



**2025**

# **SUMMER TIME**

## **Corporate Catering Guide**

**Festively Fun Summer-Themed Catering Concepts & Events**

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# WELCOME



## Welcome All,

At Tops Catering, we believe there is always a reason to celebrate with good food and fun! -And, the **Welcome of Summer** is always at the top of the list!

What better way to “welcome summer” than with a themed event that brings appreciation and festive fun for your employees, tenants, vendors, and/or clients?

Inside, you will find some of our summer staple events with some modern twists, offering great tips, ideas, and catering concepts. This Corporate Catering Guide will help you navigate the intricate details of hosting company parties this summer with grace and ease.

Here at Tops Catering, we know “a thing or two” about capturing the magic of summer. Whether you are hosting an in-office party, on-property, at-home gathering, or celebrating at a private venue, Tops Catering has a complete package to meet your event's needs.

Summer-themed events are available in both Full-service and Drop-off with limited enhancements.

*Awhhh. it's Summer  
Time 2026!*

The Tops Team

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# ABOUT US



**Tops Catering & Events** has over a decade of experience executing Catering Concepts for Corporate events from small office lunches, staff meetings, to voluminous company parties. We approach each event with uniqueness, enthusiasm, and creativity with a keen focus on using the freshest ingredients, impeccable presentation coupled with top-notch service.

**How we work:** Choose from one of our themed-events or share your custom vision and leave the rest to us. **Tops Catering and Events** can handle all the intricate details for a complete turn-key event. experience while you as the host can enjoy team building and bonding yo vreate the most memorable for your guests.

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## A Few of the Companies Who Trust Our Service



# Top Tips

## Five Top Pro Tips for Hosting a Successful Corporate Event

01

### KNOW YOUR AUDIENCE

We offer a variety of themed-events. But, not every event is suitable for every office. Know which event may best suit your team.

02

### KNOW YOUR BUDGET

Each themed-event is so very different and require a different level of logistics. Knowing your budget upfront may help to rule out certain events that will not meet your budget requirements.

03

### KNOW YOUR EVENT GOALS

Know why you are hosting the event (e.g. team building, employee appreciation product launch, etc). Set measurable goals (e.g. attendee numbers, engagement levels, etc.). We are happy to collaborate with you to create a strategic event plan that will wow your guests and accomplish your goals.

04

### CREATE AUDIENCE ENGAGEMENT

Encourage audience engagement by dressing up to the theme of the event. incorporate interactive elements with food stations,, entertainment, prizes and give-aways.

05

### CREATE A "WOW-FACTOR"

Never underestimate the power of "a wow". Be sure your event has at least one or two wow factors (e.g. entertainment, VR, branded give-away) to make it unforgettable. You want the guests still talking about your event weeks later.

# SUMMER-THEMED CATERING & EVENTS



#1

## BBQ PICNIC



Nothing says “Welcome Summer” like BBQ!

This theme is perfect for celebrating around Memorial Day, 4th of July, and Labor Day, or just because *it's summertime*.

To ensure the right vibe, we incorporate the coordinating décor and tablescape with the BBQ Menu and Beverage Staples of Iced Tea and Lemonade.

Uplevel your event with live music, jumbo games, and light outdoor activities like sack races and tug-of-war.

[BBQ Menu Here](#)

#2

## CASINO PLAYDAY



Bring a little bit of Vegas Summer to the Office!!

Imagine escaping to Vegas this summer but in your own office. Yes, all the favorites of blackjack tables, Dealers, Craps, and the ringing of slots brings the “summer giddy” out of anyone.

This themed event is perfect for any day of the week as a break from desk duties. Complete with a Casino Buffet tablescape with Casino food favorites.

Uplevel your event with the music, dance show , live entertainment, casino prizes and more!.

[CASINO Menu Here](#)

# SUMMER-THEMED CATERING & EVENTS



#3

## FIESTA FRIDAY



**Go South of the Border with Summer Vibes!**

You'll find some of the best summer celebrations South of the Border, so why not bring the Fiesta celebration right to your office?

This theme is perfect for Cinco De Mayo, a fun Friday, or any day of the week you want to wind down with your team. The tablescape is full of bright colors, and the food is as delicious as it looks and smells.

Uplevel this event with a mariachi band, music, and dance.

[FIESTA Menu Here](#)

#4

## FRIED CHICKEN FRIDAYS



**Picnic in the Park**

Why not bring the picnic in the park to your office?

Celebrate Summer with this theme any day of the week, but Friday puts it on the map for a fun and festive summer day.

We set the tablescape vibe up picnic style with all the summer décor of being in the park on a picnic complete with props, food, and drinks.

Uplevel your event with the music or a DJ to bring the vibe all

[FRIED CHICKEN Menu Here](#)

# SUMMER-THEMED CATERING & EVENTS



## #5 CARIBBEAN CRUISING



**Cruise to the Caribbean for Solid Summer vibes!**

What's a summer without a trip to the Caribbean? find some of the best summer celebrations South of the Border, so why not bring the Fiesta celebration right to your office?

This theme is perfect for any day of the week you want your team to take a chill pill.

The tablescape is full of Caribbean colors, and flavors that invite the eye and palate to the Caribbean.

Uplevel this event with a Island music and dance.

[CARIBBEAN Menu Here](#)

## #6 HAWAIIAN LUAU



**Hawaii Summer Vacation Dreaming!**

Why not bring the tropical vibes of Hawaii in the summer to your office.

Celebrate Summer with this theme any day of the week. We set the vibe with a Hawaiian tablescape, tropical them décor, props, drinks and Hawaiian food flavors.

Uplevel your event with the music of steel drums, fire eaters and traditional Hulu dance.

[LUAU Menu Here](#)

# SUMMER-THEMED EVENTS



## #7 STREET CARNIVAL



**Create an Immersive Fun Zone!**

Enjoy the super summer vibes of a festive Street Carnival at the office. Watch Adult faces light up like kids with the reminisce of summer fun.

This theme is perfect for any day of the week for a fun-filled escape, complete with tasty carnival food favorites and tablescape.

Uplevel your event with Carnival games, music, performers, Caricature and Tattoo artistry, balloon twisting and more!

[CARNIVAL Menu Here](#)

## #8 TAKE ME OUT TO THE BALL PARK



**Bring the Love of Summer Baseball to the Office**

Summer and baseball are synonymous. What not merge the two for a day at the office bringing together the nostalgic love of Baseball and the relaxation vibes of summer?

This theme is perfect for a mid-week office winddown from the daily grind and complete with all the taste of ballpark goodies and a delightful tablescape.

Uplevel your event with themed outdoor games, music and give-a-ways.

[BALLPARK Menu Here](#)

# UP-LEVEL with BUFFET ENHANCEMENTS...

## Cold Icey Treats:

Summer days are sure to be hot! Add one of these refreshing cool-down treats for your guests.

- Ice Cream Social
- Italian Water Ice Station
- Popsicle Bar
- Lemonade Stand
- Iced Tea Stand

## Sweet Treats:

Incorporate the love of summer-themed desserts extravaganza style.

- Summer dessert sweet treat Shooters
- Cobblers, banana pudding, cakes & pies.
- Assorted Popcorn Bar
- Candy Apple & Cotton Candy Station

## Bar Service:

Our expertly hand-crafted summer-themed cocktails with professional bartenders at your service.

- Beer & Wine Bar
- Beer, Wine & Signature Drink
- Full-Service Bar
- Mocktails Bar

includes everything you need for a summer style bar



# UP-LEVEL with ENTERTAINMENT...

## Event Characters & Performers:

Event Characters and Performers make events interactive, fun and festive passing on good cheer, smiles, waves, and pictures.

- Circus Clown
- Stilt Walkers
- Jugglers
- Magicians
- Themed Dance Performance and more!

## Music:

The sound of music elevates the occasion and enhances the vibe of the event. Choose from a simple soundbox to a live Band.

- Soundbox
- DJ
- Live Band
- Instrumentalists
- Karaoke
- Specialty-Themed Band

## Event Interactives:

- Photo Booths
- Washable Tattoo Art
- Caricaturists
- Balloon Art
- Augmented Virtual Reality



# Meet The Team



**WILLIAM BAYTOPS**  
EXECUTIVE CHEF

Leads the culinary team in offering in-house chef-prepared meals to create a dining experience that looks good and tastes even better.



**KIMBERLY BAYTOPS**  
DIRECTOR, MEETING & EVENTS

Leads the events team to create top-notch client and attendee experiences to take your event from ordinary to extraordinary..



**KYLE BAYTOPS**  
OPERATIONS MANAGER

Leads the logistics that pulls together all the elements for an event to create a seamless experience for our clients and team..

# FAQ'S...

## FREQUENTLY ASKED QUESTIONS

### **Q. Am I able to customize the themed-event packages?**

**A.** Yes, any Summer themed-event package may be customized to meet the needs of your event.

### **Q. Are you able to accomodate dietary restrictions for themed events.**

**A.** Yes, we can most often handle any dietary restrictions.

### **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, display platters, bowls etc., and other event elements.

### **Q. Do You Deliver?**

**A.** Yes, our drop-off orders are delivered by a Servsafe Certified team member. Tops Catering DOES NOT use Third party delivery services for delivery of our food.

### **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 handle all the intricate details of your event including event rentals and specialty items.

### **Q. Is there a minimum guest count requirement.**

**A.** Yes, for Summer themed-events corporate orders we require a minimum of 100 people for full service and 50 people for drop-off service.

### **Q. What is your CANCELLATION Policy?**

**A.** Summer-themed events require a min of a 10-day notice for Drop-off service and 30 day notice for full-service events. All cancellations will be assessed a 15% fee. Cancellations submitted after this window will be assessed a 45% Cancellation fee.

### **Q. What is disposable Caterware?**

**A.** Disposable 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. Eco items may be requested for an upcharge.

### **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 accept?**

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

This Summer Corporate Catering Guide is brought to you by



**Make Summer 2026 one to Remember...**  
**REQUEST A QUOTE TODAY!**



**770-559-5037**



**events@topscatering.com**



**www.topscatering.com**



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