ul style="list-style-type: none"> • Chips, White Queso & Salsa 	***	\$29.00	\$39.00	\$49.00
<ul style="list-style-type: none"> • Salsa Sampler Classic, Peach-Mango & Avocado Salsa served w/ Tortilla Chips 	***	\$59.00	\$69.00	\$79.00
<ul style="list-style-type: none"> • Southwest Layered Dip Layers of ground beef, black beans, salsa, sour cream, guacamole, shredded cheese and black olives. <i>Served w/ Tortilla Chips.</i> 				
<ul style="list-style-type: none"> • Hummus Trio Sampler Classic, Pine-nut, and Roasted Red-Pepper. <i>Served w/ grilled pita bread</i> 	***	\$69.00	\$79.00	\$89.00
<ul style="list-style-type: none"> • Hot Buffalo Chicken Dip Roasted Chicken blended with cream cheese, hot buffalo sauce and select seasonings. <i>Served w/ Celery and Carrot sticks.</i> 				
<ul style="list-style-type: none"> • Hot Spinach-Artichoke Dip Creamed Spinach, Artichokes herbs and spices served with pita chips 				
<ul style="list-style-type: none"> • Hot Crab Dip Lump crab meat blended with cream cheese, fresh herbs and savory spices. Served w/ assorted crackers. 	***	***	\$129.00	\$159.00

Hors d' Oeuvres

<p>PASTA SALADS</p> <p>Pasta Trio Tri-color spiral pasta tossed in a bold Tuscan vinaigrette with olives, sun-dried tomatoes, peppers and seasonings.</p> <p>Tomato-Basil Tortellini Tortellini pasta tossed in sundried tomatoes, fresh basil, pesto, with savory seasonings.</p>	***	\$59.00	\$69.00	\$79.00
<p>Smoked Salmon Slab Salmon slab slow smoked on cedar plank with fresh seasoning chilled and served with thinly sliced cucumbers, egg crumbs, red onions, capers and a freshly made dill sauce.</p>	****	***	***	\$129.00
Hot Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
<p>Cocktail Meatballs Savory meatballs in a bbq glaze sauce</p>	\$79.00	\$89.00	\$99.00	\$129.00
<p>Chicken Skewers Marinated Chicken breast, grilled and drizzled in a bourbon glaze sauce threaded on 6" skewer</p>	\$89.00	\$99.00	\$129.00	\$149.00
<p>Cajun Sausage & Shrimp Skewers Sausage and grilled shrimp with spicy Cajun seasonings threaded on 6' in skewer</p>	***	\$99.00	\$129.00	\$159.00
<p>Crab Cakes Mini Maryland style hand-patted crab cakes with a blend of lump crabmeat, herbs, spices, hand-patted and lightly coated in panko bread crumbs</p>	***	\$149.00	\$199.00	***
<p>Chicken & Waffles Skewers Crispy Chicken tenders atop Belgian waffle drizzled with warm maple syrup</p>	***	\$129.00	\$149.00	***
<p>Shrimp n' Grits Shrimp and creamy grits in a low country savory roux sauce</p>	***	\$149.00	\$199.00	***
<p>STUFFED MUSHROOMS</p> <ul style="list-style-type: none"> • Veggie Stuffed • Sausage Stuffed • Crab Stuffed 	<p>\$39.00</p> <p>\$49.00</p> <p>****</p>	<p>\$49.00</p> <p>\$59.00</p> <p>\$79.00</p>	<p>\$59.00</p> <p>\$69.00</p> <p>\$89.00</p>	<p>\$69.00</p> <p>\$99.00</p> <p>\$119.00</p>

Hors d' Oeuvres

SLIDERS <ul style="list-style-type: none"> • Pulled Pork Sliders @\$4.99 ea Slow smoked pull pork topped with coleslaw • Beef Sliders @ \$5.99 ea Angus Beef w/ a touch of red pepper ketchup and spicy brown mustard. • Chicken Sliders @ \$5.99 ea Grilled Chicken fillet w/ Dijon Mustard • Crabcake Sliders @ \$7.99 ea Mini Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly pan seared. 	***	***	***	***
Vegetarian Selections	Small (serves 20)	Med (serves 30)	Large (serves 40)	X-Large (serves 50)
Spring Rolls Vegetable Spring roll wrapper of Chinese vegetables tossed in sesame oil, and fresh ginger served w/ Asian zing sauce	***	\$69.00	\$79.00	\$109.00
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	\$79.00	\$89.00
	\$69.00 25 pcs	***	***	***
Roasted Vegetable Medley	***	***	\$89.00	\$119.00
Zucchini & Squash Medley	***	***	\$89.00	\$119.00
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

Hors d' Oeuvres

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)
Assorted Dessert Shooters @ \$3.99 pp (Choose 3) Chocolate, Coconut, Caramel, Keylime, Lemon Berry, Strawberry Crème, Tiramisu	***	***	***	***
Mason Jar Desserts @5.99 pp Banana Pudding, Bread Pudding, Carrot Cake, Red Velvet or Strawberry Shortcake Chocolate Mouse Cake	***	***	***	***
Skillet Cobbler @ \$7.99 pp House made Peach, Appler or Berry Cobbler baked in cast iron skillet	***	***	***	***
Beverage Selections				
Iced Tea (sweet & Unsweet) @ \$5.50 pp Classic Lemonade Strawberry lemonade @ \$5.50 pp Handcrafted Spritzers @ \$8.99 pp Peach-Mango, Citrus, Mint Lemonade, Strawberry Basil, , Bottled Spring Water @ .99 pp Premium Flat Bottled Water @ \$1.99 pp Premium Sparkling Water @ \$2.99 pp, Flavored Sparkling Water @ \$2.99 pp Coffee Station @ \$1.45 pp Hot Tea Station @ .99 pp				

Hors d' Oeuvres

BUFFET ENHANCEMENTS:

Select from these additional items to enhance your buffet.

Bar Service:

Add \$399.00

Includes 4hrs of professional Bartender service, set-up/breakdown, bar linens, bar tools and equipment, variety of mixers, garnishes, ice, cocktail napkins and premium 9oz clear cocktail cups. •Customer provides all alcoholic beverages.

Dinnerware Upgrade:

Add \$10.00 pp

Includes China Plates, Glass Stemware, Silverware and Linen Napkins

Bar Glassware includes on-the rocks, Hi-ball and wine glasses: **Add \$2.99 pp**

Charcuterie Table Display

Add \$16.99 pp

Artistically arranged 6ft table spread of cured meats, cheese, veggies, dried fruits, berries, olives, peppers, with an assortment of breads, spreads, dips and other seasonal accoutrements.

Carving Stations – Chef Attended served with accompanying condiments and rolls.

- Honey Glazed Ham or Roasted Turkey ... **add \$10.00 pp**
- Herb-Roasted Pork Loin, Smoked Salmon Slab, ...**\$12.99 pp**
- Beef Brisket, Flank Steak, ...**\$14.99 pp**
- Prime Rib, Grilled Beef Tenderloin ...**\$16.99 pp**

Pasta Station - Chef Attended

Add \$14.99 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).



Plan Your Event Today!

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food concepts, design and service!*



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