



WEDDING CATERING MENU

Perfectly Paired To Excite Your Palate!



FRESH | CREATIVE | DELICIOUS

CONTACT US:

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www.topscatering.com

WEDDING DINNER

Enjoy Deliciousness!

WEDDING DINNER

Catering Menu Packages

The best wedding receptions 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 Wedding Dinner Buffets.

Food is our greatest inspiration And, that is why we have been able to serve some of the most discerning Bride's in Gwinnett County and throughout Metro-Atlanta for over **10 years**.

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

We welcome the opportunity to earn your business!



WEDDINGS

Our Wedding Dinner Buffet Packages will make your special day deliciously seamless! We removed all the guesswork to offer delicious and perfectly-paired Wedding Buffet selections.

All of our Wedding Dinner Buffet packages include:

- Buffet Det-up/Breakdown
- Buffet Table Linens
- Buffet Tablescape
- Catering Staff (*including onsite Chef & Event Manager*)
- Catering Equipment
- Fineline Disposable Dinnerware

Additionally, we offer *complimentary* cake cutting services, bottled water for all buffet packages. Boxed "to-go" containers for the bride and groom will also be provided..



WEDDING DINNER

Wedding Dinner Buffet Packages:

PACKAGE #1: Standard Silver Buffet \$29.99

- **STARTERS:** Intl' Cheese Display, Seasonal Fruit Display
- **ONE SALAD:** Garden Salad w/One Salad dressing
- **ONE ENTREE':** Herb Roasted Cornish Hen
- **TWO SIDES:** Wild Rice Pilaf, Steamed Broccoli/Carrots
- **BREAD:** Dinner Rolls
- **ONE BEVERAGE:** Iced Tea

PACKAGE #2: Deluxe Gold Buffet: \$34.99

- **STARTERS:** Fruit Skewers, Charcuterie Board, Shrimp Cocktail
- **ONE SALAD:** Caesar or Garden Salad w/Two Salad dressings
- **TWO ENTREE'S:** Roast Beef *au jus* & Herb-Roasted Chicken
- **TWO SIDES:** Garlic-whipped Mashed Potatoes, Green Beans
- **BREAD:** Dinner Rolls
- **ONE BEVERAGE:** Iced Tea

PACKAGE #3: Premium Platinum Buffet

- **STARTERS:** Choose Any Two Cold & Two Hot Hors d' Oeuvres
- **TWO SALADS:** Choose any Salads & Any Two Dressings
- **THREE ENTREE'S:** Choose Any Three Entree's
- **THREE SIDES:** Choose Any Three Sides
- **BREAD:** Assorted Dinner Rolls
- **TWO BEVERAGES:** Choose Any Two Beverages

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Create Your Dinner Buffet:

Create your own wedding dinner buffet menu by selecting from **Create Your Own** options below. We are happy to help you customize a menu to suit your *taste and style*. **CYO Buffet\$38.95 pp**

Dinner Add-ons & Substitutions:

SALADS

- Garden Salad w/ *Ranch dressings*
- Caesar Salad w/ *Caesar dressing*
- Mix Baby Greens Salad w/ *Citrus Vinaigrette dressing*
- Pecan Salad
- Seasonal Specials

ENTREE'S

- Chicken Marsala
- Herb-Roasted Chicken
- Herb-Roasted Cornish Hen
- Honey-Glazed Ham
- Oven-Roasted Turkey
- Roast Beef *au jus*
- Rosemary Roasted Pork Loin
- Grilled Chicken Breast *in Lemon-caper sauce*
- Grilled Fish (*Seasonal Selections*)

SIDE DISH (Starches)

STARCHES:

- Potatoes; Garlic Mashed, Scalloped or Potatoes au gratin
- Rice; Wild, Pilaf, or Yellow Rice
- Homestyle Mac n' Cheese
- Roasted Rosemary New potatoes
- Roasted Sweet Potatoes
- Wild Rice Pilaf

BEVERAGES

- Iced Tea (*sweet or Unsweet*)
- Country Style Lemonade
- Peach-Mango Sparkling Punch
- Coffee / Hot Tea Station

HORS D' OEUVRES

Cold Selections: Anti-Pasta Board, Intl' Cheese Display, Fresh Seasonal Fruit Display, Vegetable Crudite Display, Hummus Trio Sampler or Shrimp Cocktail

Hot Selections: Cocktail Meatballs, Stuffed Mushrooms (Veggie or Sausage), Chicken Skewers, Beef Wellington or Beef Satay

SIDE DISH (Vegetables)

- Garden Vegetable Medley
- Country Style Green Beans
- Honey-glazed Carrots
- Steamed Broccoli
- Roasted Broccoli & Carrots
- Roasted Zucchini & Squash

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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 accompanies: 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.

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Plan Your Event Today!

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